



Hampton Classic Catering 2017



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 15.

menus and order forms also available at robbinswolfe.com



Robbins Wolfe Eventeurs is delighted to be the exclusive VIP caterer for the 2017 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 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.

On Tuesday, Wednesday and Thursday from Noon - 2:00 PM, we will be offering a **\$55.00 per person buffet** in the Grand Prix 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:

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 \$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 (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 23, 2017.**

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 27	Opening Day Buffet	Monday, August 21
Tuesday, August 29	Prix Fixe Buffet	Walk-up buffet
Wednesday - Thursday, August 30 - August 31	Starters A la Carte Platters Prix Fixe Buffet	Wednesday, August 23 Walk-up buffet
Friday, September 1	Starters A la Carte Platters	Friday, August 25
Grand Prix Weekend Saturday - Sunday, September 2 - 3	Starters A la Carte Platters Grand Prix Special Selections	Friday, August 25

To Place Your Order:

We will begin accepting orders on Tuesday, August 15.

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



Opening Day Buffet
Sunday, August 27

New for 2017
Different Brunch and Lunch Menus
Order Either or Both

Brunch

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

Silver Dollar Pancakes with NYS Maple Syrup and Fresh Berries

Farm Fresh Whole Egg and Egg White Omelets:
Boar's Head* Vermont Cheddar & Imported Swiss Cheeses and Naturally Smoked Bacon
or
Spinach, Mushrooms, Peppers and Onions

Individual Frittatas with Zucchini, Summer Squash and Bell Peppers

Baked Brown Sugar and Mustard Glazed Ham

Home Fried Long Island Potatoes and Roasted Farm Stand Tomatoes

Assorted Bagels, Muffins, Scones, Coffee Cake, Zucchini and Banana Breads

Sweet Cream Butter, Plain and Vegetable Cream Cheese, Strawberry Preserves

Noosa Yoghurt* and Granola

Sliced Summer Fruits and Mixed Berries

Beverages:
Fruit Juices
Freshly Brewed Coffee
Assorted Teas

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Opening Day Buffet

Sunday, August 27

Lunch

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

Carving Board:

Roasted Breast of Turkey, Grilled Flank Steak^{‡**} and Loin of Tuna^{‡**}
Summer Fruit Salsa and Tomato Tarragon Mayonnaise

Salad Bar:

Farm Stand Greens, Cherry Tomatoes, Cucumber, Radishes,
Hard Cooked Egg, Citrus Fruits; Vinaigrette and Ranch Dressing

Fresh Salmon and Chicken Salads

Long Island New Potato Salad, Quinoa with diced Vegetables,
Green and Wax Beans and Corn, Tomato & Cucumber Salad

Hearth Stone Breads and Artisanal Crisps

Sliced Summer Fruits and Mixed Berries

Chocolate Chip & Oatmeal Raisin 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

**Gluten free

‡ 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 30 - Sunday, September 3

serves 4-6 guests

One Pound of our House Roasted Mixed Nuts

Spicy Pecans, Cinnamon Macadamias and Salted Almonds**

\$19.50

Hummus Trio:

Classic, Edamame and Beet
with Fresh and Baked Pita Chips

\$28.50

Colorful Farm Stand Vegetable Crudite Basket

with Arugula Herb Dip**

\$32.50

A Selection of Long Island Cheeses:

Mecox Bay Dairy Atlantic Mist and Bascom Blue**
Catapano Dairy Farmstead Chevre**
with Fig Jam, Seedless Grapes and Hearth Stone Breads and Artisanal Crisps

\$57.00

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

\$49.50

Gluten Free Breads & Crisps **

\$6.00 Additional

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A la Carte

Available Wednesday, August 30 - Sunday, September 3

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

\$148.00

Cedar Plank Salmon †

Cedar Plank roasted fillet of Salmon† with Orange Maple Glaze
Toasted Barley with Corn and Papaya

\$276.00

Summer Grill **

Chili and Coffee rubbed Flat Iron Steak† with Salsa Verde
Honey Bourbon marinated Brochette of Chicken
L.I. Tri-Color New Potatoes with Sea Salt and Chives

\$212.00

Sandwiches and Wraps

All-Natural Boar's Head* Smoked Turkey Breast
with Citrus Mayo & thin sliced roasted Sweet Potato on Cornmeal Focaccia Roll

