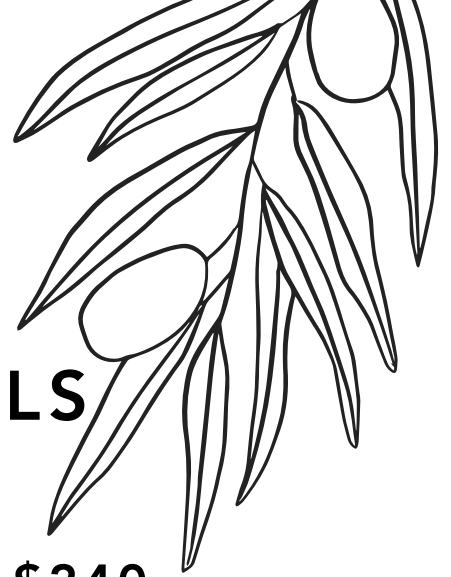


**HAMPTONS
ARISTOCRAT**

**HAMPTONS
PALM BEACH
MIAMI
NEW YORK CITY
LONG ISLAND
SOUTHEAST FL**



winter specials



ENTREE SPECIALS

beef tenderloin roulade, \$240

mushrooms + raclette + spinach, cherry mustard
available df, feeds 8-10

crab stuffed **lobster tail**, old bay \$315, feeds 6-8

anchovy and olive rubbed rack of lamb, \$250

beurre blanc and roasted cherry tomatoes, gf
feeds 6-8

braised short ribs, \$200

juniper butter + chili + pear + pecan, df + gf
feeds 6-8

TRADITIONAL ENTREES

honey chicken, \$185, df + gf (contains soy)

artichoke + olive chicken thighs, \$150, gf

lemon **salmon + artichoke**, 6x 4oz filets, \$175, df + gf

lobster boil, tails + claws + corn, \$300, tarter + butter

chicken roulade, prosciutto + raclette + potato, \$165

filet of beef tenderloin, whole, horseradish, \$250

OVEN READY SIDES

feeds 6: \$65 / feeds 12: \$125

macaroni + cheese, veg

corn risotto, parmesan, gf

pomme puree, organic potato + butter + heavy cream, gf

crispy smashed potatoes, buttermilk ranch, gf + veg

sweet potatoes + tahini, gf + vegan

brussel sprouts + bacon, gf

SALADS

feeds 6: \$65 / feeds 12: \$115

local grown lalique + frisee, caesar salad, gf + veg

marinated artichokes + parmesan mousse, gf + veg

goat cheese + fig + fig vinaigrette, gf + veg

aristocrat potato salad, tahini vinaigrette, v + gf

orzo salad, olives + tomatoes + feta + cucumber, v + df

VEGETABLES

feeds 6: \$75 / feeds 12: \$125

simple broccolini, garlic oil, gf + vegan, oven ready

miso cauliflower, capers + bread crumbs, vegan, oven ready

corn + tomato salad, pimeto cheese + feta, gf + veg

tomato basil salad + ciligini + proscuitto, gf

brussels sprouts + tahini, gf + vegan, oven ready

haricot verts + parmesan + crispy shallots, veg

local asparagus + mushroom salad, quinoa + pesto, gf + v*

*Florida Only

Hamptons Aristocrat

THE HOLIDAYS, DELIVERED

NYC + THE HAMPTONS + ALL OF LONG ISLAND
PALM BEACH + MIAMI + JUPITER + WELLINGTON
BOCA + DELRAY + FT LAUDERDALE



HOLIDAY MINGLE

HOLIDAY SOCIAL DROP OFF COCKTAIL PARTY

Ricotta + Cucumber, pistachios, gf + veg

Smoked Salmon + Parmesan Biscuit + Raita, pesc

Miso Cauliflower Sushi, tempura caper, gf + veg

Caviar Tart + Lemon Crema, pesc

Lobster Tart, celery, pesc

Mini Key Lime Pies

COCKTAIL PARTY, DELIVERED
24 PCS OF EACH
6 SUGAR CANE PASSING TRAYS
\$795

A LA CARTE:
\$150 / SINGLE PLATTER OF 24

ALTERNATIVE CHOICES

Spicy Tuna Naruto, cucumber + sesame, gf + p

Prosciutto Biscuit, parmesan mousse

Lobster Croissant, + \$100

Sweet Potatoes Tarts, gf + veg

Goat Cheese + Sweet Pea Tart, veg

Mini Kale + Gruyere Quiche, veg

HOLIDAYS

BY HAMPTONS ARISTOCRAT

PLEASE SEE OUR AVAILABLE DATES, NOV 1 - JAN 1
ORDER ONLINE BY CLICKING HOLIDAY CATERING

chef kitchen

SNACKS + STARTERS

HOLIDAY EATS

local +/- oraganic + humane + sustainable + grassfed/pasture raised

mains by the pound (1lb feeds 3-4)

