



8289 Jericho Turnpike

Woodbury, NY 11797

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For more information about events please contact Brittany Bloom

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Lunch Menu

For the Table

Napa Spring Rolls Artichoke & Spinach Dip

Entrée *Individual choice of*

Rutherford 850

Field greens, tomatoes, bacon, goat cheese, chopped egg, honey mustard dressing

Honig Burger

Brioche bun, tomato, lettuce, American cheese, bacon, onion, pickle, French fries

Oven Roasted Organic Chicken

Half roasted chicken, baby carrots, fingerling potatoes

American Coffee, Tea & Soda

Lunch Menu

Appetizer Course *Individual choice of*

BLT Wedge Mixed Greens

Soup of the Day

Entrée *Individual choice of*

Honig Burger

Brioche bun, tomato, lettuce, American cheese, bacon, onion, pickle, French fries

Oven Roasted Organic Chicken

Half roasted chicken, baby carrots, fingerling potatoes

Grilled Salmon

Sautéed broccoli rabe, mushrooms, cherry peppers

Dessert

Chef's assortment of homemade cookie platters

American Coffee, Tea & Soda

(Not including Tax, Gratuity and/or Service Charge)

Menu items are subject to change without notice

Flowering Menu

First Course *host choice of*

Mixed Green Salad

Mixed field greens, cherry tomatoes, cucumbers, lemonette dressing

A Little Caesar

Chopped romaine, shaved parmesan cheese, house croutons

Rutherford 850

Field greens, tomatoes, bacon, goat cheese, chopped egg, honey mustard dressing

Entrée

Flat Iron Steak

Roasted Organic Chicken

Grilled Salmon

All entrées are served with roasted potatoes and seasonal vegetables

Dessert *Individual choice of*

Chocolate Decadence Cake

Red Velvet Cake with Cream Cheese Frosting

American Coffee, Tea & Soda

(Not including Tax, Gratuity, and/or Service Charge)
Menu item & prices are subject to change without notice

Add cocktails and hors d'oeuvres for one hour (please inquire)

Veraison Menu

First Course *host choice of 2 options*

Soup of the Day

Chef's creation of the day

Yellowfin Tuna Tartare

Hand chopped tuna, Avocado

Napa Spring Rolls

Pulled pork & cabbage, Fresno chili sauce

Rutherford 850

Field greens, tomatoes, bacon, goat cheese, chopped egg, honey mustard dressing

A Little Caesar

Chopped romaine, shaved parmesan cheese, house croutons

Entrée *host choice of 3 options*

Flat Iron Steak

Chicken Paillard

Mongolian Pork Chop

Grilled Salmon

All entrées are served with roasted potatoes and seasonal vegetables

Dessert *host choice of 2 options*

Chocolate Decadence Cake

Red Velvet Cake with Cream Cheese Frosting

Traditional New York Style Cheesecake

American Coffee, Tea & Soda

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Add cocktails and hors d'oeuvres for one hour (please inquire)

Harvest Menu

For the Table *host choice of 3 options*

Artichoke & Spinach Dip Napa Spring Rolls
Yellowfin Tuna Tartare Crispy Calamari

Second Course *host choice of*

Rutherford 850

Field greens, tomatoes, bacon, goat cheese, chopped egg, honey mustard dressing

A Little Caesar

Chopped romaine, shaved parmesan cheese, house croutons

Entrée *host choice of 3 options*

Filet Mignon

Roasted Rack of Lamb

Grilled Swordfish

Grilled Salmon

Roasted Organic Chicken

All entrées are served with roasted potatoes and seasonal vegetables

Dessert *host choice of 2 options*

Chocolate Decadence Cake

Red Velvet Cake with Cream Cheese Frosting

Traditional New York Style Cheesecake

American Coffee, Tea & Soda

(Not including Tax, Gratuity, and/or Service Charge)

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Hors D'oeuvres

Seared Filet of Beef Crostinis *Horseradish Cream*

Mini Maine Lobster Roll **

Spicy Tuna Tartare Tacos *Avocado Chili Sauce*

Asparagus Cigars *Balsamic Glaze*

Mini Burgers *Chef Inspired*

Lamb Chop Lollipops *Rosemary & Mint Chutney ***

Fried Chicken Skewers *Buttermilk Ranch*

Mini Cocktail Franks *Stone Ground Mustard*

Balsamic Tomato Bruschetta *Parmesan & Basil*

Mini Crab Cakes *Old Bay Remoulade*

Artisanal Flat Bread Pizzas *Chef's Assorted Favorites*

Assorted Sushi / Hand Rolls **

****Additional Fees Apply****

Around the Room Display Stations

Vegetable Crudité Board *Meyer's Farm Stand Seasonal Garden
Vegetables, Chef's House made Spreads*

