



Seated Dinner Menu

First Course

Choose 2

Iceberg Wedge

Mixed Greens

Caesar Salad

Tomato & Onion Salad

Soup of the Day

Wollensky's Famous Split Pea Soup

Entrées

Choose 3

Charbroiled Filet Mignon

Filet Mignon Au Poivre

Free-Range Chicken

Grilled Atlantic Salmon

Steak Enhancements

Gorgonzola Crusted \$3 per person

Garlic Shrimp \$12 per person

Oscar Style with Crab, Asparagus and Béarnaise Sauce \$10 per person

Family-Style Sides

Choose 2

Creamed Spinach

Broccoli Florets

Sautéed Mushrooms

Whipped Potatoes

Hashed Brown Potatoes

Steamed Seasonal Vegetables

Dessert

Choose 1

New York Style Cheesecake

Warm Molten Chocolate Cake

Coconut Layer Cake

Carrot Cake

Chocolate Cake

Assortment of Sorbets

Seasonal Berries & Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$68 per person

All beverages based on consumption.

All pricing is subject to 9% state tax, 16% service charge and 6% administrative fee

Signature Dinner Menu



Butler-Passed Hors d' Oeuvres

(please select six from attached list)

Salads

please pre-select two

Iceberg Wedge
Wollensky
Caesar
Mixed Greens
Baby Tomatoes & Bufala Mozzarella

Entrées

please pre-select three

Filet Mignon
charbroiled or Cajun style
Free-Range Organic Chicken
Grilled Salmon
Mustard Crusted Ahi Tuna
USDA Prime Dry-Aged New York Cut Sirloin* \$8 additional per cut
USDA Prime Dry-Aged Bone-In Ribeye* \$8 additional per cut
USDA Prime Dry-Aged T-Bone* \$8 additional per cut

Steak Enhancements

Gorgonzola Crusted \$3 per person
Garlic Shrimp \$12 per person
Oscar Style with Crab, Asparagus and Béarnaise Sauce \$10 per person

Family-Style Sides

please select two

Creamed Spinach
Broccoli Florets
Hash Browns
Sautéed Mushrooms
Whipped Potatoes
Roasted Asparagus
Steamed Seasonal Vegetables

Dessert

please select one

New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake
Carrot Cake
Warm Molten Chocolate Cake
Assortment of Sorbets
Seasonal Berries & Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$80 per person.

Price does not include beverages.

All pricing is subject to 9% state tax, 16% service charge and a 6% administrative fee



Butlered Hors D'oeuvre List

Hot Hors D'oeuvres

Choose 3

Wild Mushroom Crostini

Manchego

Angry Shrimp

Chili Lobster Oil

Wollensky's Beef Sliders

Cheddar cheese, dill pickles and chipotle mayonnaise

Lobster Dumpling

Ginger Sauce

Chicken Satay

Thai Peanut Sauce

Petite Lump Crab Cake

Horseradish Cocktail

Peppered Filet Mignon, House Chip

Horseradish Cream

Beef Skewer

Buffalo Fried Oyster

Crumbled Blue Cheese

Traditional Beef Wellington - *Béarnaise Sauce*

Cold Hors D'oeuvres

Choose 3

Classic Steak Tartare

Steak & Mushroom Pâté

Apple Compote

Truffle Chicken Salad

Melted Brie Crostini

Onion Jam and Walnuts

Tomato & Mozzarella Bruschetta

Black Olive Tapenade

Ratatouille and Herb Goat Cheese

Fillo Crisp

Prosciutto Wrapped Asparagus

Lemon Oil

Tuna Tartar on Wonton Chip

Wasabi Sushi Caviar

Rice Paper Vegetable Roll

Mango Chili Sauce



4-Course Wollensky Dinner Menu

Appetizers

Choose 1

Crab Cake
Seared Scallops
Shrimp Cocktail
Wollensky's Famous Split Pea Soup

Salads

Choose 2

Iceberg Wedge
Wollensky Salad
Caesar Salad
Mixed Greens
Baby Tomatoes & Bufala Mozzarella

Entrées

Choose 3

Filet Mignon
charbroiled or Cajun style
Free-Range Organic Chicken
Grilled Salmon
Mustard Crusted Ahi Tuna
USDA Prime Dry-Aged New York Cut Sirloin *\$8 additional per cut
USDA Prime Dry-Aged Bone-In Rib Eye *\$8 additional per cut
USDA Prime Dry-Aged T-Bone *\$8 additional per cut

Steak Enhancements

Gorgonzola Crusted \$3 per person
Garlic Shrimp \$12 per person
Oscar Style with Crab, Asparagus and Béarnaise Sauce \$10 per person

Family-Style Sides

Choose 2

Creamed Spinach
Broccoli Florets
Hashed Brown Potatoes
Sautéed Mushrooms
Whipped Potatoes
Roasted Asparagus
Steamed Seasonal Vegetables

