

# Fitched

BY HAMPTONS ARISTOCRAT

WEDDINGS  
REHEARSAL DINNERS  
WELCOME





# ABOUT US:

Hamptons Aristocrat is a culinary-based event design + production company offering a full-service approach to high-end weddings.

Founded in 2014, Hamptons Aristocrat continues to redefine the culinary culture of “catering” by offering a comprehensive concierge approach for each celebration.

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





# Hitched

by HAMPTONS ARISTOCRAT





FAMILY STYLE OR HARVEST

# THE BISTRO







# bistro

## COCKTAIL HOUR

### HORS D'OEUVRES

selection of 3 passed bites

## DINNER

### FAMILY STYLE OR HARVEST

serve a beautiful harvest dinner composed of local farm vegetables, salads and grilled to perfection meats

#### SELECT 2 ENTREES

#### SELECT 1 HOT SIDE DISH

#### SELECT 1 VEGETABLE

#### SELECT 1 SALAD

## OPTIONAL ADD ONS

priced per person

**EXTRA HORS D'OEUVRES + \$8PP**

**PASSED OYSTERS + \$9PP**

**EXTRA SIDE + \$12PP**

**LATE NIGHT SNACK + \$12PP**

**BEER + WINE + \$40 PP**

.....

**PRICING: \$150 PP**

**INCLUDES STAFFING**

**INCLUDES 8 HOURS OF STAFF**

**INCLUDES 4.5 HOUR RECEPTION**

**INCLUDES CUSTOMIZABLE MENU**



# SAMPLE MENU

## PASSED HORS D'OEUVRES (3)

**BLACK TRUFFLE + BRAISED SHORT RIB GRILLED CHEESE**  
BRIOCHE + GRASS-FED SHORT RIB + GRUYERE + SHAVED BLACK TRUFFLE

**SEARED TUNA TOSTADA + AVOCADO MOUSSE + SESAME**  
SUSHI GRADE TUNA + AVOCADO + HOUSE CRISPY TORTILLA + RADISH, GF + PESC

**MISO BBQ MUSHROOM + CRISPY POTATO**  
HOISIN + MISO MARINATED BRAISED LOCAL MUSHROOMS + CRISPY POTATO, VEGAN + GF

## HARVEST DINNER

**SLICED NY STRIP STEAK BLISTERED TOMATO**  
GRASS-FED MARINATED SLICED STEAK  
BLISTERED TOMATOES + CRISPY SHALLOTS

**CHICKEN ROULADE + RACLETTE**  
PASTURE RAISED CHICKEN STUFFED  
FRENCH RACLETTE + PROSCIUTTO, GF

**CRISPY POTATOES**  
BALSAM FARM POTATOES, VEGAN + GF

**BROCCOLINI**  
GARLIC OIL, VEGAN + GF

**FARM FRISEE + GOAT CHEESE**  
AMBER WAVES FARM FRISEE + LOCAL GOAT CHEESE  
FIG VINAIGRETTE, VEG + GF

PASSED FLOURLESS BROWNIES + WARM CHOCOLATE CHIP COOKIES



the bistro, customize

## **PASSED (select 3)**

**TOMATO PIE**, house biscuit + blistered tomatoes, veg  
**LOBSTER BLT TART**, celery + aioli, pesc  
**PIG IN A BLANET**, all beef + grass-fed, house sweet potato bun  
**TUNA TOSTADA**, avocado mousse + wasabi, gf + pesc  
**ROSEMARY GRILLED CHEESE**, hand-pulled mozzarella, veg  
**SPANAKOPITA**, farm spinach + feta, veg  
**MINI BISTRO BURGER**, cornichon + remoulade  
**CRISPY TOT**, creme friache + chives + bacon, gf  
**CUCUMBER + RICOTTA**, pistachio, gf + veg

