Hampton Classic Catering
2018

To order, contact the Hampton Classic team at Robbins Wolfe.
phone: (212) 924.6500 or (631) 537.1926
fax: (929) 328.2634
email: hamptonclassic@robbinswolfe.com
9am - 5pm Monday-Friday

We will begin accepting orders on Tuesday, August 14.

menus and order forms also available at robbinswolfe.com

Robbins Wolfe Eventeurs is delighted to be the exclusive VIP caterer for the 2018 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/Lunch Buffet**
- daily **Starters**
- daily **A la Carte Platters**
- additional **Special Selections** on Grand Prix Weekend Only

Whenever possible, we will try to accommodate late orders.

On Tuesday, Wednesday and Thursday from Noon - 2:00 PM, we will be offering a **$45.00 prix fixe buffet** in the Grand Prix Concession Area.

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 **fax back your order forms or call us to place your order**. (See "How to order" below).

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:

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:

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 $315.00 per waiter. On Friday, Saturday and Grand Prix Sunday the fee is $365.00 per waiter. Table waiters begin at 10am.
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 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 **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 and 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 (929) 328-2634. 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 22, 2018**.
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 26	Opening Day Buffet	**Monday, August 20**
Tuesday, August 28	Prix Fixe Buffet	**Walk-up buffet**
Wednesday - Thursday, August 29 - August 30	Starters A la Carte Platters Prix Fixe Buffet	**Thursday, August 23** **Walk-up buffet**
Friday, August 31	Starters A la Carte Platters	**Monday, August 27**
Grand Prix Weekend Saturday - Sunday, September 1 - 2	Starters A la Carte Platters Grand Prix Special Selections	**Monday, August 27**

To Place Your Order:

We will begin accepting orders on Tuesday, August 14.

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: 929.328.2634
Email: hamptonclassic@robbinswolfe.com

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

Before placing your order, please inform us if someone in your party has a food allergy.

Opening Day Buffet

Sunday, August 26

Different Brunch and Lunch Menus
Order Either or Both

Brunch
10:30 a.m.-12:30 p.m.

Breakfast Skillets and Baked Glazed Ham

- Farm Fresh Eggs scrambled with Fresh Herbs
- Sunchoke, Chorizo and Pepper Hash
- Asparagus, Sun Dried Tomato and Goat Cheese Frittata
- Brioche Bread Pudding with Summer Berries

Brown Sugar and Mustard glazed Baked Ham (carved on the bone)

Hearth Stone Breads

Sweet and Savory Pancake Bar

Sweet Pancakes: Red Velvet and Lemon/Blueberry
Toppings: Maple Syrup, Whipped Ricotta, Brûléed Figs, Pomegranate Seeds, Pistachios

Savory Pancakes: Buckwheat and Green Pea
Toppings: Smoked Salmon, Prosciutto, Sautéed Mushrooms,
Caper Berries, Red Onion, Sour Cream

Fruits, Mini filled Mason Jars and Yogurt

Assorted Fruit Skewers, Mixed Berries and sliced Summer Fruits

small mason jars filled with:
- Chocolate Coconut Overnight Oats
- Raspberry Lemonade Parfait
- Mango Lassi Chia Pudding

Noosa Plain and flavored Yoghurt*

Bagels, Mini Muffins and Coffee Cake

Beverages

Fruit Juices, Freshly Brewed Coffee, Assorted Teas

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Robbins Wolfe® eventeurs®

Opening Day Buffet

Sunday, August 26

Lunch

12:45 p.m.-2:30 p.m.

Cheese Melts with Chilled Soups

- Truffle Cheese with Cashew Carrot Ginger Soup
- Pulled Buffalo Chicken with Corn Bisque
- Bacon Jam and Roasted Tomato with Smokey Red Pepper Tomato Soup

Blended Sliders

- Greek style spiced Lamb with Spinach and Lentils on a Ciabatta Roll
Toppings: Minted Tzatziki, Pickled Red Onions, Lettuce and Tomato

- Southwestern-style spiced Turkey with Jalapeño, Pinto Beans and Scallions on a Brioche Roll
Toppings: Jack Cheese and Avocado

- Bistro-style Beef with melted Leeks and Mushrooms on a Potato Roll
Toppings: Swiss Cheese and Caramelized Onions

