

26



CATERING GUIDE

ROBBINSWOLFE-HAMPTONCLASSIC.COM

phone 212.924.6500 | email hamptonclassic@robbinswolfe.com

WE WILL BEGIN ACCEPTING ORDERS ON WEDNESDAY, AUGUST 5

Robbins Wolfe
eventeurs®

ROBBINS WOLFE EVENTEURS IS DELIGHTED TO BE THE *EXCLUSIVE VIP CATERER* FOR THE 2026 HAMPTON CLASSIC.

We look forward to serving all of your food,
bar and beverage needs.

NEW COMPLIMENTARY VIP BREAKFAST BUFFET*

VIP tent patrons only

Breakfast Buffet | Tuesday–Saturday | 8:00 AM–10:30 AM
Self-service breakfast buffet served on eco-friendly bamboo paper goods.

Should you prefer table service, please speak with a member of our team.

TUESDAY–SATURDAY BUFFET | \$69.50

On Tuesday through Saturday from 11:15 AM–2:30 PM, we will be offering a \$69.50 per person prix fixe buffet in the Grand Prix Tent. We recommend that you pre-order the buffet. Day of will be \$75. Day of add-ons are limited, and may not be available. Any orders placed outside of the order deadlines may incur a 10% convenience fee.

Afternoon Snack | Available after 3:00 PM until the end of show
A light afternoon snack, included with luncheon buffet wristband, served on eco-friendly bamboo paper goods.

Pick up wristbands for your guests at the VIP buffet area.

MENUS

On a pre-ordered basis we are offering:

- Opening Day Brunch/Lunch Buffet
Sunday 8/23
- Grand Prix Tent Prix Fixe Buffet
Tuesday 8/25–Saturday 8/29
- Starters, À La Carte Platters and Dessert Platters
Tuesday 8/25–Sunday 8/30

Any orders placed outside of the order deadlines may incur a 10% convenience fee

BAR AND BEVERAGE

We recommend that you place your bar and beverage order at the same time that you place your food orders. See wine list for descriptions of our wines.

Simply review the menus, make your selections and scan and email your order forms or call us to place your order.

BARS

The bars are open daily. Cash, Credit Card, and Apple Pay accepted.

TABLE WAITERS

When ordering food and beverage from Robbins Wolfe we strongly recommend that you have your own table waiter, particularly on Grand Prix Sunday. Your waiter will set your table, deliver your food, help serve your food and beverages and be available to go to the bar for additional drinks. Table waiters are scheduled as follows:

	TUES	WED	THURS	FRI	SAT	SUN
10AM-4PM	\$495	\$495	\$495	\$595	\$595	\$595
7AM-4PM*	\$745	\$745	\$745	\$845	\$845	\$845

See the Table Waiter and Table Rental Order Form to order table waiter service.

TABLE RENTALS

All menus include disposable paper goods. China, flatware, glassware and other rental items are available for an additional charge. Cotton colored tablecloths are supplied by the Hampton Classic. We require that you have a table waiter if you are ordering party rentals and catering. If you are ordering rentals on your own, you are responsible for the setup, break down and managing of those rentals, unless you are ordering catering or bar/beverages and a waiter from Robbins Wolfe. See the Table Waiter and Table Rental Order Form to order your table rentals.

DÉCOR

The Hampton Classic provides a simple centerpiece for each table. We can arrange for other flowers or centerpieces to be delivered to your table and can also recommend a floral designer should you require more extensive table décor.

HOW TO ORDER

All Luncheon and Bar and Beverage orders must be pre-ordered and an order must be completed for each day. You can email the enclosed order forms to us at hamptonclassic@robbinswolfe.com. Should you need assistance, please feel free to contact Robbins Wolfe by phone at 212.924.6500 or email at hamptonclassic@robbinswolfe.com.

We will begin accepting orders on **Wednesday, August 5.**

Method Of Payment

The preferred methods of payment are American Express, VISA or Mastercard. **An administrative fee of 22%** will be added to the final bill.

