



Hamptons Aristocrat



EASY ENTERTAINING



H A M P T O N S A R I S T O C R A T

easy entertaining

A PERFECT SOLUTION TO

HOSTING & ENJOYING AT HOME

DELIVERING WEDNESDAY - SUNDAY, YEAR ROUND

+

Private Chef Dinners + Parties!

ALL OF LONG ISLAND + HAMPTONS

Westhampton Beach Cookshop + Prepared Food Market

87 Sunset Avenue (across from the firehouse / next to the bank)

WEDNESDAY: 2pm - 8pm

THURSDAY: 2pm - 8pm

FRIDAY: 10am - 8pm

SATURDAY: 10am - 6pm

SUNDAY: 10am - 2pm

A FEW NOTES:

minimum order for delivery \$75/ delivery fee \$25 locally (Remsenburg to Montauk), \$50 Suffolk / \$75 Nassau County

all dishes are delivered or picked up cold + should be refrigerated until one hour prior to serving

heating instructions are provided on our website, (when in doubt 350 until hot!)

please enjoy dishes within 4 days unless otherwise specified

please let us know of any allergies in your group prior to ordering



signature entertaining mains

oven ready or table ready

sheet pan packaging, optional upgrade available online

SEARED TUNA gf + p, serve cold, table ready, sold per 2lb
sushi grade, over farm greens, toasted sesame vinaigrette, \$70

FILET OF BEEF gf + p, sold per 1lb tenderloin, feeds 3-4
grassfed + finished, seared to rare, oven ready, \$75

SLICED STEAK + BUEIRE BLANC gf, sold per 2lb, feeds 6-8
grassfed + finished skirt steak, table ready + buerre blanc, \$55

LOBSTER STUFFED LOBSTER TAILS gf + pesc, 6 pcs \$115
lobster tails stuffed with lobster claw meat + fermented black bean

WILD ALASKAN SALMON + ARTICHOKES gf + df + p
a la plancha artichokes + lemon, oven ready, \$140, feeds 6, 2lb fillet

DIRTY RICE-STUFFED POUSSIN gf, feeds 2
mecox bacon + herbs + organic boneless poussin chicken, \$35

OLD BAY POACHED SHRIMP gf + df + pesc, sold per lb
great hot or cold!, \$40 / lb (approx 18-20 pcs)

KALE CAESAR + A LA PLANCHA CHICKEN feeds 6, \$85
organic sliced chicken + kale + parmesan + caesar + croutons

signature side dishes

quart sizing, feeds 2-3, \$25 // half pan (3 quarts), feeds 6-8, \$65 - 95

see dish specifications for platter inclusions + upgrades

CRISPY SMASHED BALSAM POTATOES v + gf, oven ready
served with herb creme friache on the side

BURATTA + BUTTERNUT SQUASH veg + gf, table ready
roasted + carpaccio + puree + pickled squash, buratta + peppitos

HARICOT VERTS + MAITAKI MUSHROOM gf + v, table ready
ginger mushroom emulsion, warm or room temp

GRILLED ARTICHOKES + PARMESAN gf + veg, table ready
lemon vinaigrette + arugula + parmesan mousse, can be dairy free

SWEET POTATOES + TAHINI vegan + gf, oven ready
balsam farm sweet potatoes, roasted + tahini, contains sesame

BROCOLLI LOADED BALSAM BAKED POTATO veg, oven ready
bechamel + brocolli + whipped pomme

TRADITIONAL POMME PUREE veg + gf, oven ready
balsam farm potatoes + butter + cream, traditional smooth mash

ROASTED BEETS + BEE POLLEN gf + vegan, table ready
honey vinaigrette + bee pollen, contains sesame

SEASONAL HOUSE PASTA veg, table ready, contains gluten + dairy
tortellini or papardelle, please see online menu

SEASONAL VEGETABLE SALAD veg, table ready, possibly gf or df
local farm featured vegetable, please see online menu

cold salads sold by the quart \$25 / half pan \$65

- BROCCOLI CAESAR SALAD** house caesar + parm + croutons, veg
WEDGE bacon + feta + green goddess + pickled farm egg, gf + veg
GREEN GODDESS QUINOA pomegranet + avocado dressing, veg + gf
SEASONAL SALAD GREENS seasonal farm greens, vegan + gf
KALE CAESAR SALAD house caesar + parmesan + croutons, veg
SESAME NOODLE SALAD scallion, gf + v, contains sesame
TRUFFLE SOY MUSHROOM FARRO parmesan, veg
DIRTY CORN feta + pimento cheese pinwheels, gf + veg

homestyle family dinners

- FRIED CHICKEN** traditional fried chicken, per chicken, est 4lbs, \$55
WHOLE ROASTED CHICKEN per chicken, est 4lbs, \$55
BBQ CHICKEN bbq chicken, per chicken, est 4 lbs or skewers
STEAK FAJITAS 1lb, 24x corn tortillas gf + df, \$85, feeds approx 6-8
EGGPLANT PARMESAN organic tomato sauce + buratta, 1 lb, \$30
PEPPERONI LASAGNA house pasta + pepperoni, half pan, \$75
CHICKEN MILANESE CAPRESE farm tomato + buratta, 1lb, \$35
WAGYU PASTRAMI BEEF BRISKET gf + df, lb, \$40
MACARONI + CHEESE bechamel + breadcrumbs, veg, \$25 / \$55
LOBSTER MAC + CHEESE bechamel + breadcrumbs, pesc, \$150
SHRIMP CORNDOGS pesc, 3 shrimp per order, \$15 / 3 pcs
HOISIN MARINATED TOFU SKEWERS vegan + gf, \$16 / 4 pcs
WHOLE POACHED LOBSTERS 1 1/4 lb each, \$38 each

stock up visit our market or online store for pricing

- QUICHE** kale + gruyere, veg
DEVILED EGGS 12 pcs
ONION RINGS remoulade, oven ready, 20pcs, veg + gf / market only
BLACKEYE PEA + KALE CHILI tortilla chips + crema + cheddar
CLAM CHOWDER local clams + cream + local vegetables, gf
CHICKEN SALAD half pint, gf + df, aioli + lemon + herbs
OLD BAY SHRIMP tarter + cocktail sauce, by the lb (approx 18-20pcs)
SPANAKOPITA oven ready, 12 pcs
PIGS IN A BLANKET honey mustard, 12 pcs
LOADED CROQUETTES mecox bacon + cheddar, 12 pcs
BBQ PORK BELLY STEAMBUNS deconstructed, 8 buns
TUNA TOSTADAS sushi grade, avocado mousse, gf + p, 2lbs tuna + 12 tostadas
CLAM DIP fresh clams + herbs + crema, 1/2 pint, p + gf
CARMELIZED ONION DIP 1/2 pint, veg + gf
FALAFEL oven ready, tahini, gf + vegan 12 pcs

little aristocrat favorites

- PICNIC CHICKEN** boneless organic, 1 lb (16-19 pcs)
KID'S CHICKEN TACOS cheddar cheese + tortillas, quart, feeds 4
BBQ CHICKEN SKEWERS contains soy, 4 pcs per order
MINI MEATBALLS tomato sauce, contains pork + gluten, 12 pcs



SIGNATURE PACKAGES + FAVORITE MENU COMBINATIONS!



