



Hampton Classic Catering 2019



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 13.

menus and order forms also available at robbinswolfe.com



Robbins Wolfe Eventeurs is delighted to be the exclusive VIP caterer for the 2019 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 per person 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 \$345.00 per waiter. On Friday, Saturday and Grand Prix Sunday the fee is \$395.00 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 OR scan them back to Robbins Wolfe at (929) 328-2634 OR hamptonclassic@robbinswolfe.com. 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 21, 2019.

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 25	Opening Day Buffet	Monday, August 19
Tuesday, August 27	Prix Fixe Buffet	Walk-up buffet
Wednesday - Thursday, August 28 - August 29	Starters A la Carte Platters Prix Fixe Buffet	Thursday, August 22 Walk-up buffet
Friday, August 30	Starters A la Carte Platters	Monday, August 26
Grand Prix Weekend Saturday - Sunday, August 31 - September 1	Starters A la Carte Platters Grand Prix Special Selections	Monday, August 26

To Place Your Order:

We will begin accepting orders on Tuesday, August 13. Please fax OR scan your order form to the fax number or email address below.

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 25

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, Baby Kale and Pepper Hash
- Zucchini, Swiss Chard, Prosciutto and Herb Frittata
- Summer Peach and Blueberry Bread Pudding

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: Cheddar Scallion 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:

- Cold Brew Overnight Oats
- Raspberry Lemonade Parfait
- Lemon Turmeric Chia Pudding

Plain and flavored Yoghurt

Bagels, Mini Muffins and Coffee Cake

Beverages

Fruit Juices, Freshly Brewed Coffee, Assorted Teas

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Opening Day Buffet Sunday, August 25

Lunch

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

Cheese Melts with Chilled Soups

- Truffle Cheese with Avocado Cucumber Soup
- Pulled Buffalo Chicken with Corn Bisque
- French Onion with Smokey Red Pepper Tomato Soup

Blended Sliders

- Vegetarian Bean, Sweet Potato and Quinoa on a Multi-Grain Roll
Toppings: Fresh Mozzarella and Red Pepper Coulis
- Sweet n' Spicy Pork with Chili and Tomato on a Brioche Roll
Toppings: Pickled Radish and Avocado
- Bistro style Beef with melted Leeks and Mushrooms on a Potato Roll
Toppings: Swiss Cheese and Caramelized Onions

Carving Board

Tri-Color Peppercorn crusted Strip Loin of Beef[‡] and Herb roasted Organic Breast of Turkey[‡]
Tomato Tarragon Mayonnaise and Summer Fruit Salsa

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 Cucumber with Lemon Shallot Vinaigrette

Sweet Potato, Kale and Craisin Salad with Maple Vinaigrette

Quinoa, Fresh Corn and Poblano 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 28 - Sunday, September 1

each serves 4-6 guests

One Pound of our House Roasted Mixed Nuts**

Spicy Pecans, Cinnamon Macadamias and Salted Almonds

\$19.50

Summer Dips**

Roasted Beet, Basil and Sun Dried Tomato Hummus
with Raw Vegetables and Grilled Rustic Bread *(bread contains gluten)*

\$32.50

Colorful Farm Stand Vegetable Crudite Basket**

with Green Herb Dip

\$35.00

Fresh Fig and Goat Cheese Tart

with Truffle Honey Drizzle

\$29.50

A Selection of Long Island Cheeses**

Mecox Bay Dairy Bascom Blue and Farmhouse Cheddar
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
Spicy Coppa and Barolo Salami
Tomato-Eggplant Caponata
Coarse Grain Mustard, Pickled Red Onions and Cornichons
Hearth Stone Breads and Artisanal Crisps
(bread and crisps contain gluten)

\$55.00

A selection of Gluten Free Breads and Crisps**

+\$7.50

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**Avoiding Gluten

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A la Carte

Available Wednesday, August 28-Sunday, September 1

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

\$152.00

Grilled Salmon‡

Maple Orange glazed roasted Cedar Plank Salmon
Toasted Barley with Corn and Papaya

\$276.00

Summer Grill**

Honey Bourbon marinated Brochette of Chicken
and Pink Peppercorn crusted Flat Iron Steak‡, Raspberry Chipotle BBQ Sauce
Roasted L.I. Tri-Color New Potatoes with Sea Salt and Chives

\$225.00

Sandwiches and Wraps

Madras Style Curry Chicken Salad
with Spinach and Fig on Naan bread

Mediterranean Tuna Spinach Wrap
with Olives, Artichoke & Red Rocket Arugula

Grilled Vegetables with Manchego
and Basil Mayonnaise on Ciabatta

\$196.00

Farm stand Vegetarian Salad Trio**

Summer Succotash of charred Corn, Baby Fava Beans and Confetti Sweet Carnival Peppers