## **ENTREES (select 2)**

**SLICED STEAK**, honey tomato glazed + blistered tomato  
**LEMON PRESERVED SALMON**, artichokes, gf + df + pesc  
**SEARED TUNA**, sushi grade, farm greens + sesame, green goddess, gf + p  
**RACLETTE STUFFED CHCKEN ROULADE**, prosciutto, gf  
**BBQ CHICKEN**, hoisin marinated, df (contains soy)  
**SLICED FILET OF BEEF**, horseradish cream (+\$15 pp)  
**WILD GROUPER**, white bean + tomato, gf + df + pesc  
**ROASTED CHICKEN THIGHS**, pasture raised, olive tapenade, gf

## **Farm Sides (select 3)**

**POMME PUREE**, farm whipped potatoes + butter, gf  
**CRISPY SMASHED POTATOES**, buttermilk ranch  
**TRUFFLE MAC + CHEESE**, mecox cheddar + breadcrumbs, veg  
**LOADED CORN GRATIN**, Parmesan  
**TOMATO + MOZZARELLA PANZANELLA**, basil oil  
**GOAT CHEESE + FIG SALAD**, farm frisée + fig vinaigrette  
**SEASONAL CEASAR SALAD**, croutons  
**BROCCOLINI**, garlic oil, vegan + gf  
**HARICOT VERTS**, parm mousse + crispy shallots, veg  
**SEARED ARTICHOKEs**, olives  
**ARUGULA + SHAVED FENNEL SALAD**, citrus vinaigrette  
**SQUASH + BURATTA SALAD**, fennel + squashes puree, gf + veg



**YOU AND YOUR TEAM  
TRULY MADE YESTERDAY  
INCREDIBLE. THE FOOD,  
DECOR AND JUST THE  
ENERGY WAS MAGICAL  
AND I HAVE YOU GUYS  
TO THANK. I COULD NOT  
APPRECIATE YOUR  
EFFORTS AND EXPERTISE  
ANY MORE.**

**PLEASE THANK EVERY  
SINGLE MEMBER OF YOUR  
TEAM, THEY ARE ALL  
UNBELIEVABLE.**

**BRIDE, 2023**





TRADITIONAL PLATED DINNER

# THE CLASSIC







# classic

## COCKTAIL HOUR

### HORS D'OEUVRES

selection of 4 passed bites

### HARVEST GRAZING

select 1 grazing display

- traditional, anti-pasta
- the farmstead
- flatbreads / pizza station
- the brewery

## DINNER

### PLATED DINNER, 2-COURSE

this classic approach includes a 2-course seated dinner with choice of 2 entrees, either via pre-order or can be served tableside (butlered)

### SELECT SALAD / COLD STARTER

### SELECT 2 PLATED ENTREES

### SELECT 2 PASSED DESSERTS

.....  
PRICING: \$225 PP

**INCLUDES STAFFING**

**INCLUDES 8 HOURS OF STAFF**

**INCLUDES 4.5 HOUR RECEPTION**

**INCLUDES CUSTOMIZABLE MENU**



the classic

TRADITIONAL PLATED

# SAMPLE MENU

## PASSED HORS D'OEUVRES (4)

### SALMON + CRISPY RICE

AVOCADO MOUSSE + SPICY AIOLI / SUSHI GRADE, GF + PESC

### CRISPY TOT + BEEF TARTAR

GRASSFED + FINISHED BEEF + MUSTARD SEED + CRISPY TOT, GF + DF

### TOMATO PIE

CHEDDAR PASTRY + BLISTERED TOMATO, VEG

### SEARED GNOCCHI + CAVIAR

STURGEON CAVIAR + LEMON CREAM + FARM CHIVE, PESC

## FLATBREAD STATION

FRESH MADE HOUSE PIZZAS, SELECTION OF 3 VARIETIES, INCLUDES PIZZA OVEN  
SHAVED PROSCUITTO, STRACCIATELLA + OLIVES + FOCACCIA

