



# CATERING GUIDE

[ROBBINSWOLFE-HAMPTONCLASSIC.COM](http://ROBBINSWOLFE-HAMPTONCLASSIC.COM)

phone 212.924.6500 | email [hamptonclassic@robbinswolfe.com](mailto:hamptonclassic@robbinswolfe.com)

WE WILL BEGIN ACCEPTING ORDERS ON WEDNESDAY, AUGUST 6



# ROBBINS WOLFE EVENTEURS IS DELIGHTED TO BE THE *EXCLUSIVE VIP CATERER* FOR THE 2025 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 8/24
- Grand Prix Tent Prix Fixe Buffet  
Tuesday 8/26–Thursday 8/28
- Starters, Mains and Dessert Platters  
Tuesday 8/26–Sunday 8/31

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.

## UPMARKET CONCESSION

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 11:30 AM–2  
PM, we will be offering a \$64.50 per person prix fixe  
buffet in the Grand Prix Concession area. We recommend  
that you pre-order the buffet. Day of add ons are limited,  
and may not be available.

Pick up wristbands for your guests at the VIP concession.

## BARS

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

## 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. 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 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](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 6.**

### Method Of Payment

The preferred methods of payment are American Express, VISA or Mastercard. **An administrative fee of 21 %** will be added to the final bill.

### Order Deadlines

Classic Date	Available Menus	Deadline To Order
Sunday, August 24	Opening Day Buffet	Monday, August 18
Tuesday–Thursday August 26–August 28	Prix Fixe Buffet	Thursday, August 21
Tuesday–Thursday August 26–August 28	Starters A la Carte Platters	Thursday, August 21
Friday, August 29	Starters A la Carte Platters	Monday, August 25
Grand Prix Weekend Saturday–Sunday August 30–August 31	Starters A la Carte Platters	Monday, August 25

### To Place Your Order

We will begin accepting orders on Wednesday, August 6.

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.**

# OPENING DAY BUFFET

SUNDAY, AUGUST 24

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH BUFFET \$52.50 PER PERSON - LUNCH BUFFET \$56.50 PER PERSON

BOTH BRUNCH AND LUNCH BUFFETS \$81.50 PER PERSON

## BRUNCH

10:30 AM-12:30 PM

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### CHEF CRAFTED OMELET STATION\*

Served with Your Choice of Mushrooms, Sautéed Onions and Peppers, Spinach, Cheddar and Swiss Cheeses, Tomatoes, Smoked Salmon, Applewood Smoked Bacon and Tofu

### AVOCADO TOAST BAR

9-Grain Bread with Your Choice of Avocado, Heirloom Cherry Tomatoes, Pickled Red Onion, Cucumber, Jalapeño, Cilantro, Chopped Applewood Smoked Bacon and Hard-Boiled Eggs

### BROWN SUGAR, MAPLE AND MUSTARD GLAZED BAKED HAM

Brown Sugar, Maple and Mustard Glazed Baked Ham *carved on the bone*

### LA FERMIÈRE MASON JAR YOGURTS AND PARFAITS

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

### FRUIT, BAGELS AND BREAKFAST PASTRIES

Summer Fruit Salad

Assorted Mini Bagels, Scones, Muffins and Crumb Cakes

Plain and Flavored Cream Cheese, Sweet Butter and Jams

### BEVERAGES

Freshly Squeezed Juices, Assorted Teas, Freshly Brewed Starbucks Regular and Decaf Coffee

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 Vegetarian  Vegan  Avoiding Gluten

# OPENING DAY BUFFET

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## LUNCH

1:00 PM-3:00 PM

### CARVING BOARD

Chef Carved Pickled Corned Beef and Hot Smoked Pastrami 

Served with Whole Grain and Dijon Mustard, Coleslaw, Dill Pickle Spears, Pickled Green Tomatoes and Rye Bread

### ROASTED SIDE OF PAPRIKA RUBBED NORTH ATLANTIC SALMON\*

Served with Lemon Tarragon Aioli

### CHARGRILLED SUMMER BROCCOLINI

Sorrento Lemon Zest and Caramelized Shallots; Hollandaise Aioli

### TRIO OF SALADS

Herbed Potato Salad with Russian Potatoes, Parsley, Dill, Scallions and Red Onion; Lemon Vinaigrette  

Sweet Grilled Summer Corn and Organic Farro Salad with Shelled Edamame and Crispy Prosciutto; Roasted Shallot Vinaigrette  
(Crispy Prosciutto optional)