Carving Board

Grilled Coffee crusted Flank Steak‡ and Loin of Tuna‡
with Summer Fruit Salsa and Tomato Tarragon Mayonnaise

Salad Bar

Farm Stand Greens, Spinach, Balsamic Chicken, Cherry Tomatoes, Cucumber, Radishes, Grilled Corn, Citrus Fruits, Peaches, Goat Cheese, Almonds, Vinaigrette and Ranch Dressing

Salmon, Avocado and Arugula with Balsamic Drizzle

Sweet Potato, Kale and Craisin Salad with Maple Vinaigrette

Quinoa, Edamame, Grape and Coconut Salad with Dijon Vinaigrette

Hearth Stone Breads and Artisanal Crisps
Sliced Summer Fruits and Mixed Berries
Cookies and Brownies

Beverages

Fruit Juices, Freshly Brewed Coffee, Assorted Teas

Brunch or Lunch Buffet
$42.00 per person

Both Buffets
+$15.00 per person

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

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Starters

Available Wednesday, August 29 - Sunday, September 2

each serves 4-6 guests

One Pound of our House Roasted Mixed Nuts**
Spicy Pecans, Cinnamon Macadamias and Salted Almonds
$19.50

Summer Dips**
Beet, Edamame and Sweet Potato
with Raw Vegetables and Grilled Rustic Bread *(bread contains gluten)*
$29.50

Colorful Farm Stand Vegetable Crudite Basket**
with Green Herb Dip
$32.50

Roasted Asparagus and Goat Cheese Tart
with Truffle Honey Drizzle
$29.50

A Selection of Long Island Cheeses**
Mecox Bay Dairy Atlantic Mist and Bascom Blue
Catapano Dairy Farmstead Chevre
with Fig Jam, Seedless Grapes, Hearth Stone Breads and Artisanal Crisps
(bread and crisps contain gluten)
$58.50

Charcuterie**
Three-Month Aged Bresaola
Boar's Head* Bianco D'Oro Italian Dry Salame and Hot Capocollo
Tomato-Eggplant Caponata
Coarse Grain Mustard, Pickled Red Onions and Cornichons
Hearth Stone Breads and Artisanal Crisps
(bread and crisps contain gluten)
$52.50

Gluten Free Breads and Crisps**
+$6.50

*Official sponsor of the 2018 Hampton Classic **Avoiding Gluten

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Robbins Wolfe® eventeurs®

A la Carte

Available Wednesday, August 29- Sunday, September 2

platters serve 8 guests

Roasted Shrimp Cocktail**

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

$148.00

Grilled Salmon‡

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

$276.00

Summer Grill**

Raspberry Chipotle marinated Breast of Chicken
Pink Peppercorn crusted Flat Iron Steak
Mexican-style Grilled Corn with crumbled Cotija Cheese

$220.00

Sandwiches and Wraps

Boar's Head* Madrasala Curry Chicken Salad
with Spinach and Fig on Naan bread

Classic Tuna Salad
with diced Carrot and Butter Lettuce on Multi-Grain Roll

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

$196.00

Farm stand Vegetarian Salad Trio**

Summer Corn with Sweety Drop Peppers

Kale Sprouts, Beet and Goat Cheese

Cherry Tomatoes, Cucumber and Buckwheat

$156.00

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A la Carte

Available Wednesday, August 29 - Sunday, September 2

platters serve 8 guests

Pasta

Whole grain Radiatore with Mint Pea Pesto
Sugar Snap Peas, Sun Dried Tomato and Pearl Mozzarella

$148.00

Tomatoes and Mozzarella**

Heirloom Cherry Tomatoes, Ciliengine Mozzarella and Leaf Basil
with Extra Virgin Olive Oil and Balsamic Vinegar on the Side

$128.00

Grilled Baby Romaine Lettuce and Radicchio**

with sliced Citrus Fruits and a drizzle of Balsamic

$120.00

Desserts

Sliced Summer Fruits and Berries**

$96.00

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

$76.00

Cookies and Cake Balls
Snickerdoodle, Rocky Road and Cherry White Chocolate Cookies
Oreo and Red Velvet Cake Balls

