

hamptons aristocrat

EASY ENTERTAINING

local +/- organic + pasture-raised + grass-fed + non gmo + in-season / no nitrates / no hormones

grazing boards

FEEDS 6 / FEEDS 12, wooden crates

CRUDITÉS \$125 / \$175

organic farm baby vegetables
house hummus (contains sesame) + ranch

CHEESE BOARD \$140 / \$200

grassfed soft cheese, assorted international
cheese, crackers + grapes + seasonal fruits

SHRIMP + CHARCUTERIE \$150 / \$225

old bay poached shrimp, assorted nitrate free
charcuterie, cocktail + tarter sauces

SANDWICH BOARD \$125 / \$250

ASSORTED BOARD

prosciutto + buratta, arugula + balsamic, ciabatta
shaved turkey + cucumber, tzatziki, sourdough
wagyu + farm romaine, horseradish, ciabatta

COOKIE BOARD \$50 / \$75

chocolate chip cookies

WRAP BOARD \$125 / \$250

ASSORTED BOARD

chicken caesar, farm romaine + parmesan, caesar
hummus + romaine + lettuce + feta + cucumber
prosciutto + raw vegetables + caper vinaigrette

WATERMELON BOARD \$75 / \$100

organic local watermelon wedges

CHEESE + CHARCUTERIE \$165 / \$215

grassfed soft cheese, assorted international
cheese, crackers + grapes + seasonal fruits

hors d'oeuvres

24 PCS EACH ORDER / \$125

RICOTTA + PISTACHIOS
cucumber, pistachios, gf + veg

PARMESAN BISCUIT
crispy prosciutto + parmesan
mousse, contains pork

MISO CAULIFLOWER SUSHI
tempura caper + susuhi rice, gf +
vegan

LOBSTER BLT TARTLETTE
celery + lemon, pesc + \$25
contains pork

SPICY TUNA NARUTO
cucumber + spicy aioli
gf + pesc*

SWEET POTATO TART
whipped pomme, gf + veg

GOAT CHEESE + SWEET PEA
tartlette, veg

KALE + GRUYERE QUICHE
veg

SPINACH + FETA TART
veg

SMOKED SALMON + BISCUIT
dill cream, p

CAVIAR TART
lemon crema, pesc + \$25

WAGYU SHAVED BEEF
Mushroom Pate + Caviar + \$25

TOMATO PIE
pimento cheese + tomato, veg

INCLUDES 24 of the SAME
VARIETY / NOT AVAILABLE MIXED

CROISSANTS, DOZEN 36
chocolate + butter

QUICHE, \$25
kale + gruyere, veg

DEVILED EGGS (6), \$14
feisty acres farm eggs, deviled

TORTILLA DE PATATAS \$30
farm potatoes + egg, gf + veg

YOGURT PARFAITS (6), \$24
house granola + curd / jam + yogurt

MELON + FRUITS, \$40
organic fruits + melons

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picnics

ready-to-eat / perfect for hosting
perfect room temperature
includes upgraded packaging

SIGNATURE LUNCHEON

farm crudité + dip board, 2ft,
herb chicken + caesar salad
seared tuna + goddess, gf + p*
housemade lemon tortellini, vg
burrata + squash salad veg + gf
seared artichokes + parm, gf
FEEDS 12: \$950

BAJA LUNCHEON

farm crudité + dip board, 2ft
tuna tostadas + avocado mousse
chili lime skewers, green goddess
cauliflower tacos + coconut, gf
dirty corn, on the cob, gf + veg
green goddess quinoa salad
watermelon + feta + coconut
FEEDS 12: \$850

ARISTOCRAT PICNIC

mini lobster rolls
prosciutto + buratta sandwich
tuna tostadas, gf + p
farm crudité + tortillas
signature cheese board, grapes
watermelon wedges, v + gf
chocolate chip cookies
FEEDS 12: \$1000

sandwiches

ready to eat / slider + tea sandwich size

\$105, 12 pcs / feeds 6-8

LOBSTER ROLLS + \$110

aioli + celery + sweet potato roll

TOMATO CAPRESE

farm tomato + mozzarella + basil oil, veg

TURKEY BLTS

pasture raised house smoked turkey +
farm tomato + mecox bacon, aioli

BBQ MUSHROOM

pimento cheese + brioche, veg

PROSCIUTTO + BURRATA

sliced prosciutto + burrata + arugula
fig vinaigrette on the side

CHICKEN SALAD BISCUITS

pasture raised chicken + farm celery +
house aioli + lemon + s&p

WAGYU SLICED BEEF

horseradish cream + arugula

LOBSTER TAIL BLT +\$110

butter poached lobster tail + mecox bacon +
farm tomato + lettuce

JAMON + COMPTE

dijon + puff pastry

TURKEY + CUCUMBER

tzatziki

wraps / salads

wraps are wrapped with our housemade flour
tortillas

LOBSTER ROLLS + \$110

aioli + celery + sweet potato roll

TOMATO CAPRESE

farm tomato + mozzarella + basil oil, veg

TURKEY BLTS

pasture raised house smoked turkey +
farm tomato + mecox bacon, aioli

HERB CHICKEN CAESAR

romaine + kale, garlic vin + croutons on the side

PROVENCAL SALAD

green beans + farm bibb + mustard vin
choice of: smoked salmon, cold poached shrimp

