



CATERING GUIDE

ROBBINSWOLFE-HAMPTONCLASSIC.COM

phone 212.924.6500 | email 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. 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 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.

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

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

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

 Vegetarian  Vegan  Avoiding Gluten

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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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