THE FOLLOWING PAGES INCLUDE
SOME OF OUR FAVORITE PACKAGES
+ MENU COMBINATIONS FOR DROP OFF!
(PACKAGES INCLUDE UPGRADED PACKAGING + PLATTERS!)

SIGNATURE DINNER PACKAGES
CASUAL PARTY PACKAGES
LOBSTER BOILS
DIY COCKTAIL PARTIES
CELEBRATION BRUNCHES + SHOWERS
BEACH PICNICS
POOLSIDE + BACKYARD PARTIES
PICNIC BOXES + MORE!



signature dinners

favorite dinners, upgraded packaging, ready to enjoy

SUNSET FETE \$750, feeds up to 8-10

sliced steak *buerre blanc* to be heated on stove top before serving
lobster bake (lobster + shrimp + sausage + corn + potato), oven ready
buratta + squash salad + *peppitos*, gf + veg
the wedge salad + buttermilk ranch, gf, contains pork
seasonal vegetable (spring asparagus, summer tomato salad)

DUNE DINNER \$850, feeds 8 - 10

filet of beef + horseradish cream oven ready
dirty rice-stuffed poussin chickens gf + contains bacon
a la plancha artichokes + parmesan salad gf + veg
crispy smashed potatoes gf + veg, oven ready, *creme fraiche*
seasonal vegetable (spring asparagus, summer tomato salad)

MILL ROAD FEAST \$595, feeds 8-10, df

hoisin bbq roasted organic chicken oven ready
wild alaskan salmon + artichokes oven ready
haricot verts + maitaki mushroom, gf + df + v
sweet potatoes + tahini, df + gf + v, oven ready
seasonal green salad gf + df + v, choice of dressing
challah dinner rolls df

surf & turf taco fete feeds 12-18, \$650

SEARED TUNA TOSTADAS

crispy corn tortillas + avocado wasabi

STEAK FAJITAS

grassfed + finished skirt steak, peppers & onions

CHILI LIME CHICKEN SKEWERS organic

served with lemon crema + feta + cheddar + shredded lettuce
served with corn tortillas + flour tortillas + tostadas
served with dirty street corn + kale caesar salad + tortilla chips

the Boils

served with tarter sauce, lobster bibs + crackers

LOBSTER BOIL gf, \$65 per order / feeds 2-3, oven ready

1 + 1/4 lb lobster deconstructed, 1/2 lb of old bay poached
shrimp + corn + balsam potatoes + chorizo (pork-free available)

WHOLE LOBSTER DINNER gf, feeds 4, \$275

includes 1 1/4 lb butter poached lobsters + smashed potatoes
+ dirty corn + broccoli caesar salad

DIY COCKTAIL PARTIES {HORS D'OEUVRES + STATIONARY DISPLAYS}

cocktail party

ready-to-eat or to-heat / 24 pcs each, pick 6, {7 days notice recommended}

smoked salmon + dill crema + parmesan biscuit, pesc
lobster "roll" tart + grilled pineapple + lemon aioli, pesc
spicy salmon tartar + tempura sushi roll, gf + pesc
tuna maki roll + avocado mousse + nori, gf + pesc
fried chicken + waffle with spicy aioli
cucumber summer rolls + fermented black bean, vegan + gf
sweet potato tart + whipped potato + chive, gf + veg
porkbelly steam buns + pickled carrots + kimchi aioli
saki chicken + crispy rice sandwich + nori aioli, gf + df
mini wagyu beef "ruebens" + kraut + rye, oven ready
meatball stuffed mushroom, oven ready
mini shrimp corn dogs + tarter sauce, oven ready
pigs in a blanket, oven ready
loaded croquettes + buttermilk ranch, contains bacon, oven ready

\$650, 24 pcs of each, pick 6, feeds 12 - 18, heavy cocktails
{add servers: \$350 per staff member / 4 hours onsite}

signature soiree cocktail dinner

HORS D'OEUVRES from our cocktail party menu (above)
select 3 passed hors d'oeuvres, 48 pieces each

STATIONARY ready to eat / room temperature display
cheese + charcuterie + seasonal grapes + crackers, 4 foot display
giant soft pretzels + beer cheese + seasonal mustard
farm radishes + whipped truffle butter + caramelized onion dip + chips
sliced filet of beef + horseradish cream + house buns, 3 lbs
seared tuna + tostadas + avocado mousse, gf + pesc, 3 lbs
old bay poached shrimp + tarter + cocktail sauce, 72 pcs
a la plancha artichokes + garlic aioli, 2x half pan size

\$1750, feeds 18 - 24 for cocktail style dinner
{add servers: \$350 per staff member / 4 hours onsite}

ENTERTAINING PACKAGES

out east sushi

tuna maki roll + avocado mousse + nori, 24 pcs
lobster summer roll + fermented black bean, 24 pcs
salmon tartar + crispy rice + pickled jalapeno, 24 pcs
carrot maki roll + kerala curry + black rice, 24 pcs, vegan
hoisin bbq pork belly steam buns + pickled carrots, 24 pcs
drunken saki chicken sandwich + nori aioli + crispy rice, 24 pcs
\$650, feeds 12 - 18 guests, ready-to-eat, serve cold

caviar & charcuterie & hors d'oeuvres

artisanal cheeses + seasonal grapes + crackers + olives
3 oz's sturgeon caviar + 2 oz salmon roe + smoked salmon + crema
jamon de bayonne + breseola + coppa
select 2 hors d'oeuvres from our cocktail party, includes 24 of each
\$1250, feeds 12-18, ready-to-eat, serve cold





celebration brunches

HAMPTONS BRUNCH ready-to-eat, feeds 12 / \$350
yogurt + granola parfaits + lemon curd + berries, veg + gf
deviled eggs + chervil + chive flowers + crema, gf + pesc
peach caprese salad + crispy prosciutto, gf
seasonal melons + berries + fruits, vegan + gf
assorted croissants + sage scones + sliced seasonal loaf
mecox dairy cheese board + charcuterie + seasonal grapes, veg

optional: chia seed puddings substitute, vegans (+\$25)
add 3 ozs of Ossetra Caviar Malossol, \$450, includes blinis

