



Smith & Wollensky
LONDON

CANAPÉ MENU

£10 per person (*choose 3 types*)

£20 per person (*choose 6 types*)

COLD CANAPÉS

Prosciutto Wrapped Green Bean, *lemon oil*

Smoked Duck & Fig Crostini

USDA Prime Sirloin Beef Carpaccio Crostini

Melted Brie Crostini, *onion jam & walnuts*

Tomato Mozzarella Skewer

Gravadlax, *pickled vegetables & sweet mustard dressing*

Tuna Tartare, *avocado & ponzu*

HOT CANAPÉS

Wollensky's Beef Sliders, *cheddar cheese, dill pickles & steakhouse mayonnaise*

Braised Short Rib Cup

Crispy Chicken Satay, *Thai peanut sauce*

Roast Lemon Chicken Wings

Lamb Lollipops

Coconut Shrimp, *mango chili sauce*

Goat Cheese Tart, *tomato onion jam*

A COPPER PAN of USDA PRIME DRY-AGED STEAKS

£118 per pot

680g Bone-In Rib-Eye & 320g Sirloin

One of each steak above, served sliced as canapes style (suggestion of 1 pot for every 6-8 guests)

Our prices include VAT but exclude service charge at 12.5%.

For further information regarding allergens in our dishes please ask a member of staff.



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LONDON

COCKTAIL STATIONS

(available for parties of 40 guests or more)

Charcuterie Board & Cheese Station

£24 per person

a selection of assorted cured meat & cheeses, paired with bread, crostini, crackers, quince jelly & grapes

A COPPER PAN of USDA PRIME DRY-AGED STEAKS

£118 per pot

680g Bone-In Rib-Eye & 320g Sirloin

One of each steak above, served sliced as canapes style (suggestion of 1 pot for every 6-8 guests)

Salad Station

£25 per person

Classic Caesar Salad

Wollensky Salad

(Romaine Lettuce, Bacon Lardons, Marinated Button Mushrooms, Crisp Potato Croutons & Grape Tomatoes)

Mixed Garden Salad

Seafood Station

£26 per person

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters & Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

Dessert Station

£15 per person

Selection of assorted Smith & Wollensky homemade desserts

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