



Hampton Classic Catering 2016



To order, contact the Hampton Classic team at Robbins Wolfe.

phone: (212) 924.6500 or (631) 537.1926

fax: (212) 643.2327

email: hamptonclassic@robbinswolfe.com

9am - 5pm Monday-Friday

We will begin accepting orders on Tuesday, August 16.

menus and order forms also available at robbinswolfe.com



Robbins Wolfe Eventeurs is delighted to be the exclusive VIP caterer for the 2016 Hampton Classic. We look forward to serving all of your food, bar, and beverage needs.

Menus:

On a **pre-ordered basis** we are offering:

- an **Opening Day Brunch Buffet**
- daily **Starters**
- daily **A la Carte Platters**
- additional **Special Selections** available for **Grand Prix Weekend Only**

Whenever possible, we will try to accommodate late orders.

New this year on Tuesday, Wednesday and Thursday from Noon - 2:00 PM, we will be offering a **\$55.00 per person buffet** in the Grand Tent Lounge adjacent to the main bar.

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.

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.

Bars:

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

Lunch Service on Grand Prix Sunday:

In an effort to complete lunch service before the Grand Prix Jump-Off begins, **table lunches will be delivered between 12:30 PM and 2:30 PM**. Please understand that it is difficult to accommodate specific time requests on this day.

Table Waiters:

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 \$295.00 per waiter. On Friday, Saturday and Grand Prix Sunday the fee is \$350.00 per waiter. See the **Luncheon 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.** See the **Luncheon Order Form** to order your table rentals.

Décor:

The Hampton Classic provides a potted plant 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 & Beverage orders must be pre-ordered and order forms must be completed for each day. Should you need assistance, please feel free to contact Robbins Wolfe (contact information below). Please **fill out the forms and fax them back to Robbins Wolfe at (212) 643-2327. An Order Confirmation itemizing your order will be faxed back to you for your signature. We MUST receive the signed form to confirm and process your order.**

Method of Payment:

The preferred methods of payment are American Express, VISA or MasterCard. Personal checks will be accepted **only if received before Wednesday, August 17, 2016.**

An administrative handling fee of 16% will be added to the final bill.

Please make sure that all the billing information on the order forms is correct.

Classic Date	Available Menus	Deadline to Order
Sunday, August 28	Opening Day Brunch Buffet	Wednesday, August 17
Tuesday, August 30	Prix Fixe Buffet	Walk-up buffet
Wednesday-Thursday, August 31-September 1	Starters A la Carte Platters Prix Fixe Buffet	Thursday, August 18 Walk-up buffet
Friday, September 2	Starters A la Carte Platters Prix Fixe Buffet	Friday, August 19 Walk-up buffet
Grand Prix Weekend Saturday and Sunday, September 3 and 4	Starters A la Carte Platters Grand Prix Special Selections	Friday, August 19

To Place Your Order:

We will begin accepting orders on Tuesday, August 16.

Contact: Hampton Classic team at Robbins Wolfe between 9 a.m. - 5 p.m. Monday-Friday

Phone: 212.924.6500 or 631.537.1926

Fax: 212.643.2327

Email: hamptonclassic@robbinswolfe.com

NOTE: Menus and order forms are also available at robbinswolfe.com



Opening Day Brunch Buffet

Sunday, August 28

served from 10:30 a.m.-2:00 p.m.

\$42.00 per person

Mini Buckwheat Pancakes with NYS Maple Syrup and Fresh Berries

Eggs Baked in a Ramekin Two Ways:

Spinach & Mushrooms**

and

Smoked Salmon & Leeks**

Home Fried Long Island Potatoes**

Baked Brown Sugar and Mustard Glazed Ham**

Croque Madame with Boar's Head* Roasted All-Natural Turkey Breast and Emmentaler Cheese

