



CATERING GUIDE 2023

ROBBINSWOLFE.COM

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

WE WILL BEGIN ACCEPTING ORDERS ON FRIDAY, AUGUST 4

Robbins Wolfe
eventeurs®

ROBBINS WOLFE EVENTEURS IS DELIGHTED TO BE THE EXCLUSIVE VIP CATERER FOR THE 2023 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 8/27
- **Grand Prix Tent Prix Fixe Buffet**
Tuesday 8/29 - Thursday 8/31
- **Starters & A la Carte Platters**
Wednesday 8/30 - Sunday 9/3
- **Grand Prix Weekend Special Selections**
Saturday 9/2 - Sunday 9/3

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 \$52.50 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

When ordering food and beverage from Robbins Wolfe 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 \$475 per waiter. On Friday, Saturday and Grand Prix Sunday the fee is \$575 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 Friday, August 4.

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, 2023. If paying with a personal check, call Robbins Wolfe to place your order. An administrative handling fee of 18% will be added to the final bill.

ORDER DEADLINES

CLASSIC DATE	AVAILABLE MENUS	DEADLINE TO ORDER
SUNDAY AUGUST 27	OPENING DAY BUFFET	MONDAY AUGUST 21
TUESDAY - THURSDAY AUGUST 29 - AUGUST 31	PRIX FIXE BUFFET	THURSDAY AUGUST 24
WEDNESDAY - THURSDAY AUGUST 30 - AUGUST 31	STARTERS A LA CARTE PLATTERS	THURSDAY AUGUST 24
FRIDAY SEPTEMBER 1	STARTERS A LA CARTE PLATTERS	MONDAY AUGUST 28
GRAND PRIX WEEKEND SATURDAY - SUNDAY SEPTEMBER 2 - 3	STARTERS A LA CARTE PLATTERS GRAND PRIX SPECIAL SELECTIONS	MONDAY AUGUST 28

TO PLACE YOUR ORDER

We will begin accepting orders on Friday, August 4.

Place your order online: robbinswolfe.com

Contact: Hampton Classic team at Robbins Wolfe between 10 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 27

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH BUFFET \$44.50 PER PERSON | LUNCH BUFFET \$49.50 PER PERSON

BOTH BRUNCH AND LUNCH BUFFETS \$69.50 PER PERSON

BRUNCH

10:30 AM - 12:30 PM

BREAKFAST FRITTATAS**

Roasted Tomato, Goat Cheese and Spinach

Smoked Salmon, Black Olive and Swiss Chard

Braised Baby Kale, Mushrooms and Asparagus

WAFFLE BAR

Sweet Waffles

Decadent Chocolate with Caramelized Banana

Mixed Seasonal Berries

with Maple Syrup, Caramel Sauce or Whipped Cream

Savory Waffles

Farmhouse Cheddar and Turkey Bacon

with Sriracha Maple Syrup

BAKED GLAZED HAM

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

FRUITS, MINI FILLED MASON JARS AND YOGURT**

Fruit Skewers, Mixed Berries and Sliced Farmstand Melons

Blueberry Lemon Overnight Oats and Pineapple Coconut Chia Pudding

Plain and Flavored Yogurt

Bagels, Mini Muffins and Coffee Cake

bagels, mini muffins and coffee cake contain gluten

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 27

BRUNCH AND LUNCH MENUS OFFERED - ORDER EITHER OR BOTH

BRUNCH BUFFET \$44.50 PER PERSON | LUNCH BUFFET \$49.50 PER PERSON

BOTH BRUNCH AND LUNCH BUFFETS \$69.50 PER PERSON

LUNCH

1:00 PM - 3:00 PM

CHILLED SOUPS AND MELTS

Classic Gazpacho with Jalapeno Jack Cheese Melt

Corn Bisque with Braised Short Rib and Farmhouse Cheddar Melt

Smoky Red Pepper with Caramelized Sweet Onion and Gruyere Melt

TACO BAR**

Slow Cooked Pulled Pork | Shredded Adobo Chicken Tinga | Chimichurri Striped Bass | Adobo Rubbed Roasted Cauliflower