$70.00

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

**Avoiding Gluten

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Grand Prix Weekend Only

Available Saturday, September 1 and Sunday, September 2

platters serve 8 guests

Bloody Mary Kit

(available grand prix weekend only)

A 750ml Bottle of Simple Vodka* with All Natural Bloody Mary Mix,
Celery and Cucumber Sticks, Hot Sauce, Ice and Drink Tumblers

$150.00

Lobster and Shrimp Roll

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

$220.00

Fillet of Beef ‡ **

Grilled sliced Fillet of Beef with Chimichurri Sauce
Roasted Green and Yellow Beans

$316.00

Classic Fried Chicken

Buttermilk Battered Fried Chicken (on the bone)
Sweet Potato Waffles, Sriracha Maple Syrup

$228.00

Dessert

An Assortment of French Macarons
Strawberry, Lemon and Coconut

$74.00

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Champagne

Mionetto Prosecco Brut NV, Veneto, Italy $50
Peaches and pears are mild on the nose. Tight bubbles are intense and piquant in the mouth, complementing the mineral forward flavors with bright lemon and lime zest and pear skin characteristics. Overall crisp and clean.

Wölffer* Nobelesse Oblige Sparkling Rosé 2014, The Hamptons, NY $65
The color is a brilliantly shiny salmon and orange hue. The mousse is absolutely stunning, a firework of tiny bubbles. The aroma is elegant yet rich with hints of fresh strawberries, peaches, rose petals, beautiful creamy yeast and a fine toast. The mouth-feel is incredible vibrant with classic mousse and a wonderful rich mid palate. Ripe fruit, intense acidity and creamy yeast are in a perfect lineup and the finish is long, sophisticated and bone dry - a classic Extra Brut.

Veuve Clicquot Brut Champagne Yellow Label NV, Reims, France $100
Veuve Clicquot Yellow Label is the signature Champagne of the House. Dominated by Pinot Noir, it offers a perfect balance of structure and finesse. The House's signature Yellow Label is immediately pleasing on the nose while its complexity expoldes on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla.

Veuve Clicquot Brut Rosé NV, Reims, France $100
An intense and elegant champagne with a delightfully luscious, fruit based charm. Veuve Clicquot Rosé has an intense and elegant nose. Notes of raspberry, wild strawberry and cherry predominate, followed by a touch of dried fruits and pastry. On the palate, the attack is powerful, leaving behind a harmony of fruits. Elegant and sensual, the Rosé offers exceptional balance and surprising intensity.

Veuve Clicquot Brut Champagne La Grand Dame 2006, France $275
The finest expression of the House style, it is a wine of incomparable finesse. The initial nose reveals a saline, mineral background followed by floral notes such as Acacia and Peony along with notes of fresh fruit including bush peach and pear, finished with toasted notes of hazelnut and roasted almonds. When swirled the bouquet becomes rich and voluptuous, with notes of brioche, nougat, ginger and preserved lemon. On the palate the wine is plump and full of substance. The texture is crisp and silky. The minerality of the chalk resonates brightly with the fleshy structure and contributes to the lenght of the finish.

Veuve Clicquot Brut Rosé Champagne 2006, La Grande Dame, France $375
La Grande Dame Rosé is the Veuve Clicquot House's rarest wine from Pinot Noir grapes. La Grande Dame Rosé combines an extraordinary aromatic complexity of intense, powerful and noble notes with a full-bodied and exceptionally smooth and long finish. The initial note reveals a saline, mineral background, followed by notes of red fruits including Morello cherry, wild strawberry, and red currant, finished with toasted notes of hazelnut, cocoa bean, and sweet spices. In the mouth, it is plump and full of substance. The texture is crisp and silky. The tannins are still present, calling for a cuisine with texture to bring out the best in this wine. The tannins already very well integrated and can be expected to blend in still further over the coming years. The finish is long and coasts the palate.

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White Wine

Gabbiano Pinot Grigio Promessa 2017, Veneto, Italy $32
Pinot Grigio is straw-yellow with pale green edges in color. The nose is filled with notes of citrus and tropical fruit layered with subtle floral nuances. The palate echoes the nose with bright and fresh tropical notes.

Wölffer* Classic White 2017, Hamptons, NY $38
A complex and elegant wine full of flavor and aroma. Very fruity nose with just-ripe pineapple, melon, Golden Delicious apple and hints of honey. A wonderful balance of pure fruit and crisp acidity.