- CONFIT SLICED TURKEY BREAST** 1 lb, \$40, oven ready, gf + df
- SMOKED TURKEY LEG** per leg, \$22, NY only, gf + df
- HERITAGE HONEY HAM** per lb, \$45, oven ready, gf + df
- FILET OF BEEF** per lb, \$75, oven ready to finish + slice, gf + df
- SHRIMP + GRITS** braised farm greens, \$65, oven ready, feeds 4
- GUINEA HEN** pasture raised, roasted, cherry mustard, gf + df, \$95
- RACK OF LAMB** gf, per rack, \$105, mint raita
- PEEKING DUCK**, \$120 2lbs / breast, steam buns, NY only, df + gf
- HONEY CHICKEN** 1 w. chicken, deconstructed, gf + df, feeds 4, \$75
- LEMON PRESERVED SALMON** 6, 6oz filets, oven ready \$112
- TEXAS STYLE BBQ BRISKET**, 2lbs feeds 6-8, \$120
- SMOKED EGGPLANT** gf + vegan, each, \$22, oven ready

sides + salads (quart feeds 2-3 / half pan feeds 8-10)

- GOAT CHEESE + FIG SALAD** gf, qt \$25 / hp \$65 (avail v)
- SHAVED BRUSSEL CAESAR SALAD** qt \$25 / hp \$65, gf + veg
- LALIQUE CAESAR SALAD** qt \$25 / hp \$65, veg + croutons on side
- SAUSAGE STUFFING** qt \$30 / hp \$75, contains pork / oven ready
- GREEN BEAN CASSEROLE** qt \$25 / half pan \$65, veg, oven ready
- POMME PUREE (MASHED)** qt \$25 / hp \$65, oven ready, gf + veg
- BUTTERNUT SQUASH + BURRATA** qt \$35 / hp \$85
- CORN RISOTTO** qt \$25 / hp \$65, oven ready, gf + veg
- ROASTED BRUSSELS + BACON** qt \$25 / hp \$65, oven ready, gf
- CAULIFLOWER GRATIN** parmesan + breadcrumbs, qt \$25 / hp \$65
- GREEN BEAN SALAD** parm mousse + crispy shallots, qt \$25 / hp \$65
- MACARONI + CHEESE** qt \$25 / hp \$65, veg

dairy free + vegan sides

- CRISPY SMASHED POTATOES** saffron aioli, qt \$25 / hp \$65
- SWEET POTATOES + TAHINI** contains sesame, qt \$25 / hp \$65, v + gf
- ROASTED BRUSSELS + TAHINI** qt \$25 / hp \$65, gf + df + v
- GREEN BEANS + ALMONDS** qt \$25 / hp \$65, gf + df + v
- SZECHUAN GREEN BEANS** qt \$25 / hp \$65, v + gf
- SIMPLE BROCCOLINI** garlic oil, qt \$25 / hp \$65, v + gf