Order Deadlines

Classic Date	Available Menus	Deadline To Order
Sunday, August 23	Opening Day Buffet	Tuesday, August 18
Tuesday–Saturday August 25–August 29	Prix Fixe Buffet	Friday, August 21
Tuesday–Thursday August 25–August 27	Starters À la Carte Platters Desserts	Friday, August 21
Friday, August 28	Starters À la Carte Platters Desserts	Monday, August 24
Grand Prix Weekend Saturday–Sunday August 29–August 30	Starters À la Carte Platters Desserts	Tuesday, August 25

To Place Your Order

We will begin accepting orders on Wednesday, August 5.

To order, contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 from 10AM–5PM Monday–Friday **or** email your completed order forms to hamptonclassic@robbinswolfe.com.

Before placing your order, please inform us if someone in your party has a food allergy.

OPENING DAY BUFFET

SUNDAY, AUGUST 23

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH BUFFET \$54.25 PER PERSON - LUNCH BUFFET \$59.50 PER PERSON

BOTH BRUNCH AND LUNCH BUFFETS \$83.50 PER PERSON

BRUNCH

10 AM-12 PM

CHEF CRAFTED OMELET STATION*

Cage Free Eggs served with your choice of Sautéed Mushrooms, Sautéed Onions & Peppers, Spinach, Cheddar Cheese, Tomatoes, Smoked Salmon, Applewood Smoked Bacon, Chicken Apple Sausage, Homestyle Potatoes

AVOCADO TOAST BAR

Healthy 9-Grain Bread, Mashed Avocado, Heirloom Cherry Tomatoes, Pickled Red Onion, Cucumber, Jalapeño, Cilantro, Chopped Applewood Smoked Bacon, Hard-Boiled Eggs

BROWN SUGAR, MUSTARD & MAPLE GLAZED HAM

Carved on the bone

LA FERMÈRE MASON JAR ASSORTED YOGURTS AND PARFAITS

French Style All Natural Yogurt, Honey Drizzle, Low Fat Granola, Fresh Berries

MINI BAGELS, FLAGELS, AND PASTRIES

Assorted Mini Bagels, Flagels, Croissants, Muffins, Scones, Danishes

Plain and Flavored Cream Cheese, Sweet Butter, Jams

SLICED FARMSTAND MELONS & BERRIES

BEVERAGES

Freshly Squeezed Juices, Lavender Lemonade, Brewed Iced Teas, Freshly Brewed Starbucks Regular and Decaf Coffee
Ice Water and Spa Water Dispensers

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 Vegetarian  Vegan  Avoiding Gluten

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OPENING DAY BUFFET

SUNDAY, AUGUST 23

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH BUFFET \$54.25 PER PERSON - LUNCH BUFFET \$59.50 PER PERSON

BOTH BRUNCH AND LUNCH BUFFETS \$83.50 PER PERSON

LUNCH

12:30 PM-2:30 PM

CARVING BOARD

Chef Carved Honey Glazed Whole Roasted Turkey and Pepper Crusted Boneless Strip Loin of Beef 

Served with Cranberry Pear Chutney, Whole Grain Mustard, Horseradish & Béarnaise Aiolis

ROASTED MAPLE BROWN SUGAR GLAZED FAROE ISLAND SALMON*

Served with Tomato Jam & Whole Grain Mustard

ROASTED WAX & GREEN BEANS

Served with Caramelized Shallots, Cherry Drop Peppers, Lemon Vinaigrette

TURMERIC PEARLED COUSCOUS SALAD

with Roasted Vegetables, Manzanilla Olives, Parsley & Saffron Cumin Vinaigrette

YELLOW & ORANGE LENTIL SALAD

with Fava Beans, Seedless Cucumbers, Toasted Pignoli & Herb Vinaigrette

HEIRLOOM TOMATO & SHAVED FENNEL SALAD

with Watercress, Frisée, Sherry Vinaigrette

DESSERTS

Twin Flavored Roulades Filled with Lemon Curd & Sweet Cherry Chutney 

House Made Chocolate Chip Cookies, Brownies and Blondies 

Sliced Fresh Fruits and Seasonal Berries 

BEVERAGES

Lavender Lemonade, Brewed Iced Teas, Freshly Brewed Starbucks Regular and Decaf Coffee