Toy Box Heirloom Tomato, Baby Gem and Frisee Salad with Sliced Cucumbers and Watermelon Radish; Sherry Vinaigrette  

### DESSERTS

Vanilla Roasted Summer Peach and Fresh Raspberry Cobbler with Whipped Cream 

Olive Oil Citrus Cake with Infused Sweet Lemons and Citrus Sugar Glaze 

House Made Chocolate Chip Cookies, Brownies and Blondies 

### BEVERAGES

Spa Waters | Iced Tea | Lavender Lemonade

Assorted Teas | Freshly Brewed Starbucks Regular and Decaf Coffee

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# GRAND PRIX TENT LUNCHEON BUFFET








TUESDAY, AUGUST 26 THRU THURSDAY, AUGUST 28

\$64.50 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 26 11:30 AM-2:00 PM

Grilled Swordfish with Green Papaya and Poblano Slaw\*   
Mediterranean Grilled Chicken with Marinated Romana Artichokes   
Pearled Couscous, Sundried Cherries and Toasted Almonds   
Baby Kale Caesar Salad   
Shaved Fennel, Orange and Frisee Salad with Citrus Mint Vinaigrette   
Sliced Vine-Ripened Melon and Mixed Berries   
Old-Fashioned Lemon Bars 

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

Chef Carved Sirloin of Beef with Grain Mustard Horseradish Aioli\*   
Grilled Salmon Medallion with Salsa Verde\*   
Roasted Marble, Purple and Orange Jewel Sweet Potato Salad   
Heirloom Tomato Salad with Fresh Basil and Toasted Hazelnuts   
Rainbow Baby Beets with Chevre, Red Oak Lettuce and Frisee; Roasted Shallot Vinaigrette   
Sliced Vine-Ripened Melon and Mixed Berries   
Chocolate Turtle Brownies 

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

Braised Korean Short Ribs   
Shrimp and Vegetable Stir Fry   
Cold Peanut Noodle Salad   
Roasted Green Bean Salad, Fresh Ginger and Garlic with a Sesame Yuzu Vinaigrette   
Chopped Iceberg and Radicchio with Watermelon Radish, Cucumbers, Shredded Carrots and Pickled Daikon with a Carrot Ginger Vinaigrette   
Sliced Vine-Ripened Melon and Mixed Berries   
Cinnamon Apple and Sundried Cherry Tarts 

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# COURSE WALK STARTERS

AVAILABLE TUESDAY, AUGUST 26 THRU SUNDAY, AUGUST 31

EACH SERVES 4-6 GUESTS

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## SELECTION OF GLUTEN FREE BREADS AND CRISPS

\$18.50

## TRIO OF TABLE SNACKS

Chipotle BBQ Corn Nuts, Moroccan Saffron Chickpeas, Spicy Sesame Macadamia Nuts

\$29.50

## FARM STAND CRUDITÉ

Seasonal Farm Fresh Vegetables with Avocado Feta Dip

\$53.50

## MEDITERRANEAN SUMMER DIP TRIO

Lemon Parsley Hummus

Creamy Labneh with Chopped Walnuts, Sumac and EVOO

Spicy Moroccan Tomato and Bell Pepper Matbucha

Served with Grilled Vegetables and Grilled Za'atar Seasoned Pita Bread

\$62.50

## ARTISANAL CHEESE PLATTER

Atlantic Mist – Mecox Bar Dairy – a brie style cheese with creamy, woodsy, mushroom flavor

Aged Sigit – Mecox Bay Dairy – an alpine style hard cheese with a buttery and nutty finish

Barely Buzzed – Beehive Cheese – a full bodied cheddar with a nutty flavor and smooth texture, rubbed in espresso and lavender oil

Served with Fig Jam, Champagne Grapes, Hearthstone Breads and Artisanal Chips

\$102.50

## CHARCUTERIE

Imported Thinly Sliced Bresaola, Capicola and Prosciutto

Served with Whole Grain Mustard, Sweet Red Peppadews, Marinated Olives, Dark Bittersweet Chocolate

Hearthstone Breads and Artisanal Crisp

\$102.50

## CITRUS CEVICHE\*

*This item is meant to be enjoyed chilled and will be served to the table on request*

Citrus-Steeped Bay Scallops, Snapper and Shrimp topped with Coconut Flakes and Cilantro

Served with Tri-Color Tortilla Chips

\$102.50

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# GRAND PRIX A LA CARTE PLATTERS

