

# PRIVATE CHEFS

INTIMATE CHEF HOSTING ONLY AVAILABLE SUNDAY-FRIDAY FOR NON-MEMBERS  
PEAK SEASON HAMPTONS JULY + AUGUST / LIMITED AVAILABILITY



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# CHEF BRUNCH

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## CHEF PREPARED

*includes onsite chef + all equipment, platters + serving*

chef prepared omelettes, fresh vegetables + cheeses, herbs

papas bravas, saffron aioli, gf + veg / vegan

provencal salad, caper mustard vinaigrette, vegan + gf

yogurt parfaits, greek yogurt, granola + toppings

chia seed puddings + overnight oats, vegan + gf

fresh fruit, melons + citrus + berries

## **PRICING: \$1250, 4 hours onsite chef service**

includes chef + butler, bamboo plates + silverware + napkin roll ups

includes up to 12 guests

admin + tax + travel fees apply, 20% gratuity

## **OPTIONAL ADD ONS**

CAVIAR SPREAD: \$850, includes 4 ozs of caviar + all accoutrements

SMOKED SALMON, \$325 includes a beautiful smoked salmon spread

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# SUSHI SOCIAL

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## SELECT 5

wagyu shaved beef maki taco, sushi rice + scallion, gf

saki marinated chicken yakitori, gf + df

tempura shrimp + ginger emulsion + bibb lettuce, pesc

spicy tuna + crispy rice + sesame + shiso, gf + pesc

pickled cucumber + chili dusted crab salad + forbidden rice, g

salmon sashimi maki taco + avocado + nori + roe, gf + pesc + df

wagyu burger bao bun + katsu mushrooms + yuzu pickle

watermelon nigiri, smoked watermelon + cucumber, vegan + gf

tamarind glazed sea bass, lettuce wrap + crispy vermicelli, gf + pesc

lobster maki taco + fermented black bean + nori, gf + pesc

hoisin mushroom hand roll, sushi rice + nori + sesame, vegan + gf

*includes: bowls of edamame*

**PRICING: \$2500, 4 hours onsite chef service**

includes chef + butler, passing trays

includes up to 12 guests

admin + tax + travel fees apply, 20% gratuity

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# CHEF TACO BAR

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## **CHEF PREPARED**

*includes onboard chef + all equipment, platters + serving*

### ***snacks***

*lobster queen + tortilla chips + crudutes  
guacamole + chips*

### ***taco bar***

tamarind glazed roasted sea bass  
chili pear marinated grilled steak  
chili + lime marinated chicken  
house made corn tortilla, salsa verde  
poblano vin + lemon crema  
dirty corn salad, cotija cheese + pimento aioli, gf + veg  
spiced black beans + rice, vegan

### **PRICING: \$1750, 4 hours onsite chef service**

includes chef + butler, bamboo plates  
silverware + cloth napkin roll ups

includes up to 12 guests  
admin + tax + travel fees apply, 20% gratuity

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# CHEF SOCIAL

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*includes chef + butler service*

## **BAR SNACKS**

pigs in a blanket, seasonal mustard  
old bay poached shrimp, tartar + cocktail

## **FLOATING** (*customizable menu!*)

chicken taco + salsa verde, shaved lettuce + feta, gf  
salmon sashimi maki taco + sushi rice, nori + avocado, gf + pesc  
bistro burgers, lettuce + tomato, remoulade  
tuna tostada + avocado mousse + wasabi, gf + pesc

## **PRICING: \$2500, 4 hours onsite chef service**

includes chef + butler, passing trays

includes up to 12 guests

admin + tax + travel fees apply, 20% gratuity

# DINNER PARTIES

ANY DINNER PARTY OVER 12 GUESTS



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# DINNERS

selection of 3 hors d'oeuvres from our Socials Menu

## FIRST {CRUDO}, select 1

seared tuna + wasabi vinaigrette + farm edamame  
salmon sashimi + crispy rice, avocado mousse + spicy aioli  
Miso Honey Glazed Cauliflower, cornichon aioli + garlic bread rumb  
poached lobster, watermelon gazpacho, gf + pesc

## SECOND {PASTA}, select 1

Ricotta Gnocchi + Maitake Mushroom + Shaved Black Truffle  
Vongole Raviolo, clam + lemon + breadcrumbs, pesc  
Lamb Merguez dumplings, XO sauce  
Honey Nut Squash stuffed Ravioli, brown butter + pepitos, veg  
Sweet Pea Agnolotti, ricotta pea + herb cream + lemon zest + fresh pea, veg  
Gnocchi, meyer lemon smoked cream + caviar, pesc

## MAIN {ENTREE BUTLERED}, select 2

Saki Glazed Chicken, marinated mushrooms + crispy vermicelli, gf + df  
Confit Chicken, Meyer Lemon + Artichoke Beurre Blanc + Capers, braised artichoke, gf  
Raclette Stuffed Chicken Breast, prosciutto + crispy potatoes + braised leeks, gf  
Tamarind Glazed Seabass, mango salsa, habanero coconut + corn chowder, gf + df  
Red Snapper, olives + lime ceviche fennel + saffron aioli + potato, gf + df  
Simple Salmon, yuzu hollandaise + seasonal succotash, gf  
Braised Short Rib, potato wedges + spiced pears, garlic pecan breadcrumb  
Sliced Grass-fed Ribeye, goat cheese fondue + farm chicory + figs + chèvre gf  
Petit Filet, rosemary pomme + cherry mustard, crispy shallots  
Braised Lamb, raita + cumin scented rice + lemongrass coulis, gf

## DESSERT, select 1

Biscuits + Cream, organic berries + whipped cream  
Pot de Creme, chocolate mousse + kettle corn, gf + vegan  
petifores: key lime pie cannolis, flourless brownies + hot cookies

## minimum 6 guests

includes choice of 3 hors d'oeuvres  
4 courses: crudo + pasta + main + dessert  
includes chef team + server(s)  
includes table top, cutlery  
plates, napkins, glasswares

## PRICING: \$300/ guest

admin + tax + travel fees apply