Accompaniments: Guacamole, Pico de Gallo, Sour Cream, Cotija Cheese

Hard & Soft Taco Shells

CARVING BOARD‡

Brown Sugar Crusted Sirloin of Beef | Herb Roasted Organic Breast of Turkey

Served with Tomato Horseradish Cream and Peach Raspberry Chutney

SALAD BAR**

Salad Bowl of Farmstand Leafy and Mixed Greens

Add Ins: Cubed Balsamic Chicken, Cherry Tomatoes, Cucumber, Radishes, Grilled Corn and Goat Cheese with a choice of Dressings

Flaked Fresh Salmon, Avocado and Cucumber Salad with Lemon Shallot Vinaigrette

Quinoa with Fresh Corn and Poblano Chili Salad with Dijon Vinaigrette

Hearthstone Breads and Artisanal Crisps

bread and crisps contain gluten

DESSERTS

Sliced Summer Fruits and Mixed Berries

Country Cookies and Chocolate Brownies

BEVERAGES

Fruit Juices, Freshly Brewed Coffee, Assorted Teas

TO ORDER ONLINE VISIT ROBBINSWOLFE.COM

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GRAND PRIX TENT LUNCHEON BUFFET

TUESDAY AUGUST 29 THRU THURSDAY AUGUST 31

\$52.50 PER PERSON PRIX FIXE BUFFET

GRAND PRIX CONCESSION AREA, PRE-ORDERED WRISTBANDS ARE REQUIRED

TUESDAY, AUGUST 29 12:00 PM - 2:00 PM

Cedar Plank Grilled Kebabs of Salmon * * with Balsamic Glaze
Mediterranean Style Grilled Breast of Chicken with Roasted Garlic, Braised Artichoke and Greek Olives
Pearl Couscous, Cucumber, Cherry Tomato and Mint Salad
Asparagus Roasted with Shallots and Fresh Herbs
Salad of Mixed Farmstand Greens, Dijon Vinaigrette
Hearthstone Breads and Crisps
Fresh Fruit Platter * *
Cookies, Brownies and Lemon Squares
bread and crisps & cookies, brownies and lemon squares contain gluten

WEDNESDAY, AUGUST 30 12:00 PM - 2:00 PM

Grilled Herbed Tri-Tip Steak, Chimichurri Sauce
Tri Color Peppercorn Crusted Tuna, Peach and Poblano Salsa
Roasted Yukon Gold Potato Salad with Coarse Grain Mustard and Chive Aioli
Green Beans & Blistered Heirloom Tomatoes
Charred Baby Romaine, Radicchio and Purple Endive with Creamy Chevre, Grilled Peaches and Sherry Vinaigrette
Hearthstone Breads and Crisps
Sliced Summer Melons
Cookies, Brownies and Lemon Squares
bread and crisps & cookies, brownies and lemon squares contain gluten

THURSDAY, AUGUST 31 12:00 PM - 2:00 PM

Brochette of Grilled Chicken, Fennel and Red Pepper, Sprinkled with Gremolata
Grilled Swordfish Brushed with Sundried Tomato Pesto
Heirloom Carrots Roasted with Shallots
Red and Yellow Watermelon, Toy Box Tomato and Feta Salad with Fresh Mint and Basil
Ancient Grain Salad with Chopped Pistachio, Golden Raisins, Scallions, Charred Zucchini, Roasted Patty Pan Squash, Meyer Lemon Dressing
Hearthstone Bread and Crisps
Summer Stone Fruits
Cookies, Brownies and Lemon Squares
bread and crisps & cookies, brownies and lemon squares contain gluten

