

## HELLO, BURLINGTON!

Entertain the possibilities of hosting your event at our newest Smith & Wollensky in Burlington. Whether it's a large reception or an intimate seated dinner or luncheon, we offer distinctive private event spaces and various menu packages to fit any corporate or social function.

### OUR LOCATION

- ◆ Located on the Middlesex Turnpike close to all major highways
- ◆ Both indoor and outdoor space
- ◆ Full & partial venue buyout of up to 280 guests
- ◆ Valet and Self-Parking available
- ◆ Complimentary secure Wi-Fi & Flat Screen monitors

### OUR SPACES

#### MIDDLESEX ROOM

**SEATING**  
**14 GUESTS**

#### LEXINGTON ROOM

**SEATING** | **RECEPTION**  
**30 GUESTS** | **40 GUESTS**

**OUTDOOR SPACES**  
**ENJOY OUR PATIOS**

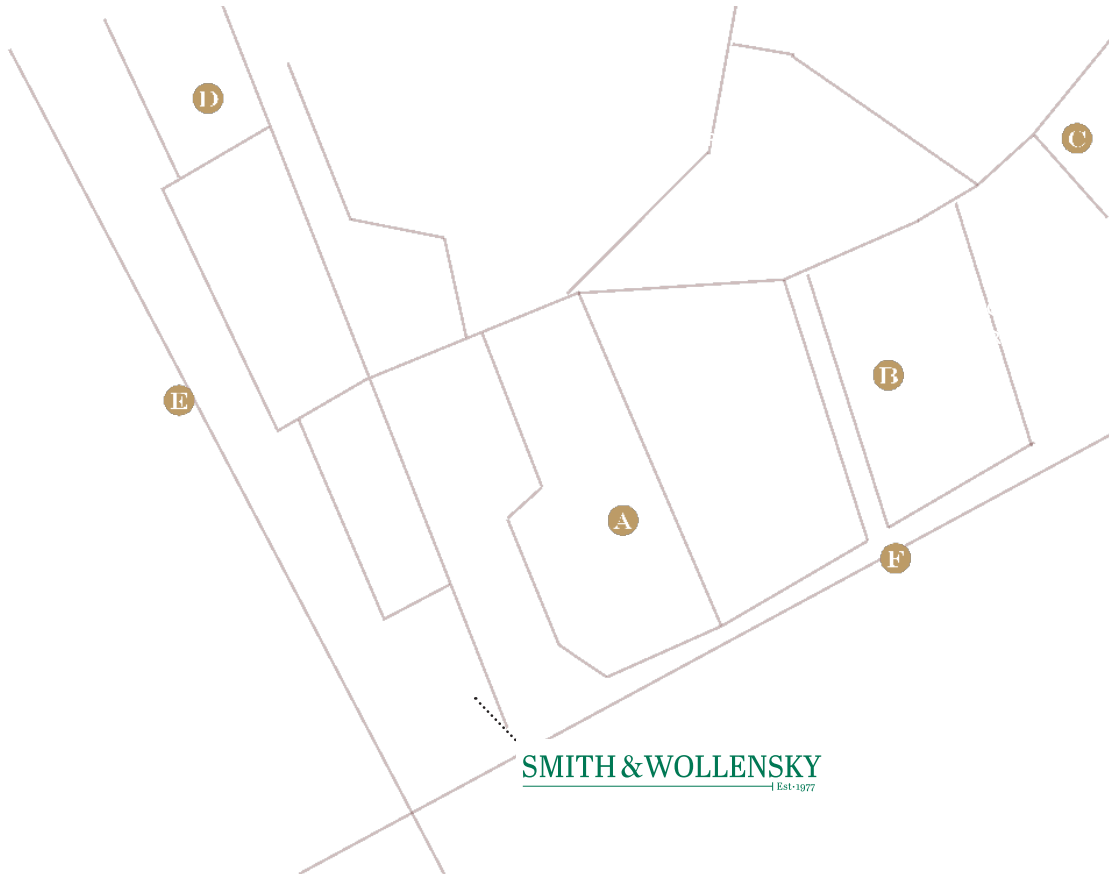
**SPACES COMBINED**  
**SEATING** | **RECEPTION**  
**40 GUESTS** | **50 GUESTS**



### BURLINGTON

Our 8,500-square-foot space features well-appointed dining rooms on two levels, a large horseshoe main floor bar, an upper-level indoor-outdoor bar, expansive private event spaces, and outdoor patio dining on both levels. Whether you'd prefer a more intimate setting in our second-floor dining room or the view from one of our patios, there's a table for everyone at S&W Burlington.

