

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

Truffle Chicken Roulade

mushroom duxelle, roasted potato, truffle jus

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

A Vegetarian Option Always Available for Your Guests

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

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 5% administrative fee
Menu subject to change

SMITH & WOLLENSKY

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 Charred Pineapple Compote
& Basil Cilantro Pesto

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Truffle Chicken Roulade

mushroom duxelle, roasted potato, truffle jus

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

A Vegetarian Option Always Available for Your Guests

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

FAMILY STYLE SIDES

Choose Two Options

Truffled Macaroni & Cheese

Sauteed Asparagus

Sauteed Mushrooms

Creamy Corn Manchego

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 5% administrative fee
Menu subject to change

SMITH & WOLLENSKY

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 Charred Pineapple Compote
& Basil Cilantro Pesto

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Truffle Chicken Roulade

mushroom duxelle, roasted potato, truffle jus

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

A Vegetarian Option Always Available for Your Guests

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Truffled Macaroni & Cheese

Creamy Corn Manchego

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

Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change

THE AMERICAN WINE & AMERICAN WAGYU EXPERIENCE

Treat your guest to the ultimate steak & wine pairing featuring World-Class American Wines and the original American Wagyu from our partners at Snake River Farms.

Your guests will enjoy a 5-course tasting menu, leading up to three different cuts and preparations of American Wagyu paired with five amazing California wines, rarely served by the glass.

TASTING MENU

AMUSE BOUCHE

A special taste from the Chef!

FIRST COURSE

Jumbo Shrimp & East Coast Oysters

SALAD COURSE

Baby Iceberg Salad

WAGYU TASTING

with a selection of classic sides

WAGYU

FILET MIGNON

Black Grade American Wagyu, roasted shallot, asparagus, marrow butter - offering an exquisite mouthful.

SWINGING

TOMAHAWK RIBEYE

Black Grade American Wagyu, charred and sliced tableside. A head-turning experience.

WAGYU

NY STRIP

Gold Grade American Wagyu, Coffee & Cocoa rub, roasted corn puree and chimichurri sauce - smoked for the perfect finishing touch.

WINE PAIRINGS

This tasting offers an unparalleled opportunity to taste five premium Napa Valley wines - hard-to-find by the glass.

Your guests will be guided through the wines that are meant to be tasted together and in order, so their varied characteristics may be compared to one another, and contrasted against the rich Wagyu cuts.

FAUST

Napa Valley
Cabernet Sauvignon

CAYMUS

Napa Valley
Cabernet Sauvignon

PAHLMAYER JASON

Napa Valley
Cabernet Sauvignon

CHAPPELLET

Signature
Cabernet Sauvignon

NICKEL & NICKEL STATE RANCH

Napa Valley
Cabernet Sauvignon

DESSERT

Taste the S&W Classics

Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas are included

*Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change*

**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

Truffle Chicken Roulade

mushroom duxelle, roasted potato, truffle jus

A Vegetarian Option Always Available for Your Guests

Seared Tofu Steak

nori and gochugaru crusted, cucumber kimchi, coconut fried rice

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Whipped Potatoes

Sauteed Asparagus

Sauteed Mushrooms

Creamy Corn Manchego

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 5% administrative fee
Menu subject to change

**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

Creamy Corn Manchego

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

Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change

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 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 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

Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change

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
Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change

**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

Pricing per person unless noted otherwise
Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change

**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

Pricing per person unless noted otherwise
Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change

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

Pricing per person unless noted otherwise

Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change

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

Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change