Au Contraire Chardonnay 2016, Russian River Valley, Sonoma, CA $45
Pronounced lemon citrus core with tree fruits of pear and crisp apple lined with a floral note of jasmine. Citrus and tree fruits are complemented by a hint of brioche and toast. A round elegant mouth feel with perfect balance leads to a lingering finish with a touch of minerality.

Kim Crawford Sauvignon Blanc 2017, Marlborough, New Zealand $48
Citrus and tropical fruits backed by characteristic herbaceous notes for which Marlborough Sauvignon Blanc is renowned. An exuberant wine brimming with juicy acidity and fruit sweetness, providing a balanced flavor profile. The finish is fresh, zesty, and lingering.

Wölffer* Perle Chardonnay 2016, Hamptons, NY $52
The mouth-feel is amazingly powerful, vibrant, with seamless concentration, intense yet extremely sophisticated. It's perfect acidity and chalk-like minerality are beautifully balanced by ripe fruit and hints of honey and toasted oak.

Santa Margherita Pinot Grigio 2017, Alto Adige, Italy $60
Crafted in the northern Italian region of Alto Adige, this crisp, elegant wine was introduced to the United States by Anthony Terlato in 1979. Thirty six years later, Santa Margherita remains the most requested Pinot Grigio. Santa Margherita Pinot Grigio remains the benchmark by which all other Pinot Grigios are judged and continues to be requested by name.

Cakebread Sauvignon Blanc 2017, Napa Valley, CA $67
Intense melon and citrus aromas with delicate floral and herbal notes and a slight touch of oak are confirmed on this wine's vibrantly fruity palate, which shows a refined acidity balanced by a crisp texture.

Sauvion Sancerre 2015, Loire Valley, France $69
A real zinger, with racy lemon and pink grapefruit zest, gooseberry gelee and honeysuckle notes that are brightly defined. The long, focused steely finish is very pure.

de Ladoucette Pouilly-Fume Sauvignon Blanc 2016, Loire, France $78
It has an exceptional full range of floral, exotic and citrus fruit aromas such as white blossoms, hawthorn, white nettles and grapefruit. The flavor is pleasant and lively, tempered by a fruity roundness with notes of pear, green apples and citrus fruits.

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Red Wine

Wölffer* Cabernet Franc 2015, Wölffer Estate, Hamptons, NY $45
Dark inky red in color. Amazing aromas dark fruit notes of cassis, licorice, fine sandalwood, and dark chocolate are beautifully interwoven. The mouth-feel is concentrated with prune and blueberry fruit. This wine has great structure and complexity with layers of velvet tannins and well-integrated oak. This is a sophisticated and classic Cabernet Franc with fruit at the core from start to long finish.

Caymus Conundrum Red 2015, Napa Valley, CA $55
Conundrum Red is a non traditional blend of California red grapes. This wine is truly a Conundrum in style which is unlike any other red blended wine.

Meiomi Pinot Noir 2016, Monterey-Santa Barbara, Sonoma, CA $65
Deep garnet color. Luxurious and dynamic aromas of ripe strawberry, bright cherry and faint notes of spicy oak and vanilla. The complexity of the palate smoothly layers rich red currant notes and baking spice flavors with light smoke, earth and leather. A balanced velvety texture and supple tannins carry through to a lingering succulent finish.

Carpe Diem Pinot Noir 2014, anderson Valley, CA $67
Bright aromas and vibrant fruit flavors combine for a very energized, beautifully balanced wine that will shine at the dinner table. It has rhubarb and sour cherry aromas, red cherry and cinnamon flavors, a lively texture and lingering finish.

Wölffer* Fatalis Fatum Red Blend 2015, The Hamptons $70
Dark, red brick in color. Beautiful classic gravel notes and sophisticated aromas of fine ripe cassis fruit, elegant and lush creamy lees and well-integrated toasted oak fill the glass. The mouth-feel is huge but well balanced. Wonderful fruit is wrapped by loads of velvet tannins and oak. There is a lot of depth and concentration with classic minerality on the long finish. The ripe Cabernet Sauvignon shines through this blend that is complex and nicely held together.