OLD BAY SHRIMP COCKTAIL 1 lb, \$35

DIP TRIO caramelized onion, hot artichoke, clam, chips \$65

PEEKING DUCK APP 2 sliced breast + 12 steam buns + hoisin, \$75

BAKED CLAMS cornbread stuffed, contains pork, dozen / \$36

MINI CRAB CAKES tartar, dozen, \$42

SMOKED CHICKEN WINGS buffalo or traditional, 2 dozen, \$45

SPANAKOPITA / PIGS IN A BLANKET 1 dozen each, \$36

SPICY TUNA , 1/2 pint, crispy wontons, \$32

CHILLED SHRIMP + CALAMARI SALAD meyer lemon, pint / \$36

LAMB CHOPS aus lamb chops + cumin / 8 pcs \$65

the eves + hosting support

SESAME CHICKEN pasture raised, gf + df / qt \$25

SHAVED BEEF + BROCCOLI bibimbap, qt \$32

TERIYAKE SALMON 4, 6oz filets, \$75, avail simple

TAMARIND GLAZED LOBSTER 12 lobster tails, \$295

VEGETABLE FRIED RICE qt \$19

FARMER'S LO MEIN traditional noodles + farm veg, quart \$19

SCALLION PANCAKES qt \$25

BBQ SHRIMP hoisin bbq, contains sesame, 1lb, \$36

PULLED PORK braised pasture raised, bbq, qt, \$55, incl. buns

LOADED BAKED POTATO bacon + chives, feeds 4 \$35

CHILI VERDE black eye peas + farm greens + quinoa, v + gf

MANICOTTI, SPINACH + RICOTTA qt \$25 / hp \$75

GIANT MEAT BALLS feeds 4 / \$65, contains pork

brunch

QUICHE
kale + gruyere, \$25

SMOKED SALMON BOARD
feeds 6 \$95

FRENCH TOAST
12 slices brioche, \$48

FARMER'S FRITATTA
half pan (feeds 6), \$48, gf

DEVILED EGGS
dozen, farm eggs, \$28

YOGURT PARFAITS
lemon curd + granola
dozen, \$65

essentials

GRAVY, P \$9

CRANBERRY COMPOTE, P \$12

BUTTERNUT SOUP, Q \$25

dessert

PIE SQUARES

dozen of 1 kind / 3x3" / \$55

PECAN PIE

PUMPKIN PIE

KEY LIME PIE

APPLE PIE

DELIVERY AVAILABLE: NYC + THE HAMPTONS / MIAMI + PALM BEACH + WELLINGTON

TEXT QUESTIONS: 631.383.9617 / @HAMPTONSARISTOCRAT / WWW.HAMPTONSARISTOCRAT.COM

AVAILABLE
THANKSGIVING EVE DELIVERY

DINNER FOR 2

Thanksgiving Dinner

STARTERS, CHOOSE 1

SHRIMP COCKTAIL , 8 PCS

CRAB CAKES, 6 PCS

PIGS IN A BLAKET, 8 PCS

DINNER

SLICED CONFIT TURKEY BREAST, 1 LB

FILET OF BEEF, 1 LB

SIDES, PINT

bussels sprout caesar salad

pomme puree, mashed potatoes

sausage stuffing (vegetarian available)

green beans + parmesan mousse + crispy shallots

sweet potatoes + tahini

dinner rolls

PUMPKIN PIE SQUARES

\$85

LIMITED TO 2 PER HOUSE HOLD
ONLY AVAILABLE 11/25 - 11/ 28



SOCIALS + GATHERINGS DELIVERED



WWW.HAMPTONSARISTOCRAT.COM

DROP SOCIAL

COCKTAIL PARTY

Ricotta + Cucumber, pistachios, gf + veg

Smoked Salmon + Parmesan Biscuit + Raita, pesc

Miso Cauliflower Sushi, tempura caper, gf + veg

Goat Cheese + Sweet Pea Tartlet, veg

Macarons, assorted, gf + veg

Flourless Brownie Bites, veg + gf

COCKTAIL PARTY, DELIVERED
24 PCS OF EACH
6 SUGAR CANE PASSING TRAYS
COCKTAIL NAPKINS
\$750

SUBSTITUTIONS

Spicy Tuna Naruto, cucumber + sesame, gf + p

Prosciutto Biscuit, parmesan mousse

Lobster Croissant, + \$100

Sweet Potatoes Tarts, gf + veg

Caviar + Cream Tartlet, pesc

Mini Kale + Gruyere Quiche, veg

LUNCHEONS

SALAD ENTREES

\$125, feeds 6

chicken caesar, lalique + frisee greens, garlic vin (GF)

provencal salad + prosciutto + mustard vin (GF)

lobster cobb salad + bacon + buttermilk ranch (GF) + \$50

greek salad + falafel + feta + olives + artichokes, (GF)