## SEATED DINNER

### FIRST COURSE

AMBER WAVES FARM TOMATO STEAKS

REMOULADE + CRISPY ONIONS, VEG

### SECOND COURSE, CHOICE OF ROASTED RED SNAPPER

SHAVED FENNEL + SAFFRON AIOLI + POTATO WEDGE

### FILET OF BEEF

SHAVED BLACK TRUFFLE + FRISEE, FARM POTATO

### PASSED DESSERTS

KEY LIME PIE CANNOLIS

HOUSE BERRIES + CREAM PIE



**THANK YOU SO MUCH  
FOR EVERYTHING YOU  
GUYS DID TO MAKE OUR  
DREAMS ARE REALITY, IT  
WAS TRULY BETTER THAN  
ANYTHING I COULD HAVE  
IMAGINED.**

**EVERY SINGLE DETAIL  
WAS ABSOLUTE MAGIC  
BUT THE MAIN STAR OF  
THIS ENTIRE NIGHT WAS  
WITHOUT A DOUBT THE  
FOOD. I COULD RAVE ON  
AND ON ABOUT THE HORS  
D'OEUVRES AND  
AMAZINGLY BEAUTIFUL  
PRESENTATION AND OUR  
MAIN COURSE WAS  
REALLY UNLIKE  
ANYTHING I HAVE EVER  
HAD!**

**BRIDE, 2018**





TRADITIONAL PLATED DINNER

# THE ARISTOCRAT







# aristocrat

## COCKTAIL HOUR

### HORS D'OEUVRES

6 passed bites  
2 passed raw bar items

### HARVEST GRAZING

select 1 grazing display

- traditional, anti-pasta
- the farmstead
- flatbreads / pizza station
- the brewery

## DINNER

### PLATED DINNER, 3-COURSE

this aristocratic approach includes a 2 course dinner, starting with a housemade oasta or crudo, selection of 3 entrees, 3 dessert bites + a late night snack

### SELECT FIRST COURSE

### SELECT SECOND COURSE

### SELECT 3 ENTREES (PRE-ORDER)

### SELECT 2 PASSED DESSERTS

### SELECT 1 LATE NIGHT BITE

.....

PRICING: \$275 PP

**INCLUDES STAFFING**

**INCLUDES 10 HOURS OF STAFF**

**INCLUDES 6 HOUR RECEPTION**

**INCLUDES CUSTOMIZABLE MENU**



# COCKTAIL HOUR

## TUNA TOSTADA

AVOCADO MOUSSE + SPICY AIOLI / SUSHI GRADE, GF + PESC

## BLACK TRUFFLE + BRAISED SHORT RIB

GRASSFED + FINISHED BEEF, GRUYERE + ORGANIC PULLMAN

## SALMON MAKI TACO

SUSHI GRADE SALMON + AVOCADO MOUSSE + SUSHI RICE, GF + PESC

## NZ LAMB CHOPS

MINT RAITA

## SEARED CACIO PEPE ARANCINI

STURGEON CAVIAR + LEMON CREAM + FARM CHIVE, PESC

## SWEET POTATO TART

WHIPPED POMME + CHIVES, GF + VEG

## FLOATING RAW BAR

EAST OR WEST COAST OYSTERS + DILL MIGNONETTE  
COLLOSAL SHRIMP COCKTAIL + SPICY COCKTAIL SAUCE

## FLATBREAD STATION

FRESH MADE HOUSE PIZZAS, SELECTION OF 3 VARIETIES  
INCLUDES PIZZA OVEN + PIZZA CHEF  
SHAVED PROSCUITTO, STRACCIATELLA + OLIVES + FOCACCIA