## OUR LOCATION



### AREAS OF INTEREST

- A** BURLINGTON MALL: 10 MIN WALK | .5 MIL
- B** LAHEY HOSPITAL: 7 MIN DRIVE | 1.7 MIL
- C** MARRIOTT HOTEL BURLINGTON: 7 MIN DRIVE | 2.6 MIL
- D** ARCHER HOTEL BURLINGTON: 5 MIN DRIVE | 1.3 MIL
- E** ROUTE 3 ENTRANCE: 4 MIN DRIVE | 1.1 MIL
- F** ROUTE 95 ENTRANCE: 2 MIN DRIVE | 0.4 MIL

## MIDDLESEX ROOM

**SEATING**

**14 GUESTS**

- ◆ Perfect space for a boardroom-style meetings, dinner or lunch
- ◆ Fully enclosed, your privacy is assured
- ◆ Wall-mounted flat screen



**BURLINGTON**

## LEXINGTON ROOM

**SEATING**  
30 GUESTS

**RECEPTION**  
40 GUESTS

- ◆ Ideal for both business & social gatherings
- ◆ Fully enclosed with glass, your privacy is assured
- ◆ Wall-mounted flat screen



**BURLINGTON**

## SPACES COMBINED

**SEATING**  
40 GUESTS

**RECEPTION**  
50 GUESTS

- ◆ Ideal for both seated events or for standing receptions
- ◆ Private & ideal for meetings, your privacy is assured
- ◆ Wall-mounted flat screen



**BURLINGTON**

## OUR PATIOS

1<sup>ST</sup> FLOOR

2<sup>ND</sup> FLOOR

- ◆ Enjoy outdoor events on one of our two seasonal patios
- ◆ Add a patio to your event and begin with an outdoor cocktail reception



**BURLINGTON**

## 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 \$10 per order ♦ Shrimp Cocktail \*Additional \$5 per order

### ENTREES

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

USDA Prime New York Strip 16 oz. \*Additional \$30 per order

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

coconut carrot puree, wild rice, vegetable medley, tamarind sauce

### FAMILY STYLE SIDES

*Choose Two Options*

Creamed Spinach ♦ 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*

### \$99 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 3% administrative fee.  
Menu subject to change.

## FOUR COURSE DINNER MENU

### FIRST COURSE

*Choose One Option*

Shrimp Cocktail ♦ Steak Tartare ♦ Wollensky's Famous Split Pea Soup  
One Half Hour of Chef's Choice Passed Hors d'Oeuvres

### SALADS

*Choose Two Options*

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Burrata (Seasonal Presentation)

### ENTREES

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

USDA Prime New York Strip 16 oz. \*Additional \$30 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. \*Additional \$40 per order

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

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

coconut carrot puree, wild rice, vegetable medley, tamarind sauce

### FAMILY STYLE SIDES

*Choose Two Options*

Truffled Macaroni & Cheese ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Creamy Corn Manchego ♦ Whipped Potatoes

### DESSERT

*Choose One Option*

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

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

### \$119 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 3% administrative fee.  
Menu subject to change.



## S&W SIGNATURE DINNER MENU

### SHELLFISH TOWER

Chilled Lobster, Chilled Colossal Crab, 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 ♦ Burrata (Seasonal Presentation)

### ENTREES

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Pan-Seared Salmon

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

USDA Prime New York Strip 16 oz. \*Additional \$30 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. \*Additional \$40 per order

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

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

coconut carrot puree, wild rice, vegetable medley, tamarind sauce

### FAMILY STYLE SIDES

*Choose Two Options*

Truffled Macaroni & Cheese ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Creamy Corn Manchego ♦ Whipped Potatoes ♦ Creamed Spinach

### DESSERT

*Choose Two Option*

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

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

### \$159 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 3% administrative fee.

Menu subject to change.