AVAILABLE TUESDAY, AUGUST 26 THRU SUNDAY, AUGUST 31

PLATTERS SERVE 8 GUESTS

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## VEGAN ASIAN NOODLES

Buckwheat Soba Noodles, Marinated Grilled Tofu, Julienne Vegetables and Gluten Free Sweet and Salty Szechuan Sauce  
\$184.50

## PETITE SANDWICH SELECTIONS

Grilled Chicken Medallions, Marinated Red and Yellow Tomatoes, Buffalo Mozzarella and Baby Arugula with Herbed Aioli on a Mini Pumpernickel Roll

Honey Roasted Turkey Breast, Swiss Cheese, Shaved Radish and Butter Lettuce with Avocado Aioli on a Mini Sourdough Roll

Grilled Assorted Garden Vegetables, Falafel Cake and Butter Lettuce with Lemon Tahini Dressing on a Mini Multigrain Roll 

\$248.50

## BLUEFIN TUNA TRILOGY\*

*This item is meant to be enjoyed chilled and will be served to the table on request*

Bluefin Tuna Served 3 Ways: Sashimi, Matcha and Seal Salt Tataki, Gluten Free Tamari Ponzu Tartar

Served with Wakame Salad, Baby Cucumber Kimchi, Spicy Mayo, Wasabi and Tamari

\$322.50

## GRILLED NORTH ATLANTIC SALMON

Served with Grilled Lemon Wheels and Meyer Lemon Aioli, Pearled Couscous with Roasted Cauliflower and Haricots Verts  
\$352.75

## SURF AND TURF SUMMER GRILL\*

Herb Marinated Sliced Filet Mignon (Served Medium Rare)

Brochette of Marinated Shrimp

Served with Grilled King Oyster Mushrooms, a Mix of Roasted Dijon Fingerling Potatoes and Brussels Sprouts; Chimichurri

\$386.50

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# GRAND PRIX A LA CARTE PLATTERS

AVAILABLE TUESDAY, AUGUST 26 THRU SUNDAY, AUGUST 31

PLATTERS SERVE 8 GUESTS

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## PASTA ALLA TAVOLA

Orecchiette with Marinated Artichoke Hearts, Roasted Fresh Corn, Heirloom Cherry Tomatoes with a Roasted Shallot  
Champagne Vinaigrette  
\$184.50

## GREENS AND GRAINS DUET

Baby Arugula, Radicchio and Frisee with Strawberries, Mecox Bay Sigit Cheese and Candied Maple Pecans  
Served with Sweet Champagne Vinaigrette  
Tri-Color Quinoa, Mixed with Grilled Corn, Heirloom Cherry Tomatoes, Persian Cucumber and Scallions  
Served with White Balsamic Shallot Vinaigrette  
\$194.50

## BURRATA AND TOMATO SALAD

Fresh Burratas with Local Vine Ripe and Heirloom Tomatoes, Fresh Basil, EVOO and Balsamic Glaze  
\$195.50

## BASIL PESTO GRILLED CHICKEN AND ANCIENT GRAINS

Nut-Free Pesto Marinated Chicken Medallions with Marinated Artichokes, Grilled Asparagus and an Ancient Grain Medley of Farro, Quinoa, Wild Rice, Tarragon, Tomatoes, Capers, and Garlic and Kalamata Barigoule  
\$315.55

## NEW ENGLAND LOBSTER AND SHRIMP ROLLS\*

Maine Lobster and Gulf Shrimp Tossed in Light Citrus Aioli on a Brioche Bun  
Served with House Made Old Bay Seasoned Potato Chips  
\$335.50

## GREEK STYLE GRILLED RACK OF LAMB\*

Lemon and Herb Grilled Lamb Chops with Lemon Tarragon Aioli  
Served with Salad of Orzo with Fresh Herbs, Shallots, Fig and Grilled Peppers  
\$365.50

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# JUMP OFF PLATTERS DESSERT

AVAILABLE TUESDAY, AUGUST 26 THRU SUNDAY, AUGUST 31

PLATTERS SERVE 6-8 GUESTS

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## PISTACHIO DUSTED LEMON CUSTARD TARTLETS

with Mixed Cherries and Whipped Cream

\$105.95

## HAMPTON CLASSIC COOKIE BOX

50th Anniversary Horseshoe Shaped Shortbread Cookies with Chocolate Chunk and Coconut Pecan Cookies