THE MORNING AFTER \$40 pp / 24 guest minimum
mecox dairy cheese board + charcuterie + seasonal grapes, veg
yogurt + granola parfaits + lemon curd + berries, veg + gf
deviled eggs + chervil + chive flowers + crema, gf + pesc
seasonal melons + berries + fruits, vegan + gf
assorted croissants + sage scones + sliced seasonal loaf
smoked salmon board + creme fraiche + accoutrements
goldbergs bagels + cream cheese + vegetable cream cheese

LADIES BRUNCHEON ready-to-eat, \$650 feeds 12
kale caesar salad + a la plancha organic chicken + parmesan, gf
amber waves farm greens + gruyere quiche, veg. oven ready
a la plancha artichokes + arugula + parmesan mousse, gf + veg
seasonal melons + berries + fruits, vegan + gf
buratta + squash salad, gf + veg
seasonal tortellini salad + arugula + shaved parmesan
cheese board + crackers + grapes

POOLSIDE SOIREE ready-to-eat, \$850 feeds 12
mini lobster rolls + grilled pineapple, pesc, 24 pcs
seared tuna + tostadas + avocado mousse, gf + pesc, 2 lbs
picnic chicken + buttermilk ranch, room temp, 18 pcs
kale caesar salad + croutons + parmesan, veg
dirty street corn + feta + pimento cheese, gf + veg
sesame noodles salad + raw vegetables, gf + vegan

LITTLE ARISTOCRATS PICNIC BOXES

wooden box, \$50 each, minimum of 6
4 pcs organic picnic chicken tenders + ranch
buttered corn pinwheels, veg + gf
simple pesto pasta salad, veg + gf
watermelon wedges, vegan + gf
north fork potato chips, gf + vegan
giant chocolate chip cookie



beach & yacht picnics

THE KELPIE PICNIC

\$925, feeds 12

cheese + charcuterie board + grapes
aristocrat dip board: caramelized onion dip + clam dip + guacamole
seared tuna + avocado mousse + tostadas, gf + pesc
sliced filet of beef + horseradish cream + house buns
picnic chicken, boneless + organic fried chicken, honey mustard
sesame noodle salad + raw farm vegetables, gf + vegan
kale caesar salad + shaved parmesan, veg, croutons are served on the side
seasonal cold vegetable (summer tomato salad + crispy shallots, etc)

LELANTA HAPPY HOUR

\$1250 with caviar / \$750 without caviar, feeds 12

cheese + charcuterie board + grapes
3 ozs siberian sturgeon caviar + 2 ozs salmon roe + blinis + crema
aristocrat dip board: caramelized onion dip + clam dip + guacamole

HORS D'OEUVRES, 24 PCS OF EACH

smoked salmon + parmesan biscuit + dill cream, pesc
lobster summer roll + fermented black bean, gf + pesc
tuna maki roll + avocado mousse + forbidden rice, gf + pesc
sweet potato tart + whipped potato + chives, gf + veg
saki chicken + crispy rice + nori aioli, gf

ISLAND GIRL RAW BAR

\$850, feeds 12

traditional cheese board + crackers + grapes
aristocrat dip board: caramelized onion dip + clam dip + guacamole
chilled lobster tails + tarter, pesc + gf
old bay poached shrimp + corn pinwheels + tarter sauce, pesc + gf
tomato salad + crispy shallots + remoulade, veg
kale caesar salad + shaved parmesan, gf + veg

add sliced filet of beef: \$175, includes horseradish cream + buns

STARBOARD BRUNCH

\$850, feeds 12

mecox farm cheese board + crackers + grapes
deviled farm eggs + chervil, 18 pcs
smoked salmon board + goldbergs bagels + dill cream, pesc, 12 pcs
mini lobster rolls + grilled pineapple, 18 pcs
tuna tostadas + avocado mousse, 12 pcs, 2 lbs of tuna
peach + caprese salad + crispy prosciutto
kale caesar salad + shaved parmesan, veg + gf, croutons served on the side
seasonal pastries, croissants + scones

SHELTER ISLAND TACO FETE,

\$550, feeds 12

house seasonal ceviche + guacamole + tortilla chips
seared tuna tostadas + avocado mousse
chili + lime chicken skewers
green goddess quinoa salad
watermelon + toasted coconut + chili salad
dirty corn + pimento cheese aioli + feta

picnic boxes

individual + personal wooden boxes
select the same menu for all guests, 6 box minimum

PICK ONE MAIN

chilled lobster tail + tarter, \$75 p + gf
boneless + organic picnic fried chicken, \$60
sliced steak + arugula + green goddess dressing, \$68 gf
seared tuna + tostadas + avocado mousse, \$72 p + gf
poached shrimp + fennel + arugula + parmesan, \$60 p + gf
hoisin bbq tofu skewers, \$60 vegan + gf*

PICK THREE SIDE DISHES

kale caesar salad + shaved parmesan gf + veg
mushroom tortellini salad + arugula veg
peach caprese + mozzarella + crispy prosciutto gf
green goddess quinoa salad + radish gf + veg
watermelon salad + toasted coconut + chili lime vegan + gf
grilled corn + pimento cheese aioli + feta + basil gf + veg
sesame noodle salad + farm vegetables vegan + gf
roasted beets + sesame vinaigrette vegan + gf

aistocrat soiree

BUILD YOUR OWN SOIREE

HORS D'OEUVRES, 24 PCS, \$95 EACH SELECTION

smoked salmon + parmesan biscuit + dill cream, pesc
lobster summer roll + fermented black bead, gf + pesc
tuna maki roll + avocado mousse + forbidden rice, gf + pesc
sweet potato tart + chives, gf + veg
carrot maki roll, gf + vegan
saki chicken + crispy rice + nori aioli, gf

STATIONARY DISHES + SNACKS, PRICED AS LISTED

sliced filet of beef + horseradish cream + house buns, \$175, 2 lbs
seared tuna + tostadas + avocado mousse, \$150, 2 lbs + 12 pcs
hoisin bbq chicken skewers, 16 pcs, \$40
chilled lobster tails (8 pcs), shrimp (1lb) + corn pinwheels, \$250
caviar display, 3 ozs caviar + blinis, cheese + charcuterie, \$750
mini lobster rolls + grilled pineapple, 24 pcs, \$225
giant soft pretzels + beer cheese + mustard, 12 pcs, \$65
cheese + charcuterie board + seasonal grapes, \$165
dip board: caramelized onion dip + clam dip + guacamole, \$95
add salads a la carte from our regular sides + salads menu



desserts & pastry

COOKIES

a la carte in the market / min 6 pcs of each for delivery
s'mores cookie sandwich (2 cookies in one!), \$5.00 e
seasonal macarons, contains nuts, \$2.50 e
giant chocolate chip cookies, \$5.00 e
giant oatmeal cookies, \$5.00 e
seasonal sugar cookie, \$3.50 e
brown butter blondies, \$3.50 e
lemon bars, \$4.50 e
miso butterscotch rice crispy treats, \$3.50 e
flourless brownie bites, gf, \$5.00 / 8 bites
rhubarb poparts, pre-order / limited, \$6.00 e
oat bars, vegan + gf \$2.50 e

