

Meal Planning

HERITAGE MEALS

curate your family dinners with this easy weekday meal planning menu. farm-focused, oven-ready, dishes allow for a perfect transition from a busy day at work to family time around the table. select from organic + free-range proteins + mains, farm-focused side dishes + salads. minimum 2 portions per each dish
enjoy within 48 hours of deliver

INDIVIDUAL BOWLS + SALAD

tired of take out? always on the go?

stock the fridge with our chef prepared, healthy + organic grain bowls, poke bowls, salads + more! set your week up for success with these delicious room-temperature dishes for breakfast + lunch + dinner
(oh! there are kid's meals, too)

HERITAGE ARISTOCRAT

by hamptons aristocrat

WWW.HERITAGEARISTOCRAT.COM

631.383.9617

HI@HERITAGEARISTOCRAT.COM

@HAMPTONSARISTOCRAT

HERITAGE MEAL PLANNING

Heritage Aristocrat

FAMILY STYLE MAIN DISHES

MINIMUM 2 GUESTS / PRICED PER PERSON*

PRESERVED LEMON MARINATED SALMON \$19 PP

wild caught salmon, preserved lemon + quinoa + herbs
Reheatable / Room-temp appropriate, dairy free

CONFIT CHICKEN THIGHS \$15 PP

boneless, free-range, organic practices + small-farm raised from one of our partner farms: Mecox Dairy, Browder's Birt's, Fiesty Acres or Joyce Farm. Preserved lemon marinated. Re-heatable, fully cooked.

BRAISED SHORT RIB \$21 PP

grassfed + finished short rib, Joyce Farm.
Re-heatable individual steaks, fully cooked. gf + df

BBO PORK RIBS \$17 PP

caramelized onion + anhvov + whiskey braised, reheat-able

SEARED TUNA \$21 PP

sushi grade seared tuna + sesame soy vinaigrett, served cold, gf + pesc

HOISIN BBQ CHICKEN \$16 PP

brined + charred. Reheatable, gf + df

RACK OF LAMB + BRAISED LAMB \$22 PP

Australian raised lamb. Reheatable, fully cooked. gf + df

FILET OF BEEF \$22 PP

grassfed finished, Joyce Farm. Served with horseradish cream. Reheatable, seared, served rare

FRIED CHICKEN \$17 PP

organic chicken, brined + breaded + fried, served with ranch

GRILLED ARTICHOKE \$17 PP

black garlic aioli + arugula, veg + gf + df, served room temp

KIDS QUART: \$30 (feeds 2-3 kids)

ORGANIC CHICKEN STRIPS

breaded organic chicken + ranch / Reheatable

PEPPERONI LASAGNA

housemade pasta + organic mozzarella + nitrate free pepperoni

CHICKEN TACO

deconstructed: pulled organic chicken + tortillas + cheese + lettuce

HERITAGE SIDES

MINIMUM 2 GUESTS / PRICED PER GUEST / \$8 - \$11 each portion

DIRTY WEDGE SALAD

bacon + radish + bleu cheese + buttermilk ranch, gf

HOUSE TORTELLINI SALAD

ricotta + olive oil + arugula, vegetarian (\$11 / guest)

BEET + PARMESAN SALAD

honey vinaigrette + arugula, gf + df + vegan

KALE CAESAR

parmesan + lemon + croutons, veg

POMME PUREE

balsam farm potatoes + ronnybrook butter, gf / reheatable

CHICORY SALAD

radiccio + frisee + truffle soy + citrus, vegan + gf

GREEN BEAN CASSEROLE

bechamel + gruyere + crispy shallots, veg / reheatable

SMOKED CARROTS

mint raitta + peppitos, vegetarian + gf / served room temp

CAULIFLOWER GRATIN

bechamel + parmensan, vegetarian + gf / reheatable

GREEN GODDESS QUINOA SALAD

avocado + poblano vinaigrette + radish + romaine, gf + veg

LOADED BROCCOLI CASSEROLE

gruyere + bacon + cheddar + herbs

GREEK ORZO SALAD

olive tapenade + feta + cucumber + tomatoes + lemon, vegetarian

BROCCOLI CAESAR SALAD

lemon + house caesar dressing + parmensa, gf + veg (no anchovies)