Tri-Color Beets and Goat Cheese

Cherry Tomatoes, Cucumber and Quinoa

\$156.00

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A la Carte

Available Wednesday, August 28 - Sunday, September 1

platters serve 8 guests

Pasta

Cavatelli with Spinach Basil Pesto
Corn, Garden Peas, Haricots Verts 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 grilled Farm Stand Peaches and a drizzle of Balsamic Condiment
\$125.00

Desserts

Sliced Summer Fruits and Berries * *
\$96.00

Fresh Peach Tart with spiced Crème Fraîche
\$76.00

Cookies and Cake Balls
Snickerdoodle, Coconut Pecan and Chocolate Chip Cookies
Oreo and Red Velvet Cake Balls
\$70.00

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

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Grand Prix Weekend Only
Available Saturday, August 31 and Sunday, September 1

platters serve 8 guests

Bloody Mary Kit

(available grand prix weekend only)

A 750ml Bottle of 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 † **

Marinated sliced Grilled Fillet of Beef, Orange Gremolata
Roasted Heirloom Rainbow Carrots

\$316.00

Classic Fried Chicken

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

\$235.00

Dessert

An Assortment of French Macarons
Strawberry, Lemon and Coconut

\$75.00

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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 Extra Brut Sparkling Rose, The Hamptons \$65

The color has a brilliant salmon hue. A strong mousse makes it very vibrant and elegant. Aromas of brioche, ripe pear and creamy yeast fill the glass. The mouth-feel is rich and layered with a beautiful play between ripe honeydew melon and peach and lively acidity. Well-integrated creamy yeast notes and fine tannins from the Pinot Noir contribute great structure and depth. The finish is long with nice minerality, fine acidity and ripe fruit notes. The mouth-feel is incredible vibrant with classic mousse and a wonderful rich mid pallet. 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, France \$110

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 expolde on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla.

Veuve Clicquot Brut Rosé Chamagne NV, France \$110

An intense an elegant champagne with a delightfully luscious, fruit based charm. Veuve Clicquot Rose has an intense an 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 Rose offers exceptional balance and surprising intensity.

Veuve Clicquot Champagne Brut 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 length of the finish.

Veuve Clicquot Champagne Brut Rosé 2006, La Grande Dame, France \$375

La Grande Dame Rose is the Veuve Clicquot House's rarest wine from Pinot Noir grapes. La Grande Dame Rose 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

Capasaldo Pinot Grigio 2017, Veneto, Italy \$32

Pale straw yellow, delicate white fruit and apple aromas with notes of accacia flower blossoms and almonds.

Wölffer* Classic White Blend 2018, Hamptons, NY \$38

This wine has a bright, pale yellow color with absolutely beautiful and delicate floral aromas on the nose. The mouth-feel is playful and fruity with nice pear and fresh peach notes followed by crisp acidity in perfect balance. The finish is vibrant and pure.

Au Contraire Chardonnay Reserve 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.

Wölffer* Perle Chardonnay 2017, The Hamptons \$52

Light gold in color. Elegant aromas fill the glass with creamy yeast, floral notes and hints of vanilla. The mouthfeel is rich and concentrated with ripe pear that plays wonderfully with the lively acidity. The mid-pallet is smooth with great layers; the finish is loaded with ripe fruit, fine tannins and classic minerality.

Santa Margherita Pinot Grigio 2018, Alto Adige, Italy \$65

Crafted in the northern Italian region of Alto Adige, this crisp, elegant wine was introduced to the United States by Anthomny 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 2018, Napa Valley, CA \$70

Cakebread's interpretation of this wine is a classic expression of the varietal, with aromas of fresh pink grapefruit, mineral, and stone fruit. On the palate, the flavors mirror the aromas. Refreshing and lively fruit acids with hints of mineral, gooseberry, melon and grapefruit all contribute to this wine's overall crisp impression. The wine's lovely fruit intensity and subtle vanilla oak notes carry into the clean, persistent finish.

Sauvion Sancerre 2016, Loire Valley, France \$70

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 2017, Loire Valley, France \$78

Pale golden-green color. Considerable intensity on the nose. . It has an exceptional full range of floral, exotic and citrus fruit aromas such as white blossoms, hawthorn, white nettles and grapefruit. These notes are enhanced and strengthened by the moneral note of gunflint. 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 2017, Wölffer Estate, Hamptons, NY \$45

Dark red brick in color. Warm and ripe fruit notes fill the glass with great aromas of ripe berries, cassis, raspberry and fine hints of toast. The mouth-feel is rich and lush but playful and fruit driven with wonderful ripe velvet tannin structure providing great texture. The finish is long and lip-smacking - Cabernet Franc at its best.

