

# ROBBINS WOLFE EVENTEURS IS DELIGHTED TO BE THE *EXCLUSIVE VIP CATERER* FOR THE 2024 HAMPTON CLASSIC.

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

## MENUS

On a pre-ordered basis we are offering:

- Opening Day Brunch/Lunch Buffet  
Sunday 8/25
- Grand Prix Tent Prix Fixe Buffet  
Tuesday 8/27 - Thursday 8/29
- Starters & A la Carte Platters  
Wednesday 8/28 - Sunday 9/1
- Grand Prix Weekend Special Selections  
Saturday 8/31 - Sunday 9/1

Whenever possible, we will try to accommodate late orders.

## 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.

## UPMARKET CONCESSION

Lighter fare and Daily Specials at attractive prices will be available Tuesday through Saturday at our walk-up concession located between the USET and Grand Prix tents. A more limited menu will be available on Grand Prix Sunday.

## TUESDAY - THURSDAY BUFFET

On Tuesday, Wednesday and Thursday from 12–2 PM, we will be offering a \$62.50 per person prix fixe buffet in the Grand Prix Concession area. We recommend that you pre-order the buffet.

Pick up wristbands for your guests at the VIP concession.

## BARS

The bars are open daily. Cash or Credit Card only.

## LUNCH SERVICE ON GRAND PRIX SUNDAY

Table lunches will be delivered to your table starting at noon. Please understand that it is difficult to accommodate specific time requests on this day.

## 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 deliver your food, help serve your food and beverages and be available to go to the bar for additional drinks. The fee for waiter service Tuesday through Thursday is \$495 per waiter. On Friday, Saturday and Grand Prix Sunday the fee is \$595 per waiter. Table waiters begin at 10 AM. 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. Tablecloths are supplied by the Hampton Classic. Special linens may be ordered at an additional cost with your rental order. We require that you have a table waiter if you are ordering rentals from us. If you are ordering rentals on your own, you are responsible for the set up, 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](mailto: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](mailto:hamptonclassic@robbinswolfe.com).

We will begin accepting orders on **Wednesday, August 7**.

### Method Of Payment

The preferred methods of payment are American Express, VISA or Mastercard. An administrative fee of 20% will be added to the final bill.

### Order Deadlines

Classic Date	Available Menus	Deadline To Order
Sunday, August 25	Opening Day Buffet	Monday, August 19
Tuesday - Thursday August 27 - August 29	Prix Fixe Buffet	Thursday, August 22
Wednesday - Thursday August 28 - August 29	Starters A la Carte Platters	Thursday, August 22
Friday, August 30	Starters A la Carte Platters	Monday, August 26
Grand Prix Weekend Saturday - Sunday August 31 - September 1	Starters A la Carte Platters Grand Prix Special Selections	Monday, August 26

### To Place Your Order

We will begin accepting orders on Wednesday, August 7.

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](mailto: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 27 THRU THURSDAY, AUGUST 29

\$62.50 PER PERSON PRIX FIXE BUFFET

GRAND PRIX CONCESSION AREA

*PRE-ORDERED WRISTBANDS ARE REQUIRED. PICK UP WRISTBANDS FOR YOUR GUESTS AT THE VIP CONCESSION.*

## TUESDAY, AUGUST 27 11:30 AM - 2:00 PM

Grilled Mustard Seed and Coriander Dusted Ahi Tuna, Citrus Aioli <sup>AG</sup>  
Mediterranean Grilled Chicken with Roasted Garlic, Kalamata Olives and Braised Artichoke <sup>AG</sup>  
Pearl Couscous Salad with Cucumber, Cherry Tomatoes and Fresh Mint <sup>VG</sup>  
Medley of Sugar Snap Peas, Wax and Green Beans <sup>VG AG</sup>  
Salad of Mixed Local Greens, Dijon Vinaigrette <sup>VG AG</sup>  
Hearthstone Breads and Crisps <sup>V</sup>  
Fresh Fruits and Berries <sup>VG AG</sup>  
Assorted Cookies, Brownies and Lemon Squares <sup>V</sup>

## WEDNESDAY, AUGUST 28 11:30 AM - 2:00 PM

Meyer Lemon and Pepper Grilled Swordfish Kabobs, Tarragon Aioli <sup>AG</sup>  
Himalayan Salt and Cracked Black Pepper rubbed Tri-Tip Steak, Chimichurri Sauce <sup>AG</sup>  
Roasted Yukon Gold Potato Salad <sup>V AG</sup>  
Roasted Green Beans and Caramelized Shallots <sup>VG AG</sup>  
Charred Baby Romaine, Radicchio, Purple Endive and Grilled Peaches <sup>VG</sup>  
Sherry Vinaigrette <sup>VG AG</sup>  
Hearthstone Breads and Crisps <sup>V</sup>  
Sliced Summer Melons, fresh Mint Syrup <sup>VG AG</sup>  
Assorted Cookies; Make Your Own Strawberry Short Cake <sup>V</sup>

## THURSDAY, AUGUST 29 11:30 AM - 2:00 PM

Roasted Cedar Plank Salmon with Balsamic Glaze and Charred Lemon Ring  
Brochette of Grilled Lemon Parsley Chicken, Fennel and Red Pepper Sprinkled with Gremolata  
Orzo with Confetti Vegetables, Basil Vinaigrette <sup>VG</sup>  
Roasted Broccolini, Heirloom Carrots and Shallots <sup>VG AG</sup>  
Watermelon, Feta, Cherry Tomato and Kalamata Olive Salad, Citrus Vinaigrette <sup>V AG</sup>  
Hearthstone Breads and Crisps <sup>V</sup>  
Stone Fruits <sup>VG AG</sup>  
Assorted Cookies; Berry Cobbler, Whipped Cream <sup>V</sup>

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

<sup>V</sup> Vegetarian <sup>VG</sup> Vegan <sup>AG</sup> Avoiding Gluten