PASTRIES

sage scones, \$3.50 e
apple + carrot muffin, \$5.00 e
giant soft pretzels, \$5.00 e
butter croissants, \$3.50 e
chocolate croissants, \$3.50 e

BUNDTTS + TARTS

apple tart galette, oven ready, \$22
nutella + fluff galette, oven ready, \$22
angel food cake + seasonal glaze, \$35 (seasonally available)
seasonal bundt cake, \$40
seasonal loaf cakes (poppy, banana, lemon), \$22
seasonal tarts, 5" feeds 2 / 8" feeds 6

PUDDINGS + CHIA

vanilla chia seed pudding, vegan + gf, \$6.50 e
cacao pudding + coconut whip, vegan + gf, \$6.00 e
yogurt + granola parfaits + lemon curd, gf, \$6.00 e

FAMILY STYLE DESSERT PLATTERS

cheese + chipped chocolate + berries + dried fruits, gf + veg
seasonal cookie board, 24 assorted cookies + fruits

celebration cakes (pre-order)

CELEBRATION CAKES

suggested pre order 7 days in advance
sizes: 8" (20 slices) / 3 tier celebration (40 slices)
cake: vanilla bean
cake milk chocolate
frosting: chocolate butter cream
frosting: vanilla butter cream
cake: red velvet + cream cheese icing
cake: carrot + cream cheese icing

upgrade options:

center: seasonal berry compote
center: lemon curd
center: chocolate ganache-peanut + daquiose, contains nuts





edible gift boxes

DELIVERED THURSDAY - SUNDAYS / SPECIAL ORDER AVAILABLE FOR OTHER DAYS

includes wooden crates when indicated

36 hours notice required (caviar is special order 48 hours notice)

offerings may vary slightly depending on how much notice you are able to provide to us

we also offer gift certificates for our services that do not expire

GIFT CERTIFICATES

we offer gift certificates for any chosen amount
redeemable for any of our services, does not expire!

GIFT BEACH BAG sawgrass beach tote! \$185
bottle of salt bird cellars sauv blanc or wolffer rose
mecox dairy cheese + box of crackers
angel food cake + berries
hand tied flower bouquet

THE BRUNCH BOX

sage scones + mini croissants + seasonal loaf slices
chocolate chip waffle stacks + chipped chocolate
cheese + proscuitto + fruits + citrus + berries
Kraft Box: \$100, feeds 6 / Wooden Rectangle Crate

THE GIFT OF CAVIAR \$750

3ozs Osetra Caviar blinis + creme fraiche
2ozs Salmon Roe smoked salmon ribbons
mecox cheeses + grapes + crackers
wooden keepsake wooden gift box

THE NEW YORKER \$225, wooden keepsake box
smoked salmon + accoutrements
soft pretzels + goldber bagels + cream cheese

CHEERS! \$375, wooden keepsake box
bottle of veuve cliquot
cheese + seasonal grapes + crackers
missi flowers trio of arrangements
s'mores cookies + chipped chocolate + macarons

CLASSIC CHEESE + CHARCUTERIE \$165
mecox dairy farm cheeses + nitrate free charcuterie
grapes + seasonal fruits + cheese + soft pretzels
wooden keepsake gift box

ADD ONS TO ANY GIFT BOX

add 1 oz caviar + blinis: \$105
add jl french champagne: \$22
add salt bird cellars sauvignon blanc: \$22
add vueve champagne: \$75
add lambrusco sparkling red: \$25

staffing INCLUDES UP TO 5 HOURS

servers: \$350

bartenders: \$450

recommended cash tip, we do not accept tips on behalf of our staff
staffing only available accompanied with a food order or event
we recommend that you book at least 7 days in advance

table top disposables

bamboo plates 9" round (25x): \$40

12 oz stemless poolware glass* (16x): \$25

linen feel blue-stripe dinner napkin (50): \$12

bamboo serving tongs (6x): \$18

disposables are 1x use items that make clean up a breeze!

*poolware glasses are dishwasher safe + multiuse capable

beverage add-ons

ice (delivered with food), 20lbs bag: \$40

this is kold draft ice, not your regular run of the mill 7-11 ice :)

specialty drink jugs (2 gallons): \$95

serves about 35-40 5oz cocktails, includes mason jar glass dispenser

SALTY CHIHUAHUA, tequila, grapefruit + pinch of salt, lime wheels

THE BONFIRE, rum + mezcal, pineapple + limeade + spritz, jalapeno

FIG + TANGERINE TEA, vodka, spiced earl grey tea + tangerine + fig puree

STRAWBERRY MARGARITA, tequila, strawberry + lemonade

PIMM'S BEACH, gin + pimm's, cucumber + mint + seasonal berries

SUNSET SANGRIA, rum, wolffer table red + tangerine + lime + cut fruit

non-alcoholic (2 gallons): \$55

serves about 35-40 5oz beverages, includes mason jar glass dispenser

SASSY WATER, seasonal fruit infused filtered water + ice

STRAWBERRY LEMONADE, fresh lemon + strawberries + mint + ice

EARL GREY TANGERINE TEA, house infused tea + tangerine + lemonade

PRIVATE CHEFS + BBQS + BEACH PARTIES + PARTY CARTSS



THE FOLLOWING PAGES INCLUDE OUR
SIGNATURE PACKAGES, PRICING + MENUS!
TO BOOK : LEXI@HAMPTONSARISTOCRAT.COM

PRIVATE CHEF DINNERS

BACKYARD PIZZA BAR

PRIVATE CHEF BBQS

BEACH PARTIES, CLAMBAKES + BONFIRES

LOBSTER ROLL + ROSE CART / ROSE TRICYCLE

BEVERAGE ADD-ON + BAR (FOR FULL SERVICE)



PRIVATE CHEF DINNER

available plated or family style

\$1250 includes 5 hours, 1 chef + 1 chef assistant + 1 server // \$75 per guest
12 guest minimum / access to home kitchen (with working oven + stove top) required
includes choice of: 2 canapes + cheese board, first course, dinner + dessert
vegan menus available / able to accommodate any dietary or allergy requests
recommend to book this at least 14 days in advance to avoid sell out

sample menu

to start: mecox cheese board + seasonal grapes
to pass: butter roasted oysters + herbs + bread crumbs + lemon
to pass: wagyu beef pastrami dumplings + saur kraut aioli

roasted balsam farm beets + parmesan mousse + bee pollen

surf + turf
butter poached lobster tail + sliced ny strip steak
pomme puree + clam chowder "gravy"
braised farm greens

lemon tart eton mess + peppered shortbread cookie

*each menu is handselected for each booking based on special requests + dietary restrictions.
table settings available, full rentals + florals available
guest counts above 18 will have an additional staffing fee to accommodate extra guests + extra staffing*



