

**HAMPTONS  
ARISTOCRAT**

**HAMPTONS  
PALM BEACH  
MIAMI  
JUPITER ISLAND**





# 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: @chefscociety\_ (Members Only)

[www.hamptonsaristocrat.com](http://www.hamptonsaristocrat.com)





# 24 HOUR MENU

BY 12 PM THE DAY BEFORE

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Crudités feeds 6: \$125 / feeds 12 +: \$175

organic farm baby vegetables house hummus (contains sesame) + ranch

Cheese Board feeds 6: \$140 / feeds 12 +: \$200

grassfed soft cheese, assorted international cheese, crackers + grapes + seasonal fruits

Cheese + Charcuterie feeds 6: \$165 / feeds 12: \$215

grassfed soft cheese, assorted international cheese, crackers + grapes + seasonal fruits

Chicken Skewers, 24 pcs, \$140

sug: 3 per person / choose style: chili lime, bbq, saki glazed, df + gf

Shrimp Skewers, 36 pcs of shrimp / \$125

sug: 1-2 per person / choose style: bbq or salsa verde or old bay poached

Chef's Choice Assorted Sandwich Board \$125 / \$250

an assortment of signature sandwiches

Chef's Choice Wrap Board \$125 / \$250

an assortment of chef's choice wraps

Picnic Chicken, boneless pasture raised 3lbs, \$150

fried chicken, ranch + honey mustard

Chicken Tostadas, 12 pcs \$95

pulled chicken + crispy tortilla + green goddess + feta, gf

Select Side Dishes + Salad / feeds 6 \$75 each

Sesame Noodle Salad, gf + vegan

Dirty Corn, pimento cheese + feta, gf + veg

Caesar Salad, farm greens + croutons + shaved parmesan

Watermelon + Feta Salad, toasted coconut + poppy seeds, gf + veg

# 72 HOURS NOTICE





# HORS D'OEUVRES

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Ricotta + Cucumber, pistachios, gf + veg

Parmesan Biscuit, crispy prosciutto + parmesan mousse

Miso Cauliflower Sushi, tempura caper, gf + veg

Lobster BLT Tartlette, celery, pesc + \$25

Spicy Tuna + Cucumber, tobika, gf + pesc

Sweet Potato Tart, gf + veg

Goat Cheese + Sweet Pea Tart, veg

Mini Kale + Gruyere Quiche, veg

Smoked Salmon + House Biscuit, dill cream, p

Caviar Tart + Lemon Crema, pesc + \$50

Wagyu Shaved Beef + Mushroom Pate + Caviar + \$25

Tomato Pie, pimento cheese + tomato, veg

**COCKTAIL PARTY, DELIVERED: \$750**

SELECT 5 / 24 PCS OF EACH

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**A LA CARTE: \$125 each**

24 pcs of 1 kind

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STEW RECOMMENDED



# GRAZING

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## **WOODEN: FEEDS 6 (10.5") FEEDS 12 (14")**

### **Crudités \$125 / \$175**

organic farm baby vegetables, house hummus (contains sesame) + ranch

### **Cheese Board \$140 / \$200**

grassfed soft cheese, assorted international cheese, crackers + grapes + seasonal fruits

### **Cheese + Charcuterie \$165 / \$215**

grassfed soft cheese, assorted international cheese, crackers + grapes + seasonal fruits

### **Shrimp + Charcuterie \$150 / \$225**

old bay poached shrimp, assorted nitrate free charcuterie, cocktail + tarter sauces

### **Sandwich Board \$125 / \$250**

prosciutto + buratta, arugula + balsamic vin, ciabatta  
shaved turkey + cucumber, tzatziki, sourdough  
wagyu + farm romaine, horseradish cream, ciabatta

### **Wrap Board \$125 / \$250**

chicken caesar, farm romaine + parmesan, caesar  
hummus + romaine + lettuce + feta + cucumber + olives  
prosciutto + raw vegetables + caper vinaigrette

### **Old Bay Shrimp Cocktail \$65 per lb**

old bay poached shrimp, tarter + cocktail sauce

### **Watermelon Board \$65 / \$120**

organic local watermelon wedges

### **Cookie Board \$50 / \$75**

chocolate chip cookies

### **Seasonal Fruit Board \$75 / \$140**

organic local seasonal fruits melons, berries+ citrrus



# SALADS + WRAPS

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## **CHOPPED ENTREE SALADS**

