

## THREE COURSE DINNER MENU

#### FIRST COURSE

Choose Two
Wollensky Salad
Wollensky's Famous Split Pea Soup
Signature Crab Cake
Steak Tartare

#### **ENTREES**

Choose Three
Charbroiled Filet Mignon
Roasted Chicken
Pan Seared Salmon
Prime Dry-Aged Bone-In New York Cut Sirloin\*
Prime Dry-Aged Bone-In Rib Eye\*

#### FAMILY STYLE SIDES

Choose Two
Creamed Spinach
Pan Roasted Wild Mushrooms
Truffled Macaroni & Cheese
Hashed Brown Potatoes
Asparagus & Lemon
Whipped Potatoes

#### **DESSERT**

Choose Two
New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake

#### \$75 PER PERSON

\*Indicates \$15 additional charge per person Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





## THREE COURSE PREMIER DINNER MENU

#### PASSED HORS D'OEUVRES

Chef's Selection

#### FIRST COURSE

Choose Two
Iceberg Wedge
Wollensky Salad
Caesar Salad
Tomato Carpaccio with Burrata

#### **ENTREES**

Choose Three
Charbroiled Filet Mignon
Roasted Chicken
Pan Seared Salmon
Yellowfin Tuna Steak
Prime Dry-Aged Bone-In New York Cut Sirloin\*
Prime Dry-Aged Bone-In Rib Eye\*

#### **FAMILY STYLE SIDES**

Choose Two
Creamed Spinach
Pan Roasted Wild Mushrooms
Hashed Brown Potatoes
Asparagus & Lemon
Whipped Potatoes
Truffled Macaroni & Cheese

#### **DESSERT**

Choose Two
New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake

#### \$87 PER PERSON

\*Indicates \$15 additional charge per person Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





# FOUR COURSE DINNER MENU

#### FIRST COURSE

Choose One
Signature Crab Cake
Steak Tartare
Wollensky's Famous Split Pea Soup

#### **SALADS**

Choose Two
Iceberg Wedge
Wollensky Salad
Caesar Salad
Tomato Carpaccio with Burrata

#### **ENTREES**

Choose Three
Charbroiled Filet Mignon
Roasted Chicken
Pan Seared Salmon
Yellowfin Tuna Steak
Prime Dry-Aged Bone-In New York Cut Sirloin\*
Prime Dry-Aged Bone-In Rib Eye\*

#### **FAMILY STYLE SIDES**

Choose Two
Creamed Spinach
Pan Roasted Wild Mushrooms
Hashed Brown Potatoes
Asparagus & Lemon
Whipped Potatoes

#### **DESSERT**

Choose Two
New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake

#### \$95 PER PERSON

\*Indicates \$15 additional charge per person Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





## S&W SIGNATURE DINNER MENU

#### SHELLFISH TOWER

Chilled Lobster, Alaskan King Crab Meat, Jumbo Shrimp, Oysters and Littleneck Clams Cocktail, Ginger and Mustard Sauces, Sherry Mignonette

#### FIRST COURSE

Choose Two
Iceberg Wedge
Wollensky Salad
Caesar Salad
Tomato Carpaccio with Burrata

#### **ENTREES**

Choose Three
Charbroiled Filet Mignon
Roasted Chicken
Pan Seared Salmon
Yellowfin Tuna Steak
Prime Dry-Aged Bone-In New York Cut Sirloin
Prime Dry-Aged Bone-In Rib Eye

#### FAMILY STYLE SIDES

Choose Two
Creamed Spinach
Pan Roasted Wild Mushrooms
Hashed Brown Potatoes
Asparagus & Lemon
Whipped Potatoes
Truffled Macaroni & Cheese

#### **DESSERT**

Choose Two
New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake

#### \$119 PER PERSON

Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





### TWO COURSE LUNCH MENU

#### **ENTREES**

Choose Three
Wollensky Salad
with Jumbo Shrimp, Grilled Chicken or Steak Tenderloin
Caesar Salad
with Jumbo Shrimp, Grilled Chicken or Steak Tenderloin
Chicken Club Sandwich
Tenderloin Steak Sandwich
Wollensky's Butcher Burger