Wölffer* Finca Red, Red Blend, Argentina, Hamptons, NY \$45

Dark almost black in color. Beautiful floral and fruit driven aromas of black berries. The elegant but rich mouth-feel is filled with pure fruit notes, ripe, smooth tannins, soft but playful acidity and a wonderful long finish with great chalk like minerality and finesse.

Caymus Conundrum Red NV, 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 2017, 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.

Achaval-Ferrer Quimera 2014, Mendoza, Argentina \$80

This has a juicy core of dark fruit flavors that are supported by medium-grained tannins. Creamy midpalate, with a finish of chocolate and spice, accented by herbal hints. Malbec, Cabernet Franc, Merlot and Cabernet Sauvignon.

Wölffer* Landius Pinot Noir 2016, Wölffer* Estate, The Hamptons \$80

Red brick in color. Rich fruit aromas of dried cherry, fig, prune and hints of sandalwood fill the glass. The mouth-feel is elegant but with good concentration. Fine dark chocolate notes with beautiful Kirsch and very well integrated undertones of toasted oak. The wine has wonderful structure and balance from layers of velvet tannins and shows great depth and length.

Tenuta San Guido Guidoalberto Red Blend 2017, Tuscany, Italy \$100

Fresh herbs, cedar, black raspberries, orange peel and citrus. Very balanced and focused on the palate, thanks to cutting acidity, but with firm, chewy tannins that envelop a plethora of red fruit.

Stag's Leap Cabernet Artemis 2016, Napa Valley, CA \$110

Deep purple-black in color, it opens with notions of crushed black cherries, warm blackberries and mulberries with hints of unsmoked cigars, fragrant soil and wild sage plus a waft of allspice. Medium to full-bodied, it fills the palate with expressive black berry and earthy layers with a frame of grainy tannins and just enough freshness, finishing with an herbal lift.

Caymus Cabernet Sauvignon 2017, Napa Valley, CA \$150

The palate enters rich with sweet, ripe tannins, expanding to a greater breadth of refined textures. The flavor profile includes dark chocolate, sweet tobacco, mocha, leather, brown spice, cedar, vanilla and sweet licorice. The primary goodness of this wine is the presence of balance, with a supple texture, approachable grip and a fruit of the earth essence.

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Rosé Wine

Finca Wölffer* Rosé 2018, The Hamptons, NY \$48

This wine has a shiny, copper hue and elegant floral aromas of fine ripe sweet fruit, lychee, lemongrass and honeysuckle. The mouth-feel is vibrant and lively with great layers of fruit, a hint of tannin and fine minerality. The finish has nice acidity giving the wine good structure, making this rosé an amazing food partner

Chateau d'Esclans* 2018, 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.

Wölffer* Grandioso Rosé 2018, The Hamptons, NY \$62

The color is light and shiny, like new copper. An elegant nose of beautiful floral and slight citrus notes fills the glass along with fine fresh fruit and a hint of honeysuckle. The wine has wonderful texture and the integrated lees fill the mouth with creamy yeast and subtle ripe fruit. There is a fantastic overall balance achieved by the soft acidity and fine minerality. This is a sophisticated wine with a smooth yet playful layered, long finish.

Chateau d'Esclans* Rock Angel Rosé 2018, France \$80

A touch more structure and personality than 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 Rosé Les Clans 2016, France \$120

Pale orange. An intensely perfumed bouquet evokes mineral-accented red berries, nectarine and orange zest, along with a suave floral overtone. Offers concentrated yet lively strawberry, tangerine and peach nectar flavors that pick up a spicy aspect on the back half. The pit fruit note carries strongly through a very long, seamless finish that shows strong mineral cut and an echo of juicy red fruit

Bottled Beer & Cider

Blue Point Toasted Lager \$8

Stella Artois \$8

Amstel Light \$8

Montauk Wave Chaser IPA \$9

Montauk Summer Ale \$9

Montauk Watermelon Session Ale \$9

Fisher's Island Spiked Lemonade \$10

Wölffer* 139 Dry White Cider \$10

Wölffer* 139 Dry Rosé Cider \$10

Soft Drinks

San Pellegrino Sparkling Water, 1 liter \$6

Essentia* Water, 1 liter \$5

Essentia* Water, 20 oz. \$4

Coke, Diet Coke, Sprite, 20 oz. \$3.75

Golden Peak Iced Tea, Diet Iced Tea \$3.75

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Opening Day Buffet Order Form

