



CATERING GUIDE

2021

ONLINE ORDERING COMING SOON

[ROBBINSWOLFE.COM](https://robbinswolfe.com)

phone (212) 924.6500 | email hamptonclassic@robbinswolfe.com

WE WILL BEGIN ACCEPTING ORDERS ON TUESDAY, AUGUST 10 | ONLINE ORDERING COMING SOON



ROBBINS WOLFE EVENTEURS IS DELIGHTED TO BE THE EXCLUSIVE VIP CATERER FOR THE 2021 HAMPTON CLASSIC. WE LOOK FORWARD TO SERVING ALL OF YOUR FOOD, BAR AND BEVERAGE NEEDS.

MENUS

On a pre-ordered basis we are offering:

- **Opening Day Brunch/Lunch Buffet**
Sunday 8/29
- **Grand Prix Tent Prix Fixe Buffet**
Tuesday 8/31 - Thursday 9/2
- **Starters & A la Carte Platters**
Wednesday 9/1 - Sunday 9/5
- **Grand Prix Weekend Special Selections**
Saturday 9/4 - Sunday 9/5

Whenever possible, we will try to accommodate late orders.

BAR AND BEVERAGE

We recommend that you place your bar and beverage order at the same time that you place your food orders.

See wine list for descriptions of our wines.

Simply review the menus, make your selections and scan and email your order forms or call us to place your order.

UPMARKET CONCESSION

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.

TUESDAY - THURSDAY BUFFET

On Tuesday, Wednesday and Thursday from noon to 2 PM, we will be offering a \$45 per person prix fixe buffet in the Grand Prix Concession area. We recommend that you pre-order the buffet. Pick up wristbands for your guests at the VIP concession.

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 \$395 per waiter. On Friday, Saturday and Grand Prix Sunday the fee is \$495 per waiter. Table waiters begin at 10 AM. 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 simple centerpiece for each table. We can arrange for other flowers or centerpieces to be delivered to your table and can also recommend a floral designer should you require more extensive table décor.

HOW TO ORDER

All Luncheon and Bar and Beverage orders must be pre-ordered and an order must be completed for each day. To place your order online, visit robbinswolfe.com. You can also use the enclosed order forms and scan them to us at hamptonclassic@robbinswolfe.com. Should you need assistance, please feel free to contact Robbins Wolfe by phone (212) 924.6500 or email hamptonclassic@robbinswolfe.com. We will begin accepting orders on Tuesday, August 10.

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 25, 2021. If paying with a personal check, call Robbins Wolfe to place our order. An administrative handling fee of 16% will be added to the final bill.

ORDER DEADLINES

CLASSIC DATE	AVAILABLE MENUS	DEADLINE TO ORDER
SUNDAY AUGUST 29	OPENING DAY BUFFET	MONDAY AUGUST 23
TUESDAY - THURSDAY AUGUST 31 - SEPTEMBER 2	PRIX FIXE BUFFET	THURSDAY AUGUST 26
WEDNESDAY - THURSDAY SEPTEMBER 1 - 2	STARTERS A LA CARTE PLATTERS	THURSDAY AUGUST 26
FRIDAY SEPTEMBER 3	STARTERS A LA CARTE PLATTERS	MONDAY AUGUST 30
GRAND PRIX WEEKEND SATURDAY - SUNDAY SEPTEMBER 4 - 5	STARTERS A LA CARTE PLATTERS GRAND PRIX SPECIAL SELECTIONS	MONDAY AUGUST 30

TO PLACE YOUR ORDER

We will begin accepting orders on Tuesday, August 10.

Place your order online: robbinswolfe.com

Contact: Hampton Classic team at Robbins Wolfe between 9 AM - 5 PM Monday-Friday

Phone: 212.924.6500

Email: hamptonclassic@robbinswolfe.com

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.



