

Hamptons Aristocrat private chef menu worksheet

general information & pricing

available plated or family style, see menu selections below
\$1250 (up to 15 guests, includes 1 chef + 1 server)
\$1750 (16-30 guests, includes 1 chef, 1 chef assistant + 2 servers)
all base staffing fees are subject to an additional \$75 per guest for menu
12 guest minimum / includes 5 hours of staffing onsite
access to home kitchen (with working oven + stove top) required

INCLUDES CHOICE OF

2 canapes

aristocrat cheese + charcuterie board, contains pork

first course (one selection for all)

dinner (plated: one selection for all / family style: 2 mains + 2 sides)

dessert (family style or plated, celebration cake upgrades available)

HORS D'OEUVRES SELECTIONS (SELECT 2)

pesce

signature tuna tostadas + crispy corn tortilla + avocado mousse, gf + p

salmon ceviche + crispy rice + nasturdium, p + df

aristocrat famous shrimp corn dog + aristocrat jam, pesc

carne

fried chicken + waffle sandwich + spicy maple

wagyu brisket pressed reuben + kraut + gruyere + rhubarb mustard + rye

fejioda mini tacos: beer braised pork butt + goddess dressing, gf

vegetarian

balsam farm eggplant caponata + crispy polenta, gf + vegan

maitaki mushroom steam bun + pickled carrots, veg

sweet potato tart + pomme puree veg + gf

FIRST COURSE SELECTION (SELECT 1, FOR ALL)

first course

beet + parmesan salad, beet gnocchi + honey + bee pollen, veg

squash + buratta salad + toasted peppitos, veg + gf, \$4

pappardelle + eggplant caponata + buratta, + 5 pp

ricotta gnocchi + truffle mushrooms + parmesan, veg, +\$5

the wedge: amber iceberg + lardon + ranch + mecox bascom bleu + ranch

arugula + fennel + citrus + parmesan, gf (can be df without parm)

butter poached shrimp + polenta cake + braised greens, gf + pesc + \$7

SEASONAL FEATURED FIRST COURSE OPTIONS, RECOMMENDATIONS BELOW

corn gazpacho, popcorn crema + pickled corn, gf + veg, summer / fall

watermelon + feta, toasted coconut + tamarind, gf + veg, summer / early fall

fried green tomato salad, goat cheese fondue, veg, + \$4 / early summer

tomato "steak," remoulade + crispy onion rings, gf + veg / summer

plated dinner options

PLATED DINNER OPTIONS, SELECT ONE FOR ALL

we can accomodate vegetarian guests, chef's choice

filet + lobster tail, fermented black bean lobster + celery root, gf, \$25
crispy salmon, sweet potato + caponata (gf + pesc)
roasted cod, pomme + braised greens + crispy shallots (pesc)
new york strip, pomme puree + clams + corn chowder "gravy", gf
confit chicken, gumbo de herbes + dirty rice + smoked squash (gf + df)
seared tuna steak, mizuna + wasabi (gf + df + pesc)

SEASONAL FEATURED PLATED DINNERS, RECOMMENDATIONS BELOW

spring

grilled rack of lamb + braised lamb, +\$16
braised short rib + pomme puree + clam chowder (gf), + \$10

summer

lobster, tomato jam + sausage + potatoes + lobster beurre blanc (+\$5)
ny strip steak + heirloom beefsteak tomato + onion ring + onion jam
* contains pork, can be substituted

fall

lobster, bisque + pickled corn hominy fritters + meyer lemon (+\$5)
cornmeal crusted stripped bass + smoked squash + bacon jam + brussels
braised short rib + pomme puree + clam chowder (gf)

VEGETARIAN PLATED DINNERS, SELECT ONE FOR ALL IF MENU IS VEGETARIAN

ricotta gnocchi, seared, seasonal mushrooms + truffle / braised greens (veg)
maitake "steak" + pomme puree + seasonal vegetable
asparagus risotto + lemon + herbs, vegan + gf
cauliflower steak + braised greens + stone grits, gf (cotains worchestershire)

family style dinner options

SELECT 2 MAINS + 2 SIDES

filet of beef, horseradish cream
roasted salmon, artichokes + preserved lemon
roasted sea bass, salsa verde
new york strip, buerre blanc
seared tuna, toasted sesame
braised short rib, chili + pear, +\$10

SIDE DISHES

traditional pomme puree
asparagus + asparagus pesto, spring only
corn + tomato salad + basil oil, summer only
crispy smashed potatoes
butter grits + braised farm greens
a la plancha artichokes + lemon + arugula
ricotta gnocchi + braised greens, +\$8
haricot verts + crispy shallots + parmesan mousse

Desserts

FAMILY STYLE DESSERT PLATTERS

cheese + chipped chocolate + berries + dried fruits, gf + veg
seasonal cookie board assorted cookies + fruits

celebration cakes (upgrades apply)

CELEBRATION CAKES

suggested pre order 7 days in advance

sizes: 8" (20 slices) / 3 tier celebration (40 slices)

cake: vanilla bean

cake milk chocolate

frosting: chocolate butter cream

frosting: vanilla butter cream

cake: red velvet + cream cheese icing

cake: carrot + cream cheese icing

upgrade options:

center: seasonal berry compote

center: lemon curd

center: chocolate ganache-peanut + daquiose, contains nuts

PLATED DESSERTS

lemon tart eton mess meringue + peppered short bread, veg

chocolate pudding + caramal popcorn, gf + vegan

seasonal handpies a la mode, veg

seasonal tart, please inquire

WINE TASTING (OPTIONAL)

a bartender will be added automatically at \$450 if a bar package is selected

Local Wine Tasting / select one cocktail, \$25 per guest

- sagaponack vodka, fig + tangerine + earl grey cocktail

- wolffer gin: hamptons 75, jl champagne + grape syrup + lemon

- montauk rough riders whiskey: whaler's manhattan

salt bird cellars, sauvignon blanc / north fork, ny

wolffer rose, table red wine / sagaponack, ny

wolffer vineyard, rose / sagaponack, ny

Sunset Wine Tasting / select one cocktail \$40 per guest

- sagaponack vodka, fig + tangerine + earl grey cocktail

- wolffer gin: hamptons 75, jl champagne + grape syrup + lemon

- montauk rough riders whiskey: whaler's manhattan

rose, figuier premiere, provence, france

sancerre, founier les vignas, france

salt bird cellars chardonnay north fork, ny

pinot noir, st innocent freedon hill, oregon