Sunday, August 25, 2019



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 19, 2019.
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		\$345
Table Waiter per day Wednesday		\$345
Table Waiter per day Thursday		\$345
Table Waiter per day Friday		\$395
Table Waiter per day Saturday		\$395
Table Waiter per day Sunday		\$395

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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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 OR scan your completed order form to 929.328.2634 OR email hamptonclassic@robbinswolfe.com

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		\$32.50
Farm Stand Vegetable Crudite		\$35.00
Fresh Fig and Goat Cheese Tart		\$29.50
Long Island Cheeses		\$58.50
Charcuterie		\$55.00
Gluten Free Breads and Crisps		\$7.50
A la Carte Platters	Qty	Price
Roasted Shrimp Cocktail		\$152.00
Grilled Salmon		\$276.00
Summer Grill		\$225.00
Sandwiches and Wraps		\$196.00
Vegetarian Salad Trio		\$156.00
Pasta		\$148.00
Tomatoes and Mozzarella		\$128.00
Grilled Baby Romaine and Radicchio		\$125.00
Summer Fruit and Berries		\$96.00
Fresh Peach Tart with Crème Fraiche		\$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		\$235.00
Assortment of French Macarons		\$75.00
Bottled Beer, Cider, Water and Soft Drinks	Qty	Price
Blue Point Toasted Lager		\$8.00
Stella Artois		\$8.00
Amstel Light		\$8.00
Montauk Wave Chaser IPA		\$9.00
Montauk Summer Ale		\$9.00
Montauk Watermelon Session Ale		\$9.00
Fisher's Island Spiked Lemonade		\$10.00
Wolffer* 139 Dry White Cider		\$10.00
Wolffer* 139 Dry Rosé Cider		\$10.00
San Pellegrino Sparkling Water, 1 liter		\$6.00
Essentia* Water, 1 liter		\$5.00
Essentia* Water, 20 oz.		\$4.00
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
NV	Wölffer* Nobelesse Oblige Sparkling Rose, The Hamptons, NY		\$65.00
NV	Veuve Clicquot Brut Yellow Label, France		\$110.00
NV	Veuve Clicquot Brut Rosé, France		\$110.00
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
2018	Caposaldo Pinot Grigio, Veneto, Italy		\$32.00
2017	Wölffer* Classic White, Hamptons, NY		\$38.00
2016	Au Contraire Chardonnay Reserve, Russian River Valley, CA		\$45.00
2017	Wölffer* Perle Chardonnay, Hamptons, NY		\$52.00
2018	Santa Margherita Pinot Grigio, Alto Adige, Italy		\$65.00
2018	Cakebread Sauvignon Blanc, Napa Valley, CA		\$70.00
2017	Sauvion Sancerre, Loire Valley, France		\$70.00
2017	de Ladoucette Pouilly-Fume, Loire, France		\$78.00
	Red Wine	Qty	Price
2017	Wölffer* Cabernet Franc, Wölffer Estate, Hamptons, NY		\$45.00
2018	Wölffer* Finca Red, Red Blend, Argentina, Hamptons, NY		\$45.00
NV	Caymus Conundrum Red, Napa Valley, CA		\$55.00
2017	Meiomi Pinot Noir, Monterey-Santa Barbara, Sonoma, CA		\$65.00
2014	Carpe Diem Pinot Noir, Anderson Valley, CA		\$67.00
2014	Achaval-Ferrer Quimera, Mendoza, Argentina		\$80.00
2016	Wölffer* Landius Pinot Noir, Hamptons, NY		\$80.00
2017	Tenuta San Guido Guidalberto, Red Blend, Tuscany, Italy		\$100.00
2016	Stag's Leap Cabernet Sauvignon Artemis, Napa Valley CA		\$110.00
2017	Caymus Cabernet Sauvignon, Napa Valley, CA		\$150.00
	Rosé Wine	Qty	Price
2018	Finca Wolfier Rose, Argentina, Hamptons, NY		\$48.00
2018	Chateau d'Esclans*, Whispering Angel, Provence, France		\$56.00
2018	Wölffer* Grandioso Rosé, Sagaponack, NY		\$62.00
2018	Chateau d'Esclans*, Rock Angel Rosé, Provence, France		\$80.00
2017	Chateau d'Esclans*, Les Clans, Provence, France		\$120.00

*Official sponsor of the 2019 Hampton Classic

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