



Smith & Wollensky[®]
— 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

Broken Wedge

Signature Crab Cake *Additional \$5 per order

Shrimp Cocktail *Additional \$5 per order

ENTREES

Choose Three Options

Charbroiled Filet Mignon

Rotisserie Chicken

Mustard Crusted Salmon

USDA Prime New York Strip *Additional \$10 per order

Prime Dry-Aged Bone-In Rib Eye. *Additional \$20 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

Charred Cauliflower, Shishito Peppers

Roasted Asparagus, Lemon Gremolata

Brussels Sprouts, Bacon, Shallots, Banyuls

Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

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

\$76 PER PERSON

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
Menu subject to change

FOUR COURSE DINNER MENU

FIRST COURSE

Choose One Option

Signature Crab Cake
Steak Tartare
Wollensky's Famous Split Pea Soup
Shrimp Cocktail

SALADS

Choose Two Options

Wollensky Salad
Caesar Salad
Broken Wedge
Roasted Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon
Rotisserie Chicken
Mustard Crusted Salmon
Yellowfin Tuna Steak* Additional \$10 per order
USDA Prime New York Strip *Additional \$10 per order
Prime Dry-Aged Bone-In Rib Eye *Additional \$20 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

Truffled Macaroni & Cheese
Charred Cauliflower, Shishito Peppers
Roasted Asparagus, Lemon Gremolata
Brussels Sprouts, Bacon, Shallots, Banyuls
Cremeni Mushrooms, Balsamic Cipollini Onion
Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake
Coconut Layer Cake
New York Style Cheesecake
*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*

\$90 PER PERSON

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
Menu subject to change

S&W SIGNATURE DINNER MENU

CHILLED SEAFOOD

Chilled Lobster, Colossal Lump Crab Meat
Jumbo Shrimp & Oysters

*with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette*

SALADS

Choose Two Options

Wollensky Salad

Caesar Salad

Broken Wedge

Roasted Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon

Rotisserie Chicken

Mustard Crusted Salmon

Yellowfin Tuna Steak

USDA Prime New York Strip

Prime Dry-Aged Bone-In Rib Eye

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

FAMILY STYLE SIDES

Choose Two Options

Truffled Macaroni & Cheese

Charred Cauliflower, Shishito Peppers

Roasted Asparagus, Lemon Gremolata

Brussels Sprouts, Bacon, Shallots, Banyuls

Cremini Mushrooms, Balsamic Cipollini Onion

Whipped Potatoes

DESSERT

Choose Two Options

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

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

\$140 PER PERSON

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
Menu subject to change

THREE COURSE LUNCH MENU

FIRST COURSE

Choose Two Options

Wollensky Salad

Caesar Salad

Broken Wedge

Wollensky's Famous Split Pea Soup

ENTREES

Charbroiled Filet Mignon

Rotisserie Chicken

Mustard Crusted Salmon

USDA Prime New York Strip *Additional \$10 per order

FAMILY STYLE SIDES

Choose Two Options

Charred Cauliflower, Shishito Peppers

Roasted Asparagus, Lemon Gremolata

Brussels Sprouts, Bacon, Shallots, Banyuls

Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

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

\$51 PER PERSON

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
Menu subject to change

RECEPTION LUNCHEON

FAMILY STYLE LUNCH PLATTERS

Beef Tenderloin Platter
served with Spinach Salad

Sliced Chicken Breast Platter
served with Cobb Salad

Chilled Shrimp Platter
served with Soba Noodle Salad

Cheese & Vegetable Platter

BOARDS

Sandwich Board

Steak with Horseradish Cream and Bacon Jam

Pesto Chicken with Roasted Tomatoes

Grilled Vegetable and Burrata with Aged Balsamic

Quiche Board

Spinach & Mushroom

Ham & Cheese

\$48 PER PERSON for 3 selections

\$60 PER PERSON for 4 selections

OPTIONAL CARVING STATION

Whole Roasted Tenderloin

Horseradish Cream, Bearnaise Sauce,

Red Wine Demi-Glace, Assorted Breads / 275 per roast
serves 15 guests

Pricing is subject to 7% state tax,
17% service charge and 3% 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 *Additional \$10 per order
Mustard Crusted 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

Charred Cauliflower, Shishito Peppers
Roasted Asparagus, Lemon Gremolata
Brussels Sprouts, Bacon, Shallots, Banyuls
Whipped Potatoes

