



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 \$5 per order*

Shrimp Cocktail **Additional \$5 per order*

ENTREES

Choose Three Options

Charbroiled Filet Mignon

Roasted Chicken

Herb Crusted Salmon

USDA Prime New York Strip 16 oz. **Additional \$10 per order*

Prime Dry-Aged Bone-In Rib Eye 28+ oz. **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

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*

\$85 PER PERSON

Pricing is subject to 9% state tax,
17% service charge and 6% administrative fee
Menu subject to change

THREE COURSE PREMIER DINNER MENU

PASSED HORS D'OEUVRES

Chef's Choice

FIRST COURSE

Choose Two Options

Wollensky's Famous Split Pea Soup

Wollensky Salad

Caesar Salad

Iceberg Salad

Signature Crab Cake **Additional \$5 per order*

Shrimp Cocktail **Additional \$5 per order*

ENTREES

Choose Three Options

Charbroiled Filet Mignon

Roasted Chicken

Herb Crusted Salmon

USDA Prime New York Strip 16 oz. **Additional \$10 per order*

Prime Dry-Aged Bone-In Rib Eye 28+ oz. **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

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*

\$100 PER PERSON

Pricing is subject to 9% state tax,
17% service charge and 6% 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
Iceberg Salad
Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon
Roasted Chicken
Herb Crusted Salmon

USDA Prime New York Strip 16 oz. *Additional \$10 per order
Prime Dry-Aged Bone-In Rib Eye 28+ oz. *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

Creamed Spinach
Truffled Macaroni & Cheese
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*

\$105 PER PERSON

Pricing is subject to 9% state tax,
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S&W SIGNATURE
DINNER MENU

SHELLFISH TOWER

Chilled Lobster, Colossal Lump Crab Meat
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
Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon
Roasted Chicken
Herb Crusted Salmon
USDA Prime New York Strip 16 oz.
Prime Dry-Aged Bone-In Rib Eye 28+ oz.
*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
Roasted Beets & Butternut Squash
Sauteed Asparagus
Sauteed Mushrooms
Whipped Potatoes

DESSERT

Choose Two Option

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

\$129 PER PERSON

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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

Roasted Chicken

Herb Crusted Salmon

USDA Prime New York Strip 16 oz. *Additional \$10 per order

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Cremini Mushrooms, Balsamic Roasted Shallots

Creamy Corn with Manchego

Szechuan Green Beans

Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

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

\$50 PER PERSON

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**THREE COURSE
PREMIER LUNCH MENU**

PASSED HORS D'OEUVRES

Chef's Choice

FIRST COURSE

Choose Two Options

Wollensky Salad

Caesar Salad

Iceberg Salad

Wollensky's Famous Split Pea Soup

ENTREES

Charbroiled Filet Mignon

Roasted Chicken

Herb Crusted Salmon

USDA Prime New York Strip 16 oz. *Additional \$10 per order

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Roasted Beets & Butternut Squash

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*

\$65 PER PERSON

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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
Herb 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

Creamed Spinach
Sauteed Asparagus
Sauteed Mushrooms
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

\$90 PER PERSON

Pricing is subject to 9% state tax,
17% service charge and 6% 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 / 24
 - 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
- Tuna Tartare / 38
- Coconut Shrimp / 38
- Lobster Rangoon / 38
- Jumbo Shrimp / 7 per piece
- Signature Crab Cakes / 50
- Lobster Corn Dogs / 42
- Buffalo Fried Oysters / 38

Pricing per dozen unless noted otherwise
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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 / 24

CHILLED SEAFOOD

Chilled Lobster, Colossal Lump Crab Meat

Jumbo Shrimp & Oysters / 37

*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 / 12

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 14

CRUDO & CEVICHE

Smoked Salmon
Capers, Onions,
Lemon, Bagel
Chips

Scallop Ceviche
Taro Root, Watermelon
Radish, Pickled
Sweet Cherry Peppers

Tuna Taco
Avocado Crema
Micro Cilantro

28 per person

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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, Roasted Shallots / 12
Lobster / *additional 11*

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ENHANCEMENTS

to complement your dining experience, may we suggest:

SHELLFISH TOWERS

Chilled Lobster, Colossal Lump Crab Meat,

Jumbo Shrimp & Oysters / 37

*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 / 15

One Hour / 25

STEAK ENHANCEMENTS

Oscar Style / 13

Angry Shrimp / 14

Sauteed Maine Lobster / 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™

BEER & WINE SERVICE

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

FULL OPEN BAR SERVICE

Mixed Cocktails & Spirits,
Select Red & White, Domestic & Imported Beer,
Soda, Juice & Bottled Water
35 Per Person / First Hour
15 Per Person / Every Additional Hour

PREMIUM OPEN BAR SERVICE

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

WINE SERVICE WITH DINNER

Based On Consumption

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