

**SMITH & WOLLENSKY**  
— | Est. 1977  
AMERICA'S STEAKHOUSE

**PRIVATE  
EVENTS MENU**

**THREE COURSE  
DINNER MENU**

**FIRST COURSE**

*Choose Two Options*

Wollensky's Famous Split Pea Soup

Wollensky Salad

Caesar Salad

Iceberg Salad

Signature Crab Cake *\*Additional \$10 per order*

Shrimp Cocktail *\*Additional \$5 per order*

**ENTREES**

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Chicken Roulade

boneless breast and thigh rolled with mushroom duxelle,  
truffle butter and truffle jus

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

USDA Prime New York Strip 16 oz. *\*Additional \$25 per order*

In order to ensure proper aging and flavor,  
Dry-Aged cuts must be ordered 30 days in advance

**FAMILY STYLE SIDES**

*Choose Two Options*

Creamed Spinach

Sauteed Asparagus

Sauteed Mushrooms

Whipped Potatoes

**DESSERT**

*Choose One Option*

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas are included

Pricing is subject to 7% state tax,  
18% service charge and 3% administrative fee  
Menu subject to change

**FOUR COURSE  
DINNER MENU**

**FIRST COURSE**

*Choose One Option*

Shrimp Cocktail

Steak Tartare

Wollensky's Famous Split Pea Soup

One Half Hour of Chef's Choice Passed Hors d'Oeuvres

**SALADS**

*Choose Two Options*

Wollensky Salad

Caesar Salad

Iceberg Salad

Burrata with Tomato Chutney and Basil Cilantro Pesto

**ENTREES**

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Chicken Roulade

boneless breast and thigh rolled with mushroom duxelle,  
truffle butter and truffle jus

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

USDA Prime New York Strip 16 oz. \*Additional \$25 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. \*Additional \$35 per order

In order to ensure proper aging and flavor,  
Dry-Aged cuts must be ordered 30 days in advance

**FAMILY STYLE SIDES**

*Choose Two Options*

Brussels Sprouts

Truffled Macaroni & Cheese

Sauteed Asparagus

Sauteed Mushrooms

Whipped Potatoes

**DESSERT**

*Choose One Option*

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas are included

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S&W SIGNATURE  
DINNER MENU

SHELLFISH TOWER

Chilled Lobster, Chilled Colossal Crab

Jumbo Shrimp & Oysters

with classic horseradish cocktail sauce, cognac  
mustard, ginger sauce and green apple mignonette

SALADS

*Choose Two Options*

Wollensky Salad

Caesar Salad

Iceberg Salad

Burrata with Compressed Melon & Sherry Gastrique

ENTREES

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Chicken Roulade

boneless breast and thigh rolled with mushroom duxelle,  
truffle butter and truffle jus

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

USDA Prime New York Strip 16 oz. \*Additional \$25 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. \*Additional \$35 per order

In order to ensure proper aging and flavor,  
Dry-Aged cuts must be ordered 30 days in advance

FAMILY STYLE SIDES

*Choose Two Options*

Creamed Spinach

Truffled Macaroni & Cheese

Brussels Sprouts

Sauteed Asparagus

Sauteed Mushrooms

Whipped Potatoes

DESSERT

*Choose Two Options*

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas are included

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**THREE COURSE  
LUNCH MENU**

**FIRST COURSE**

*Choose Two Options*

Wollensky Salad

Caesar Salad

Iceberg Salad

Wollensky's Famous Split Pea Soup

**ENTREES**

Charbroiled Filet Mignon 8 oz.

Pan-Seared Salmon

Chicken Roulade

boneless breast and thigh rolled with mushroom duxelle,  
truffle butter and truffle jus

**FAMILY STYLE SIDES**

*Choose Two Options*

Creamed Spinach

Whipped Potatoes

Sauteed Asparagus

Sauteed Mushrooms

Brussels Sprouts

**DESSERT**

*Choose One Option*

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas are included

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# SMITH & WOLLENSKY

## CONFERENCE MENU

### CONTINENTAL BREAKFAST

Assorted Breakfast Pastries  
Butter, Cream Cheese, Preserves  
Sliced Fresh Fruit  
Yogurt & Granola  
Assorted Fruit Juices

### AM BREAK

Freshly Brewed Coffee, Decaffeinated Coffee  
Herbal Teas

### LUNCH ENTREES

*Choose Two Options*

Charbroiled Filet Mignon 8 oz. \*Additional \$20 per order

Pan-Seared Salmon

Wollensky Salad

with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Caesar Salad

with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips

Wollensky's Butcher Burger

### FAMILY STYLE SIDES

*Choose Two Options*

Creamed Spinach

Sauteed Asparagus

Brussels Sprouts

Whipped Potatoes

### DESSERT

*Choose One Option*

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

### PM BREAK

Homemade Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

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**PASSED**  
**HORS D'OEUVRES**