Classic Tuna Salad Wrap
with diced Carrots and Butter Lettuce in a Tomato Tortilla Wrap

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

\$196.00

Farmstand Vegetarian Salad Trio **

Roasted Tri-Color Beets with Fresh Mint

Quinoa with Shaved Rainbow Radishes and Seedless Grapes

Local Corn, Cucumber and Pear Tomatoes with a hint of White Balsamic Vinegar

\$156.00

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A la Carte

Available Wednesday, August 30 - Sunday, September 3

platters serve 8 guests

Pasta

Campanelle with Sun-dried Tomato, Kalamata Olives, Cucumber and Crumbled Feta
tossed in a Fresh Oregano Vinaigrette

\$148.00

Local Tomatoes & Mozzarella **

Vine Ripened Tomatoes and Charred Baby Bell Peppers with Fresh Sliced Buffalo & Ciliengine Mozzarella
served with Extra Virgin Olive Oil and Balsamic Vinegar on the side

\$125.00

Grilled Baby Romaine Lettuce and Radicchio **

with Sliced Citrus Fruits and a drizzle of Balsamic condiment

\$116.00

Desserts

Sliced Summer Fruits and Berries

\$96.00

Fresh Peach Tart with Spiced Crème Fraîche

\$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 2 and Sunday, September 3

platters serve 8 guests

Lobster, Snow Crab and Shrimp Roll

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

\$220.00

Fillet of Beef † **

Grilled Sliced Fillet of Beef† with Sweet Pea and Lemon Pesto
Roasted Rainbow Carrots

\$304.00

Classic Fried Chicken

Buttermilk Batter Fried Free Range Chicken (on the bone)
Firecracker Cole Slaw and Corn Bread

\$212.00

Dessert

Chocolate Devil's Food Cake with Strawberries and Whipped Cream

\$74.00

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White Wine

Gabbiano Pinot Grigio 2015, 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 2015, 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.

Ferrari-Carano Fumé Blanc 2015, Sonoma County, CA \$43

Delicious wine with aromas and flavors of pink grapefruit, pineapple, lemon grass, lychee, kiwi, honey dew, orange blossom, guava, white peach and lemon-lime with a touch of minerality. This wine has 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.

Cape Mentell Sauvignon Blanc Semillon 2016, Margret River, Australia \$45

The maritime influence is reflected in this wine, which has a unique freshness, fruit purity and vibrancy of character. The style of this wine accentuates the fresh fruit characters and the added complexity and palate weight offered by a small portion of barrel fermentation.

Wölffer* Perle Chardonnay 2015, Hamptons, NY \$54

Shiny gold in color. Classic aromas of honeysuckle, fine yeast notes, ripe fruit, peach and pear, elegant toast, and creamy lees.

Infiné 1939 Pinot Grigio 2015, Trentino Superiore Doc, Italy \$62

Complex and elegant bouquet with fruity notes of fresh citrus and white flesh fruits Golden Delicious apple, Williams pear and peach, well-combined with tropical notes of pineapple and delicate spicy aromas of sage and field balm.

Cakebread Sauvignon Blanc 2016, Napa Valley, CA \$67

The 2016 vintage boasts characteristically fresh, pure and complex white grapefruit, guava, green apple, honeydew melon and mineral aromas.

Sauvion Sancerre 2016, Loire Valley, France \$69

A ripe while herbal wine, this is crisp and full of grapefruit and gooseberry fruits. Tangy with lively acidity, it is aromatic with white flowers and has a fresh, fruity aftertaste.

Au Contraire Chardonnay Reserve 2014, Russian River Valley, CA \$72

This wine is a blend of Russian River Valley vineyards from the heart of Russian River Valley to the Western Edges of Green Valley touching Sonoma Coast. The variety of growing sites add layers of ripeness, fruit flavors and complexity. 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.

de Ladoucette Pouilly-Fume Sauvignon Blanc 2014, Loire, France \$78

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 finish marked by hints of citrus fruits.

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Red Wine

Simi Merlot 2014, Sonoma, CA \$45

Rich, dark notes of blackberry and plum with cocoa, nutmeg, and earthy hints of cedar and bay laurel. Smoky bacon notes frame bright fruit aromas into a compelling mixture of bright fruit with exotic spice and toast. Red and dark fruits play off each other with layer after luscious layer—both youthful and concentrated.