DESSERT

Choose One Options

Chocolate Cake
Coconut Layer Cake
New York Style Cheesecake

PM BREAK

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

\$80 PER PERSON

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
Menu subject to change

PASSED HORS D'OEUVRES

- Tomato Basil Bruschetta / 26
- Prosciutto Wrapped Asparagus / 28
- Tomato & Mozzarella Flatbread / 26
- Truffled Macaroni & Cheese Bites / 28
- Stuffed Mushrooms / 28
- Mini Stuffed Baked Potatoes / 28
- Melted Brie Crostini / 26
- Tomato Mozzarella Skewers / 26
- Beef Wellington / 38
- Wollensky's Beef Sliders / 32
- Sliced Filet Mignon Crostini / 38
- Steak Tartare / 34
- Buffalo Chicken Sliders / 30
- Truffled Chicken Salad / 28
- Lamb Lollipops / 56
- Coconut Shrimp / 38
- Lobster Rangoon / 38
- Jumbo Shrimp / 7 per piece
- Signature Crab Cakes / 50
- Lobster Corn Dogs / 42
- Buffalo Fried Oysters / 38
- Tuna Tartare / 38

Pricing per dozen unless noted otherwise
Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
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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 / 24

CHILLED SEAFOOD

Chilled Lobster, Colossal Lump Crab Meat

Jumbo Shrimp & Oysters / 37

*with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette*

STEAK TARTARE TABLE

Diced Tenderloin, Chopped Red Onion,

Capers, Mustard, Toasted Crostini / 12

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 14

Pricing per person unless noted otherwise
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HOT COCKTAIL STATIONS

available for events of 25 or more guests

ANGRY SHRIMP

Whipped Potato

Spicy Lobster Butter Sauce / 20

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/ 800 per roast

serves 100 guests

WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce,

Red Wine Demi-Glace, Assorted Breads / 295 per roast

serves 25 guests

TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus,

Bacon Lardons, Cipollini Onions / 12

Lobster / *additional 11*

Pricing per person unless noted otherwise
Pricing is subject to 7% state tax,
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Menu subject to change

ENHANCEMENTS

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

CHILLED SEAFOOD

Chilled Lobster, Colossal Lump Crab Meat,
Jumbo Shrimp & Oysters / 37

*with classic Cocktail, Ginger and Mustard Sauces
and Sherry Mignonette*

PASSED HORS D'OEUVRES

A Variety of S&W classics before dinner

Chef's Choice of 4 Selections

One Half Hour / 15

One Hour / 25

STEAK ENHANCEMENTS

Oscar Style / 13

Angry Shrimp / 14

Foie Gras Black Truffle Butter / 8

Lobster Tail / MKT

BUTLERED SWEETS

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

8

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Pricing is subject to 7% state tax,
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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,
17% service charge and 3% administrative fee

PHARMACEUTICAL DINNER MENU

FIRST COURSE

Choose One Options

Caesar Salad

Wollensky's Famous Split Pea Soup

ENTREES

Choose Two Options

Charbroiled 8oz. Filet Mignon

Rotisserie Chicken

Pan Seared Salmon

FAMILY STYLE SIDES

Choose One Options

Roasted Asparagus, Lemon Gremolata

Truffled Macaroni & Cheese

Seasonal Vegetables

Whipped Potatoes

DESSERT

Chocolate Cake

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

BEVERAGES

Two Drinks Per Person

House Selected Beer or Wine

Non-Alcoholic Beverage

\$100 PER PERSON

Pricing is inclusive of 8.25% state tax,
17% service charge and 5% administrative fee
Menu subject to change

PHARMACEUTICAL DINNER MENU

FIRST COURSE

Choose One Option

Caesar Salad

Iceberg Wedge

Wollensky's Famous Split Pea Soup

ENTREES

Choose Two Options

Charbroiled 8 oz. Filet Mignon

Rotisserie Chicken

Pan Seared Salmon

Signature Crab Cakes

FAMILY STYLE SIDES

Choose Two Options

Roasted Asparagus, Lemon Gremolata

Truffled Macaroni & Cheese

Seasonal Vegetables

Whipped Potatoes

DESSERT

Chocolate Cake

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

BEVERAGES

Two Drinks Per Person

House Selected Beer or Wine

Non-Alcoholic Beverage

\$125 PER PERSON

Pricing is inclusive of 8.25% state tax,
17% service charge and 5% administrative fee
Menu subject to change

PHARMACEUTICAL DINNER MENU

FIRST COURSE

Choose One Option

Angry Shrimp

Roasted Tomato Burrata

SALAD

Choose One Option

Caesar Salad

Iceberg Wedge

Wollensky's Famous Split Pea Soup

ENTREES

Choose Two Options

Charbroiled 8 oz. Filet Mignon

Rotisserie Chicken

Pan Seared Salmon

Signature Crab Cakes

FAMILY STYLE SIDES

Choose Two Options

Roasted Asparagus, Lemon Gremolata

Truffled Macaroni & Cheese

Seasonal Vegetables

Whipped Potatoes

DESSERT

Chocolate Cake

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

BEVERAGES

Two Drinks Per Person

House Selected Beer or Wine

Non-Alcoholic Beverage

\$140 PER PERSON

Pricing is inclusive of 8.25% state tax,
17% service charge and 5% administrative fee
Menu subject to change