Salad of Red and White Quinoa with Cucumber, Fennel, Radish and Cherries**

Roasted Farm Stand Tomatoes**

Assorted Bagels

Whipped Vegetable Cream Cheese and Sweet Cream Butter
Strawberry Preserves

House-baked Muffins, Scones, Coffee Cake, Zucchini and Banana Breads

Greek Yogurt and Granola**

Platters of Sliced Fruits**

Country Cookies

Assorted Fruit Juices

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

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**Gluten free

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Starters

Available Wednesday, August 31-Sunday, September 4

serves 4-6 guests

One Pound of our Sweet n' Spicy Chili Rosemary scented Mixed Nuts**
\$19.50

Tapenade Trio:
Citrus Black Olive Tapenade**
Fennel, Artichoke and Kale Tapenade**
Fava Bean with sweet Roasted Garlic and Mint Tapenade**
Hearth Stone Breads and Artisanal Crisps
\$26.50

Colorful Farm Stand Vegetable Crudite Basket with Arugula Herb Dip**
\$31.50

A Selection of Long Island Cheeses:
Mecox Bay Dairy Farmhouse Cheddar and Bascom Blue**
Catapano Dairy Farm herbed Chevre**
with Fig Jam, Seedless Grapes and Hearth Stone Breads and Artisanal Crisps
\$52.50

Charcuterie:
Lomo Iberico Ham**
Boar's Head* "Old World Style" Fennel Salami**
Peppercorn crusted Dry Cured Sausage**
Coarse Grain Mustard, Pickled Red Onions and Cornichons
Hearth Stone Breads and Artisanal Crisps
\$45.00

Gluten Free Breads & Crisps**
\$6.00 Additional

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A la Carte

Available Wednesday, August 31-Sunday, September 4

platters serve 8 guests

Roasted Shrimp Cocktail**

Jumbo Shrimp sprinkled with Coarse Sea Salt & Cracked Pepper,
drizzled with Olive Oil and quick Roasted
served with Sriracha Cocktail Sauce and Lemon Wedges

\$146.00

Grilled Salmon**

Fig Balsamic glazed Wild Salmon
Quinoa and baby Kale Salad with fresh Lemon Dressing

\$265.00

Summer Grill**

Chimichurri Flank Steak
Citrus Barbecue Chicken Breast
Summer Corn and sweet Peruvian "sweety drops" Pepper Salsa

\$210.00

Sandwiches and Wraps

Roasted Boar's Head* All-Natural Turkey Breast with summer Pea Pesto and Red Leaf Lettuce
on a Pumpernickel Onion Roll

Mediterranean Tuna Spinach Wrap
Albacore Tuna, Kalamata Olives, Artichoke and Red Rocket Arugula

Grilled Vegetable with Boar's Head* "Old World Style" Manchego
and Basil Mayonnaise on Ciabatta

\$196.00

Farmstand Vegetarian Salad Trio

Charred Corn and Tomatillo with roasted Leeks and mild Poblano Peppers

Spinach with Golden Raisins, Pine Nuts, Feta Cheese and fresh Oregano Vinaigrette

Quinoa with Mandarin Orange and Gooseberries, Citrus Dressing

\$156.00

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A la Carte

Available Wednesday, August 31-Sunday, September 4

platters serve 8 guests

Pasta

Gemelli Pasta with Garden Peas, Summer Squash, Zucchini, Haricot Verts and Corn tossed in a light Basil Mint Pesto

\$140.00

Local Tomatoes & Mozzarella**

Heirloom, Vine Ripe and Toy Box Tomatoes with baby Bocconcini, fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar (on the side)

\$125.00

Wedges of Baby Iceberg Lettuce**

with Red and Golden Beets, Candied Walnuts and Blue Cheese Dressing

\$116.00

Desserts

Summer Fruits and Berries with Fresh Mint Syrup

\$96.00

Deep Dish Summer Plum and Peach Cakes with Vanilla Bean Whipped Cream

\$68.00

House baked Country Cookies and Chocolate Brownies

\$65.00

Please see our **Grand Prix Weekend Only Menu** for Additional Selections

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Grand Prix Weekend Only

Available Saturday, September 3 and Sunday, September 4

platters serve 8 guests

Lobster and Shrimp Roll

Chunks of Maine Lobster and Shrimp
tossed in Light Lemon Mayo on a Brioche "Hot Dog" Roll
with house made Salt & Pepper Potato Chips