BACKYARD PIZZA BAR

\$1500 Base + \$40 per guest (12 -24 guests), includes 1 pizza oven, 1 chef + 1 server

\$2500 Base + \$40 per guest (25 - 50 guests), includes 2 pizza ovens, 2 chefs + 2 servers

includes 5 hours of onsite staffing: 1.5 hour of set up, 3 hours of pizza, 1/2 hour of breakdown
includes pizza bar tables, pizza oven(s), bamboo plates, cutlery + pizza harvest buffet table

PIZZETTE PACKAGE

includes choice of 2 canapes + 3 pizzas + 2 salads

includes 2 gallons of red sangria + poolware glasses

includes apple pie galette

sample menu

passed starter: mini meatballs + tomato sauce
passed starter: shrimp scampi

farm romaine caesar salad + bread crumbs + parmesan
squash + buratta salad + peppitos

pepperoni pizza + organic tomato + buffalo mozzarella
hot goat cheese + honey + arugula
truffle mushroom + maitakies

apple galette pizza pies

customize your menu on our website under Backyard Pizza Bar

*click backyard pizza bar on the website for full selections + menu options including kid's build your own pizza parties + more!
cauliflower crust available upon request (pre-order) for gluten free guests*



CHEF BBQ

\$500 Chef Fee (for up to 4 hours), + \$30 base fee per guest (minimum 12 guests)
includes bamboo plates + wooden cutlery + napkins + serving platters + serving utensils
add proteins a la carte below / client to provide working grill + full propane tank + food table
*additional chef required for more than 25 guests at +\$500
add on servers: \$350 each / 5 hours
add on bartenders: \$450 each / 5 hours

BASE BBQ MENU (\$30 PP)

stationary starter: old bay poached shrimp + cocktail & tarter sauce, gf + pesc
stationary starter: caramelized onion dip + north fork potato chips, gf + veg
salad: mecox wedge salad, mecox bacon + bleu + radish + buttermilk ranch, gf
salad: tomato salad + crispy shallots + remoulade, veg
side: dirty street corn + pimento cheese + feta, gf + veg
side: crispy smashed potatoes, vegan + gf
dessert: apple galette

SELECT YOUR PROTEINS (PRICED A LA CARTER, SELECT UP TO 3 OPTIONS FOR ALL GUESTS)

ny strip steak, gf \$22 pp
grassfed flank steak + salsa verde, \$16 pp
grilled butter brushed lobster tails, gf + pesc \$35 pp
newspaper lobster boil: lobster + shrimp + corn + potatoes + sausage, gf + pesc, \$50 pp
chili lime chicken skewers, gf + df, \$12 pp
hot buttered lobster rolls + brioche buns + fine herbs, \$25 pp
whole lobsters + butter, \$40 pp
bbq tofu skewers, gf + vegan, \$12 pp
honey bbq chicken, gf + df \$16 pp
grassfed burgers + burger fixings + brioche buns, \$15 pp
waygu beef hot dogs + brioche + seasonal mustard + kraut, \$8 pp
smoked carrot hot dogs + crispy shallots + seasonal mustard, veg \$9 pp



1969 ARISTOCRAT CARAVAN

\$1000 CARAVAN BASE RENTAL FEE (PLUS PACKAGE SELECTION BELOW)

all packages are 2 hours of food, include up to 25 guests, include all paper goods + include a chef + server
base package also includes florals + transport, load in + equipment

TACO PARTY!

PICK 2: \$3000 / PICK 3: \$3500

carne asada + avocado poblano + feta
pulled pork + scallion + hoisin bbq
smoked pulled chicken + chipotle + shredded lettuce
chili pickled pear bibimbap cauliflower + coconut cream, veg
baja fish taco + aristocrat tarter sauce
salsa verde shrimp tacos + sliced avocado + shredded lettuce
tuna tostada + avocado poblano mousse + crispy tostada + radish
lobster + fermented black bean (+\$350)
all tacos are our gluten free housemade corn tortillas

package includes:

dirty street corn on a stick + feta + pimento cheese aioli
chips + guacamole + pickled corn salsa

2 gallon jug of seasonal margarita (approx 30 drinks) + mexican beer (36) + sassy fruit infused water (2 gallons)

ROLLING + SLIDING!

\$3500

ARISTOCRAT SMASH BURGER SLIDERS, lettuce + tomato + remoulade + pickle

HOT BUTTERED LOBSTER ROLL, herb butter + brioche

SMOKED CARROT HOT DOG, rhubarb mustard + crispy shallot

package includes:

crispy onion rings + remoulade

dirty street corn on a stick + feta + pimento cheese aioli

2 gallon jug of seasonal cocktail (approx 30 drinks) + montauk beer (36) + sassy fruit infused water (2 gallons)



BACKYARD CLAMBAKES

includes bamboo plates, cutlery, bistro towel napkins, serving platters and server
(3 hour event, plus 1 hour set up + 1 hour breakdown z

The chilled boil

this menu includes all chilled or room temperature food, no chef onsite,
served harvest buffet style or family style

clam dip + toated baguettes + crudites

chilled lobster tails + claws, tarter sauce, pesc + gf

old bay poached shrimp + tarter sauce, pesc + gf

sliced steak over farm arugula + artichokes + shaved parmesan

dirty corn + pimento cheese aioli + feta, gf + veg

tomato salad + crispy shallots + remoulade, veg, off-season substitutions available

kale caesar salad + shaved parmesan, gf + veg

*can be delivered to the beach for a \$150 delivery + set up fee

\$75 per guest + \$350 staffing fee (1 server to help with set up + execution)

The chef lobster boil

butter poached deconstructed lobster + old bay poached shrimp + steamed clams, tarter + cocktail sauce

grilled assorted sausages (contains pork, available pork-free on request)

local corn pinwheels + balsam farm baby potatoes

picnic fried chicken organic, buttermilk ranch + honey mustard

tomato salad + crispy shallots + remoulade, veg, off-season substitutions available

kale caesar salad + shaved parmesan, gf + veg

includes chef + 2 servers, grill/steamers, bibs + crackers / served family style / add on hors d'oeuvres optional

\$1500 staffing base (12 - 24 guests) / \$2500 staffing base (25 - 40 guests) + \$95 per guest