BRUSSELS SPROUTS + TAHINI

lemon + tahini, gf + vegan

ARTICHOKE + GOAT CHEESE LASAGNA

gruyere + mozzarella, vegetarian (oven ready)

DESSERTS

COOKIE PLATTER \$65 PP (30 pcs)

assorted weekly housemade cookies + flourless brownies

CARROT CAKE \$45 PP / 12" Cake

butter cream frosting

INDIVIDUAL BOWLS + MEALS

Heritage Aristocrat

WEEKDAY MEAL PLANNING

individually packaged, chef prepared, organic + farm fresh, ready-to-eat to be enjoyed within 48 hours

LUNCH + DINNER HARVEST BOWLS \ \$23 EACH

SIMPLY ROASTED CHICKEN cauliflower gratin, gf

ARTICHOKE + GOAT CHEESE lasagna + toasted bread crumbs, veg

HERITAGE PORK MEATLOAF whole white bean salad

BIBIMBAP BOWL marinated beef + quinoa + seasonal greens, gf + df

ROASTED SALMON lemon preserve + quinoa + skewered salmon, gf + p + df

QUINOA BOWL roasted squash + salsa verde + peppitos, vegan + gf

EGGPLANT CAPANOTA roasted seasonal eggplant + quinoa, gf + v

SAKI CHICKEN sushi bowl + cucumber + pickled carrots, gf + df

TACO BOWL romaine + black beans + cauliflower + pico de gallo +

corn + avocado vinaigrette + rice (add on: carne asada or chicken), gf + veg

BIBIMBAP CAULIFLOWER sushi rice + coconut cream + chili, v + gf

HARVEST BOWL lemon quinoa & romaine + honey roasted beets +

sweet potatoes & tahini + seasonal vegetable, vegan + gf

CHICKEN COBB romaine + pickled egg + bacon + feta + avocado, gf

BREAKFAST + HEALTHY SNACKS

SMOKED SALMON POKE cucumber + tomato + pickled quail egg + sushi rice + sliced radish + pickled red onion, pesc + gf \$18

COCAO CHIA PUDDING berries, vegetarian + gf \$8

OAT BARS classic granola + oat maple bar, gf + vegan \$7

YOGURT PARFAIT granola + lemon curd + berries, veg + gf \$9

KIDS EATS - \$18 EACH

CHICKEN TACOS organic pulled chicken + beans + cheddar, gf + df

CARNE ASADA TACOS short rib + cheddar + tortillas, gf / deconstructed

ORGANIC POPCORN CHICKEN free range breaded chicken strips

LASAGNA kale + ricotta + organic tomato sauce, veg / deconstructed

SIMPLE CHICKEN kids succatash (corn + peas) + mashed potato

VEGGIE BOWL sweet potatoes + succatash + roasted carrots, v + gf

OUR FARMS

Amber Waves Farm + Balsam Farm + Browder's Birds + Joyce Farm + Mecox Dairy +
Fiesty Acres Farm + Acabonac Farm + good water farms + green thumb organic
seasonal + sustainable + organic practices + humane farming

MEAL WORKSHEET

select from our Heritage Meal Planning Menu, which includes oven-ready, family style dinners and our individual signature bowls, delivered ready-to-eat enjoy within 48 - 72 hours

monday

tuesday

wednesday

thursday

friday

saturday

sunday

DOMESTIC CHEF OPTION

prefer to have one of our seasoned chefs come to your home to prepare your selections + serve a hot private chef dinner prior to departing?