\$212.00

Fillet of Beef**

Grilled Sliced Fillet of Beef with fresh Tarragon Mustard
Steamed Haricot Verts and Pickled Pearl Onions

\$295.00

Classic Fried Chicken

Buttermilk Batter Fried Free Range Chicken (on the bone)
Firecracker Cole Slaw and Cheddar Scallion Biscuits

\$208.00

Dessert

Lemon Raspberry Roulade with Mixed Berries

\$74.00

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White Wine

Barone Fini Pinot Grigio 2015, Trentino Val d'Adige, Italy \$30

Long recognized for producing Pinot Grigio of the highest caliber, Barone Fini Pinot Grigio DOC is crisp and clean, focused on the palate, with subtle fruit flavors, balanced acidity, and a lingering finish.

Wölffer* Classic White 2015, The Hamptons, NY \$35

Bright light yellow in color. The aroma is filled with clean, pure fruit of firm peaches and even a hint of nectarines. The mouth-feel is playful with vibrancy, fresh acidity and great minerality and flintiness. The wine has a lovely finish with nice hints of creamy lees notes. Absolutely food-friendly and a fantastic value.

Ferrari Carano Fume Blanc 2014, Sonoma County, California \$43

This wine is delicious with aromas and flavors of grapefruit, pineapple, lemon grass, lychee, kiwi, honeydew, orange blossom, guava, white peach and lemon-lime with a touch of minerality. Bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from neutral French oak barrels adds body, complexity and depth.

Wente Riva Ranch Reserve Chardonnay 2014, Arroyo Seco Monterey, California \$45

Displaying the perfect balance of tropical fruit, acidity, and creamy notes of butter, vanilla and subtle oak from barrel aging, this Chardonnay has a round mouth-feel and a crisp, long finish.

Wölffer* Perle Chardonnay 2014, Sagaponack, NY \$49

Shiny light golden color. Classic aromas of ripe fruit, honey suckle, flinty crushed stones, wonderful yeast notes, and fine toasted oak fill the nose. This Chardonnay has not seen much oxygen and is tight and packed with amazing concentration, firm structure and creamy texture. A beautiful honey, toasted almond and overall sophisticated, rich and seductive mouth-feel. There is a perfect balance of the ripe fruit and the fine skin tannins all wrapped with fantastic acidity and creamy lees. The finish is powerful and lingers with great minerality and finesse.

Domaine Anderson* Chardonnay 2013, Anderson Valley, CA \$65

The 2013 Estate Chardonnay showcases beautiful aromas of peach and quince with hints of white flowers and spicy oak. The wine is sleek and focused as it expands into the mid-palate with a gentle, creamy richness. Its volume is restrained and enhanced by balanced acidity throughout. Flavors of sweet yellow apple and nectarine fill the mid-palate. A bright minerality emerges as the wine finishes with flavors of tangerine and lemon zest. The wine is very elegant and surprisingly versatile.

Cakebread Sauvignon Blanc 2014, Napa Valley, CA \$65

Beautifully fresh, fragrant aromas of honeydew melon, grapefruit and guava, with a slight floral note. Full-bodied and concentrated on the palate, with a silky texture, its vibrant melon, citrus and gooseberry flavors are perfectly balanced, leading to a long, succulent finish boasting bright citrus and mineral tones.

Ladoucette* Pouilly Fume 2014, Loire Valley, France \$70

Pale golden-green in color. The nose develops a natural range of subtle floral and earthy green plant aromas such as acacia, ferns, peppermint and white nettles. Notes of stony minerals and lemon give the wine a beautiful structure balanced by a fruity roundness, with a finished marked by hints of citrus fruits.