OPENING DAY BUFFET

SUNDAY AUGUST 29

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH OR LUNCH BUFFET \$45 PER PERSON

BOTH BUFFETS + \$15 PER PERSON

BRUNCH

10:30 AM - 12:30 PM

BREAKFAST FRITTATAS AND BAKED GLAZED HAM

Sundried Tomato, Braised Kale, and Goat Cheese Frittata

Spinach, Mushrooms, Roasted Peppers, Gruyère Cheese Frittata

Rainbow Chard, Prosciutto, Zucchini, Vidalia Onions Frittata

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

SWEET AND SAVORY PANCAKE BAR

Sweet Pancakes - Red Velvet and Lemon Blueberry

With Maple Syrup, Whipped Ricotta, Pomegranate Seeds

Savory Pancakes - Cheddar, Scallion and Green Pea

With Smoked Salmon, Prosciutto, Sautéed Mushrooms,

Caper Berries, Red Onion, Sour Cream

FRUITS, MINI FILLED MASON JARS AND YOGURT

Fruit Skewers, Mixed Berries and Sliced Local Melons

Cold Brew Overnight Oats, Raspberry Lemonade Parfait

and Lemon Turmeric Chia Pudding Mason Jars

Plain and Flavored Yogurt

Bagels, Mini Muffins and Coffee Cake

BEVERAGES

Fruit Juices, Freshly Brewed Coffee, Assorted Teas

****AVOIDING GLUTEN**

‡ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

OPENING DAY BUFFET

SUNDAY AUGUST 29

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH OR LUNCH BUFFET \$45 PER PERSON

BOTH BUFFETS + \$15 PER PERSON

LUNCH

12:45 PM - 2:30 PM

CHILLED SOUPS AND SELTS

Avocado Cucumber Soup with Truffle Cheese Melt

Corn Bisque with Pulled Buffalo Chicken Melt

Smoky Red Pepper Tomato Soup with French Onion Melt

HAMPTON TACO BAR

Chipotle Lime Shrimp | Cola Braised Shredded Pork

Chimichurri Striped Bass | Chicken Tinga

With Pico de Gallo, Corn and Black Bean Salsa, Guacamole, Sour Cream, Cotija Cheese

Salsa Verde, Cilantro Crema, Chimichurri, Avocado, Diced Tomato, Tri-Color Chips

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, Cherry Tomatoes, Cucumber, Radishes, Grilled Corn, Citrus Fruits, Peaches, Goat Cheese, Shaved Almonds, Balsamic Chicken, 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

Hearthstone Breads and Artisanal Crisps

DESSERTS

Sliced Summer Fruits and Mixed Berries

Cookies and Brownies

BEVERAGES

Fruit Juices, Freshly Brewed Coffee, Assorted Teas

TO ORDER ONLINE VISIT ROBBINSWOLFE.COM

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FROM 9AM - 5PM MONDAY-FRIDAY 212.924.6500 OR HAMPTONCLASSIC@ROBBINSWOLFE.COM



GRAND PRIX TENT LUNCHEON BUFFET

TUESDAY AUGUST 31 TO THURSDAY SEPTEMBER 2

\$45 PER PERSON PRIX FIXE BUFFET

GRAND PRIX CONCESSION AREA, PRE-ORDERING WRISTBANDS IS RECOMMENDED

TUESDAY, AUGUST 31

12:00 PM - 2:00 PM

Grilled Kebabs of Swordfish** with Lemon Basil Pesto
Citrus Parmesan Crusted Breast of Chicken with Chimichurri
Heirloom Baby Carrots with Fresh Chives
Quinoa, Cucumber, Cherry Tomato and Mint Salad
Salad of Russian Kale with Mango and Sunflower Seeds
Hearthstone Breads and Crisps
Fresh Fruit Platter**
Cookies, Brownies and Lemon Squares**