Wölffer* Cabernet Franc 2014, Wölffer Estate, Hamptons, NY \$53

Dark red brick in color. The aroma is elegant with fine cassis and blackberry notes and hints of prunes, figs and mushrooms.

Caymus Conundrum Red Blend 2014, Napa Valley, CA \$55

Serious yet down-to-earth, this wine knows no boundaries. Created from dark red varietals including Zinfandel and Petite Sirah, this wine offers layers of rich flavor that slowly trail off. Behold and serve slightly chilled.

Antinori Bruciato, Guado al Tasso Estate 2014, Bolgheri, Italy \$58

A rich and pleasurable wine on the nose with notes of sweet spices, toasted coffee, and ripe red berry fruit. The wine is elegant and balanced on the palate with good length and a highly pleasurable fruity finish and aftertaste.

Carpe Diem Pinot Noir 2013, Anderson Valley, CA \$60

Ripe aromas and very jammy flavors on the palate. The acidity levels in this wine show off the Anderson Valley climate and are balanced by limited oak expressions.

Wölffer* Fatalis Fatum Red Blend 2014, Hamptons, NY \$70

Wonderful rich aromas of ripe sweet currants, sandalwood and smoked herbs. The mouth-feel is lush and intense with wonderful dark fruit notes, licorice, coffee, and dark chocolate.

Wölffer* Landius Pinot Noir 2011, Sagaponack, NY \$80

Classic aromas fill the glass—dark ripe cherries, licorices, sandalwood, fine earthiness and moss, black olives, fine vanilla, and toasted oak.

Tenuta San Guido Guidalberto, Red Blend 2014, Tuscany, Italy \$100

With an intense ruby-red color, the wine has profound aromas of red and black fruits. On the palate, the wine's dense structure is balanced and elegant, with a silky presence, relatively low alcohol and noble tannins. In the mouth, this wine is long and persistent.

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Rosé Wine

Finca Wölffer* Rosé 2016, Mendoza, Argentina \$45

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* 2016, Whispering Angel, Provence, France \$55

A blend of Grenache, Rolle, Cinsault, Syrah, and Mourvedre grapes. Strikingly pale pink in color, the aromas are fresh and fruity. On the palate, it is bone dry through the finish. The name really suits the delicate nature of this wine.

Wölffer* Grandioso Rosé 2015, Sagaponack, NY \$62

The color is a light and shiny copper. Amazing aromas with fresh fruit, gooseberry, fine toasted lees, and beautiful herb notes fill the glass. The mouth-feel has a unique balance of ripe fruit, crisp acidity and lush creamy yeast notes

By.Ott Rosé 2016, Cotes de Provence, France \$68

Vivid peach skin color. Deeply pitched nectarine, orange and red currant aromas show good focus and pick up a floral element with air. Supple and dry, offering mineral-tinged citrus and pit fruit flavors and a refreshingly bitter suggestion of quinine. Closes on a stony, dry note, with a honeysuckle nuance lingering.

Chateau d'Esclans* 2016, Rock Angel Rosé, Provence, France \$75

Shiny 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.

Chateau d'Esclans* 2015, Garrus Rosé, Provence, France \$140

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!

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Champagne

Mionetto Prosecco Brut NV, Veneto, Italy \$50

Light straw in color with bright yellow highlights. Aromas of golden apples, pear and honey.

Wölffer* "Cool as Well" Sparkling Blanc de Blanc 2013, Hamptons, NY \$70

Bright shiny gold in color, filled with fine CO2 beads that keep coming and coming. The aroma is amazingly fruity and floral, and vibrant with toasted yeast notes.

Veve Clicquot Yellow Label Brut NV, Reims, France \$100

Grapes from as many as 50 to 60 different Crus are used for the blending of Yellow Label. The predominance of Pinot Noir provides the core structure of Clicquot, while a touch of Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential to a perfectly balanced wine.

Veve Clicquot Rosé NV, Reims, France \$100

Coppery-orange color. Expressive aromas of strawberry and very ripe wild strawberries. A full-bodied, structured, vinous palate which stays fresh. Length and character define this champagne.

Veve Clicquot La Grand Dame Brut 2006, Reims, France \$275

Light gold color. Complex nose, revealing turn of stone fruit fragrances, dried fruits, pastry discreet touch, gingerbread, mocha. The mouth marries viscosity precision and freshness. Nice length. Opulent vintage, a great Grande Dame.