Domaines Ott* Clos Mireille Blanc de Blancs 2014, Provence, France \$75

The expressive and fruity nose reveals an aromatic palette of dried almonds, and yellow melon. The ample and beautifully round mouth is fresh and acidic with notes of peaches and white plums, lemon zest, and lime blossom. A rich and delicious finish with a silky crisp texture.

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Rosé Wine

Wölffer* Grandioso Rosé 2015, Sagaponack, NY \$59

Light shiny copper in color. Beautiful floral aromas fill the glass, with fresh vibrant fruit. Crisp, ripe apples, peach, and hints of mint. The mouth-feel is elegant, with notes of soft creamy lees and wonderful ripe fruit. It's balanced by a lovely acidity, hints of soft tannins and a whiff of mature oak followed by great minerality. The finish is long and graceful making this a classy and sophisticated rosé that is very versatile with food and will have some age ability.

BY.OTT* Rosé 2015, Cotes de Provence, France \$65 magnum \$125

BY.OTT is a new wine produced with all the savoir-faire of the Domaines Ott team in the newly constructed cellar of Château de Selle. It is a refined and elegant wine for any rosé enthusiast. The blends originate from select vineyards in Cotes de Provence that have been chosen to ensure that the wine is characterized by fruit and freshness with added finesse and complexity.

Chateau D'Esclans* Rock Angel Rosé 2015, Provence, France \$75

Shining and transparent pale rose color. Delicate red berry aromas with mineral notes. A touch of floral as well as spice notes. A touch of oak adds a creamy feel and texture. Rich and racy on the palate. Firm acidity with a long and silky finish, powerful and elegant.

Domaines Ott* Château de Selle Rosé 2015, Provence, France \$95

A pale peach color with hints of pink gold, the 2015 Chateau de Selles has an elegant and expressive bouquet with notes of fresh peach and mirabelle, with a subtle tropical touch (pineapple) and a dash of vanilla. The silky and elegant palate intensifies at the finish with hints of grapefruit and lemon zest.

Chateau D'Esclans* Garrus Rosé 2014, Provence, France \$150

Produced from 80-year-old vines. Elegant yet rich and very opulent; powerful finish of a white burgundy. Aged for 10 months in burgundian style. A cult wine!

Red Wine

Wölffer* Merlot 2013, Sagaponack, NY \$40

Dark red almost black in color, this Merlot conveys fruity aromas of black cherry, cassis, licorice and subtle sandalwood. The mouth-feel is rich and full with wonderful ripe tannins, prunes and figs. The finish is long, weaving a lingering tapestry of fruit, chalk and minerality. A wine with great focus and concentration throughout; a very versatile and food-friendly red.

Castiglione del Bosco Dainero 2012, Montalcino, Italy \$45

Merlot 90%, Sangiovese 10%, Ruby red in color, Dainero is a finely-balanced wine and releases intense notes of fruit and spice. It is full-bodied and well-rounded in the mouth. Excellent with pasta dishes with meat sauces and tomatoes, red meat and medium aged cheeses.

St. Francis Merlot 2012, Sonoma, CA \$48

This Merlot is smooth and elegant with classic flavors and aromas of cherry, red licorice, currant and dried cranberry. Its silky structure is balanced by soft tannins and a bold, lengthy finish.

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Red Wine *continued*

Robert Mondavi Pinot Noir 2014, Carneros, California \$52

100% Pinot Noir from Carneros has a beguiling mix of black cherry and plum fruit with a touch of just-turned earth and thyme aromas. The Carneros terrior offers generous blackberry, spice and herb flavors on a refreshing, and at the same time silky, ride across the palate.

Carpe Diem Pinot Noir 2013, Anderson Valley, CA \$65

Vinified under the meticulous supervision of Roederer's winemaking team, Carpe Diem's philosophy is to offer the best of two worlds: the richness of California fruit and the elegance of a French wine, Burgundian winemaking style in Northern California. The Carpe Diem show aromas of fresh cherries and exotic spices. Black cherry flavors are kept fresh by brisk acidity.