Sandwiches come with choice of Chips, Fries and Coleslaw

#### **DESSERT**

Choose Two
New York Style Cheesecake
Chocolate Layer Cake
Coconut Layer Cake
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

#### \$35 PER PERSON

pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





### THREE COURSE LUNCH MENU

#### FIRST COURSE

Choose Two
Wollensky Salad
Caesar Salad
Wollensky's Famous Split Pea Soup
Iceberg Wedge

#### **ENTREES**

Charbroiled 8 oz. Filet Mignon Roasted Chicken Pan Seared Salmon

#### **FAMILY STYLE SIDES**

Choose Two
Pan Roasted Wild Mushrooms
Creamed Spinach
Hashed Brown Potatoes
Asparagus & Lemon
Whipped Potatoes

#### **DESSERT**

Choose Two
New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake

#### \$49 PER PERSON

\*Indicates \$15 additional charge per person Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





# THREE COURSE PREMIER LUNCH MENU

#### PASSED HORS D'OEUVRES

Chef's Selection

#### FIRST COURSE

Choose Two
Wollensky Salad
Caesar Salad
Iceberg Wedge

#### **ENTREES**

Choose Three
Charbroiled 8 oz. Filet Mignon
Roasted Chicken
Pan Seared Salmon
Prime Dry-Aged Bone-In New York Cut Sirloin\*
Prime Dry-Aged Bone-In Rib Eye\*

#### **FAMILY STYLE SIDES**

Choose Two

Pan Roasted Wild Mushrooms Creamed Spinach Hashed Brown Potatoes Asparagus & Lemon Whipped Potatoes Truffled Macaroni & Cheese

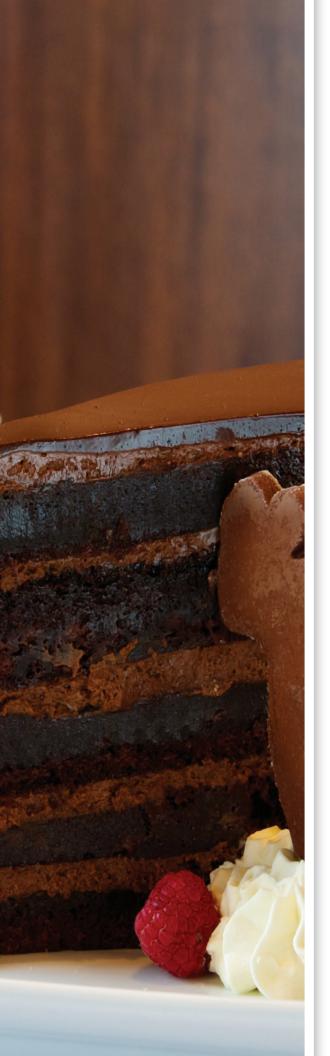
#### **DESSERT**

Choose Two
New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake

#### \$61 PER PERSON

\*Indicates \$15 additional charge per person Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





### 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
Charbroiled 8 oz. Filet Mignon
Pan Seared Salmon
Spicy Ahi Tuna Salad
Chicken Cobb Salad

#### FAMILY STYLE SIDES

Choose Two
Creamed Spinach
Hashed Brown Potatoes
Pan Roasted Mushrooms
Whipped Potatoes

#### **DESSERT**

Choose One
New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake

#### PM BREAK

Homemade Cookies & Brownies Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

#### \$89 PER PERSON

Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





### PASSED HORS D'OEUVRES

Jumbo Shrimp / 6 per piece Wollensky's Beef Sliders / 26 Sliced Filet Mignon Crostini / 36 Crispy Chicken Satay / 24 Lamb Lollipops / 56 Tomato Mozzarella Skewers / 24 Coconut Shrimp / 34 Lobster Rangoon / 38 Signature Crab Cakes / 50 Lobster Corn Dogs / 42 Steak Tartare / 34 Prosciutto Wrapped Asparagus / 24 Smoked Duck & Fig Crostini / 38 Melted Brie Crostini / 24 Truffled Chicken Salad / 28 Truffled Macaroni & Cheese Bites / 30 Buffalo Fried Oysters / 32 Tuna Tartare / 38 Tomato Basil Bruschetta / 28 Beef Wellington / 38 Stuffed Mushrooms / 28 Mini Stuffed Baked Potatoes / 29