BEACH BONFIRES + PICNIC DROP OFFS

includes bamboo plates, serving platters + serving tongs + napkins, cutlery when appropriate
client is responsible for alcohol permits / client is responsible for providing beer + wine
all packages include: a smore's station (graham crackers + hershey's chocolate + marshmallow

CHILLED LOBSTER BUCKETS, INDIVIDUAL

butter poached lobster (1 1/4 lb lobster per person), gf
old bay poached shrimp, gf
corn pinwheels + balsam boiled potatoes, gf
grilled sausages, gf
tartar sauce + lobster cracker + bib

* individually packaged lobster boils, one per person

** entire menu is gf except graham / can be pesc by removing sausage / chicken sausage also available.

FIRESIDE PICNIC

cheese + charcuterie + fruits + crackers
dip board onion dip, pick de gallo + guacamole, potato chips + tortillas, gf + v
picnic fried chicken, boneless, ranch
filet + horseradish + arugula po'boys
mini lobster rolls + brioche hot dog bun, p
crispy onion rings + remoulade, gf + vegan
dirty corn + pimento cheese aioli + feta, gf + veg

* can add chili lime chicken skewers as a GF alternative \$65

SOUTH OF THE HIGHWAY PICNIC

guacamole + pico + tortilla chips, gf + v
seared tuna tostadas + avocado mousse, gf + p
chili lime chicken skewers, gf + df
green goddess quinoa salad, gf + veg
watermelon + toasted coconut + chili, gf + v
dirty street corn + pimento cheese + aioli, gf + veg

* entire menu is GF except graham

** can be vegetarian with Tofu Skewers + Cauliflower Tacos as substitutes for the mains

TOWNLINe SUNSET PICNIC

hoisin bbq chicken skewers, gf + df
sliced steak + salsa verde over arugula, gf + df
tomato + crispy shallots, remoulade, veg
broccoli caesar salad + shaved parmesan, gf + veg
sesame noodle salad, vegan + gf

food only pricing, feeds 6: \$600 / feeds 12: \$1200, includes beach delivery + set up, bamboo plates + cutlery + napkins

ALL INCLUSIVE SIGNATURE BONFIRE SERIES WITH WAND

4 HOUR BONFIRE (includes set up, wood + breakdown + attendant) - includes **BEACH CLEAN UP**
BONFIRE SEATING (serena + lily beach chairs, rattan loungers, poufs, blankets)
TIKI TORCHES around the fire + **FOOD TABLE + COOLER + ICE**

ALL INCLUSIVE PACKAGES (FOR 12 GUESTS, INCLUDES CHOICE OF MENU ABOVE)

email: experiences@your-wand.com to reserve your bonfire!
limited bonfires each evening available, reserve today!



LOBSTER + ROSE CART

includes lobster cart with rose kegerator for 4 hours / optional pink + white striped or khaki umbrella

includes chef + server, 5 hours

includes bamboo plates + poolware glasses + cutlery + napkins + plexi-safe guard

includes keg of rose or keg of prosecco (approx 130 + glasses)

cart delivery fee \$100

the lobster roll

traditional lobster rolls

smoked carrot hot dogs + seasonal mustard + crispy shallots, veg

+ north fork potato chips + pickle

includes lettuce greens for dairy free guests + corn tortillas for gf guests

\$1250 staffing+ cart rental base + \$40 per guest (minimum 12 guests)

lobster boil

metal buckets filled with

lobster tail + claws + old bay poached shrimp

chicken chorizo sausage + corn + potatoes

tarter + cocktail sauce

requires access to home oven, includes additional chef + metal buckets

bibs + crackers, additional service table

\$1750 staffing + cart rental base + \$65 per guest (minimum 12 guests)

BEVERAGE ADD ONS + STAFFING ADD ONS

rose tricycle SHOWN BELOW

includes 4 hours of service
includes keg of rose (approx 20 bottles)
includes jug of sassy water
includes choice of specialty jug
includes poolware glasses + UMBRELLA
includes attendant, 4 hours

\$1000 includes delivery + set up
rental is for 4 hours
(options: white tricycle or brown)
add on attendant: \$350



FULL SERVICE BAR PACKAGES

MINIMUM 12 GUESTS, MINIMUM 4 HOURS

EASY + LIGHT

\$27 PER GUEST INCL UP TO 4 HOURS

lageder, pinot bianco/ italy
macari vineyards, sette red / north fork, ny
bridge lane, rose / north fork, ny
montauk beer
choice of 1 specialty drink jug below
sassy water (fruit infused water) jug

LOCAL + PERFECT

\$10 PER GUEST / HOUR

sagaponack vodka, fig + tangerine + earl grey cocktail
wolffer gin: hamptons 75, jl champagne + grape syrup + lemon
montauk rough riders whiskey: whaler's manhattan
salt bird cellars, sauvignon blanc / north fork, ny
wolffer rose, table red wine / sagaponack, ny
wolffer vineyard, rose / sagaponack, ny
montauk beer + club soda + tonic + cut citrus for simple cocktails

FORMAL + PREMIUM

\$15 PER GUEST / HOUR

minimum guest count 18 guests

belvedere vodka + hendricks gin + milagro tequila
michters rye + bulleit bourbon + mccallan12
rose, figuier premiere, provence, france
sancerre, founier les vignas, france
salt bird cellars chardonnay north fork, ny
pinot noir, st innocent freedon hill, oregon
grapefruit juice + orange juice + lemon + lime
club soda + tonic + ginger beer
cut citrus + olives + wataer + pelligrino

PACKAGE INFORMATION

pricing does not include bartender, \$500 for up to 6 hours onsite
additional costs: ice + poolware glasses
client responsible for bar table + rentals for bar set up

SPECIALTY COCKTAILS JUGS, \$95 each / 2 gallons

SALTY CHIHUAHUA, tequila, grapefruit + pinch of salt, lime wheels

THE BONFIRE, rum + mezcal, pineapple + limeade + spritz, jalapeno

FIG + TANGERINE TEA, vodka, spiced earl grey tea + tangerine + fig puree

STRAWBERRY MARGARITA, tequila, strawberry + lemonade

PIMM'S BEACH, gin + pimms, cucumber + mint + seasonal berries + lemon

SUNSET SANGRIA, rum, wolffer table red + tangerine + lime + cut fruit

BAR ADD ONS

ice: \$25, 20lb bag of kold draft ice cubes (specialty ice)
poolware glasses, dishwasher safe, re-usable, pack of 16 pcs, \$20



PARTNERS: DECOR + EXPERIENCES + EXCURSIONS



LEARN MORE ABOUT OUR DECOR PARTNERS,
EXCURSION PARTNERS & FULL SERVICE EVENT
PARTNERS FOR ALL YOUR EVENT NEEDS!