Wölffer* Fatalis Fatum Bordeaux Blend 2013, Sagaponack, NY \$70

Almost black in color with a dark red rim. Amazing rich and lush aromas fill the glass, almost Port-like, with characteristics of meat-stew, prunes, figs, toasted almonds, and chestnuts. The mouth-feel is powerful and concentrated, yet elegant and balanced. Rich fruit is embodied in layers upon layers of big velvet tannins backed by beautiful acidity and great structure. The extended finish lingers for minutes with lots of fruit, fine toasted oak, dark chocolate, and classic minerality.

Wölffer* Caya Cabernet Franc 2013, Sagaponack, NY \$72

Almost black with a dark red rim color, this ripe and elegant Cabernet Franc exudes classic aromas of cassis with hints of violets, earth, licorice, and prunes. The mouth-feel is concentrated and shows great ripe fruit that is wonderfully balanced with soft, velvet tannins and a well-integrated oak and minerality. The whole structure of the wine is seamless and satisfying. The finish is long and has a fine dark chocolate note and a hint of salinity.

Wölffer* Christian Cuvee Merlot 2013, Sagaponack, NY \$150

Almost black with a dark red rim in color. Chalk and flinty notes mixed with cassis and ripe blackberries, hints of toasted almonds and dark chocolate. The mouth-feel is powerful with amazing concentration and depth. Ripe subtle fruit is interlaced with layers of rich velvet tannins and a fine balanced acidity. This is a wine that should be experienced with your eyes closed, not distracted by the demands of the day. Inhale the deep aromas of cranberries, lilac, mushrooms, sandalwood, vanilla, and licorice. There is rich ripe fruit at its core: blackberries, ripe black cherries, prunes and figs. Layers of velvet tannins make this wine a powerhouse and, together with notes of licorice, leather, toasted oak and dark chocolate, it's a classic wine of the highest caliber. The finish is long and tightly woven with wonderful waves of lingering flavors, leaving a lasting impression.

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Champagne

Roederer* Estate L'Ermitage 2007, Anderson Valley, CA

Fine tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvée. This cuvée is showing great notes of apricot tart and hazelnut. The mouthfeel is smooth, velvety, and creamy with a well enveloped citrus acidity and long finish.

Champagne Louis Roederer* Brut Premier N/V

Brut premier is a pale golden color with delicate, persistent beading. Its rich yet subtle bouquet has hints of hawthorn, almonds and toast. It has a clean attack and creamy structure. The inclusion of reserve wines gives the complexity and roundness characteristic of Louis Roederer champagnes. The champagne strikes a perfect balance between the vinosity and fruitiness of the Pinot Noir and the finesse of the Chardonnay.

Champagne Louis Roederer* Brut Rose 2010

A fine, very brilliant, salmon-pink color, with deep, shimmering highlights. The elegant, discrete bubbles are also rich and creamy. The nose is fascinatingly precise and intense. The fruitiness is clearly dominated by the purity of the saignée Pinot Noir, with a steady flow of slightly acidic red fruits and citrus fruit.

Champagne Louis Roederer* Cristal 2007 \$395 magnum \$795

Glistening color with light amber highlights, indicating a year of very fine ripeness. Soft, almost timid bubbles, is a fine, slow and steady flow. There is rich bouquet with confit fruit (lemon, orange), white flowers (lilies), and lightly roasted nuts (hazelnuts and almonds). On airing, the dominant fruitiness becomes intense, almost explosive: a sabayon of vine peaches, apricots, melon and mango with a texture that is incredibly concentrated.

