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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.

COURSE WALK STARTERS

AVAILABLE TUESDAY, AUGUST 25 THRU SUNDAY, AUGUST 30

EACH SERVES 4-6 GUESTS

TRIO OF HOUSE ROASTED NUTS I \$33.50

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

HAMPTONS FARM STAND CRUDITÉ I \$61.50

Seasonal Farm Fresh Vegetables with Arugula Dip

MEDITERRANEAN SUMMER DIP TRIO I \$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 I \$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 I \$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 I \$208.50

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

GLUTEN FREE BREADS AND CRISPS I \$24.00

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

 Vegetarian  Vegan  Avoiding Gluten

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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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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Contact Robbins Wolfe Monday–Friday 10AM–5PM
212.924.6500 | hamptonclassic@robbinswolfe.com



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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may increase your risk of foodborne illness

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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, 2024, Marlborough, New Zealand \$80
Flowers Sonoma Coast Chardonnay, 2023, 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, 2021, Napa Valley, CA \$145
Caymus Cabernet Sauvignon, 2022, Napa Valley, CA \$165

ROSÉ

Wölffer Estate** Rosé, 2024, The Hamptons \$60
Wölffer Estate** Sping in a Bottle Zero Alcohol, 2023, The Hamptons, NY \$65
Wölffer Estate** Summer in a Bottle Long Island Rosé, 2023, The Hamptons, NY \$70
Wölffer Estate** Summer in a Bottle Côtes de Provence Rosé, 2025, France \$70
Minuty Prestige Rosé, 2024, France \$80
Wölffer Estate** Summer in a Bottle Long Island Rosé, 2023, The Hamptons, NY Magnum \$130
Domaines Ott Château de Selle Rosé, 2022, Côtes de Provence, France \$140

**Official sponsor of the 2026 Hampton Classic