Tenuta San Guido Guidalberto 2015, Red Blend, Tuscany, Italy $100
A full bodied wine of intense red fruit flavor and elegantly supple texture supported by ripe, silky tannins. The Merlot in the blend is expressed in sweet black fruit with overall aromas of ripe concentrated berries offset by restrained spicy oak notes.

Stag's Leap Cabernet Artemis 2015, Napa Valley, CA $110
A blend of 94% Cabernet Sauvignon, 5% Merlot, and 1% Petit Verdot, the 2015 Cabernet Sauvignon Artemis is a deep garnet purple color with a lovely nose of pure cassis and blackberries with earth and herbal notions plus violets and exotic spice waft. Medium to full bodied, taut and muscular in the expressive mouth, it has grainy tannins and a long finish.

Caymus Cabernet Sauvignon 2015, Napa Valley, CA $150
Deep purple black in color, the 2015 Cabernet Sauvignon springs from the glass with lifted crème de cassis, violets and chocolate box notes, with hints of lilac, raspberry leaves, anise and cardamom. The perfumed black fruit preserves and chocolate laced notes completely pack the full bodied palate with soft velvety tannins and just enough freshness finishing very long and very spicy. Definitely one for Hedonists seeking immediate gratification.

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Rosé Wine

Finca Wölffer* Rosé 2017, The Hamptons, NY $48
The color is pale light pink. The aroma is fresh and pure. Ripe fruit, cherries, raspberries, and lime zest with a clean and vibrant mouth-feel are balanced by an elegant minerality and playful acidity.

Chateau d'Esclans* 2017, Whispering Angel, Provence, France $56
A blend of Grenache, Cinsault, Vermentino, and Tibouren, it offers peach and melon aromas along with a plump medium bodied palate and a crisp grapefruity finish.

Diving into Hampton Water Rosé 2017, France $59
Hand picked by the finest wine makers the south of France has to offer. Hampton Water wine is made up of the perfect blend of Grenache, Cinsault, and Mourverde grapes. The Hampton Water life is life perfected. The sun is never too hot, the water is never too cold, and the Rosé never runs out. Hampton Water is your invitation to join us in this life.

Wölffer* Grandioso Rosé 2016, The Hamptons, NY $62
It's mouth-feel is zaftig with a lively acidity, bright fruit and round with creamy lee notes. It has great balanced, complex texture and subtle toasted oak notes. The finish is wonderfully satisfying and long-lasting. A solid and sophisticated Rosé.

Chateau d'Esclans* Rock Angel Rosé 2017, France $75
A touch more structure and personality then the Whispering Angel, a little more punch but still with that saline mineral lick. A mix of free run and gently pressed juice, all optical sorting, aged in 600 litre oak casks. Has a bright finish with lovely persistence.

Chateau d'Esclans* 2016, Les Clans, Provence, France $120
Mouthwatering and refreshing, showing soft crushed raspberries with touches of almond macaroon and huge energy through the palate. From a blend of largely old vine Grenache and Rolle, 90% free run juice, aged in Burgundy barrels and 600 litre oak casks with weekly lees stirring for 10 months.

Bottled Beer

Heineken $7

Amstel Light $7

Montauk Watermelon Session Ale $7

Montauk IPA $7

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. $3.75

Golden Peak Iced Tea, Diet Iced Tea $3.75

Cider

Wölffer* 139 Dry White Cider $8

Wölffer* 139 Dry Rosé Cider $8

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Opening Day Buffet Order Form

Sunday, August 26, 2018

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 929.328.2634 OR email hamptonclassic@robbinswolfe.com

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Opening Day Buffet is $42.00 per person for Brunch or Lunch.
Or Both for an additional $15 per person.
Deadline to order is Monday, August 20, 2018.
Your tickets will be waiting for you at the Buffet Reception Table.

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

Buffet Type (please circle): BRUNCH LUNCH BOTH

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

Before placing your order, please inform us if someone in your party has a food allergy.

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.

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Hampton Classic Luncheon Order Form

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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

Before placing your order, please inform us if someone in your party has a food allergy.