****AVOIDING GLUTEN**

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STARTERS

AVAILABLE WEDNESDAY, AUGUST 30 THRU SUNDAY, SEPTEMBER 3

EACH SERVES 4 - 6 GUESTS

ONE POUND OF OUR HOUSE ROASTED MIXED NUTS**

Spicy Pecans, Cinnamon Macadamias and Salted Almonds

\$28

HEIRLOOM TOMATO JAM AND FETA CHEESE TART

with Black Olive Confit , Micro Lavender Petals & EVOO

\$42.50

TRIO OF SUMMER DIPS**

Baby Eggplant, Roasted Artichoke and Meyer Lemon Baba Ganoush

Cannellini Beans with Roasted Garlic and Sundried Tomatoes

Edamame, Baby Kale and Orange Zest Hummus

with Raw Vegetables and Grilled Rustic Bread *bread contains gluten*

\$47.50

COLORFUL FARM STAND CRUDITE BASKET**

with Fresh Green Herb Dip

\$48.50

CHARCUTERIE**

Three-Month Aged Bresaola, Spicy Coppa and Barolo Salami

Accompaniments: Caponata, Coarse Grain Mustard, Pickled Red Onions and Cornichons

Hearthstone Breads and Artisanal Crisps

bread and crisps contain gluten

\$82.50

SELECTION OF LONG ISLAND AND NYS CHEESES**

from Mecox Bay Dairy

Aged Sigit, an Alpine Style Hard Cheese with Buttery, Nutty Finish

Shawondasse, a French Style Tomme, Mild with a Creamy Finish

from Old Chatham Creamery

Mild Chevre with a Buttery Finish

served with Fig Jam, Seedless Grapes, Hearthstone Breads and Artisanal Crisps

bread and crisps contain gluten

\$90

SELECTION OF GLUTEN FREE BREADS AND CRISPS**

\$15.00

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A LA CARTE

AVAILABLE WEDNESDAY, AUGUST 30 THRU SUNDAY, SEPTEMBER 3

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

\$193

GRILLED SALMON

Cedar Plank Grilled Wild Salmon with Salsa Verde
with Arugula, Local Corn & Spiced Chickpeas

\$335

SUMMER GRILL**

Brochette of Grilled Chicken, Fennel and Red Pepper, Sprinkled with Gremolata
Grilled Petite Steak with Himalayan Coarse Pink Salt Rub
Roasted Long Island Tri Color New Potatoes with Rosemary and Garlic
Sautéed Broccolini with Lemon Zest

\$291

SANDWICHES AND WRAPS

Chicken Waldorf Salad on a Sourdough Sandwich Roll
Vegetable Tuna Salad with Baby Spinach on a Multi-Grain Sandwich Roll
Middle Eastern Falafel with Red Pepper Hummus, Tomato, Cucumber and Butter Lettuce in a Spinach Wrap

\$235

FARM STAND VEGETARIAN SALAD TRIO**

Grilled Baby Romaine Lettuce and Heirloom Tomatoes with Maytag Blue Cheese Dressing
Tricolor Quinoa with Edamame, Asparagus, Red Cabbage and Sunflower Seeds with a Lemon Herb Vinaigrette
Ancient Grains with Heirloom Carrots and Scallions with a Shallot Vinaigrette

\$190

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A LA CARTE

AVAILABLE WEDNESDAY, AUGUST 30 THRU SUNDAY, SEPTEMBER 3

PLATTERS SERVE 8 GUESTS

PASTA

Penne Rigate with Charred Broccoli Rabe, Slow Roasted Red and Yellow Tomatoes, Shaved Pecorino Cheese
Tossed in a Light Sweet Roasted Garlic Dressing

\$ 190

TOMATOES AND MOZZARELLA**

Local Vine Ripe and Heirloom Tomatoes with Fresh Mozzarella and Leaf Basil
Extra Virgin Olive Oil and Balsamic Vinegar on the Side

\$ 172

BABY GEM LETTUCE & RED VEINED SORRELL**

with Mint Infused Roasted Peaches, Drizzled with Sherry Vinaigrette

\$ 154

SLICED SUMMER FRUITS AND SEASONAL BERRIES**

\$ 125

FRESH PEACH TART WITH SPICED CRÈME FRAÎCHE

\$ 98

TRIO OF MINI FROSTED CUPCAKES

Snickers | Strawberry Chai | Vanilla Cinnamon

\$ 94

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

BLOODY MARY KIT

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

\$230

MARGARITA KIT

A 750ml Bottle of Flecha Azul* Blanco with a 16oz Bottle of Fresh Victor Jalapeno Lime, a 16oz Bottle of Fresh Victor Mexican Lime & Agave, a 16oz Bottle of Fresh Victor Grapefruit & Sea Salt Fresh Cut Limes, Fresh Cut Jalapenos, Tajin Seasoning for Rim, Plastic Drink Cups and Ice

