

HAMPTONS
ARISTOCRAT

HAMPTONS
PALM BEACH
MIAMI
NEW YORK CITY



ABOUT US:

Hamptons Aristocrat is a culinary-based event design + production company offering a full-service approach to high-end intimate hosting, large form events, brand events and personalized easy-entertaining. Founded in 2014, Hamptons Aristocrat continues to redefine the culinary culture of "catering" by offering a comprehensive concierge approach for each event, each client, fashion brands and concierge partners.

Founded by Lexi Ritsch + Louisa Young, with one goal: offer the most high-end and seamless approach to intimate + fine-dining events, with ease, proving to cultivate loyal + long-term relationships with their clients.



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Hamptons Aristocrat {Hamptons + Palm Beach}

Caterer
Innovative Culinary Experiences / Easy Entertaining / Brand + Beach + Socials / Flexible Private Chef Services: [@chefssociety_ {Members Only}](#)
www.hamptonsaristocrat.com



HAMPTONS ARISTOCRAT

WE CAN'T WAIT TO WORK WITH YOU!



Lexi Ritsch, left + Louisa Young, right

Co-founders Hamptons Aristocrat

LET'S CHAT

lexi@hamptonsaristocrat.com / louisa@hamptonsaristocrat.com

TEXTS + CALLS: 631.383.9617

Brand Socials

by HAMPTONS ARISTOCRAT



HAMPTONS ARISTOCRAT

SIP + SHOP

BRAND + GALLERY EVENTS

Ricotta + Cucumber, pistachios, gf + veg

Goat Cheese + Zucchini Tartlet, veg

Sweet Potato Pie, Smoked Salmon + Trout Roe, gf + pesc

Kale + Gruyere Souffle + Lemon Cream, veg

Mini Key Lime Pies, veg

includes sparkling water, flat water + sparkling lemonade

* store can provide wine + champagne for staff to pass

SIP + SHOP INCLUDES:

2 BUTLERS

GLASSWARE + PASSING TRAYS

3 HOUR EVENT

*REQUIRES SMALL STAGING AREA

PRICING

\$2250 + Gratuity

perfect for up to 75 guests

OPTIONAL ADD ONS

Champagne + \$10 per person

Grazing Boards: \$150 - \$300 each

Coffee: \$95

Extension / hour: \$200

HAMPTONS ARISTOCRAT

SIGNATURE SOCIAL

COCKTAIL PARTY

caviar tartlette + creme fraiche, pesc
crispy gnocchi + sweet pea + meyer lemon cream, veg
salsa verde shrimp taco, avocado + feta + dill, gf + pesc
miso cauliflower maki taco + nori + sushi rice, gf + vegan
squash blossom quesadilla + zucchini salsa, gf + veg

includes passed: champagne + margarita + dirty martini

INCLUDES:
CHEF + 2 BUTLERS, GLASSWARE
3 HOUR EVENT

PRICING

\$2000 base staffing
\$65 per guest
18 guest minimum

Brand Dinners

by HAMPTONS ARISTOCRAT



HOST

COURSED DINNER

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 10 guests

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

PRICING: \$300/ guest

requires access to home kitchen or mobile kitchen trolley (+\$1250)

CULINARY
PRODUCTION

MOBILE + INTERACTIVE



SALTINE TROLLEY MOBILE KITCHEN

includes Saltine Trolley Mobile Kitchen, chef + server teams

TAPAS

includes chef team + 10' kitchen trolley + 2 servers

includes first 30 guests / + \$125 per guest above 30

FLOATING

truffle corn + jalapeno flat bread, veg

salmon sashimi maki taco + sushi rice, nori + avocado mousse, gf + pesc

bistro burgers, lettuce + tomato, remoulade

tuna tostada + avocado mousse + wasabi, gf + pesc

zucchini blossom quesadilla + zucchini salsa, gf + veg

PACKAGE PRICING: \$4500

OPTIONAL BAR, 3 hours, \$750 + \$65 PER GUEST

includes choice if 2 specialty cocktails, glassware + ice

Hamptons Water Rose / Sancerre / Vueve Champagne

pellegrino + flat water

OPTIONAL LOUNGE SEATING

rattan sofas + club chairs, \$1250

low boho seating + pillows, \$750

cocktail tables, \$50 each

WELLNESS BRUNCH

includes chef team + trolley + 2 servers + harvest table

minimum 18 guests / available without trolley if kithcen access (-\$750)

FARMER'S HARVEST TABLE

*includes onsite chef for 3 hours + all equipment, platters + serving
chef prepared omelettes, fresh vegetables + assorted cheese, herbs*

papas bravas, saffron aioli, gf + veg / vegan

provencal salad, caper mustard vinaigrette, vegan + gf

yogurt parfait station, build your own, greek yogurt, granola + toppings

chia seed puddings + overnight oats, vegan + gf

fresh fruit, melons + citrus + berries

juice bar + sparkling water + flat water, arnold palmer

PRICING: \$2000 base fee + \$38 per guest

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

THE PIZZA SOCIAL

THE BAR, 3 hours

aperol spritz + prosecco + peroni Negroni
Hamptons Water Rose + Sancerre + Montepulciano

THE PIZZA BAR

margarita pizza, organic farm tomato + mozzarella, gf + veg
truffle corn + jalapeno pizza, fresh caught lobster, pesc
goat cheese + arugula + hot honey, gf + veg

TAPAS

beef carpaccio + pickled mustard seeds, sour dough crostini
cacio pepe arancini, parmesan + pepper risotto, veg
roasted snapper + fennel salad + saffron aioli, gf + pesc

DESSERTS

key lime pie cannolis + affogato, vanilla gelato + espresso

MEMBERSHIP PRICING: \$185 per person
(non-member pricing: \$225 per guest)

includes 12 foot pizza display + bar, variety of 3 pizzas + 3 tapas
includes the first 18 guests, 1 chef + 1 server + 1 bartender



JUST PIZZA

margarita pizza, organic farm tomato + mozzarella, gf + veg
supreme pizza, sausage + farm peppers + onions + pepperoni
goat cheese + arugula + hot honey pizza
traditional caesar salad + burrata & squash salad
key lime pie cannolis

MEMBERSHIP PRICING: \$3750 (non-member pricing: \$4500)
includes 6 foot pizza display, variety of 3 pizzas + 2 salads + dessert bite
includes first 24 guests, 1 chef + 1 server, pizza oven + equipment

REMOTE DINNERS
MOBILE PRIVATE DINING ROOM
1968 AIRSTREAM

CANTINA



MOBILE PRIVATE DINING ROOM

includes up to 18 guests / maxes out at 20 guests

includes chef team + servers, includes pizza oven / equipment, requires home kitchen
includes table top + flowers + 26 foot airstream cantina with AC + HEAT
requires home kitchen for food execution / requires access to 210v outlet

BASE PACKAGE: \$6000

includes 18 guests + airstream + staffing, coursed dinner + dessert + bar

SIGNATURE CANTINA

First Course, plated

Tuna Crudo, edamame + wasabi vinaigrette

Second Course, family style

tomato agnolotti + saffron cream
farmer's panzanella salad

Third Course, family style

black truffle + corn flatbread
butter poached lobster pizza, pesc
margarita pizza, fresh mozzarella
roasted snapper, fennel + saffron aioli
crispy artichokes, marinated artichokes
broccolini + garlic oil

Dessert, family style

key lime pie cannolis