WEDNESDAY, SEPTEMBER 1

12:00 PM - 2:00 PM

Grilled Tuscan-Style Flat Iron Steak, Sagaponack Roasted Tomato and Garlic Confit Salsa**
Honey Balsamic Roasted Salmon, Georgia Peach, Cherry and Mint Compote
Roasted Fingerling Potatoes with Grilled Trevisano Radicchio
Tri-Color Beets and Goat Cheese
Salad of Mixed Local Butter Lettuce with Dijon Vinaigrette
Hearthstone Breads and Crisps
Sliced Summer Melons
Cookies, Brownies and Lemon Squares

THURSDAY, SEPTEMBER 2

12:00 PM - 2:00 PM

Honey Bourbon Marinated Brochette of Chicken, Raspberry Chipotle BBQ Sauce
Grilled Marinated Tuna Kebabs with Roasted Shallots, Yellow Peppers, Papaya Pineapple Salsa
Roasted Farm Stand Green and Wax Beans
Vine Ripe and Heirloom Toy Box Tomato Salad with Basil
Hearthstone Bread and Crisps
Stone Fruits
Cookies, Brownies and Lemon Squares

****AVOIDING GLUTEN**

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STARTERS

AVAILABLE WEDNESDAY SEPTEMBER 1 TO SUNDAY SEPTEMBER 5

EACH SERVES 4-6 GUESTS

ONE POUND OF OUR HOUSE ROASTED MIXED NUTS**

Spicy Pecans, Cinnamon Macadamias and Salted Almonds

\$24

FRESH FIG AND GOAT CHEESE TART

with Truffle Honey Drizzle

\$35

SUMMER DIPS**

Trio of Roasted Beet Hummus, Basil Hummus and Sun Dried Tomato Hummus
with Raw Vegetables and Grilled Rustic Bread

bread contains gluten

\$37.5

COLORFUL FARM STAND CRUDITE BASKET**

with Green Herb Dip

\$39

CHARCUTERIE**

Three-Month Aged Bresaola, Spicy Coppa and Barolo Salami
Tomato-Eggplant Caponata, Coarse Grain Mustard, Pickled Red Onions and Cornichons
Hearthstone Breads and Artisanal Crisps

bread and crisps contain gluten

\$63

SELECTION OF LONG ISLAND CHEESES**

Mecox Bay Dairy Bascom Blue and Farmhouse Cheddar
Catapano Dairy Farmstead Chevre
with Fig Jam, Seedless Grapes, Hearthstone Breads and Artisanal Crisps

bread and crisps contain gluten

\$65

SELECTION OF GLUTEN FREE BREADS AND CRISPS**

\$10.5

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A LA CARTE

AVAILABLE WEDNESDAY SEPTEMBER 1 TO SUNDAY SEPTEMBER 5

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

\$160

GRILLED SALMON‡

Maple Orange Glazed Roasted Cedar Plank Salmon
Toasted Barley with Corn and Papaya

\$290

SUMMER GRILL**

Honey Bourbon Marinated Brochette of Chicken
and Pink Peppercorn Crusted Flat Iron Steak‡, Raspberry Chipotle BBQ Sauce
Roasted Long Island Tri-Color New Potatoes with Sea Salt and Chives

\$245

SANDWICHES AND WRAPS

Madras Style Curry Chicken Salad with Spinach and Fig on Naan Bread
Mediterranean Tuna Spinach Wrap with Olives, Artichoke and Red Rocket Arugula
Grilled Vegetables with Manchego and Basil Mayonnaise on Ciabatta

\$196

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

\$163

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A LA CARTE

AVAILABLE WEDNESDAY SEPTEMBER 1 TO SUNDAY SEPTEMBER 5

PLATTERS SERVE 8 GUESTS

PASTA

Cavatelli with Spinach Basil Pesto
Corn, Garden Peas, Haricots Verts and Pearl Mozzarella