*2 dozen minimum of each selection*

Tomato Basil Bruschetta

Prosciutto Wrapped Asparagus

Tomato & Mozzarella Flatbread

Truffled Macaroni & Cheese Bites

Stuffed Mushrooms

Melted Brie Crostini

Tomato Mozzarella Skewers

Beef Wellington

Wollensky's Beef Sliders

Sliced Filet Mignon Crostini

Steak Tartare

Buffalo Chicken Sliders

Truffled Chicken Salad

Tuna Tartare

Coconut Shrimp

Lobster Rangoon

Signature Crab Cakes

Buffalo Fried Oysters

Paramount Hackleback Caviar

**WELCOME CAVIAR & BUBBLES**

*Invite your guest to celebrate!*

*Ask about starting your event with our exclusive  
Paramount Caviar, traditionally served on blini  
with creme fraiche, and paired with one of our select  
range of bubbles - the perfect complement to the  
luxurious taste of caviar.*

Pricing per person unless noted otherwise  
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## CAVIAR & BUBBLES

Our exclusive Paramount Caviar, served alone, or paired  
with specially selected sparkling wines.  
A truly decadent experience

### BUBBLES

LALUCA Prosecco, Veneto

LUCIEN ALBRECHT - CREMANT D'ALSACE Crémant d'Alsace Rosé Brut, Alsace

FERRARI BRUT Prosecco, Veneto

LANSON PÈRE & FILS Brut, Champagne

GUSBOURNE Rosé, Kent, England

LOUIS ROEDERER CRISTAL Brut, Montagne de Reim

### PARAMOUNT CAVIAR STATION

Enjoy your choice of Paramount Caviar served with both  
conventional and unconventional service

#### CONVENTIONAL

Egg white and yolk, crispy  
capers, shallots, parsley,  
crème fraiche, blinis

#### UNCONVENTIONAL

Charred onion dip,  
housemade potato chips,  
chicken skin crisps

Work with our team to create a one-of-a-kind  
experience for your guests.

*Minimum 1 week notice for large format caviar*

4.4oz suitable for 15 - 20ppl

8.8oz suitable for 30 - 40ppl

17.6oz suitable for people 75 - 100ppl

#### Hackleback Sturgeon

Native to the Mississippi & Missouri Rivers. The Hackleback roe has a wonderful buttery flavor and looks like velvet. Recently, the Hackleback caviar has been given the nickname "adult candy" by many of chefs.

*Origin: Tennessee & Mississippi*

#### Royal Siberian Sturgeon

The Royal Siberian's small, shiny black roe has a full-bodied, earthy flavor and is perfect for those who enjoy robust flavor profiles.

*Origin: Italy*

#### Imperial Osetra Sturgeon

Known as one of the purest sturgeons embodying a medium-size pearl, with a classic nutty flavor, and a firm roe that will burst when pressed against the palate of one's mouth. This species is reminiscent of wild Caspian Sea caviar with pearls ranging from golden amber to soft amber brown.

*Origin: Asia*

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**COLD  
COCKTAIL STATIONS**

*available for events of 25 or more guests*

**CHARCUTERIE BOARD**

Prosciutto, Fennel Salami, Nduja Spread, Spicy Salami  
Bleu Cheese, Goat Cheese, Cave Aged Cheddar Cheese, Triple Creme  
Brie, with Marcona Almonds, Fruit Jams, Crostini

**CHILLED SEAFOOD**

Chilled Maine Lobster, Chilled Colossal Crab,  
Jumbo Shrimp & Oysters  
with classic horseradish cocktail sauce, cognac  
mustard, ginger sauce and green apple mignonette

**STEAK TARTARE TABLE**

Diced Tenderloin, Chopped Red Onion,  
Capers, Mustard, Toasted Crostini

**TUNA TARTARE TABLE**

Ahi Tuna, Ponzu, Cucumber, Wontons

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**HOT  
COCKTAIL STATIONS**

*available for events of 25 or more guests*

**ANGRY SHRIMP**

Whipped Potato  
Spicy Lobster Butter Sauce

**SLIDER BAR**

Classic Butcher Burger  
Signature Crab Cake  
Vine Ripened Tomato & Mozzarella

**SLOW ROASTED STEAMSHIP  
ROUND OF BEEF**

Horseradish Cream, Dijon Mustard  
Assorted breads / serves 100 guests

**WHOLE ROASTED TENDERLOIN**

Horseradish Cream, Bearnaise Sauce,  
Red Wine Demi-Glace, Assorted Breads / serves 20 guests

**TRUFFLED MACARONI & CHEESE**

Pan Roasted Mushrooms, Roasted Asparagus,  
Bacon Lardons, Roasted Shallots

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## ENHANCEMENTS

*to complement your dining experience, may we suggest:*

### SHELLFISH TOWERS

Chilled Maine Lobster, Chilled Colossal Crab,

Jumbo Shrimp & Oysters

with classic horseradish cocktail sauce, cognac  
mustard, ginger sauce and green apple mignonette

### PASSED HORS D'OEUVRES

A Variety of S&W classics before dinner

Chef's Choice of 4 Selections

One Half Hour / One Hour

### STEAK ENHANCEMENTS

Oscar Style

Angry Shrimp

Maine Lobster Tails

### BUTLERED SWEETS

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

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## BAR SERVICE

### CELLAR STEALS

Premium wines from our Library, selected and specially priced. Ask our Beverage Specialist for wine selection assistance for your event.

### PREMIUM WINES BY THE GLASS

Taste the finest wines we have to offer, without pulling the cork. Ask about our premium wine selections available with Coravin™

### WINE SERVICE WITH DINNER

Based On Consumption

### HOSTED BAR

Based On Consumption

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