SANDWICH SLIDERS

\$95, 12 pcs / feeds 6 - 8

prosciutto + burrata + arugula + fig balsamic

tomato caprese + mozzarella + basil aioli

bbq mushroom + pimento cheese, brioche, veg

turkey BLT, pasture raised, milque toast + aioli

shaved wagyu beef + horseradish

jamon + compte + dijon + puff pastry

chicken salad, lemon + celery, house biscuit

hamptons lobster roll + celery, + \$75

TOSTADAS + TACOS

tuna tostada + avocado mousse + shaved radish gf

jammy deviled egg tostada, shaved radish + pimento, gf

chicken taco, salsa verde + feta, shaved lettuce, gf

cauliflower tacos + coconut cream, veg + gf

READY TO ENJOY

MAIN DISHES

ready to enjoy / no reheat necessary

chicken skewers, 24 pcs / \$125

choose style: chili lime, bbq, saki glazed, df + gf

sliced **filet of beef**, sliced 3lbs, \$250, df + gf
horseradish cream + rolls

chilled **lobster tails**, 6 pcs, \$125

aristocrat tarter sauce + cocktail sauce, gf + p

grilled **shrimp**, 36 shrimp, \$125, df + gf + p
bbq or salsa verde

grilled **vegetable skewers**, tahini + poblano

picnic fried chicken, boneless 3lbs, \$125

PICNIC SIDE DISHES

serve cold or room temperature

feeds 6: \$75 / feeds 12: \$125

aristocrat potato salad, tahini vinaigrette, v + gf

orzo salad, olive tapenade + farm vegetable, v + df

local grown lalique + frisee, caesar salad, gf + veg

local asparagus + mushroom salad, quinoa + pesto, gf + v

citrus + goat cheese + blood orange vinaigrette, gf + veg

corn + tomato salad, pimeto cheese + feta, gf + veg

tomato basil salad + ciligini + proscuitto, gf

GRAZING

WOODEN: FEEDS 6 (13") / FEEDS 18 (2FT)

Signature \$125 / \$200

crudites + cheese

organic vegetables, seasonal cheese, grapes,
hummus + ranch, crackers + breadsticks

Crudités \$125 / \$250

organic vegetables, hummus + ranch

Cheese Board \$140 / \$250

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

Shrimp + Charcuterie \$175 / \$325

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

Brunch Board \$75 / \$150

seasonal fruits + mini croissants + jams

Tea Sandwiches --- / \$225

deviled egg salad + cucumber & dill + chicken
salad + lobster salad / 12 pcs of each

Dessert Board --- / \$150

assorted sweet bites to include chocolate chip
cookies, flourless brownies, macaroons + berry

www.hamptonsaristocrat.com



AFTERNOON TEA

TEA SANDWICHES + SWEETS

Kale + Gruyere Quiche, veg

Cucumber + Dill, creme fraiche + milque toast

Chicken Salad + Biscuit, lemon + celery

Tuna Tostada, avocado mousse + shaved radish, gf + p

Mini Lobster Croissants, celery, p

Chocolate Mousse Tart, kettle corn

Mini Key Lime Pies

Macarons

includes kraft cake stands + cocktail napkins

PRICING

up to 18 GUESTS

\$450

24 - 30 GUESTS

\$750

GRAZING

Signature Cheese + Crudités + Dip Board, \$225

Sliced Melon + Berry Board, seasonal fruits, \$125

BEVERAGES

Tangerine Spiced Tea, organic: glass dispenser, \$125

Blueberry Lemonade, organic: glass dispenser, \$125

Sassy Spa Water, organic: glass dispenser, \$75

BRUNCH DROP OFF

FARMER'S HARVEST TABLE

sweet potato tarts + smoked salmon, gf + p
quiches: gruyer + kale, 4"
jammy egg tostadas, pimento cheese
yogurt parfaits, seasonal jam + greek yogurt + granola, gf
chia seed puddings + overnight oats, vegan + gf
mini croissants + house biscuits & jam
fresh fruit, melons + citrus + berries
sassy spa water + arnold palmer

FEEDS 24: \$850

+ \$25 per additional guest

includes bamboo plates, serving tongs + wooden cutlery + napkins

KIDS BIRTHDAY CELEBRATION

THE KIDS PICNIC TABLE

PICK 2

sweet potato tarts, whipped pomme, gf + veg
simple pasture raised turkey + cheese tea sandwiches
pasture raised picnic chicken fingers, buttermilk ranch
nitrate-free + grassfed pigs in a blanket, ketchup (reheat onsite)
cucumber + creme fraiche tea sandwich, veg
deep dish organic pizza, veg (reheat onsite)
tortellini + organic tomato sauce, parmesan, pasta salad, veg

INCLUDES

organic watermelon wedges, v + gf
kids crudités, hummus + ranch
organic blueberry lemonade

FEEDS 12 kids: \$500

includes bamboo plates, serving tongs + wooden cutlery + napkins

Hamptons Aristocrat
EASY ENTERTAINING

LEXI@HAMPTONSARISTOCRAT.COM

631.383.9617

WWW.HAMPTONSARISTOCRAT.COM