\$150

TOMATOES AND MOZZARELLA**

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

\$145

GRILLED BABY ROMAINE LETTUCE AND RADICCHIO**

with Grilled Farm Stand Peaches and a Drizzle of Balsamic

\$130

SLICED SUMMER FRUITS AND BERRIES**

\$100

FRESH PEACH TART WITH SPICED CRÈME FRAÎCHE

\$89

COOKIES AND CAKE BALLS

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

\$75

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

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GRAND PRIX WEEKEND ONLY

AVAILABLE SATURDAY SEPTEMBER 4 AND SUNDAY SEPTEMBER 5

PLATTERS SERVE 8 GUESTS

BLOODY MARY KIT

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

\$175

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

\$250

FILET OF BEEF ‡ **

Marinated Sliced Grilled Filet of Beef, Orange Gremolata
Roasted Heirloom Rainbow Carrots

\$350

CLASSIC FRIED CHICKEN

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

\$260

DESSERT

An Assortment of French Macarons
Strawberry, Lemon and Coconut

\$85

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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 * Noblesse Oblige Extra Brut Sparkling Rosé, 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 incredibly 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, 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 explodes on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla.

Veuve Clicquot Brut Rosé Champagne 2012, France \$130

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 Champagne Brut La Grand Dame 2006, France \$250

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.

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WHITE WINE

Alverdi Pinot Grigio 2019, Italy \$32

A fresh, floral bouquet with notes of acacia flowers, this dry white wine is well-balanced with lively white fruit flowers. Harvested from Italy's premier regions for the cultivation of Pinot Grigio, the grapes are vinified in stainless steel and released soon after the vintage to preserve the integrity of the fruit and maintain the naturally fresh character of the variety. Alverdi Pinot Grigio is an excellent apéritif.

Wölffer* Estate Chardonnay 2020, The Hamptons \$42

Light shiny golden in color. Beautiful floral aromas with ripe fruit like peaches, apricots fill the glass. The mouth-feel is elegant with ripe fruit, creamy yeast notes, fine acidity and wonderful grape skin characters. The finish is long and balanced with more fruit showing a sophisticated minerality. This clean Chardonnay is ideal for a wide variety of foods and perfect to sip on a hot summer day.

Wölffer* Perle Chardonnay 2019, The Hamptons, NY \$52

Yellow golden in color. Beautiful elegant aromas fill the glass. Full of ripe fruit of peach, ripe pear and some papaya, wrapped in classic yeast notes with lovely integrated toasty oak. The mouth-feel is a powerful vibrant fresh Chardonnay with amazing concentration, seamless richness and bold texture. There is a lot of fruit, fine deductive yeast notes, amazing rich tannins and a powerful alcohol level, all brought to life with focused acidity and minerality. The finish is huge with wonderful contrast between the oily-like unctuous richness and crisp vibrant acidity. This Chardonnay is energetic and will liven up any tasting or dinner party, and will age extremely well for decades to come.

Wölffer* Summer in a Bottle White 2020, The Hamptons \$55

Shiny yellow in color. The wine is oozing with amazing aromas of passion fruit, fine lychees, ripe peaches and hints of honey. Fruit-driven, beautifully refreshing and dry with a rich mouth-feel that has some fine spices and playfulness. There are wonderful pure fruit flavors of white peach and orange rind notes. This wine is alive with a lovely creamy lees texture and highlighted by beautiful acidity and fine minerality on a long savory finish. This unique white blend is extremely versatile and will be enjoyable with an array of foods.

Livio Felluga Pinot Grigio 2019, Italy \$60

The 2019 Pinot Grigio contrasts ripe orchard fruits and zesty green citrus with savory herbal tones to form an alluring bouquet. It's pliant, boasting pronounced inner sweetness, yet all kept in check through vibrant acidity. Hints of vanilla and roasted almond punctuate the expression nicely.

Cakebread Sauvignon Blanc 2019, Napa Valley, CA \$67

Intense melon and citrus fruit 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.