Dessert

Choose 1

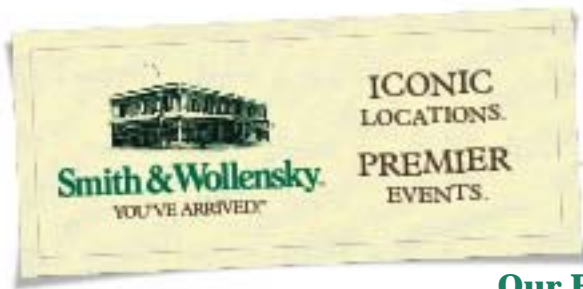
New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake
Carrot Cake
Warm Molten Chocolate Cake
Assortment of Sorbets
Seasonal Berries & Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$83 per person

All beverages based on consumption.

All pricing is subject to 9% state tax, 16% service charge and 6% administrative fee



4-Course Premiere Dinner Menu

Our Famous Shellfish Bouquet

Chilled Lobster, and Crab meat, Jumbo Shrimp, Oysters and Clams
Cocktail, ginger and mustard sauce and sherry mignonette

First Course

Choose 2

Iceberg Wedge Salad
Wollensky Salad
Caesar Salad
Mixed Greens
Baby Tomatoes & Bufala Mozzarella Salad
Soup of the day
Wollensky's Split Pea Soup

Entrées

Choose 3

Filet Mignon
charbroiled or Cajun style
Free-Range Organic Chicken
Grilled Salmon
Mustard Crusted Ahi Tuna
USDA Prime Dry-Aged New York Cut Sirloin
USDA Prime Dry-Aged Bone-In Rib Eye
USDA Prime Dry-Aged T-Bone

Steak Enhancements

Gorgonzola Crusted \$3 per person
Garlic Shrimp \$12 per person
Oscar Style with Crab, Asparagus and Béarnaise Sauce \$10 per person

Family-Style Sides

Choose 2

Creamed Spinach
Broccoli Florets
Hashed Brown Potatoes
Sautéed Mushrooms
Whipped Potatoes
Roasted Asparagus
Steamed Medley of Vegetables

Dessert

Choose 1

New York Style Cheesecake
Seasonal Berries & Cream
Chocolate Cake
Coconut Layer Cake
Carrot Cake
Warm Molten Chocolate Cake
Fruit Sorbet

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$97 per person

All beverages based on consumption.

All pricing is subject to 9% state tax, 16% service charge and 6% administrative fee



Event Enhancements

Charcuterie Board

A selection of cured meats, terrines and artisanal cheeses paired with traditional garnish
\$8.00 per person

Fruit & Imported Cheese Display

French Brie, Spanish Manchego, Aged Swiss, White Cheddar and Goat Cheese.
Seasonal Fruit.
\$250.00 serves up to 50 people

Chef Carved Roasted Beef Tenderloin*

Horseradish cream and Béarnaise sauce.
Assorted breads
\$18.00 per person

Smith & Wollensky Shellfish Bouquet

A lavish display of jumbo shrimp, lobster, oysters, clams & crab meat.
With cocktail, ginger and mustard sauce and sherry mignonette.
\$25.00 per person

Fresh Florida Stone Crabs also available in season at market price.

Shrimp Cocktail

Three pieces.
\$15.00 per person

Steak Enhancements

gorgonzola-cruste
\$3 per person

garlic shrimp
\$12 per person

oscar style with crab, asparagus and béarnaise sauce
\$10 per person

Butlered Sweets

Brownies
Mini Crème Bruleé
Petite Chocolate Cakes
Bite-Size Cheesecake
Assorted Homemade Cookies
\$10.00 per person

*Requires carver - \$75 uniformed attendant
All pricing is subject to 9% state tax, 16% service charge and a 6% administrative fee



Bar Service Menu

Bar Charged on Consumption

Wine by the Glass
\$10 - \$20

Mixed Drinks
\$9.50 - \$14.50

Domestic and Imported Beer
\$7.50 - \$8.50

Still and Sparkling Bottled Water
\$8

Sodas & Juices
\$3.95

Wine Service with Dinner

Smith & Wollensky offers a selection of over 600 wines.
Our Bar Manager is always available to assist you in selecting your wine prior to the event.

Limited Bar Service

House Red & White Wine, Domestic & Imported Beer, Soda, Juice & Bottled Water

\$18 per person for one hour

\$30 per person for two hours

\$40 per person for three hours

Premium Open Bar Service

Premium Brand Liquor, House Red & White Wine, Domestic & Imported Beer,
Soda, Juice & Bottled Water

\$24 per person for one hour

\$40 per person for two hours

\$55 per person for three hours

All pricing is subject to 9% state tax, 16% service charge and 6% administrative fees.