# SEATED DINNER

## {PRE-SET} FIRST COURSE

TUNA CRUDO + EDAMAME PEA + WASABI VINAIGRETTE

\*

## SECOND COURSE

### SWEET PEA AGNOLOTTI

HOUSE MADE, STUFFED WITH LEMON RICOTTA + HERBS, VEG

\*

## THIRD COURSE (CHOICE OF)

### LOCAL SEA BASS

TAMARIND GLAZED + HARICOT VERTS + BRAISED GREENS

### PETITE FILET

ROSEMARY POMME + CHERRY MUSTARD + CRISPY SHALLOTS

### CHICKEN + ARTICHOKE

PASTURE RAISED CHICKEN + ARTICHOKE BUERRE BLANC

\*

## PASSED DESSERTS + LATE NIGHT SNACK

KEY LIME PIE CANNOLIS

HOUSE BERRIES + CREAM PIE

BISTRO BURGER, REMOULADE + FRENCH FRIES



# CUSTOMIZE

SELECT YOUR MENU (FULL CUSTOMIZATION AVAILABLE!)



CUSTOMIZE YOUR MENU



# HORS D'OEUVRES

lamb merguez dumpling xo sauce (contains shellfish + pork)  
truffle grilled cheese + shaved black truffle, veg  
smoked watermelon nigiri, pickled cucumber + sushi rice, vegan + gf  
sweet potato tart, whipped potato salad, gf + veg  
avocado + spicy crab + forbidden rice cracker, gf + p  
short rib + shaved black truffle, gruyere + brioche  
tuna tostada + avocado mousse, gf + p  
caviar tartlette + creme fraiche, pesc  
beef tartar + crispy tot + sturgeon caviar, gf  
tuna tostada + avocado wasabi mousse + shaved radish, gf + pesc  
black garlic + wagyu beef ragoon + hoisin aioli  
crispy gnocchi + sweet pea + Meyer lemon cream, veg  
red snapper fish taco + saffron aioli + pickled yuzu fennel, gf  
house puffed pig in a blanket, seasonal mustard + tomato jam  
hot butter lobster tail, skewer, gf + p  
smoked salmon + house biscuit, cucumber raita, pesc  
mini bistro burger, remoulade  
farm cantaloupe + tamarind + crispy prosciutto, gf  
cucumber + ricotta, pistacchio, gf + veg  
tomato pie, cheddar pastry dough + farm tomato, veg  
parmesan biscuit + crispy jamon iberico + parmesan mousse

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## BAR SNACKS

old bay shrimp + charcuterie  
oysters on the half shell + chilled lobster tails  
pesca fresca, shrimp + octopus + lemon, tortilla chips, gf + p  
giant soft pretzels + seasonal mustards  
saucisson + pate + french breads + mustards  
fondue + farm crudités + seasonal breads + potatoes  
french fries + smoked crema caviar + simple house-made mayo

## LATE NIGHT

*smash burgers, cheese + remoulade + pickle  
farmer's nachos, house tortillas + queso + corn  
popcorn picnic chicken + fries, honey mustard  
mozzarella + rosemary grilled cheese, veg  
chicken tacos, green goddess + feta, gf  
onion rings + remoulade  
french fries*



# Dishes

## customize here

### SALAD

tomato steak + remoulade + crispy onions, veg + gf  
bibb wedge salad, Sunday bacon + shaved radish, bleu, gf  
miso cauliflower + capers + breadcrumbs (warm), vegan  
farm wedge, carrot ginger + shaved carrot, vegan + gf  
knife + forked romaine, Caesar + breadcrumbs, veg

### CRUDO

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

### PASTA

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 PLATED ENTREES

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 BITES

key lime pie cannolis  
hot chocolate chip cookies  
butterscotch pudding tart, whip + pomegranate  
macarons



# REHEARSAL DINNER WELCOMES CLAMBAKES





# FAMILY STYLE DINNERS

\$125 per guest ++

includes chef team + servers, includes pizza oven / equipment, requires home kitchen  
10% discount for existing Wedding Clients (\$100 per guest)

