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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.

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

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

 Vegetarian  Vegan  Avoiding Gluten

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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