SAKI GLAZED CHICKEN

shaved cabbage + carrot + endive + sesame vin

FALAFEL GREEK SALAD

farm romaine + feta + olives + artichokes, red wine
vin

TRADITIONAL CHICKEN COBB

farm romaine + bacon + pickled farm egg + feta /
buttermilk vinaigrette

tacos + tostadas

ready to eat / room temp + gluten free

CHICKEN TACOS \$125

housemade tortilla + pulled chicken + salsa verde + green goddess + feta, gf, 24 pcs

TUNA TOSTADAS \$150

sushi grade, avocado mousse, 12 pcs

CHICKEN TOSTADAS \$150

pasture raised chicken + feta + salsa verde, shredded lettuce + poblano, 12 pcs

CAULIFLOWER TACOS \$125

bibimbap marinated cauliflower +
coconut cream

PARTY JUGS \$225 EACH

MARGARITAS

POLOMAS

SPICED TEA

NON-ALCOHOLIC \$105

ARNOLD PALMER

LEMONADE

STRAWBERRY LEMONADE

WINE

PORCH ROSE

SUPPER RED

BEACH BLANC

BUILD YOUR OWN MENU

ALL ORDERS ARE MADE TO ORDER WITH 48 HOURS NOTICE

MAIN DISHES

local +/- oraganic + humane + sustainable + grassfed/pasture raised FEEDS 6, unless otherwise specified

LEMON SALMON \$185

preserved lemon marinated whole salmon filet (med rare) with artichokes + eggplant caponata, gf + df + pesc

SEARED TUNA, SUSHI-GRADE \$195

marinated + tamari + sesame, over farm greens gf + df + pesc (contains sesame), 2 lbs

ROASTED COD \$175

farm tomato + white bean, 6, 4oz filets, gf + df + pesc

LOBSTER, TAILS + CLAWS \$300

butter poached, deconstructed + cracked, tarter + clarified butter / 6x 1 1/4 lobsters

BUTTERMILK FRIED CHICKEN \$135

pasture raised, served with buttermilk ranch

CONFIT CHICKEN THIGHS \$155

artichokes + fried capers

FILET OF BEEF \$375

finished + sliced / seared + oven ready, df + gf with horseradish cream, 3 lbs * feeds 8 - 10

PEKING LI DUCK \$350

traditionally cured + smoked duck breasts hoisin aioli + steam buns + scallion pancakes

SKEWERS

FILET OF BEEF seasonal vegetables / 16 pcs, \$185

BBQ CHICKEN SKEWERS great room temp, too / 24 pcs, \$120 (has soy)

SALSA VERDE SHRIMP herb rubbed/ 48 pcs, \$175

FARM SIDES FEEDS 12, \$135

BURRATA + SQUASH squash three-ways, peppitos + fennel

SEARED ARTICHOKE parmesan mousse + shaved parmesan, + \$25

POMME PUREE balsam farm potatoes + farm butter, gf + veg

BROCCOLINI simply prepared with olive oil, gf + v

STREET CORN pimento cheese aioli + feta (to die for!), gf + veg

MAC + CHEESE mecox cheddar + breadcrumbs, veg

HARICOT VERTS mushroom vinaigrette + seasonal mushrooms, v + gf

LEMON TORTELLINI SALAD house-made, serve room temp + \$40

SUMMER CORN RISOTTO parmesan, gf + veg

SESAME NOODLE SALAD shaved farm vegetables + sesame, v + gf

CRISPY SMASHED POTATOES with buttermilk ranch, gf + v

SWEET POTATOES + TAHINI honey + tahini, v + gf

SMOKED EGGPLANT eggplant caponata, vegan + gf, 6 pcs

DIPS + CHIPS

PESCA FRESCA \$96 / quart, chilled shrimp + calimari, gf + df

LOBSTER QUESO serve hot, \$42 / pint (add tortilla chips: \$12)

CARAMELIZED ONION DIP \$24 / pint (add zaps chips: \$7)

GUACAMOLE \$28 / pint (add tortilla chips: \$12)

