

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.





SIGNATURE

# PIZZA



Hamptons  
Aristocrat



# THE PIZZA SOCIAL

## THE BAR, 3 hours

aperol spritz + prosecco  
negorinis + peroni negronis  
signature red + white + rose

## THE PIZZA BAR

margarita pizza, organic farm tomato + mozzarella, gf + veg  
truffle corn + jalapeño 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 + adffogato, vanilla gelato + espresso

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

includes pizza chef team + servers + bartenders  
includes bar set up + poolware glasses  
3 hour event, staff arrival up to 2 hours ahead  
includes beautiful Chef Pizza Station + Bar

# **SIGNATURE PIZZA BAR**

**THE BAR, 3 hours**

rose sangria + sassy water  
table red wine + white wine

## **ANTIPASTA**

farm seasonal melon + prosciutto, gf  
eggplant caponata + lemon ricotta + crostinis, veg  
sliced salami + ciliegine mozzarella + olives, gf

## **THE PIZZA BAR, select 3**

margarita pizza, organic farm tomato + mozzarella, gf + veg  
shaved black truffle corn + jalapeño pizza, veg  
broccolini + meatball, tomato sauce  
truffle mushroom + gruyere, veg  
goat cheese + arugula + hot honey, veg

## **SALADS**

farm caesar salad + bread crumbs + house caesar, veg  
buratta + squash carpaccio, peppitos + fennel, gf + veg  
grilled vegetable antipasta + eggplant caponata, v + gf

## **DESSERT**

key lime pie cannolis

includes pizza chef team + counter service  
includes self serve bar + poolware glasses  
includes melamine plates + cutlery, napkins  
3 hour event, staff arrival up to 2 hours ahead  
includes beautiful Pizza Bar + Chef Pizza Station

# PIZZETTE CHEF SUPPER

## BAR

aperol spritz + peroni negronis  
on the table red + white wines

## PASSED BITES

farm seasonal melon + crispy prosciutto, gf  
crispy tot + beef tartare, gf  
cucumber + ricotta, pistachiosm gf + veg

## FIRST COURSE, plated

seared tuna crudo, edamame + wasabi vinaigrette

## SECOND COURSE, family style

tomato agnolotti + saffron cream  
table side caesar salad, farm romaine

## THIRD COURSE, family style

shaved black truffle + corn puree flatbread  
butter poached lobster pizza, pesc  
margarita pizza, fresh mozzarella  
roasted red snapper, shaved fennel salad + saffron aioli  
artichokes, marinated artichokes + parmesan mousse, gf  
farmer's broccolini panzanella salad

## DESSERT

key lime pie cannolis

MEMBERSHIP PRICING: \$205 per person  
(non-member pricing: \$250 per guest)