Bottled Beer

Heineken \$7

Amstel Light \$7

Montauk Watermelon Session Ale \$7

Local 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 27, 2017



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

**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 21, 2017.
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

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

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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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
Hummus Trio		\$28.50
Farm Stand Vegetable Crudite		\$32.50
Long Island Cheeses		\$57.00
Charcuterie		\$49.50
Gluten Free Breads and Crisps		\$6.00
A la Carte Platters	Qty	Price
Roasted Shrimp Cocktail		\$148.00
Cedar Plank Salmon		\$276.00
Summer Grill		\$212.00
Sandwiches and Wraps		\$196.00
Vegetarian Salad Trio		\$156.00
Pasta		\$148.00
Local Tomatoes & Mozzarella		\$125.00
Grilled Baby Romaine & Radicchio		\$116.00
Summer Fruit and Berries		\$96.00
Fresh Peach Tart		\$68.00
Cookies and Brownies		\$65.00
Grand Prix Weekend ONLY	Qty	Price
Lobster, Snow Crab and Shrimp Roll		\$220.00
Fillet of Beef		\$304.00
Classic Fried Chicken		\$212.00
Chocolate Devil's Food Cake		\$74.00
Bottled Beer, Cider, Water & Soft Drinks	Qty	Price
Heineken		\$7.00
Amstel Light		\$7.00
Montauk Watermelon Session Ale		\$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.		\$3.75
Diet Coke, 20 oz.		\$3.75
Sprite, 20 oz.		\$3.75
Golden Peak Iced Tea		\$3.75
Golden Peak Diet Iced Tea		\$3.75

	White Wine	Qty	Price
2015	Gabbiano Pinot Grigio, Veneto, Italy		\$32.00
2015	Wolffer* Classic White, Hamptons, NY		\$38.00
2015	Ferrari-Carano Fumé Blanc, Sonoma County, CA		\$43.00
2016	Cape Mentell Sauvignon Blanc Semillon, Margret River, Australia		\$45.00
2015	Wolffer* Perle Chardonnay, Hamptons, NY		\$54.00
2015	Infiné 1939 Pinot Grigio, Trentino Superiore Doc, Italy		\$62.00
2016	Cakebread Sauvignon Blanc, Napa Valley, CA		\$67.00
2016	Sauvion Sancerre, Loire Valley, France		\$69.00
2014	Au Contraire Chardonnay Reserve, Russian River Valley, CA		\$72.00
2014	de Ladoucette Pouilly-Fume Sauvignon Blanc, Loire, France		\$78.00
	Red Wine	Qty	Price
2014	Simi Merlot, Sonoma, CA		\$45.00
2014	Wolffer* Cabernet Franc, Wolffer Estate, Hamptons, NY		\$53.00
2014	Caymus Conundrum Red Blend, Napa Valley, CA		\$55.00
2014	Antinori Bruciato, Guado al Tasso Estate, Bolgheri, Italy		\$58.00
2013	Carpe Diem Pinot Noir, Anderson Valley, CA		\$60.00
2014	Wolffer* Fatalis Fatum Red Blend, Hamptons, NY		\$70.00
2011	Wolffer* Landius Pinot Noir, Sagaponack, NY		\$80.00
2014	Tenuta San Guido Guidalberto, Red Blend, Tuscany, Italy		\$100.00
	Rosé Wine	Qty	Price
2016	Finca Wolffer* Rosé, Mendoza, Argentina		\$45.00
2016	Chateau d'Esclans*, Whispering Angel, Provence, France		\$55.00
2015	Wolffer* Grandioso Rosé, Sagaponack, NY		\$62.00
2016	By.Ott Rosé, Cotes de Provence, France		\$68.00
2016	Chateau d'Esclans*, Rock Angel Rosé, Provence, France		\$75.00
2015	Chateau d'Esclans*, Garrus Rosé, Provence, France		\$140.00
	Champagne	Qty	Price
NV	Mionetto Prosecco Brut, Veneto, Italy		\$50.00
2013	Wolffer* "Cool as Well" Sparkling Blanc de Blanc, Hamptons, NY		\$70.00
NV	Veuve Clicquot Yellow Label Brut NV, Reims, France		\$100.00
NV	Veuve Clicquot Rosé, Reims, France		\$100.00
2006	Veuve Clicquot La Grand Dame Brut, Reims, France		\$275.00

*Official sponsor of the 2017 Hampton Classic

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