

**IN-STORE EVENTS**  
**SOCIALS**  
**WELLNESS + BRANDS**

Hamptons  
Aristocrat

# HAMPTONS + PALM BEACH

**CANAPÉS**, *bite sized, passed or stationary*

**SELECT 3**

Ricotta + Cucumber, pistachios, gf + veg  
Goat Cheese + Zucchini Tartlet, veg  
Sweet Potato Pie, Trout Roe, gf + pesc  
Kale + Gruyère Soufflé Tart, lemon cream, veg  
Tuna Tostada, avocado mousse + radish, gf + pesc  
Caviar Tartlette, lemon crema, pesc  
Deviled Quail Egg + caviar, gf + pesc  
Tomato Pie, pimento cheese + farm tomato + biscuit crust, veg  
Parmesan Biscuit, parmesan mousse + crispy jamon, contains pork  
BBQ Mushroom Maki Taco, nori + sushi rice + avocado mousse, gf + vegan  
Mini Key Lime Pie Cannolis, veg  
Berries + Cream Tartlette, veg  
Flourless Brownie Bites, gf + veg

## **GRAZING, OPTIONAL ADD ONS**

cheese board, seasonal cheese crackers + grapes, \$250  
brunch board, mini pastries + chocolate chip waffle bites, \$225  
dessert board, cookies, flourless brownies, \$150  
champagne + wine, \$12 per guest  
ice + ice bin, \$50  
hot coffee + tea, \$5 per guest / mimosas + \$5 per guest

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## **SOCIAL PACKAGE, \$2500**

### **PERFECT FOR UP TO 50 GUESTS**

includes choice of 3 passed bites (add 1 more + \$350)  
includes 2 Butlers, 5 hours onsite + 3 hours of service  
includes flat + sparkling water, sliced lemon + lime  
includes wine glasses, passing trays, cocktail napkins  
requires: small staging area, access to handwashing sink

**RESIDENTIAL  
CORPORATE  
IN-HOME**

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## **SIGNATURE CHEF BRUNCH**

**\$350 + \$22 PER RESIDENT (MINIMUM 25 GUESTS)**

*includes onsite chef for 3 hours + all equipment, platters + serving*  
chef prepared omelettes, fresh vegetables + assorted cheese, herbs  
spanish torta, potato + egg wedges, gf + veg  
provencal salad, caper mustard vinaigrette, vegan + gf  
smoked salmon board + accoutrements  
prosciutto + seasonal cheeses + olives  
fresh fruit, melons + citrus + berries  
assorted pastries + toasts

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## **DROP OFF BREAKFAST**

**\$450, INCLUDES UP TO 25 GUESTS + DELIVERY + SET UP**

### **EACH DROP OFF INCLUDES:**

Assorted Croissants, freshly baked  
your choice of 1 quiche  
your choice of 1 gluten-free item

## **4" INDIVIDUAL QUICHES**

**SELECT 1**

kale + gruyere quiche, pasture raised eggs baked, gf + veg  
spinach + artichoke quiche, pasture raised egg + organic spinach, veg  
bacon + egg + cheese quiche, heritage bacon + pasture raised egg

## **INDIVIDUAL BREAKFAST, ALL GF**

**SELECT 1**

breakfast salad tostada, jammy egg + bacon + avocado mousse, gf  
deviled egg tostada, jammy egg + pimento cheese + blistered tomato, gf  
egg frittata, spinach + goat cheese, pasture raised eggs, gf + veg  
sweet potato tart, smoked salmon + whipped pomp, serve cold, gf + veg  
parfait, greek yogurt + house granola + seasonal curd, gf + veg

## **OPTIONAL ADD ONS**

french toast, 100% maple syrup, chaffing dish required, \$125  
bacon + sausage, chaffing dish required, \$140  
breakfast potatoes, saffron aioli, gf + vegan, \$95  
2 foot fruit board, sliced melons + citrus, berries, \$95  
build your own yogurt parfaits, granola + greek yogurt, organic berries, \$150

**BRUNCH  
BREAKFAST  
BRUNCH SOCIALS**

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## **CONTINENTAL BREAKFAST, *ready-to-serve***

fruit salad, seasonal organic fruits, vegan + gf, 4oz coconut bowls, \$12e  
fruit skewers, berries + seasonal melons + fruits, v + gf, \$4 e  
yogurt + granola parfaits, seasonal berries, \$12e  
chia seed pudding, cocoa, vegan + gf, \$14e  
overnight oats, coconut milk, vegan + gf, \$14e  
deviled eggs, gf + veg, per half dozen, \$24  
European continental: cheese + prosciutto + biscuit + jam, 2 foot \$200  
smoked salmon + pickled rye + cucumber + raita, pesc, 2 foot \$300  
assorted pastries: croissant / chocolate croissant / biscuit + jam, \$200

## **QUICHES + FRITTATAS, 4" INDIVIDUAL, SERVE ROOM TEMP \$15 EACH**

kale + gruyere quiche, pasture raised eggs baked, gf + veg  
spinach + artichoke quiche, pasture raised egg + organic spinach, veg  
bacon + egg + cheese quiche, heritage bacon + pasture raised egg  
egg white frittata, spinach + goat cheese, pasture raised eggs, gf + veg  
sweet potato tart (no egg), whipped pomp + herbs, serve cold, gf + veg

## **SCRAMBLES, CHAFFING DISH, FEEDS 12 \$135**

blistered tomato + mozzarella omelette, pasture raised eggs, gf + veg  
truffle mushroom + gruyere, pasture raised egg, gf + gf  
feta + olive + tomato + spinach, pasture raised eggs, gf + veg  
goat cheese + chive, pasture raised eggs, gf + veg  
simple scramble, herbs  
tofu tostada, tofu scramble + crispy tostada + sliced avocado, v + gf

## **BREAKFAST HANDHELDS + SANDWICHES \$12 PER PERSON**

BEC, heritage bacon + egg + cheddar  
breakfast tacos, scrambled + feta, green goddess + tomato, gf + veg  
avocado toast, multigrain + avocado smash, sesame seeds + lime + chili, v  
egg salad, japanese style. milque bread + pasture raised eggs, veg

## **GRIDDLE + GRAZING, CHAFFING DISH OR 2 FOOT, FEEDS 12**

french toast, 100% maple syrup, chaffing dish required, \$125  
bacon + sausage, chaffing dish required, \$140  
breakfast potatoes, saffron aioli, gf + vegan, \$95  
2 foot fruit board, sliced melons + citrus, berries, \$95  
build your own yogurt parfaits, granola + greek yogurt, organic berries, \$150

**BUILD YOUR OWN**