\$250

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

\$290

FILET OF BEEF ‡ **

Sliced Grilled Herb Marinated Filet of Beef, Whole Grain Mustard Aioli
Green Bean, Roasted Heirloom Tomato and Purple Potato Hash

\$390

CLASSIC FRIED CHICKEN

Buttermilk Battered Fried Chicken (on the bone)
Sweet & Tangy Memphis Style Cole Slaw
Honey Butter Biscuits

\$305

DESSERT

Chocolate Marshmallow S'mores Roulade
Peach Berry Compote

\$98

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

*Official sponsor of the 2023 Hampton Classic

CHAMPAGNE AND SPARKLING WINE

Descriptions below are provided by the vintners

La Marca Prosecco Brut NV, Veneto, Italy \$60

Our delicate La Marca Prosecco has a pale, golden straw color and sparkles with lively effervescence. Opening with aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity notes of green apple, juicy peach and ripe lemon, framed by hints of minerality. The finish is light and refreshing with a tantalizing hint of sweetness.

Wolffer* Nobelesse Oblige Extra Brut Sparkling Rosé 2019, The Hamptons \$75

The color is a brilliant orange-gold rose. The aroma is elegant with delicate fruit notes like blueberries, Lemon zest and hey wrapped in subtle creamy yeast. The mouth-feel is dry and vibrant with deliciously fine mousse (tiny bubbles) and wonderful fruit notes of fine ripe pears, quinze, and rose petals with classic brioche, sophisticated lees notes and soft hints of tasted oak. There is good structure and concentration and an overall fresh and well-integrated balanced acidity, fine tannins and beautiful minerality on a long satisfying dry finish. This is a stunning sparkling wine that will have great longevity and is the ideal partner to food.

Veuve Cliquot Brut Champagne Yellow Label NV, France \$120

Veuve Cliquot 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 Cliquot Brut Rosé Champagne NV, France \$140

An intense and elegant champagne with a delightfully luscious, fruit based charm. Veuve Cliquot 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.

Dom Perignon Brut Champagne 2013, France \$450

The creation of the 2013 vintage reveals the resonance between the pinots noirs and chardonnays, between acidity and fullbodied. The precise, elegant and tactile bouquet blooms in an extremely delicate powdery aromatic braid around three nuances: first citrus, then a more vegetal facet and lastly, spices. This precision reveals a simple and evident elegance where the wine, after an ethereal attack, amplifies and blossoms before ceding to an ineffable sensation of clarity.

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WHITE WINE

Descriptions below are provided by the vintners

Alverdi Pinot Grigio 2021, Terre Degli Osci, Italy \$40

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 aperitif.

Finca Wolffer* White Wine 2022, The Hamptons, New York, \$45

Gorgeous light pale yellow in color. Beautiful floral perfume aromas with some lychee, citrus and fresh peach fill the glass. The mouth-feel is focused with lovely crushed stone characters and nice clean fresh fruit like gooseberries, lemons and ripe kiwi. The finish is vibrant and lively with nice acidity and classic minerality. There is an intensity and a long refreshing and cleansing finish that makes this wine a versatile partner to food or just to sip and enjoy on its own.

Wolffer* Summer in a Bottle White 2022, The Hamptons, New York \$60

Shiny light yellow in color. Beautiful floral aromas with honeysuckle, ripe green melon and fine lychee notes. The mouth-feel is vibrant and fruit driven with elegant Gewürztraminer aromas and a concentrated mid-palate with creaminess from the Chardonnay. The Riesling brings lovely acidity and amazing minerality that completes the wine. The finish is dry with lovely flintiness and a savory lingering of the fruit that goes on and on. These 5 grape varieties are in perfect harmony to make this vibrant, savory, food-friendly wine.

Terlato Family Vineyards Pinot Grigio Colli Orientali del Friuli 2021, Friuli Venezia Giulia, Italy \$60

Light gold, with bright notes of white peach, pear and spring flowers. Complex and layered with ripe peach, pear, citrus and a mouthfilling texture with crisp mineral finish.