Ice Water and Spa Water Dispensers

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NEW COMPLIMENTARY GRAND PRIX TENT BREAKFAST BUFFET

TUESDAY, AUGUST 25 THRU SATURDAY, AUGUST 29

BREAKFAST BUFFET

TUESDAY, AUGUST 25 THRU SATURDAY, AUGUST 29 8:00 AM-10:30 AM

ASSORTED BREAKFAST PASTRIES

Fresh Baked Croissants, Danish, Muffins, Scones

ASSORTED FRESH BAGELS AND FLAGELS

Fresh Jams, Honeycomb, Cream Cheese, Butter

AVOCADO TOAST BAR

Healthy 9-Grain Bread, Mashed Avocado, Heirloom Cherry Tomatoes, Pickled Red Onion, Cucumber, Jalapeño, Cilantro, Chopped Applewood Smoked Bacon, Hard-Boiled Eggs

ASSORTED YOGURTS

ASSORTED SLICED FRUIT AND BERRIES

ASSORTED CEREAL BAR

selection of Whole Milk, 2% Milk, Oat Milk

CHEF CRAFTED OMELET STATION*

Cage Free Eggs served with Sautéed Mushrooms, Sautéed Onions, Sautéed Peppers, Spinach, Cheddar Cheese, Tomatoes, Smoked Salmon, Applewood Smoked Bacon, Chicken Apple Sausage, Home Fries

HAMPTON CLASSIC PANCAKES

Mixed Berries, Maple Syrup, Fresh Whipped Cream, Powdered Sugar

TEA BAR

Breakfast Tea by Frank and Eileen

JUICE BAR

Lavender Lemonade

Ice Water and Spa Water Dispensers

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GRAND PRIX TENT LUNCHEON BUFFET

TUESDAY, AUGUST 25 THRU SATURDAY, AUGUST 29

\$69.50 PER PERSON PRIX FIXE BUFFET PRE-ORDER. \$75 PER PERSON DAY-OF (IF AVAILABLE)

LUNCH WRISTBANDS ARE REQUIRED. PICK UP WRISTBANDS AT VIP BUFFET AREA.

TUESDAY, AUGUST 25 11:15 AM-2:30 PM

SERVED WITH HEARTHSTONE ARTISANAL BREADS

CHAR-GRILLED YELLOWFIN TUNA KEBABS*

Red and Green Peppers, Red Onion, Aji Amarillo Sauce

CHAR-GRILLED BREAST OF CHICKEN MEDALLION*

Peach & Basil Chutney

TRI-COLOR QUINOA CAKES

Peach & Basil Chutney

CHAR-GRILLED ASPARAGUS SPEARS

Extra Virgin Olive Oil, Lemon Zest

FARRO & SUMMER VEGETABLE SALAD

Charred Long Island Corn, Roasted Zucchini, Heirloom Cherry Tomatoes, Basil Lemon Vinaigrette

PEACH AND GOAT CHEESE SALAD

Baby Arugula, Frisée, Candied Pecans, Pickled Shallots, Honey Thyme Vinaigrette

HOUSE SALAD

Hearty Garden Greens, Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Balsamic Vinaigrette

DAILY DIPS & SPREADS

Tzatziki, Edamame Hummus, and Avocado Sour Cream with Pita Chips

SLICED MELON AND MIXED BERRIES

ASSORTED COOKIES AND LEMON BARS

BEVERAGES

Lavender Lemonade, Brewed Iced Teas, Ice Water and Spa Water Dispensers

WEDNESDAY, AUGUST 26 11:15 AM-2:30 PM

SERVED WITH HEARTHSTONE ARTISANAL BREADS

CHEF CARVED ARGENTINEAN SKIRT STEAK*

Chimichurri & Salsa Criolla

GRILLED OREGANO MARINATED SWORDFISH*

Fire Roasted Red & Yellow Tomatoes, Toasted Pignoli Nuts

GRECIAN STYLE STUFFED GREEN PEPPERS

Lentils, Olives, Heirloom Cherry Tomatoes, and Feta

FIRE ROASTED BROCCOLINI

Extra Virgin Olive Oil, Lemon Zest

ROASTED TRI-COLOR MARBLE POTATO SALAD

Roasted Red Peppers, Sliced Olives, Baby Peas, Scallions, Parsley, Lemon Pommery Mustard Vinaigrette

