



# 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.**

# 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 

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

 Vegetarian  Vegan  Avoiding Gluten