Butcher Board *Cured Meats, Pickled Vegetables & Crostinis*

Artisanal Cheese Board *Assorted Nuts, Fruits, Crostinis &
Specialty Cheeses*

Mediterranean Board *Homemade Baba Ghannosh, Pickled
Vegetables & Marinated Olives*

Raw Bar *East & West Coast Oysters, Littlenecks,
Cherry Stone Clams & Jumbo Shrimp Cocktail*

Add Lobster M/P

Buffet Menu

First Course

Host choice of

A Little Caesar

Chopped romaine, shaved parmesan cheese, house croutons

Rutherford 850

Field greens, tomatoes, bacon, goat cheese, chopped egg, honey mustard dressing

Mixed Green

Mixed field greens, cherry tomatoes, cucumbers, lemonette dressing

Buffet Entrée

Host choice of carving, chicken, fish, starch and vegetable

<u>Carving</u>	Honey Glazed Ham	Prime Rib	Mongolian Pork Loin
<u>Chicken</u>	Simply Grilled	Parmesan Crusted	Roasted Organic <i>(on the bone)</i>
<u>Fish</u>	Grilled Salmon	Ahi Tuna	Rock Shrimp Scampi Pasta

<u>Starch</u>	Mashed Potatoes	Herb Roasted Potatoes
	Au Gratin	Vegetable Risotto

<u>Vegetable</u>	Creamed Spinach	Seasonal Sautéed Mix
	Sautéed String Beans	Roasted Wild Mushrooms

Dessert

Chef's assorted seasonal mini pastries and cookies

American Coffee, Tea & Soda *twenty five person minimum*

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Additions

Pasta course

Mini burgers

Clams

Oysters

Sushi Assorted *please inquire*

Shrimp Cocktail

Entrée

NY Strip Steak [12oz]

Petite Filet Mignon [8oz]

Rack of Lamb

Dessert

Occasion Cake *(twenty five person minimum)*

Homemade Cookies *Please inquire*

Mini pastries

Beverage

House Wine and Draft Beer

Standard Open Bar

Kids Menu (children 6 & under)

Chicken fingers and fries Pasta with marinara

Classic Mac & Cheese Mini burgers (2) and fries

Buffet Additions

Additional carving station

Additional fish station

Additional starch station

Additional vegetable station

Sushi 120 pieces / 150 pieces

Raw Bar Assortment

SUSHI

Napa Roll -

Shrimp tempura roll topped with avocado, lobster meat, crunch & chefs special sauce

Veraison Roll -

Shrimp tempura roll with tuna, white tuna, crab meat, topped with eel sauce

California Heaven -

Crab & avocado roll topped with kani salad, potato flour crunch & optional sauce

Fairmont Inn Spicy Tuna -

Spicy tuna cucumber roll topped with spicy tuna, crunch, eel sauce

Rutherford Roll -

Shrimp tempura & spicy tuna roll with tuna, salmon, avocado & crunch

Mango Roll -

Spicy tuna, salmon, avocado roll with tuna topped with mango

Sonoma Roll -

California roll topped with eel and avocado

Yountville Roll -

Spicy tuna roll topped with tuna, salmon, yellow tail & white tuna

Tuna Trio Tartare Roll -

Spicy tuna roll with soy bean paper topped with tuna, tuna tartare salad, chili sauce



Consuming raw or undercooked meats may increase your risk of food borne illness

Sunday Brunch Menu

11am – 2pm

Includes Bottomless Mimosas

Brioche French Toast Silver Dollar Pancakes
Apple Wood Bacon Breakfast Sausage
Country Potatoes Farm Stand Green Beans

Bagel Assortment *Smoked Salmon, Cream Cheese, Red Onions & Capers*

Omelet Station *Meyer's Farm Stand Vegetables, Bacon, Ham & Assorted Cheese*

Sushi Boats *Assorted Specialty Rolls*

Seafood Bar *Clams, Littlenecks, Oysters & Shrimp Cocktail*

Salad Station

Field Mixed Greens A Little Caesar BLT Wedge

Pan Seared Salmon *Capers & Artichokes*

Organic Roasted Chicken *Apricot Glaze*

Chef Attended Carving Station *choice of 2*

Herb Crusted Prime Rib *Horseradish Cream*
Roasted Turkey Breast *Cranberry Compote*
Honey Glazed Ham *Pineapple Glaze*
Mongolian Pork Loin *Mongolian Sauce*

Assortment of Seasonal Desserts and Fresh Fruits

American Coffee, Tea & Soda

No Sharing, Substitutions, or Take-Out
3 Hour Affair

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