Cakebread Cellars Chardonnay 2019, Napa Valley, CA \$75

Napa Valley Chardonnay offers fresh, lovely pear and ripe Granny Smith apple aromas with supporting mineral, baked bread and baking spice scents. Full and richly textured on the palate, the citrusy crisp, spiced-apple and pear flavors are enriched by yeast and toasty oak tones that extend into a very long, rich, mineral finish. Youthfully compact, with superb structure and an ideal balance of fresh fruit, acid and wood tones.

Sauvion Sancerre 2019, Loire Valley, France \$75

A real zinger, with racy lemon and pink grapefruit zest, gooseberry gelée and honeysuckle notes that are brightly defined. The long, focused steely finish is very pure.

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RED WINE

Wölffer* Classic Red 2019, The Hamptons \$45

The wine is dark red brick in color. It has classic aromas of cassis and dried plums with iodine and licorice notes backed by fine toasted sandalwood and a beautiful flintiness. The mouth-feel is big yet elegant and focused with the Cabernet Sauvignon clearly leading the charge. There is a bold fruit forwardness and a ripe layered tannin structure. The Malbec provides a nice mid-palate and the finish is compact and has great minerality. This wine is delicious when enjoyed young, but it will certainly improve with age for a decade or two.

Conundrum Red 2019, Napa Valley, CA \$55

Like other Conundrum wines, Conundrum Red is sourced from premier winegrowing regions in California, featuring dark red varietals including Petite Sirah, Zinfandel and Cabernet Sauvignon. It is a wine of structure, richness and complexity that is also down-to-earth, smooth and approachable.

Meiomi Pinot Noir 2018, 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 Cabernet Sauvignon 2017, Napa 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 2018, Hamptons, NY \$70

Dark red, almost black in color. The aroma is classic fruit-driven with cassis and dried fig notes, fine earthy mushroom with elegant toasted sandalwood and iodine. The mouth-feel is rich with good concentration and layered with ripe tannins and is well balanced with vibrant fruit, nice oak and some licorices and minerality. The finish is long with dark chocolate and some black olive. This blend is a great statement for this region and will unfold for many years to come.

Tenuta San Guido Guidalberto 2019, Red Blend, Tuscany, Italy \$100

A full-bodied wine of intense red fruit flavor and an 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 Sauvignon Artemis 2018, Napa Valley CA \$120

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.

Cakebread Cellars Cabernet Sauvignon 2019, Napa Valley, CA \$130

Cakebread's Napa Valley Cabernet Sauvignon is clear, dark garnet in color with complex, spicy, cedar-like scents and background aromas of cassis and dark berries. On the palate, the texture is rich and smooth with flavors reminiscent of cassis with a hint of chocolate set in a structure of balanced fruit and tannin. These flavors are confirmed on the finish, which is marked by rich, ripe fruit and discreet impressions of oak and spice.

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ROSÉ WINE

Finca Wölffer* Rosé 2021, The Hamptons, NY \$52

Gorgeous light rose petal in color. Stunning fruit aromas fill the glass with lovely floral notes and hints of fresh kiwi, white peaches and a nice whiff of fresh cut grass. The mouth-feel is refreshing and vibrant with amazing balance between the nice clean fruit, the crisp and elegant acidity and the classic minerality. There is a seamless elegance from start to finish and good intensity. The long finish is dry yet playful and immersed with more minerality. It is an amazingly versatile partner to pair with food or just sip and enjoy on its own.

Chateau D'Esclans,* Whispering Angel 2020, Provence, France \$56

Whispering Angel is today's worldwide reference for Provence rosé. Made from Grenache, Cinsault and Rolle (Vermentino), its pale color is pleasing to the eye and draws one in. The rewarding taste profile is full and lush while being bone dry with a smooth finish. Highly approachable and enjoyable with a broad range of cuisine, Whispering Angel is a premium rosé that you can drink from mid-day to midnight.