## PIZZETTE CHEF DINNER

**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

**Desserts**, key lime pie cannolis

## TAQUERIA CHEF DINNER

**First Course**, plated  
tuna tostada + avocado mousse + wasabi, gf + pesc

**Second Course**, family style  
watermelon + feta, toasted coconut + tamarind, gf + veg

**Third Course**, family style  
tamarind glazed sea bass / chili pear marinated steak / jalapeño lime chicken  
house made corn tortilla, salsa verde + poblano vin + lemon crema  
dirty corn salad, cotija cheese + pimento aioli, gf + veg  
spiced black beans + rice, vegan

**Dessert**, family style, churros + de leche



# LOBSTER BOIL HARVEST

pricing includes 50 guests, 3.5 hour event, 3 servers + 1 bartender + chef team

includes bamboo plates + stainless cutlery + bistro napkin roll-ups

includes bar-table, poolware glasses, and rambler's bar offerings above

includes food table flowers / herbs, platters + serving utensils

optional: add biergarten picnic tables + benches (seats 8) for \$250 e, incl flowers

**WEDDING CLIENTS: \$10,000** (NON-WEDDING CLIENTS: \$14,000)

less than 50 guests: \$250 per guest

## THE FISHERMAN

### starters passed

tomato pie, pimento + house biscuit dough, veg

deviled quail egg + crispy prosciutto, gf

sweet potato tartlet + whipped potato salad, veg + gf

### the harvest

*served harvest style, (wooden farm table included)*

texas milkque toast, compound lobster butter

old bay shrimp, tartar + spicy cocktail sauce

butter poached lobster, clarified butter, gf + pesc

mecox sausage + corn + farm boiled potatoes (available pork-free)

buckets of mussels + clams, wolffer sauvignon blanc + butter broth, gf + pesc

filet of beef + farm vegetable skewer, grassfed + finished, gf + df

mecox cheddar + gruyere macaroni + cheese, veg

romaine caesar salad + breadcrumbs, garlic vinaigrette, veg

burrata + squash salad, pepitos + fennel, gf + veg

**pie bar**, seasonal custard + traditional pies

### fisherman's bar interactive muddle bar + bar tables

muddle bar: vodka + tequila

seasonal herb syrups + cut organic fruits + sparkling pellegrino + fresh juices

wolffer summer in a bottle rose, bridgehampton

assorted montauk beers

sassy water, fruit infused spa water



# SIGNATURE WELCOME

includes chef team + servers + 2 bartender  
includes first 75 guests / + \$100 per guest above 75

## THE BAR, 3 hours

3 cocktails: spiked summer tea, seasonal spritz, salty chihuahua  
Hamptons Water Rose / Sancerre / Chardonnay / Prosecco  
peroni beer / pellegrino + flat water

## BAR SNACKS

giant soft pretzels + seasonal mustards  
old bay poached shrimp, tarter + cocktail

## FLOATING

smoked chicken taco + green goddess + feta, gf  
salmon sashimi maki taco + sushi rice, nori + avocado mousse, gf + pesc  
bistro burgers, lettuce + tomato, remoulade  
tuna tostada + avocado mousse + wasabi, gf + pesc  
smores

**WEDDING CLIENTS: \$10,000 (NON-WEDDING CLIENTS: \$14,000)**

less than 50 guests: \$150 per guest / minimum 30 guests

# THE RANCHER

includes chef team + 2 servers / includes harvest table  
requires home kitchen + grill / does not include seating or bar

## FARMER'S HARVEST TABLE

texas milquetoast, smoked honey butter  
bbq bone-in chicken, hoisin bbq, df  
sliced NY strip, herb truffle butter, grass-fed + finished, gf  
shrimp + grits, worchestershire butter + herbs  
loaded papas bravas, cheddar + bacon + scallion, smoked crema, gf  
fig + goat cheese salad, fig vinaigrette, veg  
corn + tomato salad, salsa verde, vegan + gf  
passed mini pies: key lime pie, bourbon pecan, berry cream pies