Pricing per dozen unless noted Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





## COCKTAIL STATIONS

#### CHARCUTERIE BOARD

Cured Meats, Artisanal Cheeses Fruit Jams, Crostini / 15

#### STEAK TARTARE TABLE

Diced Tenderloin, Chopped Red Onion, Capers, Mustard, Toasted Crostini / 10

#### SLOW ROASTED STEAMSHIP ROUND OF BEEF

Horseradish Cream, Dijon Mustard House Baked Bread / 650 per roast

#### WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce, Red Wine Demi-Glace, Assorted Breads / 250 per roast

#### SLIDER BAR

Classic Butcher Burger Signature Crab Cake Vine Ripened Tomato & Mozzarella / 15

#### TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 12

Pricing per person unless noted Pricing is subject to 9% state tax, 17% service fee and a 6% administrative fee





### **ENHANCEMENTS**

To complement your dining experience, may we suggest:

#### SHELLFISH TOWER

Chilled Lobster, Alaskan King Crab Meat, Jumbo Shrimp, Oysters and Littleneck Clams with classic Cocktail, Ginger and Mustard Sauces and Sherry Mignonette / 35

#### PASSED HORS D'OEUVRES

Selected items to complement your dinner Choose from hors d'oeuvres list Priced per dozen

#### STEAK ENHANCEMENTS

Oscar Style / 8 Lobster Tail / MKT Angry Shrimp / 5 Foie Gras / 7

#### **BUTLERED SWEETS**

Brownies Mini Creme Brulee Petite Chocolate Cakes Petite Cheesecakes Homemade Cookies 8

Pricing is per person
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### **BAR SERVICE**

#### **CELLAR STEALS**

Premium wines from our Library, selected and specially priced. Ask your Private Event Manager for current list.

#### 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<sup>TM</sup>

#### LIMITED BAR SERVICE

House Red & White Wine, Domestic & Imported Beer,
Soda, Juice & Bottled Water
35 Per Person / First Hour
10 Per Person / Every Additional Hour

#### PREMIUM OPEN BAR SERVICE

Premium Brand Mixed Cocktails & Spirits, Select Red & White Wine,
Domestic & Imported Beer, Soda, Juice & Bottled Water
45 Per Person / First Hour
12 Person / Every Additional Hour

#### WINE SERVICE WITH DINNER

Based On Consumption

#### **HOSTED BAR**

Based On Consumption

Ask our Beverage Specialist for wine selection assistance for your event

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COMPANY / EVENT NAME:			
ADDRESS:			
CONTACT NAME:			
CONTACT PHONE:	EMAIL:		
EVENT DATE:	TIME:	# OF GU	ESTS:
ONSITE CONTACT:		PHONE:	
HOW DID YOU HEAR ABOUT U	S?		
	MENU SELEC	CTIONS	
HORS D'OEUVRES:			
COCKTAIL STATIONS:			
STARTERS:			
SALADS:			
STEAKS & ENTREES:			
SIDES:			
DESSERTS:			
	BEVERAGE SEL	<u>LECTIONS</u>	
PEN BAR: HOURLY:UPON CONSUMPTION:			ON:
	UPON CONSUMPTION:		
PRE-SELECTEDWINES:			
WOULD YOU LIKE A PRIVATE B	ARTENDER? (\$150	0 CHARGE) YES:	NO:
BOTTLED WATER:	F	REGULAR WATER:_	
	ADDITIONAL	DETAILS	
HOW WOULD YOU LIKE YOUR F	EVENT TITLE / MI	ENUS TO READ?	
WOULD YOU LIKE TO ADD A LO	OGO?		_(IF YES, SEND LOGO)
WILLYOU BE HAVING A PRESE			
DO YOU NEED A/V EQUIPMENT		270	
WOULD YOU LIKE TO HAVE VALET ADDED TO YOUR CHECK? YES:_			NO:
(WEEKDAYS: \$9 PER VEHICLE, V	WEEKENDS: \$10 P	ER VEHICLE)	
	FINAL PAY	<u>MENT</u>	
CHARGE CREDIT CARD ON FII	.E:		
PRESENT CHECK AND COLLEG			