Wolffer* Perle Chardonnay 2021, The Hamptons, New York \$60

Deep yellow golden in color. Beautiful aromas of ripe apricot, moss, creamy yeast, floral parfum, honey-suckle and ripe peaches fill the glass. The mouth-feel is rich yet elegant with fantastic intensity and concentration. There are layers upon layers of ripe juicy fruit and soft velvety lees notes all balanced by fine hints of acidity, wonderful soft tannins and skin characters, classic minerality and wonderful integrated toasted oak. The fruit structure and overall harmony of this wine is amazing and the finish is satisfying and decadent and goes on and on. This is one of the most outstanding Perle Chardonnays that we have made in years and will be enjoyed for decades to come.

Cakebread Sauvignon Blanc 2022, Napa Valley, California \$70

Our 2021 Sauvignon Blanc opens with aromas of fresh sweet citrus, grapefruit, and melon before revealing complex notes of green pear, freshly cut hay, and stony minerality. Light-bodied and elegant on the palate, a beautiful through line of bright, citrusy acidity defines the wine with vibrant flavors of ripe melon, grapefruit, and citrus zest before the smooth, refreshing finish.

Flowers Sonoma Coast Chardonnay 2021, Sonoma Coast, California, \$80

Intense and fresh aromas of citrus and white flower are balanced with pure fruit flavors and chalky texture. Delicate oak notes are combined with a persistent acidity, minty graphite in the palate, leading to a refined, long and juicy finish.

Sauvion Sancerre 2022, Loire Valley, France \$80

The wine is pale yellow in color with green reflections. On the nose, aromas of white flowers and citrus fruits are complemented by subtle flinty notes. On the palate, the wine is well-balanced with bright acidity, richness, and citrus flavors.

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RED WINE

Descriptions below are provided by the vintners

Wolffer * Classic Red 2021, The Hamptons, New York \$45

The wine is dark red brick in color. Classic aromas of cassis, blueberries, dark cherries, prunes and figs with fine hints of toasted sandalwood and some forest floor. The mouth-feel is elegant with the Cabernet Franc taking the lead. Nice ripe fruit is nicely wrapped by elegant velvety tannins, lovely integrated oak and good structure. There is an overall liveliness as this is not your heavy "cough syrup" red wine and as a result it is a fantastic food companion. The blend is nicely knit together with a nice midpalate, and the finish is compact and has nice minerality. This wine is delicious young but will be improving and wonderfully aging for a decade or two.

Caya Cabernet Franc 2019, Wolffer * Estate, The Hamptons, New York \$70

The color is black with a purple-red rim. Classic, sophisticated aromas fill the glass, kirsch and cassis, graphite, led pencil shavings, iodine, leather and beautiful floral notes. The mouth-feel is rich yet elegant with ripe plums, figs, layers of ripe tannins, licorices, tar, dark chocolate and black berry jam all giving this wine great structure. The wine is big with warm alcohol and concentrated. Nice spice, vanilla and white pepper from the well-integrated tasted oak and a lovely minerality. The finish is long and vibrant with a satisfying dark finish. This is a unctuous and vibrant Cabernet Franc that will age for decades.

Grand Napa Vineyards Master Red 2018, Napa Valley, California \$70

The dark ruby color is enticing. Blackberry and cassis aromas are jumping off the glass. On the palate, it has a concentrated body, harmonious tannins and a black peppery and fresh finish. Intriguing and full body. We recommend pairing it with red meat and all grilling fairs. 55% Cabernet Sauvignon, 25% Malbec, 20% Merlot that was aged 20 months in 40% new French oak and 60% in 3-year old oak.

Wolffer * Fatalis Fatum, Wolffer Estate 2019, The Hamptons, New York \$75

Black with a violet hue in color. Rich, dark aromas of blackberries and blueberries with fine toasted oak notes, licorice, roasted almonds and dark chocolate. The mouth-feel is astounding – a firework of fruit including cassis, layers of ripe velvet tannins, acidity and classic chalkiness. There is fantastic powerful concentration from the start to the long and satisfying finish. This wine has longevity written all over it and is the perfect food partner to rich bold meat dishes.

