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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.

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

Contact Robbins Wolfe Monday-Friday 10AM-5PM
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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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 Vegetarian  Vegan  Avoiding Gluten