Bottled Beer

Heineken \$7
Amstel Light \$7
Local IPA \$7

Cider

Wölffer* 139 Dry White Cider \$8
Wölffer* 139 Dry Rosé Cider \$8

Soft Drinks

San Pellegrino* Sparkling Water, 1 liter \$5.50
Essentia* Water, 1 liter \$5
Essentia* Water, 20 oz. \$3.75
Coke, Diet Coke, Sprite, 20 oz. \$3.50
Golden Peak Iced Tea, Diet Iced Tea \$3.75

Sovaro* Coolers (see information enclosed)

Sovaro* 30 QT White Cooler \$495.00
Sovaro* 30 QT White/Gold Cooler \$595.00
Sovaro* 30 QT Black Cooler \$495.00
Sovaro* 30 QT Black/Gold Cooler \$595.00

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Opening Day Brunch Buffet Order Form

Sunday, August 28, 2016



To order, contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 or 631.537.1926
from 9am - 5pm Monday-Friday OR fax your completed order form to 212.643.2327 OR email hamptonclassic@robbinswolfe.com

Opening Day Brunch Buffet is \$42.00 per person.
Deadline to order is Wednesday, August 17, 2016.
Your tickets will be waiting for you at the Brunch Reception Table.

Table Number: _____ **Table Name:** _____

Guests: _____

Name: _____

Street Address: _____

City, State Zip: _____

Phone: _____

Fax: _____

Email: _____

card type (please circle): AMEX MC VISA

_____ credit card number

_____ exp date zip code on card card security code

_____ print name as it appears on card

X _____ signature of cardholder

_____ today's date

NOTE: If you do not receive an order confirmation within 2 business days of your order date, please contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 or 631.537.1926.



Hampton Classic Luncheon Order Form



To order, contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 or 631.537.1926 from 9am - 5pm Monday-Friday OR fax your completed order form to 212.643.2327 OR email hamptonclassic@robbinswolfe.com

Table Name: _____ Tent (circle one): Grand Prix USET Chalet
Date of Service: _____ Table #: _____

Billing Name: _____
Contact: _____
Street Address: _____
City, State Zip: _____
Phone: _____
Fax: _____
Email: _____

card type (please circle): AMEX MC VISA

_____ credit card number

_____ exp date

_____ zip code on card

_____ card security code

_____ print name as it appears on card

x _____ signature of cardholder

_____ today's date

NOTE: If you do not receive an order confirmation within 2 business days of your order date, please contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 or 631.537.1926.

Table Waiters	Qty	Price
Table Waiter per day Tuesday		\$295
Table Waiter per day Wednesday		\$295
Table Waiter per day Thursday		\$295
Table Waiter per day Friday		\$350
Table Waiter per day Saturday		\$350
Table Waiter per day Sunday		\$350

Table Rentals	Qty	Price
Rentals for 8		\$250
Rentals for 8 with Bar Table & Cloth (GP tent only)		\$275
Rentals for 14 with Bar Table & Cloth		\$375
All-purpose Glasses for 8		\$35
All-purpose Glasses for 14		\$40
Champagne Flutes for 8		\$35
Champagne Flutes for 14		\$45
4x30 Table with Cloth		\$75
Colored Table Cloth (extra) color _____		\$55
Colored Napkins for 8 color _____		\$30
Colored Napkins for 14 color _____		\$40



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Table Name: _____ Tent (circle one): Grand Prix USET Chalet