SEEDLESS WATERMELON AND FETA SALAD

Baby Arugula, Frisée, Kalamata Olives, Mint Lime Vinaigrette

HOUSE SALAD

Hearty Garden Greens, Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Balsamic Vinaigrette

DAILY DIPS & SPREADS

White Bean Hummus, Olive Tapenade, and Pico de Gallo with Pita Chips

SLICED MELON AND MIXED BERRIES

ASSORTED COOKIES AND CHOCOLATE TURTLE BROWNIES

BEVERAGES

Lavender Lemonade, Brewed Iced Teas, Ice Water and Spa Water Dispensers

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GRAND PRIX TENT LUNCHEON BUFFET

TUESDAY, AUGUST 25 THRU SATURDAY, AUGUST 29

\$69.50 PER PERSON PRIX FIXE BUFFET PRE-ORDER. \$75 PER PERSON DAY-OF (IF AVAILABLE)

LUNCH WRISTBANDS ARE REQUIRED. PICK UP WRISTBANDS AT VIP BUFFET AREA.

THURSDAY, AUGUST 27 11:15 AM-2:30 PM

SERVED WITH HEARTHSTONE ARTISANAL BREADS

6-HOUR BRAISED SHORT RIBS*

Horseradish Aioli, Fried Crispy Shallots

GRILLED SALMON WITH SUMMER SUCCOTASH*

Charred Long Island Corn, Fava Beans, Heirloom Cherry Tomatoes, Scallions, Basil Sherry Vinaigrette

STUFFED PORTOBELLO CAPS

Artichoke Hearts, Baby Spinach, and Parmesan Cheese

ROASTED BABY HEIRLOOM CARROT SALAD

Toasted Sliced Almonds, Craisins, Crumbled Gorgonzola

TUSCAN WHITE BEAN ORZO SALAD

Sun-dried Tomatoes, Roasted Peppers, Arugula, Basil Garlic Vinaigrette

HEARTY GREEN KALE CAESAR SALAD

Shredded Aged Parmesan Cheese, Rosemary Focaccia Croutons, Caesar Dressing

HOUSE SALAD

Hearty Garden Greens, Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Balsamic Vinaigrette

DAILY DIPS & SPREADS

Horseradish Chive Sour Cream, Babaganoush, and Red Beet Hummus Dips with Pita Chips

SLICED MELON AND MIXED BERRIES

ASSORTED COOKIES AND BLONDIES

BEVERAGES

Lavender Lemonade, Brewed Iced Teas, Ice Water and Spa Water Dispensers

FRIDAY, AUGUST 28 11:15 AM-2:30 PM

SERVED WITH HEARTHSTONE ARTISANAL BREADS

BRAZILIAN STYLE CHURRASCARIA BUFFET*

Individual Skewers of Chicken Breast, Linguica-Sausage, Swordfish, or Mixed Vegetable, Chimichurri

MINI PAO DE QUEIJO

Authentic Brazilian Cheese Bites

ROASTED BRUSSELS SPROUTS

Extra Virgin Olive Oil, Lemon Zest, Pomegranate Seeds

HEIRLOOM TOMATO AND HEARTS OF PALM SALAD

Cilantro, Passionfruit Vinaigrette

BRAZILIAN STYLE CABBAGE SLAW

Shredded Carrots, Red Onions, Red Bell Peppers, Lime Garlic Vinaigrette

HOUSE SALAD

Hearty Garden Greens, Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Balsamic Vinaigrette

DAILY DIPS & SPREADS

House-made Guacamole, Salsa, and Black Bean Dip with Tri-Color Tortilla Chips

SLICED MELON AND MIXED BERRIES

ASSORTED COOKIES AND POUND CAKES

BEVERAGES

Lavender Lemonade, Brewed Iced Teas, Ice Water and Spa Water Dispensers

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GRAND PRIX TENT LUNCHEON BUFFET

TUESDAY, AUGUST 25 THRU SATURDAY, AUGUST 29

\$69.50 PER PERSON PRIX FIXE BUFFET PRE-ORDER. \$75 PER PERSON DAY-OF (IF AVAILABLE)

LUNCH WRISTBANDS ARE REQUIRED. PICK UP WRISTBANDS AT VIP BUFFET AREA.

