

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 half chicken, romesco, chimichurri, crispy chicken skin

USDA Prime New York Strip 16 oz. *Additional \$30 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 ♦ Sautéed Asparagus ♦ Sautéed 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

\$99 PER PERSON

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

BURLINGTON

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 Basil and Cilantro Pesto, Tomato Chutney, Crostini

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Chicken Roulade

boneless half chicken, romesco, chimichurri, crispy chicken skin

USDA Prime New York Strip 16 oz. *Additional \$30 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. *Additional \$40 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 ♦ Sautéed Asparagus ♦ Sautéed Mushrooms
Brussels Sprouts with Bacon ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$119 PER PERSON

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

BURLINGTON

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 Basil and Cilantro Pesto, Tomato Chutney, Crostini

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Chicken Roulade

boneless half chicken, romesco, chimichurri, crispy chicken skin

USDA Prime New York Strip 16 oz. *Additional \$30 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. *Additional \$40 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 ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Brussels Sprouts with Bacon ♦ Whipped Potatoes ♦ Creamed Spinach

DESSERT

Choose Two Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$159 PER PERSON

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

Menu subject to change.

THREE COURSE LUNCH MENU

FIRST COURSE

Choose Two Options

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Wollensky's Split Pea Soup

ENTREES

Charbroiled Filet Mignon 8 oz.

Pan-Seared Salmon

Chicken Roulade

boneless half chicken, romesco, chimichurri, crispy chicken skin

- 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 ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Brussels Sprouts with Bacon ♦ Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

\$59 PER PERSON

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

Menu subject to change.

BURLINGTON

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 ♦ Sautéed Asparagus ♦ Brussels Sprouts with Bacon ♦ 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

\$95 PER PERSON

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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 a 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

\$325 PER PERSON

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

CAVIAR & BUBBLES

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

BUBBLES

LALUCA Prosecco, Veneto / 60

LUCIEN ALBRECHT - CREMANT D'ALSACE Crémant d'Alsace Rosé Brut, Alsace / 68

FERRARI BRUT Prosecco, Veneto / 88

LANSON PÈRE & FILS Brut, Champagne / 104

GUSBOURNE Rosé, Kent, England / 175

LOUIS ROEDERER CRISTAL Brut, Montagne de Reim / 650

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. The Hackleback caviar has been given the nickname "adult candy" by many chefs.

Origin: Tennessee & Mississippi

4.4oz / 300

8.8oz / 600

17.6oz / 1200

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

4.4oz / 650

8.8oz / 1300

17.6oz / 2600

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.

Origin: Asia

4.4oz / 900

8.8oz / 1800

17.6 / 3600

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Menu subject to change.

BURLINGTON

**PASSED
HORS D'OEUVRES**

2 dozen minimum of each selection

- Tomato Basil Bruschetta / 36
- Prosciutto Wrapped Asparagus / 38
- Tomato & Mozzarella Flatbread / 36
- Truffled Macaroni & Cheese Bites / 38
- Stuffed Mushrooms / 38
- Melted Brie Crostini / 36
- Tomato Mozzarella Skewers / 36
- Beef Wellington / 55
- Wollensky's Beef Sliders / 42
- Sliced Filet Mignon Crostini / 48
- Steak Tartare / 44
- Buffalo Chicken Sliders / 40
- Truffled Chicken Salad / 38
- Tuna Tartare / 48
- Coconut Shrimp / 48
- Lobster Rangoon / 55
- Signature Crab Cakes / 55
- Buffalo Fried Oysters / 50
- Paramount Hackleback Caviar / 110

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.

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BURLINGTON

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 / 24

CHILLED SEAFOOD

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45
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 / 14

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 18

HOT COCKTAIL STATIONS

available for events of 25 or more guests

ANGRY SHRIMP

Whipped Potato, Spicy Lobster Butter Sauce / 22

SLIDER BAR

Classic Butcher Burger ♦ Signature Crab Cake ♦ Vine Ripened Tomato & Mozzarella / 14

SLOW ROASTED STEAMSHIP ROUND OF BEEF

Horseradish Cream, Dijon Mustard, Assorted breads / 900 per roast
serves 100 guests

WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce, Red Wine Demi-Glace, Assorted Breads / 315 per roast
serves 20 guests

TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus, Bacon Lardons, Roasted Shallots / 12

Pricing is per person, unless noted otherwise.

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Menu subject to change.

ENHANCEMENTS

to complement your dining experience, may we suggest:

SHELLFISH TOWERS

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45
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 / 16

One Hour / 25

STEAK ENHANCEMENTS

Oscar Style / 23

Angry Shrimp / 16

Maine Lobster Tails / MKT

BUTLERED SWEETS

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

8

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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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