



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

Meyer's Farm Pasta Primavera

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

Meyer's Farm Pasta Primavera

### 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

#### Meyer's Farm Pasta Primavera

*All entrées are served with roasted potatoes and seasonal vegetables*

### Dessert

Chef's assorted seasonal mini pastries and cookies

American Coffee, Tea & Soda

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

### First Course *host choice of 2 options*

#### Soup of the Day

Chef's creation of the day

#### 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

#### Meyer's Farm Pasta Primavera

*All entrées are served with roasted potatoes and seasonal vegetables*

### Dessert

Chef's assorted seasonal mini pastries and cookies

American Coffee, Tea & Soda

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

### For the Table

Artichoke & Spinach Dip          Napa Spring Rolls  
Crispy Calamari

### Second Course

Rutherford 850  
Field greens, tomatoes, bacon, goat cheese, chopped egg, honey mustard dressing  
OR

A Little Caesar  
Chopped romaine, shaved parmesan cheese, house croutons

### Entrée *host choice of 4 options*

Filet Mignon  
Roasted Rack of Lamb  
Grilled Swordfish  
Grilled Salmon  
Roasted Organic Chicken  
Meyer's Farm Pasta Primavera

*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  
Banana Crème Pie

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*  
Clams / Oysters \*\*  
Assorted Sushi / Hand Rolls \*\*  
Shrimp Cocktail (12 count)\*\*

*\*\*\*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*  
Raw Bar                                *East & West Coast Oysters, Littlenecks,  
Cherrystone 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 *forty person minimum*

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

Mini burgers

Grand Sushi Boat *please inquire*

### Dessert

Occasion Cake *(twenty five person minimum)*

Homemade Cookies

Mini pastries

### Beverage

House Wine and Draft Beer *3 hours*

Open Bar *1 hour or 2 hours*

### Kids Menu (children 10 & 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 *Please inquire*

Raw Bar Assortment *Please inquire*

Bartender/Carving Attendant Charge *Please inquire*

# 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\**

## Brunch Buffet Menu

### 3 Hour Affair

*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*

**Two Grand Sushi Boats** *Assorted Specialty Rolls*

**Seafood Bar** *Host choice of Clams, Oysters OR 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, Pastries and Fresh Fruit**

American Coffee, Tea & Soda

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

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