DESTINATION HAUS
THE SETTING COLLECTIVE
MISSI'S FLOWERS
KELPIE YACHT
TAIT YACHT CHARTERS
PARTY RENTAL LTD
SPERRY TENTS

DECOR PARTNERS / BEACH DINNERS + PICNICS



DESTINATION HAUS: CURATED PRIVATE EVENT STYLING

Offering highly detailed + styled celebrations featuring unique textures, warm color pallets and one-of-a-kind tabletop items! Destination Haus offers florals and an in-huas sommelier.

suggested pairing: charleston experience

old bay poached shrimp + corn pinwheels, tarter
fried picnic chicken + biscuits + pimento cheese spread
she-crab pasta ribbon salad + seasonal pesto
pickled green tomatoes + goat cheese + arugula salad
peach caprese + mozzarella + crispy prosciutto
boiled peanuts

\$65 per guest, 6 guest minimum (food-only)



DESTINATION HAUS

www.destinationhaus.com

*please reach out to Destination Haus directly for availability prior to placing your food order
estimated costs \$195 - \$295 per guest including rentals + labor*



THE SETTING COLLECTIVE: BOHO INSPIRED BEACH LOUNGES

The Setting Collective offers the most magical beach experience for the laid back group! Select one of two amazing beach lounge set ups, perfect for intimate group gatherings! Enjoy the beach in style + with ease!

suggested pairing: beach happy hour

cheese + charcuterie board + grapes

tuna tostadas + avocado mousse

caramelized onion dip + north Fork potato chips

boneless organic picnic fried chicken + ranch

aristocrat clam dip + crostinis

old bay poached shrimp + corn pinwheels + tarter

\$600 (perfect for up to 10 guests, food-only, does not include picnic set up)

*The Setting
Collective*

<https://www.thesettingcollective.com/>

\$425 - \$550, please reach out directly to Jess for availability prior to placing your food order



A DAY AT SEA WITH KELPIE

From the South of France to the Hamptons, KELPIE has hosted generations of the world's elite. From competing in regattas among the finest yachts in the world to leisurely afternoon sails and anchoring off secluded islands, she counts noted luminaries, such as the late Elizabeth Taylor, among her past guests.

Sail with up to 18 guests for a half day, full day or sunset sail through the Hamptons waterway. Experience Le Launch, as our private tender greets you at the Breakwater Yacht Club with a glass of Quinn rosé for the journey to KELPIE's anchorage. If you're lucky, you may even have a guest appearance from Xavier Merat as your skipper!

Charter Options

KELPIE offers several packages – simply choose whichever suits you best and how long you would like to sail, for 2.5-hour, 4-hour, 6-hour, or 8-hour.

sample charter pricing

weekdays + non-holidays (up to 12 guests)
\$2800 - \$5600

weekends + holidays (up to 20 guests)
\$3600 - \$6800

*rates subject to change + based on availability, booking is done directly with Kelpie Yacht, crew@yachtkelpie.com
rates are non-inclusive of food + beverage, see our amazing charter menus on the next page*



TAIT YACHT CHARTERS

Tait Yachts has been cultivating the perfect yachting relationships since 1982. Their boutique style yacht brokerage specializes in local and worldwide yacht charters and private yacht management. Located on the waterfront in Sag Harbor, New York, the heart of the Hamptons, they have exclusive access to some of the most sought out mega yachts on eastern long island. Family owned and managed, they are committed to making the yacht charter process, not only hassle free, but personal and pleasant.

Charter Options

each vessel has a unique rate and offers several packages – simply choose whichever suits you best and how long you would like to sail, for sunset tour, 2.5-hour, 4-hour, 6-hour, or 8-hour.

sample charter pricing

rates starting at
\$2800 for a sunset tour

rates subject to change + based on availability + vessel selection, booking is done directly with Tait Charters

contact: danielle@taityacht.com

rates are non-inclusive of food + beverage, see our amazing charter menus on the previous pages



MISSI FLOWERS

Order florals direct with any of your food deliveries or events! Missi, of Missi Flowers, is a small batch specialty flower farmer + florist, offering the most gorgeous and local florals!

floral trio (shown above) \$150

perfect for spreading down the dining room table! we recommend 1 trio per 4-6 feet of table
weekly subscription available through our market!

hand tied bouquets \$50

bunches of seasonal florals, vase ready!

farm bunches \$25 - 45

direct from missi's flower farm, seasonal flowers

special events

work with our in-house design team to come up with a gorgeous tablescape
Missi will execute the flowers, pricing based on sizing, seasonality of florals + table size



party rental ltd

You have seen that pink hippo truck scooting all around town + there is a reason why! Party Rentals offers the most variety + most reliable rental services around! Everything from tables + chairs, to table top and glassware! Easy online ordering! Book an appointment at our showroom at our Westhampton Beach Cookshop to design your table! One of our event specialists is happy to help you put your look together, plan a menu + help with the rental order!

www.partyrentalltd.com

DECOR PARTNERS / TENTS + LIGHTING



sperry tent hamptons

The most gorgeous sail cloth tents you will ever lay eyes on! These tents are made of, that's right(!!), the sails from sailboats and offer the most beautiful effect (better than those plastic vinyl tents! Small family owned business out east, amazing service, perfection every time!

Tents range from \$2500 upwards, includes tent permitting, install, sides + lighting.

www.sperrytenthamptons.com

THANK YOU!

IT'S AN HONOR TO FEED YOU! THANK YOU FOR PLACING AN ORDER OR HAVING US JOIN YOU FOR A PRIVATE CHEF DINNER, EXCURSION OR EXPERIENCE!

OUR GENERAL TERMS + CONDITIONS

HAMPTONS ARISTOCRAT'S MENUS ARE SIMPLE AND CLEAN AND WE DO ASK THE HOST TO ACCEPT RESPONSIBILITY FOR ALL ALLERGIES OR MEDICAL CONDITIONS OF THEIR GUESTS. HAMPTONS ARISTOCRAT WORKS IN A FACILITY THAT USES WHEAT, SOY + PEANUTS (PEANUTS ARE A VERY LIMITED USE), SHELLFISH + EGGS, HAMPTONS ARISTOCRAT IS NOT LIABLE FOR FOOD ALLERGIES OF YOU OR YOUR GUESTS, THE SUFFOLK COUNTY HEALTH DEPARTMENT REQUIRES YOU TO DISCLOSE ANY POTENTIAL ALLERGIES TO US UPON ORDERING.