Wölffer* Summer in a Bottle Rosé 2017, The Hamptons \$59

Bright shiny copper in color. The aroma is elegant with fine clean fruit notes of pears and apples but with a luxurious ripeness. The mouth-feel is vibrant and has lovely spiciness and a rich texture with fine tannins. It is livened up by nice acidity and a classic minerality and salinity. This dry rosé is very savory and has a long finish with creamy yeast and delicate chalk notes. This may be the most food-friendly Summer in a Bottle to date and is certainly the perfect summer wine!

Wölffer* Grandioso Rosé 2020, The Hamptons, NY \$62

Shiny bright new copper color. Beautiful aromas of ripe cranberries, lovely creamy yeast notes, a tiny hint of toasted oak and classic crushed stones fill the glass. The mouth-feel is elegant and stately with a seamless lovely yeasty texture from the beginning to the long finish. There is great balance and play between the fresh, lush fruit, elegant acidity, and minerality. The wine is generous with great structure and very sophisticated. It is satisfying to drink on its own but screams to be paired with food. This rosé is on a whole new level!

Chateau D'Esclans,* Rock Angel Rosé 2020, Provence, France \$75

A blend of Grenache and Cinsault, with small bits of Syrah and Rolle, the 2019 Cotes de Provence Rosé Rock Angel sees a touch of barrel fermentation in 600-liter demi-muids, which has rounded off any edges and added a pinch of dried spices to the wine's mellow notes of cherries, white peach, melon and citrus. It's medium-bodied and generous on the palate, with noticeable mocha on the finish.

Chateau D'Esclans,* Les Clans 2019, Provence, France \$120

This wood-aged wine has a good balance between spicy toast and ripe red fruits. It is rich, with a dense structure and impressive concentration. The extra year after harvest has given the wine depth and a smooth maturity.

BOTTLED BEER & CIDER

Blue Point Toasted Lager \$8
Blue Point IPA \$8
Blue Point Summer \$8
Amstel Light \$8
Stella Artois \$8

Wölffer* 139 Dry White Cider \$10
Wölffer* 139 Dry Rosé Cider \$10
High Noon Peach \$9
High Noon Black Cherry \$9
High Noon Watermelon \$9

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
Gold Peak Iced Tea, Diet Iced Tea \$3.75

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Opening Day Buffet Order Form

Sunday, August 29, 2021



To order, visit robbinswolfe.com OR contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 from 9am - 5pm Monday-Friday
OR use the order form below and scan it to hamptonclassic@robbinswolfe.com

Opening Day Buffet is \$45.00 per person for Brunch or Lunch.

Or Both for an additional \$15 per person.

Deadline to order is Monday, August 23, 2021.

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.



Hampton Classic Luncheon Order Form



To order, visit robbinswolfe.com OR contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 from 9am - 5pm Monday-Friday
OR use the order form below and scan it to 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

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.

Table Waiters	Qty	Price
Table Waiter per day Tuesday		\$395
Table Waiter per day Wednesday		\$395
Table Waiter per day Thursday		\$395
Table Waiter per day Friday		\$495
Table Waiter per day Saturday		\$495
Table Waiter per day Sunday		\$495

Table Rentals	Qty	Price
Rentals for 8		\$325
Rentals for 8 with Bar Table and Cloth (ring side tables only)		\$350
Rentals for 14 with Bar Table and Cloth		\$475
All-purpose Glasses for 8		\$45
All-purpose Glasses for 14		\$55
Champagne Flutes for 8		\$45
Champagne Flutes for 14		\$55
4x30 Table with Cloth		\$85
Colored Table Cloth (extra) color		\$75
Colored Napkins for 8 color		\$45
Colored Napkins for 14 color		\$55