Date of Service: _____ Table #: _____

Starters	Qty	Price
Sweet n' Spicy Chili Rosemary Nuts 1 lb		\$19.50
Tapenade Trio		\$26.50
Farm Stand Vegetable Crudite		\$31.50
Long Island Cheeses		\$52.50
Charcuterie		\$45.00
Gluten Free Breads and Crisps		\$6.00
A la Carte Platters	Qty	Price
Roasted Shrimp Cocktail		\$146.00
Grilled Salmon		\$265.00
Summer Grill		\$210.00
Sandwiches and Wraps		\$196.00
Vegetarian Salad Trio		\$156.00
Pasta		\$140.00
Local Tomatoes & Mozzarella		\$125.00
Wedges of Baby Iceberg		\$116.00
Summer Fruit and Berries		\$96.00
Summer Plum and Peach Cakes		\$68.00
Cookies and Brownies		\$65.00
Grand Prix Weekend ONLY	Qty	Price
Lobster and Shrimp Roll		\$212.00
Fillet of Beef		\$295.00
Classic Fried Chicken		\$208.00
Lemon Raspberry Roulade		\$74.00
Bottled Beer, Cider, Water & Soft Drinks	Qty	Price
Heineken		\$7.00
Amstel Light		\$7.00
Local IPA		\$7.00
Wolffer* 139 Dry White Cider		\$8.00
Wolffer* 139 Dry Rose Cider		\$8.00
San Pellegrino* Sparkling Water, 1 liter		\$5.50
Essentia* Water, 1 liter		\$5.00
Essentia* Water, 20 oz.		\$3.75
Coke, 20 oz.		\$3.50
Diet Coke, 20 oz.		\$3.50
Sprite, 20 oz.		\$3.50
Golden Peak Iced Tea		\$3.75
Golden Peak Diet Iced Tea		\$3.75

	White Wine	Qty	Price
2015	Barone Fini Pinot Grigio, Trentino Val d'Adige, Italy		\$30.00
2015	Wolffer* Classic White, The Hamptons, NY		\$35.00
2014	Ferrari Carano Fume Blanc, Sonoma County, Ca		\$43.00
2014	Wente Riva Ranch Reserve Chardonnay, Monterey, CA		\$45.00
2014	Wolffer* Perle Chardonnay, The Hamptons, NY		\$49.00
2013	Domaine Anderson* Chardonnay, Anderson Valley CA		\$65.00
2014	Cakebread Sauvignon Blanc, Napa Valley, CA		\$65.00
2014	Ladoucette* Pouilly Fume, Loire Valley, France		\$70.00
2014	Domaines Ott* Clos Mireille Blanc de Blancs, Provence, France		\$75.00
	Rose Wine	Qty	Price
2015	Wolffer* Grandioso Rosé, Sagaponack, NY		\$59.00
2015	BY.OTT* Rose, Cotes de Provence, France		\$65.00
2015	BY.OTT* Rose, Cotes de Provence, France, magnum		\$125.00
2015	Chateau D'Esclans*, Rock Angel Rosé, Provence, France		\$75.00
2015	Domaines Ott* Château de Selle Rosé, Provence, France		\$95.00
2014	Chateau D'Esclans*, Garrus Rosé, Provence, France		\$150.00
	Red Wine	Qty	Price
2013	Wolffer* Merlot, Sagaponack, NY		\$40.00
2012	Castiglion del Bosco Dainero, Montalcino, Italy		\$45.00
2012	St. Francis Merlot, Sonoma, CA		\$48.00
2014	Robert Mondavi Pinot Noir, Carneros, CA		\$52.00
2013	Carpe Diem Pinot Noir, Anderson Valley, CA		\$65.00
2013	Wolffer* Fatalis Fatum Bordeaux Blend, Hamptons, NY		\$70.00
2013	Wolffer* Caya Cabernet Franc, Wolffer Estate, Hamptons, NY		\$72.00
2013	Wolffer* Christians Cuvee Merlot, Sagaponack, NY		\$150.00
	Champagne	Qty	Price
2007	Roederer* Estate L'Ermitage, Anderson Valley, CA		\$98.00
NV	Louis Roederer* Brut Premier		\$120.00
2010	Louis Roederer* Brut Rose		\$138.00
2007	Louis Roederer* Cristal		\$395.00
2007	Louis Roederer* Cristal, magnum		\$795.00
	Sovaro* Coolers		
	Sovaro* 30 QT White Cooler		\$495.00
	Sovaro* 30 QT White/Gold Cooler		\$595.00
	Sovaro* 30 QT Black Cooler		\$495.00
	Sovaro* 30 QT Black/Gold Cooler		\$595.00

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