Belle Glos Las Alturas Pinot Noir 2020, Santa Lucia Highlands, California \$80

Ruby red in color with fragrant aromas of blueberry pie, dried fig, kola nut and hints of coffee grounds. Dark berry fruit on the palate with flavors of blackberry pie, black cherry, creamy milk chocolate and subtle notes of nutmeg. Rich and structured, this wine has beautiful acidity that lingers through to a long, mouthwatering finish.

Tenuta San Guido Guidoalberto Red Blend 2021, Tuscany, Italy \$110

This enticing red offers alluring aromas of fragrant purple flowers, dark-skinned berries and crushed mint. The elegantly structured palate doles out succulent blackberry, orange zest, licorice and saline notes set against taut, refined tannins. It's nicely balanced by fresh acidity.

Stag's Leap Artemis Cabernet Sauvignon 2020, Napa Valley, California \$140

The 2020 ARTEMIS Cabernet Sauvignon offers intriguing aromas of olive, espresso, black licorice and red fruit. The wine is medium to full bodied, with a smooth mouthfeel filled with berry and dark chocolate flavors.

Caymus Vineyards Cabernet Sauvignon 2021, Napa Valley, California \$150

Caymus has a signature style that is dark in color, with rich fruit and ripe tannins – as approachable in youth as in maturity. Since its founding in 1972, Caymus has become renowned as a consistent leader in the production of Napa Valley Cabernet. Grapes for this wine are farmed in a range of Napa's sub-appellations – from Coombsville to Calistoga – with fruit from the valley floor creating lushness and the hillsides providing backbone. Diversification enables us to make the best possible wine in a given year, featuring layered, lush aromas and flavors, including cocoa, cassis and ripe berries.

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ROSÉ WINE

Descriptions below are provided by the vintners

Finca Wolffer* Rosé 2022, Mendoza, Argentina \$50

Gorgeous pale rose in color with a light purple hue. Stunning fruit aromas of nice berry notes, some fresh kiwi and green papaya fill the glass. The mouth-feel is vibrant and playful and the lovely acidity and the classic minerality make this a very refreshing and food friendly rosé. The wine has good texture and an overall pure fresh fruit character, and the finish is long, satisfying and elegant. It is an amazingly versatile partner to pair with food or just sip and enjoy on its own.

Wolffer* Summer in a Bottle Cotes De Provence Rosé 2022, France \$65 Magnum \$130

Perfect pale, light rose in color. The wine has beautiful and classic aromas of ripe berries, hints of dried herbs, ripe honeydew melon and floral scent. The mouth-feel is elegant and sophisticated with lots of ripe fruit notes followed by vibrant minerality, lovely velvet tannins and a fine creamy yeast note that are all in perfect harmony from the start to the long finish. This wine's concentration makes it an elegant and sophisticated option. This is an amazingly versatile, food-friendly rosé.

Wolffer* Summer in a Bottle Long Island Rosé 2022, The Hamptons, New York \$65 Magnum \$130

Bright shiny polished light copper in color. Elegant and subtle floral aromas with hints of fresh cut grass and blueberries. The mouthfeel is well balanced. The wine is dry and the fine fruit is wrapped in classic minerality with nice acidity in the background and lovely skin characters that provide great texture and structure to this sophisticated rosé. The finish is very savory and has a classic saline quality that goes on and on. This is a very versatile and food-friendly rosé, the perfect summer wine!

VieVite Extraordinaire Cotes de Provence 2021, France \$70

VieVité Extraordinaire stands true to its name as being a truly exceptional wine lover's rosé. The specially selected grapes used to make VieVité Extraordinaire provide a robust and full-bodied rosé, wrapped in a perfect combination of fresh fruit, spices and herbal notes. This perfected rosé wine lingers on the palate for a long, satin finish.

Wolffer* Grandioso Rosé 2022, The Hamptons, New York \$70

Beautiful light pale rose in color. Fine floral aromas with hints of lemon and creaminess fill the glass. The mouthfeel is elegant with many layers. There are loads of fresh fruit characters that turn into lovely yeast flavors backed by fine soft oak notes while the wine stays lively with beautiful acidity and great minerality. There is nice concentration and a sophisticated texture that leads to a long savory finish. This is our Premier Cru style Rosé that is the perfect food companion, with playfulness and depth and great longevity.

