

# DROP OFF BRUNCH OPTIONS

**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

**STARBOARD BRUNCH** \$750, 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  
seasonal pastries, croissants + scones

Hamptons Aristocrat

# HARVEST BRUNCH

harvest brunch

includes wooden crate platters + bamboo tongs

**YOGURT + GRANOLA PARFAITS + LEMON CURD + BERRIES, VEG + GF**

**INDIVIDUAL KALE + GRUYERE QUICHES, VEG**

**SMOKED SALMON + GOLDBERGS BAGELS + ASSORTED CREAM CHEESE**

**SEASONAL MELONS + BERRIES + FRUITS, VEGAN + GF**

**ASSORTED CROISSANTS + SAGE SCONES + SLICED SEASONAL LOAF**

**MECOX DAIRY CHEESE BOARD + CHARCUTERIE + SEASONAL GRAPES, VEG**

\$32 per person (12 guest minimum), available as drop off only

\$150 set up + platter fee

optional servers: \$350 each, 5 hours

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optional chef add ons

## **CHEF OMELET STATION**

mecox cheddar + gruyere + mozzarella  
spinach + broccoli + mushrooms + tomatoes

avocado + bacon + sausage

2 chefs + assistant + 2 stations

+ \$750 - 1500 / + \$20 per person / 12 guest minimum

## **PASSED HOT BREAKFAST SANDWICHES**

bacon + egg + cheese + brioche

green goddess scramble breakfast taco + corn tortilla, gf

+ \$1000 / + \$15 per person / 24 guest minimum

Hamptons Aristocrat

# FLOATING CHEF BRUNCH

*heavy passed hors d'oeuvres*

includes passing trays + cocktail napkins

**SEARED SUSHI GRADE TUNA + AVOCADO MOUSSE + TOSTADAS** gf

**SLICED FILET OF BEEF + HORSERADISH CREAM TARTINE**

**FRIED CHICKEN + WAFFLE + SPICY MAPLE**

**DEVEILED FARM EGGS + CHERIL + CAVIAR**

**SHRIMP CORN DOGS + ARISTOCRAT TARTER SAUCE** pesc

**MINI KALE + GRUYERE QUICHES**

\$50 per guest (24 guest minimum)

## PRICING

24 - 30 guests: base staffing fee (1 chefs + 2 servers): \$1500

30 - 50 guests: base staffing fee (2 chefs + 3 servers): \$2500

add a bartender: \$450

see beverage add on options

\*requires access to home kitchen, working oven + stove top.

# PRIVATE CHEF BRUNCH

*passed arrival bites*

sweet potato tarts + whipped pomme  
fried chicken + waffle + spicy maple  
smoked salmon + parmesan biscuit + dill cream

**SQUASH + BURATTA SALAD** peppitos, veg + gf

*plated luncheon (select one)*

**SHRIMP + GRITS**

braised greens + worchestershire butter, gf + pesc

**PORK BELLY BENEDICT**

housemade english muffin + hoisin hollandaise + farm egg + scallion

**KNIFE + FORK HOT BUTTERED LOBSTER ROLL**

herb butter braised lobster over seared brioce + giant onion rings

**TO SHARE FOR THE TABLE**

crispy smashed potatoes

arugula + citrus + fennel salad + parmesan

**DESSERT**

chocolate pudding + caramel popcorn + whipped cream

**PRICING**

12 - 16 guests: base staffing fee (1 chefs + 1 servers): \$1250

16 - 30 guests: base staffing fee (2 chefs + 2 servers): \$2000

add a bartender: \$450

\*requires access to home kitchen, working oven + stove top  
full table top rentals available through our partners

# PICNIC BOXES

individual + personal picnic bamboo boxes (wooden box +\$18)  
select the same menu for all guests, 6 box minimum

*pick one main*

**CHILLED LOBSTER TAIL + TARTER, \$55** p + gf

**BONELESS + ORGANIC PICNIC FRIED CHICKEN, \$40**

**SLICED STEAK + ARUGULA + HERB AIOLI, \$50** gf

**SEARED TUNA + TOSTADAS + AVOCADO MOUSSE, \$55** p + gf

**POACHED SHRIMP + FENNEL + ARUGULA + PARMESAN, \$40** p + gf

**HOISIN BBQ TOFU SKEWERS, \$40** 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

# BEVERAGES

optional add ons / minimums apply

**BALSAM FARM BLOODY MARY BAR, \$12 PP**

**ICED COFFEE + ACCOUTREMENTS, \$5 PP**

**HOT COFFEE + ACCOUTREMENTS \$5 PP**

**TANGERINE MIMOSA BAR (INCLUDES CHAMPAGNE), \$8 PP**

*specialty glass dispensers*

**FIG + TANGERINE ARNOLD PALMER, 2 GAL, \$65 E**

**SPECIALTY DRINK JUGS (ALCOHOLIC), 2 GAL, \$95 E**

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

## OTHER OPTIONS

palm leaf plates + wooden cutlery + napkin, \$3.50 pp

bamboo plates + plastic cutlery + napkin, \$5.00 pp

poolware stemless wine glasses (reusable), \$5.00 pp