\$108.50

## TROPICAL FRUITS, BERRIES AND CREAM

Tropical Fruits and Seasonal Berries with Vanilla Honey Mascarpone

\$135.50

## SUMMER STRAWBERRY SHORTCAKE

Shortbread Biscuits Layered with Vanilla Whipped Cream and Fresh Strawberries

Garnished with French Strawberry Macarons

\$142.50

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# CHAMPAGNE AND WINE LIST

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**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 \$75  
Veuve Clicquot Brut Yellow Label, NV \$130  
Veuve Clicquot Brut Rosé, NV \$150  
Veuve Clicquot La Grand Dame, 2015 \$300

## WHITE WINE

Finca Wölffer Estate\*\* White Wine, Mendoza, 2022, Argentina \$50  
Wölffer Estate\*\* Chenin Blanc, 2024, The Hamptons, NY \$55  
Wölffer Estate\*\* Perle Chardonnay, 2022, The Hamptons, NY \$60  
Wölffer Estate\*\* Hamptons Light Low Alcohol Pinot Blanc, 2024, The Hamptons \$60  
Wölffer Estate\*\* Summer in a Bottle Sauvignon Blanc, 2024, Touraine, Loire, France, NY \$65  
Jacques Dumont Sancerre, 2024, Loire Valley, France \$70  
Cloudy Bay Sauvignon Blanc, 2024, Marlborough, New Zealand \$70  
Flowers Sonoma Coast Chardonnay, 2023, Sonoma Coast, CA \$80

## RED WINE

Finca Wölffer Estate\*\* Malbec, 2024, The Hamptons, NY \$50  
Wölffer Estate\*\* Caya Cabernet Franc, 2021, The Hamptons, NY \$60  
Wölffer Estate\*\* Fatalis Fatum Red Blend, 2020, Hamptons, NY \$70  
Belle Glos Clark & Telephone Pinot Noir, 2023, Santa Maria Valley, California \$75  
Caymus Walking Fool Red Blend, 2023, Suisin Valley, CA \$80  
Tenuta San Guido Guidalberto, Red Blend, 2022, Tuscany, Italy \$115  
Stag's Leap Artemis Cabernet Sauvignon, 2021, Napa Valley, CA \$140  
Caymus Cabernet Sauvignon, 2022, Napa Valley, CA \$150

## ROSÉ

Wölffer Estate\*\* Rosé, 2024, The Hamptons \$55  
Wölffer Estate\*\* Summer in a Bottle Long Island Rosé, 2023, The Hamptons, NY \$65  
Minuty Prestige Rosé, 2024, France \$75  
Miraval Côtes de Provence Rosé, 2023, France \$75  
Wölffer Estate\*\* Summer in a Bottle Long Island Rosé, 2023, The Hamptons, NY Magnum \$120  
Domaines Ott Château de Selle Rosé, 2022, Côtes de Provence, France \$120

\*\*Official sponsor of the 2025 Hampton Classic

# WALK-UP CONCESSION

AVAILABLE ON SITE

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## YAKI-ESQUITE

Grilled Mexican Corn Salad, Diced Jalapeño, Pickled Daikon, Chopped Garlic, Scallions, Kewpie Spicy Mayo and Lime  
\$7.50

## HAY GROUND ALL BEEF HOT DOG FROM THE GRILL

Potato Bun, Condiments: Mustard, Relish, and Ketchup  
\$8.00

## GRILLED NY DELI STYLE SMOKED REUBEN

Sliced Smoked Pastrami, Swiss Cheese and Sauerkraut with Thousand Island Dressing on Pumpernickel  
\$14.50

## MAIN BEACH FISH TACOS (2)

Roasted Montauk Cod with Salsa Fresca, Cilantro Crema and Firecracker Coleslaw on a Soft Flour Tortilla Shell  
\$14.50

## WAINSCOTT FARM QUESADILLA

Farmstand Vegetables, Black Beans, Shredded Pepperjack Cheese, Guacamole and Sour Cream  
Optional: Add Chicken or Shrimp +\$5.00  
\$14.50

## MECOX BAY SHORT RIB SLIDERS

Pulled Short Rib of Beef with Horseradish Cream on Potato Slider Buns  
Served with Sea Salt Potato Chips  
\$15.00

## CHICKEN AND SMOKED MOZZARELLA PANINI

Breaded Chicken Cutlet, Bacon, Smoked Mozzarella and Heirloom Tomatoes with Avocado Aioli on Sourdough  
\$15.25

## SNACKS

Tate's Cookies | Brownies | Chips | Candy

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