YOUR ORDER WILL BE DELIVERED COLD + REFRIGERATOR READY DURING THE SELECTED DELIVERY WINDOW. IF YOU ARE NOT HOME FOR YOUR DELIVERY, YOUR DELIVERY WILL BE PLACED ON YOUR DOORSTEP + WE WILL TEXT YOU ONCE YOUR ORDER HAS BEEN PLACED. PLEASE RETRIEVE YOUR ORDER WITHIN AN HOUR. DUE TO THE UNPREDICTABLE TRAFFIC AND DELIVERY FLOW PLEASE BE FORGIVING WITH OUR DRIVERS WHO HAVE EVERY INTENTION OF GETTING YOU THE DELIVERY AS CLOSE TO THE REQUESTED TIME AS POSSIBLE. DELIVERY DELAYS, OUT OF OUR CONTROL, DO NOT WARRANT A REFUND (TRAFFIC ACCIDENTS, CLOSURES, ETC).

PLEASE REFRIGERATE YOUR ORDER UPON DELIVERY UNTIL ONE HOUR PRIOR TO SERVING. REHEAT INSTRUCTIONS ARE LOCATED ON THE WEBSITE + IN THIS PACKET.

WE ARE NOT ALWAYS ABLE TO ACCOMMODATE REQUESTED CUSTOMIZATIONS OF OUR DISHES AS THEY MAY COMPROMISE THE INTEGRITY OF THAT DISH, ALTHOUGH WE WILL DO OUR BEST TO HONOR THESE REQUESTS. THIS INCLUDES REQUESTS FOR SOS, SANS INGREDIENTS, GF, DF, ETC. WE WILL EMAIL OR CALL YOU IF WE ARE UNABLE TO ACCOMMODATE A REQUEST TO OFFER A SOLUTION OR ALTERNATIVE. AS A GENERAL RULE, WE ENCOURAGE YOU TO TRY AND ORDER ITEMS THAT YOU LOVE AS-IS (OUR MENU IS HUGE FOR THIS REASON).

PLEASE REFRIGERATE YOUR ITEMS UP TO 60 MINUTES BEFORE SERVING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

ONCE ORDERS ARE PLACED WE MIGHT NOT BE ABLE TO ACCOMMODATE REQUESTED CHANGES (MAJOR OR MINOR) DUE TO FARM DELIVERIES AND PREPARATION. IF AN ORDER NEEDS TO BE CANCELLED. REFUNDS WILL NOT BE APPLIED. IF YOU CANCEL YOUR ORDER WITH AT LEAST 72 HOURS NOTICE, ANY PAYMENTS CAN BE APPLIED TO A FUTURE ORDER.

HAMPTONS ARISTOCRAT IS ROOTED IN THE PRINCIPLES AND COMMITTED TO FOOD SAFETY + SAFE FOOD HANDLING. WE WILL CONTINUE TO EXCEED THE STANDARDS OF CLEANLINESS SET FORTH BY THE SUFFOLK COUNTY HEALTH DEPARTMENT & WILL CONTINUE TO MAKE EVERY EFFORT TO ENSURE THE SAFETY OF YOUR FOOD.

NOW THAT ALL THAT IS BEHIND US, WE CANNOT WAIT TO FEED YOU!

STAY SAFE + STAY HEALTHY + ENJOY!
HAMPTONS ARISTOCRAT TEAM
LEXI + LOUISA, CO-FOUNDERS



REHEAT INSTRUCTIONS

please note that all ovens vary in temperature, utility (convection vs traditional), and pre-heat time.
please keep an eye on your dishes to prevent over-cooking

SEARED TUNA gf + p, serve cold, table ready, contains sesame, sushi grade

FILET OF BEEF gf + p, grassfed + finished
350 for 12-15 minutes until desired doneness, let rest for 5 minutes before slicing
use a meat thermometer to check temp: 135 (med rare)-145 degrees (med)

SLICED STEAK + BUEIRE BLANC gf, grassfed + finished skirt steak
served with a jar of buerre blanc
warm buerre blanc in a pot until simmering, pour over steak to warm

LOBSTER STUFFED LOBSTER TAILS gf + pesc
lobster tails stuffed with lobster claw meat + fermented black bean
enjoy cold or warm at 350 for 12 minutes or until warmed through

WILD ALASKAN SALMON + ARTICHOKE gf + df + p
a la plancha artichokes + lemon, delivered par-baked
cook at 350 for approximately 12 minutes or until warmed through

DIRTY RICE-STUFFED POUSSIN gf, feeds 2
meco bacon + herbs + organic boneless poussin chicken serve with gravy
warm at 350 for 12 minutes or until warmed through, warm gravy on stove

OLD BAY POACHED SHRIMP gf + df + pesc
great hot or cold! warm at 350 for 8-10 minutes if you prefer hot shrimp!

CHICKEN MILANESE/ EGGPLANT PARM warm at 350 for 12-15 mins

SKEWERS (CHICKEN / TOFU) warm at 350 for 8-10 mins

FRIED CHICKEN / BBQ CHICKEN warm at 350 for 12-15 mins

LOBSTER BOILS warm at 350 for 12-15 mins

STEAK FAJITAS / WAGYU BRISKET warm covered at 350 for 8-10 mins
if your dish does not appear on this list then it is meant to be enjoyed as is, room temp

CRISPY SMASHED BALSAM POTATOES v + gf, oven ready
served with herb creme fraiche on the side, warm at 350 for 10-12 mins

HARICOT VERTS + MAITAKI MUSHROOM gf + v, table ready
ginger mushroom emulsion, warm or room temp, warm at 350 for 10-12 mins

GRILLED ARTICHOKE + PARMESAN gf + veg, table ready or enjoy warm
arugula + parmesan mousse, warm at 350 for 10-12 mins

SWEET POTATOES + TAHINI vegan + gf, oven ready
balsam farm sweet potatoes, roasted + tahini, contains sesame
warm at 350 for 10-12 mins

BROCCOLI LOADED BALSAM BAKED POTATO veg, oven ready
bechamel + broccoli + whipped pomme, warm at 350 for 20 mins

TRADITIONAL POMME PUREE veg + gf, oven ready
warm at 350 for 20 mins

MACARONI + CHEESE / LOBSTER MAC + CHEESE veg / pesc
warm covered at 350 for 20 - 25 mins, remove lid + cook for 10 more minutes

HORS D'OEUVRES warm at 350 for 5-10 mins depending on item

TEXT(?'S):
631.383.9617

TAG:
@HAMPTONSARISTOCRAT

We can't wait to feed you!

ONLINE ORDERING: WWW.HAMPTONSARISTOCRATCOOKSHOP.COM

WEBSITE: WWW.HAMPTONSARISTOCRAT.COM

EMAIL: LEXI@HAMPTONSARISTOCRAT.COM

PHONE: 631.383.9617

COOKSHOP & MARKET: 87 SUNSET AVENUE, WESTHAMPTON

INSTAGRAM: [@HAMPTONSARISTOCRAT](https://www.instagram.com/HAMPTONSARISTOCRAT)