TRADITIONAL QUESO \$24 / pint (add zaps chips: \$7)

SPINACH + ARTICHOKE DIP \$19 / pint, serve hot

HAMPTONS CLAM DIP \$36 / pint (add a par-baked baguette)

HOUSE MADE TORTILLA CHIPS \$12 / bag

WEEKLY BUTTER includes par-baked baguette \$18 / 1/2 pint

SNACKS

PICNIC CHICKEN boneless + pasture raised, fried chicken, 3lbs

LOADED CROQUETTES bacon, served with ranch, \$42 / dozen

OLD BAY SHRIMP tarter + cocktail sauce, \$96 / 2lbs

PIGS IN A BLANKET oven ready, \$96 / 2lbs

DEVILED EGGS feisty acres farm eggs, \$36 / dozen

PEKING DUCK APPETIZER steam buns + hoisin + scallion, \$65

FAMILY CRAVINGS

SESAME CHICKEN traditional, \$35 / quart

KOREAN SHAVED BEEF broccolini, \$42 / quart

FARMER'S FRIED RICE farm vegetables + egg, \$25 / quart

SAUSAGE + PEPPERS mecox farm, tomato sauce, \$48 / 2lbs

ACABONAC BEEF TACOS decon, tortillas + fixings, \$65 / 16 tacos

CHICKEN TACOS decon, tortillas + fixings, \$65 / 16 tacos

KIDS

PICNIC CHICKEN boneless + pasture raised, ranch 1lb / \$17

CHEESE TORTELLI + TOMATO SAUCE quart / \$18

SLICED TURKEY BREAST pasture raised, house smoked, \$27 / lb

WAYGU BEEF grassfed + finished, for sandwiches, \$34 / lb

BBQ CHICKEN SKEWERS pasture raised, df (has soy), \$30 / 6 pcs

KID'S MAC + CHEESE quart, \$18

LEAFY GREENS

CHICORY + KALE CAESAR shaved parmesan, side of croutons, gf

FIG + GOAT CHEESE bitter farm greens, fig vinaigrette, gf

GREEK ROMAINE feta + olives + artichokes, red wine vin, gf

GREEN GODDESS QUINOA pomegranate + avocado poblano, gf

MUFFULETTA nitrate free salami + provolone + olives, gf

DIRTY WEDGE mecox bacon + bleu + buttermilk ranch

ENTREE SALADS

HERB CHICKEN a la plancha herb chicken + chicory + kale

SEARED TUNA POKE quinoa + farm greens, green goddess

STEAKHOUSE filet of beef tips + arugula + shaved parmesan

LOBSTER BOIL (FEEDS 8) \$675

6 whole lobsters, 1 1/4, decon, gf + pesc
old bay shrimp boil + corn, gf + pesc
crispy smashed potatoes, v + gf
kale caesar salad, croutons on side

AL FRESCO (FEEDS 6) \$475

wild salmon + lemon + artichokes, gf
filet of beef + vegetable skewer, gf
pomme puree, balsam farm, gf + veg
simply prepared broccolini, gf + vegan
farm chicory + romaine, garlic vin, gf + veg

RANCH'ETTE (FEEDS 18), \$1650

bbq chicken skewers, 48
sliced filet of beef, horseradish, 6lbs
pomme puree, balsam farm, gf + veg
grilled vegetable antipasto, gf + v
fig + goat cheese salad, fig vin, veg

Dinner packages

RANCH'ETTE (FEEDS 18), \$1650

bbq chicken skewers, 48
sliced filet of beef, horseradish, 6lbs
pomme puree, balsam farm, gf + veg
grilled vegetable antipasto, gf + v
fig + goat cheese salad, fig vin, veg

TACO NIGHT (FEEDS 12-18) \$775

build your own, deconstructed
house-made corn tortillas + fixings
tuna tostadas + avocado mousse
acabonac spiced ground beef
pasture raised pulled verde chicken
queso + guacamole + chips
green goddess quinoa salad, gf + veg
watermelon salad, veg + gf
dirty corn + feta. veg

FAMILY SUPPER (FEEDS 12) \$475

pasture raised fried chicken, buttermilk
mecox farm mac + cheese, veg
haricot verts + mushroom vin, v + gf
simple farm salad + cucumbers

OUT EAST (FEEDS 6) \$695

house peking duck, breast + hoisin
pasture raised sesame chicken. gf + df
shaved korean beef + broccoli
house soba noodle salad + raw veg, gf + v
farmer's fried rice, veg + gf
scallion pancakes

FRIDAY SUPPER (FEEDS 6) \$475

sliced flank steak + blistered tomatoes
bbq chicken skewers
dirty street corn, feta + pimento cheese
crispy smashed potatoes, ranch
caesar salad