SATURDAY, AUGUST 29 11:15 AM-2:30 PM

SERVED WITH HEARTHSTONE ARTISANAL BREADS

THYME & ROSEMARY CRUSTED PRIME RIB*

Au Jus, Classic Steak Sauce, Horseradish Aioli

PAN SEARED JUMBO LUMP CRAB CAKES

Old Bay & Caper Tartare Sauce, Smoked Paprika Romesco

BAKED FALAFEL CAKES

Coconut Curry and Baby Spinach Chutney

TRI-COLOR ROASTED CAULIFLOWER SALAD

Sweet Golden Raisins, Lemon Tahini Dressing

TRI-COLOR QUINOA AND STRAWBERRY SALAD

Feta Cheese, English Cucumbers, Pistachio, Mint, Balsamic Dressing

SHAVED FENNEL AND ORANGE SALAD

Baby Arugula, Frisée, Pomegranate Seeds, Pickled Shallots, Blood Orange Vinaigrette

HOUSE SALAD

Hearty Garden Greens, Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Balsamic Vinaigrette

DAILY DIPS & SPREADS

Whipped Feta, Labneh, and Roasted Red Pepper Hummus with Pita Chips

SLICED MELON AND MIXED BERRIES

ASSORTED FRESH BAKED COOKIES

BEVERAGES

Lavender Lemonade, Brewed Iced Teas, Ice Water and Spa Water Dispensers

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NEW GRAND PRIX TENT LATE AFTERNOON SNACKS

TUESDAY, AUGUST 25 THRU SATURDAY, AUGUST 29

INCLUDED WITH LUNCHEON BUFFET. WRISTBAND REQUIRED.

LATE AFTERNOON SNACKS

TUESDAY, AUGUST 25 THRU SATURDAY, AUGUST 29 3:00 PM

BAVARIAN PRETZEL

salted pretzel twists, cinnamon sugar pretzel braids, and Bavarian nuggets served with smoked gouda cheese sauce and spicy brown mustard

POPCORN BAR

Classic Sea Salter Butter, Caramel Corn, and Chili Lime

ASSORTED MINI TATE'S INDIVIDUAL COOKIES

ASSORTED SALT WATER TAFFY

CHEWY CARAMEL SQUARES

CHOCOLATE COVERED ESPRESSO BEANS

BASKETS OF WHOLE FRUIT

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COURSE WALK STARTERS

AVAILABLE TUESDAY, AUGUST 25 THRU SUNDAY, AUGUST 30

EACH SERVES 4-6 GUESTS

TRIO OF HOUSE ROASTED NUTS | \$33.50

Candied Bourbon Pecans, Honey Roasted Marcona Almonds, Chili Roasted Macadamia Nuts

HAMPTONS FARM STAND CRUDITÉ | \$61.50

Seasonal Farm Fresh Vegetables with Arugula Dip

MEDITERRANEAN SUMMER DIP TRIO | \$64.50

Lemon Parsley Hummus

Creamy Labneh with Chopped Walnuts, Sumac and Extra Virgin Olive Oil

Artichoke, Feta, and Spinach

Served with Baby Grilled Vegetables and Grilled Pita Bread Chips

ARTISANAL CHEESE PLATTER | \$105.50

Mecox Bay Dairy Aged Sigit – an Alpine Style Hard Cheese with a Buttery and Nutty Finish

Bavarian Hofkäserei Kraus Alp Blossom Cheese – Semi Firm, Pressed Dried Alpine Flowers and Herbs Texture with Herbaceous Aromas