Domestic Chef:
\$375

(includes up to 4 hours of onsite preparation + cost of meals)
available Sundays - Thursdays

SUN-THURS

DOMESTIC CHEF

BRUNCHEON

First Course

PECONIC OYSTERS dill mignonette (df + gf + pesc)
DIRTY WEDGE SALAD bacon + quail eggs + ranch, gf
CAVIAR sweet potato toast points + creme fraiche, pesc
SMOKED SALMON dill cream, pesc

Brunch

MECOX FARM SCRAMBLE cheddar + farm eggs (veg + gf)
BRAISED SHORT RIB pickled pear + chili marinade (gf)
BUTTERMILK WAFFLES maple syrup + farm butter
SEASONAL MELON citrus salad, gf + df + vegan
CRISPY BACON mecox bacon strips
HOUSE STONE GRITS butter + braised greens, gf + veg
soft corn tortillas + crispy tostadas (gf)
fresh baked croissants + jam

Sweet Ending

FRENCH YOGURT PARFAITS + LEMON CURD

\$55 PP

LUNCHEON

First Course

PECONIC OYSTERS dill mignonette (df + gf + pesc)
DIRTY WEDGE SALAD bacon + quail eggs + ranch, gf
SEASONAL CEVICHE avocado + tostadas, gf + pesc

Lunch

DRUNKEN SAKI CHICKEN, df + gf
LEMON PRESERVED ROASTED SALMON herbs, gf + df
NORI RISOTTO toasted sesame + umeboshi, gf + veg
ROASTED SEASONAL SQUASH miso, vegan
WINTER GREENS seasonal sauteed greens + garlic, vegan

Sweet Ending

CHOCOLATE MOUSSE chocolate macarones, contains nuts

\$55 PP

East Hampton

LOBSTER TAIL, gf + pesc
BRAISED SHORT RIB pickled pear + chili, gf + df
SAFFRON RISOTTO herbs, gf + pesc
BRUSSELS SPROUTS tahini + lemon, gf + vegan
ARUGULA + ARTICHOKE parmesan + lemon vin, gf + veg

Bridgehampton

\$55 PP

CONFIT CHICKEN THIGHS, gf
ROASTED SEA BASS seasonal squash puree + anise, gf + pesc
RICOTTA GNOCCHI truffle mushrooms, veg
BROCOLLI CAESAR SALAD lemon + parmesan
WINTER SQUASH roasted, vegan

Sagaponack

\$65 PP

GRILLED RACK OF LAMB braised lamb, gf
WORCHESTER SHRIMP shrimp butter + herbs, gf + pesc
GRILLED ARTICHOKEs arugula + black garli aioli
STONE GRITS braised greens + polenta, gf + pesc
BRUSSELS SPROUTS tahini + lemon, gf + vegan

Southampton

\$55 PP

MUSSELS lemon + wine + herbs + french bread, gf + pesc
GRILLED NY STRIP STEAK sliced, gf
CLAM CHOWDER HASSELBACK POTATOES, gf + pesc
WINTER GREENS seasonal sauteed greens + garlic, vegan
ARUGULA + ARTICHOKE parmesan + lemon vin, gf + veg

Sag Harbor

\$55 PP

ROASTED LEMON PRESERVED SALMON gf + pesc
SAKI GLAZED CHICKEN nori, gf + df
CAULIFLOWER GRATIN gruyere + breadcrumbs
WINTER GREENS seasonal sauteed greens + garlic, vegan
CHICORY SALAD truffle soy vinaigrette, vegan

Amagansett (vegetarian)

\$50 PP

FARMER'S TEMPURA EGG stone grits + braised greens, gf + veg
MAITAKI "STEAKS" pickled mushroom vinaigrette, vegan + gf
GRILLED ARTICHOKEs black garlic aioli + arugula, veg + gf
SMOKED CARROTS mint raita + peppitos, gf + veg
SEASONAL RISOTTO vegan

\$375 base includes chef (up to 10 guests)

our family style chef dinners are 1 course + chef departs once served. Sundays - Thursdays only.

add on first course: \$18* / add on dessert: \$14 (see plated menu)

*additional staffing required above 18 guests + when courses are added