**WEDDING CLIENTS: \$7500 (NON-WEDDING CLIENTS: \$9500)**

includes up to 40 guests / does not include alcohol or rentals



CANOE BAR

# RAW BAR





# CANOE BAR SOCIALS (HAMPTONS ONLY)

includes 14 foot wooden canoe bar + stand, ice + glassware  
\$6500 includes the first 30 guests, 2 chefs + 1 server + 1 bartender

## CANOE RAW BAR

### THE BAR, 3 hours

dirty brin + martinis + saki yuzu margaritas + peroni Negroni  
Hamptons Water Rose + Sancerre + Champagne

### THE RAW BAR BASICS

old bay poached shrimp, tarter + cocktail  
east coast oysters + seasonal  
salmon sashimi maki taco + poblano + wasabi, nori + sushi rice, gf  
tuna tostada + avocado mosuse + radish, gf + pesc

### MAKE IT A DINNER

#### Old Bay Newspaper Boil

\$2500 base fee + \$72 per person  
- package includes biergarten tables + benches, 2 chefs + 2 servers  
lobsters + shrimp + clams + sausage + corn  
buckets mussels + papas bravas + Caesar salad, veg

#### Flatbreads

\$1500 base fee + \$26 per guest  
- package includes: 1 chef + 1 server, pizza oven + display table  
truffle corn + shaved black truffle flatbread  
margarita, tomato + mozzarella + basil  
artichoke + goat cheese

#### Burger Bistro

\$1000 + \$30 per guest (food to be passed)  
- package includes: 1 chef + 1 server, req. access to home kitchen  
bistro burgers, lettuce + tomato, remoulade  
lamb burgers, grainy mustard + feta  
chicken fried cauliflower, blue-cheesed ranch + pickles, veg  
papas bravas, veg

#### Social Summer

\$1000 + \$55 per guest (food to be passed) / non-members: \$1500 + \$65  
package includes 1 chef + 1 server, req access to home kitchen  
select 2 passed hors d'oeuvres + 2 tapas



SIGNATURE

# PIZZA BAR





# 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 + adffogato, 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 bartender  
minimum 30 guests, includes server(s), chefs, pizza oven

.....

## 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  
choice of specialty cocktail + sassy water

### MEMBERSHIP PRICING: \$5000 (non-member pricing: \$4500)

includes 6 foot pizza display, variety of 3 pizzas + 2 salads + dessert bite  
includes first 40 guests, 2 chefs + 2 servers, pizza oven + equipment  
+ \$65 per additional guest



1964 AIRSTREAM PRIVATE DINING ROOM

# THE CANTINA





*airstream cantina*

## **EVENT ADD ONS**

### **COCKTAIL LOUNGE, 3 hours**

dirty brin + martinis + saki yuzu margaritas + peroni Negroni  
includes cocktail server

### **LATE NIGHT DINER HANG OUT**

chocolate milk shakes  
smash burgers, remoulade

### **ICE CREAM PARLOR**

ice cream sundaes, topping display

### **THE CANDY CANTINA**

variety of retro candy, the perfect goodie bags!

### **THE CIGAR LOUNGE**

cigar roller + lounge



## **BRIDAL SUITE**

### **BRIDAL SUITE, 6 hours**

bridesmaides enjoy your very own Airstream Lounge  
perfect for Hair + Make Up / Bride Hide Out

your bridesmaides will  
enjoy air conditioning (or heat!)  
a nice place to relax and sip champagne

\$2500 + \$500 tow fee  
optional brunch + luncheon add ons +\$25 - \$65 per person



# MOBILE PRIVATE DINING ROOM

includes up to 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

**MEMBERSHIP PRICING: \$5500**

(non-member pricing: \$7500)

# 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

key lime pie cannolis