Upstate NY Harvest Moon – Deep Orange Cheddar-like Flavor with Notes of Butterscotch

Served with Fig Jam, Champagne Grapes, Fresh Figs, Assorted Dried Fruit, Crostini and Hearthstone Toast

CHARCUTERIE | \$105.50

The Spotted Trotter Bresaola, Salumeria Biellese Spicy Capicola, 16-Month Aged Prosciutto,

Marinated Olives and Caperberries, Whole Grain Mustard, Cherry Drop Peppers, Dark Chocolate Bark,

Green Grapes, Crostini and Hearthstone Toast

ROASTED SHRIMP COCKTAIL | \$208.50

Old Bay Seasoned Jumbo Shrimp, Classic Cocktail Sauce, Lemon Wedges, Mini Tabasco

GLUTEN FREE BREADS AND CRISPS | \$24.00

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GRAND PRIX À LA CARTE PLATTERS

AVAILABLE TUESDAY, AUGUST 25 THRU SUNDAY, AUGUST 30

PLATTERS SERVE 6-8 GUESTS

VEGAN ASIAN NOODLES I \$184.50

Buckwheat Soba Noodles, Marinated Grilled Tofu, Julienne Vegetables, Gluten Free Sweet and Salty Szechuan Sauce

GREENS & GRAINS DUET I \$202.50

Baby Arugula, Radicchio & Frisée, Fresh Sliced Strawberries, Candied Maple Pecans, Mecox Bay Dairy Sigit Cheese, Sweet Champagne Vinaigrette

Tri-Colored Quinoa with Grilled Local Corn, Heirloom Cherry Tomatoes, Baby Cucumbers, Scallions, White Balsamic Shallot Vinaigrette

PASTA ALLA TAVOLA I \$190.00

Campanelle Pasta with Roasted Local Corn, Baby Peas, Marinated Tomatoes and Artichoke Hearts, Mozzarella Pearls, Leaf Basil tossed in a Roasted Shallot Champagne Vinaigrette

FRESH BURRATA AND TOMATO SALAD I \$201.50

With Leaf Basil, Drizzle of Extra Virgin Olive Oil and Balsamic Vinegar

PETITE SANDWICH SELECTIONS I \$256.00

Grilled Beef Tenderloin with Tomato Horseradish Aioli, Caramelized Onions, Arugula on a Sourdough Roll
Honey Roasted Turkey Breast, Swiss Cheese, Shaved Radish and Butter Lettuce with Avocado Aioli on a Croissant
Grilled Farm Stand Vegetables with Whipped Goat Cheese, Butter Lettuce on a Multigrain Roll 

GRILLED FAROE ISLAND SALMON AND FARRO SALAD* I \$363.00

Grilled Herb Salmon Medallions with Meyer Lemon Aioli, Farro Salad of Roasted Local Corn, Edamame, Heirloom Cherry Tomatoes, Roasted Tomato Vinaigrette, Haricot Verts and Grilled Lemon Wheels

SURF AND TURF SUMMER GRILL* I \$377.50

Skewered Grilled Citrus Marinated Swordfish & Bell Pepper and Sliced Herb Marinated Flat Iron Steak (Medium Rare) with Tarragon Dijon Aioli; Grilled King Oyster Mushrooms; Citrus Brussels Sprout Salad; Dijon Fingerling Potatoes

ROSEMARY AND THYME GRILLED CHICKEN AND MIXED GRAINS I \$325.00

Herb Marinated Medallions of Grilled Chicken Breast with Peach and Cherry Chutney
Tri-Colored Quinoa and Wild Rice; Grilled Asparagus; Marinated Long Stem Artichokes

NEW ENGLAND LOBSTER AND SHRIMP ROLLS I \$345.50

Chunks of Maine Lobster and Gulf Shrimp Tossed in Citrus Aioli on a Brioche Bun with House-made Old Bay Potato Chips