Domaines Ott Chateau de Selle Rosé 2022, France \$75

This pale pink wine with golden tints releases fragrances of citrus fruit and orchard flowers enveloped in spice. On the palate, the immediate effect is elegant and open, developing subtle aromas with a lemony edge before a sweet finish of appealing length. The Château de Selle Rosé combines various grape varieties from the Côtes de Provence appellation, including a majority of Grenache creating the delicate colour and vinous character. Cinsault adds softness, Syrah and Mourvèdre bring fruit.

BOTTLED BEER & CIDER

Blue Point Toasted Lager	\$8	Wölffer* 139 Dry White Cider	\$11
Blue Point IPA	\$8	Wölffer* 139 Dry Rosé Cider	\$11
Stella Artois	\$8		
Michelob Ultra	\$8		

SOFT DRINKS

San Pellegrino Sparkling Water, 1 liter	\$7
Essentia* Water, 1 liter	\$5.50
Essentia* Water, 20 oz	\$4.50
Coke, Diet Coke, Sprite, 20 oz	\$4.00
Gold Peak Iced Tea, Diet Iced Tea	\$4.00

TO ORDER ONLINE VISIT [ROBBINSWOLFE.COM](https://robbinswolfe.com)

FEEL FREE TO CONTACT THE HAMPTON CLASSIC TEAM AT ROBBINS WOLFE

FROM 10AM - 5PM MONDAY-FRIDAY 212.924.6500 OR HAMPTONCLASSIC@ROBBINSWOLFE.COM

*Official sponsor of the 2023 Hampton Classic



Opening Day Buffet Order Form

Sunday, August 27, 2023



To order, visit robbinswolfe.com OR contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 from 10 am - 5 pm Monday - Friday
OR use the order form below and scan it to hamptonclassic@robbinswolfe.com

Opening Day Buffet

Brunch 10:30 am - 12:30 pm | Lunch 1:00 pm - 3:00 pm

**\$44.50 per person for Brunch only | \$49.50 per person for Lunch only
or Both Brunch and Lunch Buffets for \$69.50 per person.**

Deadline to order is Monday, August 21, 2023.

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 10 am - 5 pm 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		\$475
Table Waiter per day Wednesday		\$475
Table Waiter per day Thursday		\$475
Table Waiter per day Friday		\$575
Table Waiter per day Saturday		\$575
Table Waiter per day Sunday		\$575

Table Rentals	Qty	Price
Rentals for 8 with Bar Table and Cloth		\$450
Rentals for 14 with Bar Table and Cloth		\$700
All-purpose Glasses for 8		\$55
All-purpose Glasses for 14		\$60
Champagne Flutes for 8		\$55
Champagne Flutes for 14		\$60
Colored Table Cloth (extra) color		\$75
Colored Napkins for 8 color		\$45
Colored Napkins for 14 color		\$55



Hampton Classic Luncheon Order Form



To order, visit robbinswolfe.com OR contact the Hampton Classic team at Robbins Wolfe at 212.924.6500 from 10 am - 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 #: _____