Hampton Classic Luncheon Order Form



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OR use the order form below and scan it to 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		\$24.00
Summer Dips		\$37.50
Fresh Fig and Goat Cheese Tart		\$35.00
Farm Stand Vegetable Crudités		\$39.00
Charcuterie		\$63.00
Long Island Cheeses		\$65.00
Gluten Free Breads and Crisps		\$10.50
A la Carte Platters	Qty	Price
Roasted Shrimp Cocktail		\$160.00
Grilled Salmon		\$290.00
Summer Grill		\$245.00
Sandwiches and Wraps		\$196.00
Vegetarian Salad Trio		\$163.00
Pasta		\$150.00
Tomatoes and Mozzarella		\$145.00
Grilled Baby Romaine and Radicchio		\$130.00
Summer Fruit and Berries		\$100.00
Fresh Peach Tart with Crème Fraiche		\$89.00
Cookies and Cake Balls		\$75.00
Grand Prix Weekend ONLY	Qty	Price
Bloody Mary Kit		\$175.00
Lobster and Shrimp Roll		\$250.00
Fillet of Beef		\$350.00
Classic Fried Chicken		\$260.00
Assortment of French Macarons		\$85.00
Beer, Cider, Water, Soft Drinks	Qty	Price
Blue Point Toasted Lager		\$8.00
Blue Point IPA		\$8.00
Blue Point Summer		\$8.00
Stella Artois		\$8.00
Amstel Light		\$8.00
Wolffer* 139 Dry White Cider		\$10.00
Wolffer* 139 Dry Rosé Cider		\$10.00
High Noon Peach		\$9.00
High Noon Black Cherry		\$9.00
High Noon Watermelon		\$9.00
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
2014	Wolffer* Nobelesse Oblige Sparkling Rosé, The Hamptons, NY		\$65.00
NV	Veuve Clicquot Brut Champagne Yellow Label, France		\$100.00
2012	Veuve Clicquot Brut Rose Champagne, France		\$130.00
2006	Veuve Clicquot Champagne Brut La Grande Dame, France		\$250.00
	White Wine	Qty	Price
2019	Alverdi Pinot Grigio 2019, Italy		\$32.00
2020	Wolffer* Estate Chardonnay 2020, The Hamptons		\$42.00
2019	Wolffer* Perle Chardonnay 2019, The Hamptons		\$52.00
2020	Wolffer* Summer in a Bottle White 2020, The Hamptons		\$55.00
2019	Livio Felluga Pinot Grigio 2019, Italy		\$60.00
2019	Cakebread Sauvignon Blanc 2019, Napa Valley, CA		\$67.00
2019	Cakebread Cellars Chardonnay 2019, Napa Valley, CA		\$75.00
2019	Sauvion Sancerre 2019, Loire Valley, France		\$75.00
	Red Wine	Qty	Price
2019	Wolffer* Classic Red 2019, The Hamptons		\$45.00
2019	Conundrum Red 2019, Napa Valley, CA		\$55.00
2018	Meiomi Pinot Noir 2018, Monterey-Santa Barbara, Sonoma, CA		\$65.00
2017	Carpe Diem Cabernet Sauvignon 2017, Napa Valley, CA		\$67.00
2018	Wolffer* Fatalis Fatum Red Blend 2018, Hamptons, NY		\$70.00
2019	Tenuta San Guido Guidalberto 2019, Red Blend, Tuscany, Italy		\$100.00
2018	Stag's Leap Cabernet Sauvignon Artemis 2018, Napa Valley CA		\$120.00
2019	Cakebread Cellars Cabernet Sauvignon 2019, Napa Valley, CA		\$130.00
	Rosé Wine	Qty	Price
2021	Finca Wolfer Rosé 2021, The Hamptons, NY		\$52.00
2020	Chateau D'Esclans, *Whispering Angel 2019, Provence, France		\$56.00
2017	Wolffer* Summer in a Bottle Rosé 2017, The Hamptons		\$59.00
2020	Wolffer* Grandioso Rosé 2020, The Hamptons, NY		\$62.00
2020	Chateau D'Esclans, * Rock Angel Rosé 2019, Provence, France		\$75.00
2019	Chateau D'Esclans, * Les Clans 2017, Provence, France		\$120.00

* Official sponsor of the 2021 Hampton Classic