## THREE COURSE LUNCH MENU

### FIRST COURSE

*Choose Two Options*

Wollensky Salad ♦ Caesar Salad ♦ Iceberg Salad ♦ Wollensky's Split Pea Soup

### ENTREES

Charbroiled Filet Mignon 8 oz.

Pan-Seared Salmon

Half Chicken

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

- A Vegetarian Option Always Available for Your Guests -

Seared Tofu Steak

coconut carrot puree, wild rice, vegetable medley, tamarind sauce

### FAMILY STYLE SIDES

*Choose Two Options*

Creamed Spinach ♦ Sautéed Asparagus ♦ Sautéed Mushrooms

Creamy Corn Manchego ♦ Whipped Potatoes

### DESSERT

*Choose One Option*

Chocolate Cake ♦ Coconut Layer Cake ♦ New York Style Cheesecake

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

## \$59 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 3% administrative fee.

Menu subject to change.

**BURLINGTON**

## 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 8 oz. \*Additional \$20 per order

Pan-Seared 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 ♦ Sautéed Asparagus ♦ Creamy Corn Manchego ♦ 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

### \$95 PER PERSON

Pricing is subject to 7% state tax, 18% service charge and 3% administrative fee.  
Menu subject to change.

## PASSED HORS D'OEUVRES

*2 dozen minimum of each selection*

- Tomato Basil Bruschetta / 36
- Prosciutto Wrapped Asparagus / 38
- Tomato & Mozzarella Flatbread / 36
- Truffled Macaroni & Cheese Bites / 38
- Stuffed Mushrooms / 38
- Melted Brie Crostini / 36
- Tomato Mozzarella Skewers / 36
- Beef Wellington / 55
- Wollensky's Beef Sliders / 42
- Sliced Filet Mignon Crostini / 48
- Steak Tartare / 44
- Buffalo Chicken Sliders / 40
- Truffled Chicken Salad / 38
- Tuna Tartare / 48
- Coconut Shrimp / 48
- Lobster Rangoon / 55
- Signature Crab Cakes / 55
- Buffalo Fried Oysters / 50
- Paramount Hackleback Caviar / 110

### WELCOME CAVIAR & BUBBLES

*Invite your guest to celebrate!*

*Ask about starting your event with our exclusive Paramount Caviar, traditionally served on blini with creme fraiche, and paired with one of our select range of bubbles - the perfect complement to the luxurious taste of caviar.*

Pricing is per person, 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 Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45  
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 / 14

### TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 18

## HOT COCKTAIL STATIONS

*available for events of 25 or more guests*

### ANGRY SHRIMP

Whipped Potato, Spicy Lobster Butter Sauce / 22

### 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 / 900 per roast  
serves 100 guests

### WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce, Red Wine Demi-Glace, Assorted Breads / 315 per roast  
serves 20 guests

### TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus, Bacon Lardons, Roasted Shallots / 12

Pricing is per person, unless noted otherwise.

Pricing is subject to 7% state tax, 18% service charge and 3% administrative fee.

Menu subject to change.

## ENHANCEMENTS

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

### SHELLFISH TOWERS

Chilled Maine Lobster, Chilled Colossal Crab, Jumbo Shrimp & Oysters / 45  
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 / 16

One Hour / 25

### STEAK ENHANCEMENTS

Oscar Style / 23

Angry Shrimp / 16

Maine Lobster Tails / 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™

### WINE SERVICE WITH DINNER

Based On Consumption

### HOSTED BAR

Based On Consumption



Pricing is subject to 7% state tax, 18% service charge and 3% administrative fee.  
Menu subject to change.