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JUMP OFF DESSERT PLATTERS

AVAILABLE TUESDAY, AUGUST 25 THRU SUNDAY, AUGUST 30

PLATTERS SERVE 6-8 GUESTS

HAMPTON CLASSIC COOKIE BOX I \$124.00

Chocolate Chunk, Red Velvet, Hamptons Classic Horseshoe Shortbread Cookies

FARMER'S MARKET PIE TRIO I \$129.50

Strawberry Rhubarb, Cherry Peach Cobbler, Blueberry Lemon with Spiced Crème Fraîche

TROPICAL FRUITS, BERRIES AND CREAM I \$139.50

Seasonal Tropical Fruits, Melons and Assorted Berries
with Vanilla Honey Mascarpone

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GRAND PRIX WEEKEND À LA CARTE PLATTERS

AVAILABLE SATURDAY, AUGUST 29 THRU SUNDAY, AUGUST 30

PLATTERS SERVE 8-10 GUESTS

BUTTERMILK FRIED CHICKEN I \$325.00

Traditional Coleslaw and Rosemary Honey Biscuits

HERB MARINATED BEEF TENDERLOIN I \$423.00

Grilled and Sliced (Medium Rare) with Tomato Horseradish Aioli, Sautéed Lemon Oil Broccolini, Roasted Baby Jewel Sweet Potatoes, Crusty Baguette

SUMMER STRAWBERRY SHORTCAKE I \$147.00

Shortbread Biscuits, Fresh Strawberries, Vanilla Whipped Cream, French Strawberry Macarons

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CHAMPAGNE AND WINE LIST

Please note: no outside alcohol is permitted.
Alcohol must stay on premises.

CHAMPAGNE AND SPARKLING WINE

La Marca Prosecco, NV, Italy \$60
Wölffer Estate** Spring in a Bottle Alcohol Removed Sparkling Rosé, NV, The Hamptons, NY \$70
Wölffer Estate** Noblesse Oblige Sparkling Brut Rosé, NV \$80
Veuve Clicquot Brut Yellow Label, NV \$145
Veuve Clicquot Brut Rosé, NV \$165
Veuve Clicquot La Grand Dame, 2015 \$325

WHITE WINE

Wölffer Estate** Chardonnay, 2023, The Hamptons \$55
Wölffer Estate** Antonov Sauvignon Blanc, 2024, The Hamptons, NY \$60
Wölffer Estate** Perle Chardonnay, 2022, The Hamptons, NY \$65
Wölffer Estate** Summer in a Bottle Sauvignon Blanc, 2024, Touraine, Loire, France, NY \$70
Jacques Dumont Sancerre, 2024, Loire Valley, France \$75
Cloudy Bay Sauvignon Blanc, 2025, Marlborough, New Zealand \$80
Flowers Sonoma Coast Chardonnay, 2024, Sonoma Coast, CA \$90

RED WINE

Finca Wölffer Estate** Malbec, 2024, The Hamptons, NY \$55
Wölffer Estate** Caya Cabernet Franc, 2021, The Hamptons, NY \$65
Wölffer Estate** Fatalis Fatum Red Blend, 2020, Hamptons, NY \$75
Belle Glos Clark & Telephone Pinot Noir, 2023, Santa Maria Valley, California \$85
Caymus Walking Fool Red Blend, 2023, Suisin Valley, CA \$85
The Prisoner, Red Blend, 2023, Napa Valley, CA \$100
Stag's Leap Artemis Cabernet Sauvignon, 2023, Napa Valley, CA \$145
Caymus Cabernet Sauvignon, 2023, Napa Valley, CA \$165

ROSÉ

Wölffer Estate** Rosé, 2025, The Hamptons \$60
Wölffer Estate** Summer in a Bottle Zero Alcohol, 2025, The Hamptons, NY \$65
Wölffer Estate** Summer in a Bottle Long Island Rosé, 2025, The Hamptons, NY \$70
Wölffer Estate** Summer in a Bottle Côtes de Provence Rosé, 2025, France \$70
Minuty Prestige Rosé, 2025, France \$80
Wölffer Estate** Summer in a Bottle Long Island Rosé, 2025, The Hamptons, NY Magnum \$130
Domaine Ott Clos Mireille Rosé, 2025, Côtes de Provence, France \$140

**Official sponsor of the 2026 Hampton Classic