FEEDS 6, \$175

**seared sushi grade tuna**

farm greens + poblano vinaigrette

**herb chicken caesar**

romaine + kale, garlic vin + croutons on the side

**provencal salad**

green beans + farm bibb + mustard vin

choose: smoked salmon / cold poached shrimp / prosciutto

**saki glazed chicken salad**

shaved cabbage + carrot + endive + sesame vin

**falafel greek salad**

farm romaine + feta + olives + artichokes, red wine vin

**traditional chicken cobb**

farm romaine + bacon + pickled farm egg + feta  
buttermilk vinaigrette

## **MAKE IT A WRAP**

12 PCS / \$105

CHOOSE 1 ENTREE SALAD ABOVE



# SLIDERS + TACO

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## SANDWICH SLIDERS

\$105, 12 pcs / feeds 6 - 8

prosciutto + burrata + arugula + fig balsamic  
tomato caprese + mozzarella + basil aioli  
bbq mushroom + pimento cheese, brioche, veg  
turkey BLT, pasture raised, aioli on the side  
shaved wagyu beef + horseradish  
jamon + compe + dijon + puff pastry  
chicken salad, lemon + celery, house biscuit  
hamptons mini lobster rolls + celery, + \$110  
lobster tail blt, ciabatta, + \$110  
turkey + cucumber, tzatziki

## TOSTADAS + TACOS

\$125, 12 pcs, feeds 6 - 8

tuna tostada + avocado mousse + shaved radish gf +\$30  
chicken tostada, shaved lettuce + feta + lemon cream  
chicken taco, salsa verde + feta, shaved lettuce, gf  
cauliflower tacos + coconut cream, veg + gf

# SUNSET SAILS

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## PICNIC ENTREES

ready to enjoy / no reheat necessary

**chicken skewers**, \$7 each / sug 3 per person  
choose style: chili lime, bbq, saki glazed, df + gf

**shrimp skewer**, \$12 each / sug 1 per person df + gf  
bbq or salsa verde or old bay poached

sliced **filet of beef**, sliced \$95 per lb, df + gf  
horseradish cream + parker rolls

chilled **lobster tails + claws**, 2 decon. lobsters, \$95  
aristocrat tarter sauce + cocktail sauce, gf + p

**seared tuna**, sushi grade, sesame, \$125 / lb

**picnic chicken**, boneless fried chicken \$50 per lb

## PICNIC SIDE DISHES

serve cold or room temperature

**feeds 6: \$75 / feeds 12: \$125**

buratta + squash salad, peppitos + fennel, gf + veg

watermelon + feta salad, poppy, gf + veg

dirty corn, pimento cheese + feta, gf + veg

sesame noodle salad, shaved vegetables

lemon ricotta tortellini salad + arugula + \$40

farm romaine caesar salad, croutons

grilled farm vegetables, caponata, v + gf

farmer's slaw, carrots + cabbage + tahini vinaigrette, v + gf



# SIGNATURE PACKAGES



[WWW.HAMPTONSARISTOCRAT.COM](http://WWW.HAMPTONSARISTOCRAT.COM)

# the happy hour

**STEWARD/STEWARDESS REQUIRED ON BOARD**

## **CAVIAR TASTING**

### **HORS D'OEUVRES**

Spicy Tuna + Cucumber, tobika, gf + pesc

Smoked Salmon + Sweet Potato + Trout Roe, gf + p

Miso Cauliflower Sushi, tempura "caviar", gf + vegan

Caviar Tart + Lemon Crema, pesc

Wagyu Shaved Beef + Mushroom Pate + Caviar

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### **COCKTAIL PARTY**

24 PCS OF EACH

6 SUGAR CANE PASSING TRAYS

\$795



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# PACKAGES

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## ARISTOCRAT PICNIC

mini lobster rolls, celery + lemon aioli, sweet potato  
prosciutto + buratta + arugula, fig vin sandwich  
tuna tostadas + avocadi mousse, shaved radish, gf + p  
farm crudités + seasonal dips + tortilla chips  
signature cheese board, grapes + crostinis, honey  
watermelon wedges, vegan + gf  
chocolate chip cookies

**FEEDS 6: \$650 / FEEDS 12: \$1000**

includes bamboo plates, serving tongs + wooden cutlery + napkins

## SIGNATURE LUNCHEON

farm crudités + dip board, 2 foot, v + gf  
herb chicken + kale + romaine, caesar salad  
seared tuna + farm greens, goddess, gf + p\*  
housemade lemon tortellini salad + arugula, veg  
burrata + squash salad, pepitos, gf + veg  
seared artichokes + parm mousse, gf + veg

**FEEDS 6: \$550 / FEEDS 12: \$950**

includes bamboo plates, serving tongs + wooden cutlery + napkins

## BAJA LUNCHEON

seasonal crudites + guacamole board, tortilla chips  
tuna tostadas + avocado mousse + shaved radish, gf + pesc  
chili lime skewers, green goddess dressing, gf  
cauliflower tacos + coconut cream + chili lime, gf + veg  
dirty corn, on the cob, pimento cheese + feta  
green goddess quinoa salad, pomegranate + shaved radish, gf + veg  
watermelon + feta + coconut salad, gf + veg

**FEEDS 12: \$850**

includes bamboo plates, serving tongs + wooden cutlery + napkins