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 and Cloth *(ring side tables only)*		$275
Rentals for 14 with Bar Table and 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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Hampton Classic Luncheon Order Form

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

Date of Service: _____ Table #: _____

Starters	Qty	Price
House Roasted Mixed Nuts 1 lb		$19.50
Summer Dips		$29.50
Farm Stand Vegetable Crudite		$32.50
Asparagus and Goat Cheese Tart		$29.50
Long Island Cheeses		$58.50
Charcuterie		$52.50
Gluten Free Breads and Crisps		$6.50
A la Carte Platters	Qty	Price
Roasted Shrimp Cocktail		$148.00
Grilled Salmon		$276.00
Summer Grill		$220.00
Sandwiches and Wraps		$196.00
Vegetarian Salad Trio		$156.00
Pasta		$148.00
Tomatoes and Mozzarella		$128.00
Grilled Baby Romaine and Radicchio		$120.00
Summer Fruit and Berries		$96.00
Deep Dish Plum and Peach Cakes		$76.00
Cookies and Cake Balls		$70.00
Grand Prix Weekend ONLY	Qty	Price
Bloody Mary Kit		$150.00
Lobster and Shrimp Roll		$220.00
Fillet of Beef		$316.00
Classic Fried Chicken		$228.00
Assortment of French Macarons		$74.00
Bottled Beer, Cider, Water and Soft Drinks	Qty	Price
Heineken		$7.00
Amstel Light		$7.00
Montauk Watermelon Session Ale		$7.00
Montauk IPA		$7.00
Wolffer* 139 Dry White Cider		$8.00
Wolffer* 139 Dry Rosé 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.		$3.75
Diet Coke, 20 oz.		$3.75
Sprite, 20 oz.		$3.75
Golden Peak Iced Tea		$3.75
Golden Peak Diet Iced Tea		$3.75

	Champagne	Qty	Price
NV	Mionetto Prosecco Brut, Veneto, Italy		$50.00
2014	Wölffer* Nobelesse Oblige Sparkling Rose, The Hamptons, NY		$65.00
NV	Veuve Clicquot Brut Yellow Label, France		$100.00
NV	Veuve Clicquot Brut Rosé, France		$100.00
2006	Veuve Clicquot Brut La Grand Dame, France		$275.00
2006	Veuve Clicquot Brut Rosé La Grand Dame, France		$375.00
	White Wine	Qty	Price
2017	Gabbiano Pinot Grigio Promessa, Veneto, Italy		$32.00
2017	Wölffer* Classic White, Hamptons, NY		$38.00
2016	Au Contraire Chardonnay, Russian River Valley, Sonoma, CA		$45.00
2017	Kim Crawford Sauvignon Blanc, Marlborough, New Zealand		$48.00
2016	Wölffer* Perle Chardonnay, Hamptons, NY		$52.00
2017	Santa Margherita Pinot Grigio, Alto Adige, Italy		$60.00
2017	Cakebread Sauvignon Blanc, Napa Valley, CA		$67.00
2015	Sauvion Sancerre, Loire Valley, France		$69.00
2016	de Ladoucette Pouilly-Fume Sauvignon Blanc, Loire, France		$78.00
	Red Wine	Qty	Price
2015	Wölffer* Cabernet Franc, Wölffer Estate, Hamptons, NY		$45.00
2015	Caymus Conundrum Red, Napa Valley, CA		$55.00
2016	Meiomi Pinot Noir, Monterey-Santa Barbara, Sonoma, CA		$65.00
2014	Carpe Diem Pinot Noir, anderson Valley, CA		$67.00
2015	Wölffer* Fatalis Fatum Red Blend, Hamptons, NY		$70.00
2015	Tenuta San Guido Guidalberto, Red Blend, Tuscany, Italy		$100.00
2015	Stag's Leap Cabernet Sauvignon Artemis, Napa Valley CA		$110.00
2015	Caymus Cabernet Sauvignon, Napa Valley, CA		$150.00
	Rosé Wine	Qty	Price
2017	Finca Wölffer* Rosé, The Hamptons, NY		$48.00
2017	Chateau d'Esclans*,Whispering Angel, Provence, France		$56.00
2015	Diving into Hampton Water Rosé, France		$59.00
2016	Wölffer* Grandiosso Rosé, The Hamptons, NY		$62.00
2017	Chateau d'Esclans*, Rock Angel Rosé, Provence, France		$75.00
2016	Chateau d'Esclans*, Les Clans, Provence, France		$120.00

*Official sponsor of the 2018 Hampton Classic