Lunch Buffet Tuesday - Thursday		
Starters	Qty	Price
House Roasted Mixed Nuts 1 lb		\$28.00
Heirloom Tomato Jam and Feta Cheese Tart		\$42.50
Trio of Summer Dips		\$47.50
Colorful Farm Stand Vegetable Basket		\$48.50
Charcuterie		\$82.50
Long Island Cheeses		\$90.00
Gluten Free Breads and Crisps		\$15.00
A la Carte Platters	Qty	Price
Roasted Shrimp Cocktail		\$193.00
Grilled Salmon		\$335.00
Summer Grill		\$291.00
Sandwiches and Wraps		\$235.00
Farm Stand Vegetarian Salad Trio		\$190.00
Pasta		\$190.00
Tomatoes and Mozzarella		\$172.00
Baby Gem Lettuce and Red Veined Sorrell		\$154.00
Summer Fruit and Berries		\$125.00
Fresh Peach Tart with Crème Fraiche		\$98.00
Trio of Mini Frosted CupCakes		\$94.00
Lunch Buffet		\$52.50
Grand Prix Weekend ONLY	Qty	Price
Origen* Vodka Bloody Mary Kit		\$230.00
Flecha Azul* Blanco Margarita Kit		\$250.00
Lobster and Shrimp Roll		\$290.00
Fillet of Beef		\$390.00
Classic Fried Chicken		\$305.00
Chocolate Marshmallow S'mores Roulade		\$98.00
Beer, Cider, Water, Soft Drinks	Qty	Price
Blue Point Toasted Lager		\$8.00
Blue Point IPA		\$8.00
Stella Artois		\$8.00
Michelob Ultra		\$8.00
Wölffer* 139 Dry White Cider		\$11.00
Wölffer* 139 Dry Rosé Cider		\$11.00
San Pellegrino Sparkling Water, 1 liter		\$7.00
Essentia* Water, 1 liter		\$5.50
Essentia* Water, 20 oz.		\$4.50
Coke, 20 oz.		\$4.00
Diet Coke, 20 oz.		\$4.00
Sprite, 20 oz.		\$4.00
Gold Peak Iced Tea		\$4.00
Gold Peak Diet Iced Tea		\$4.00

Champagne and Sparkling Wine		Qty	Price
NV	La Marca Prosecco Brut, Veneto, Italy		\$60.00
2019	Wölffer* Nobelesse Oblige Sparkling Rosé, The Hamptons, NY		\$75.00
NV	Veuve Clicquot Brut Champagne Yellow Label, France		\$120.00
NV	Veuve Clicquot Brut Rose Champagne, France		\$140.00
2013	Dom Perignon Brut Champagne, France		\$450.00
White Wine		Qty	Price
2022	Alverdi Pinot Grigio, Italy		\$40.00
2022	Finca Wölffer* White Wine, The Hamptons		\$45.00
2021	Terlato family Vineyards Pinot Grigio Colli Orientali del Friuli, Friuli Venezia Giulia, Italy		\$60.00
2022	Wölffer* Summer in a Bottle White, The Hamptons, NY		\$60.00
2021	Wölffer* Perle Chardonnay, The Hamptons, NY		\$60.00
2022	Cakebread Sauvignon Blanc, Napa Valley, CA		\$70.00
2021	Flowers Sonoma Coast Chardonnay, Sonoma Coast, CA		\$80.00
2022	Sauvion Sancerre, Loire Valley, France		\$80.00
Red Wine		Qty	Price
2021	Wölffer* Classic Red, The Hamptons, NY		\$45.00
2018	Grand Napa Vineyards Master Red, Napa Valley, CA		\$70.00
2019	Wölffer* Caya Cabernet Franc, The Hamptons, NY		\$70.00
2019	Wölffer* Fatalis Fatum Red Blend, Hamptons, NY		\$75.00
2020	Belle Glos Las Alturas Pinot Noir, Santa Lucia Highlands, CA		\$80.00
2021	Tenuta San Guido Guidalberto, Red Blend, Tuscany, Italy		\$110.00
2020	Stag's Leap Artemis Cabernet Sauvignon, Napa Valley, CA		\$140.00
2021	Caymus Vineyards Cabernet Sauvignon, Napa Valley, CA		\$150.00
Rosé Wine		Qty	Price
2022	Finca Wölffer* Rosé, The Hamptons, NY		\$50.00
2022	Wölffer* Summer in a Bottle Cotes de Provence Rosé, France		\$65.00
2022	Wölffer* Summer in a Bottle Long Island Rosé, The Hamptons, NY		\$65.00
2022	Wölffer* Grandioso Rosé, The Hamptons, NY		\$70.00
2021	VieVite Extraordinaire, Cotes de Provence, France		\$70.00
2022	Domaines Ott Chateau de Selle Rosé, Cotes de Provence, France		\$75.00
2022	Wölffer* Summer in a Bottle Long Island Rosé, The Hamptons, NY Magnum		\$130.00
2022	Wölffer* Summer in a Bottle Cotes de Provence Rosé, France Magnum		\$130.00

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