

CHEF COURSED DINNER

Enjoy beautifully curated seasonal dishes, served course by course. Hyper focused on seasonal harvest, pasture raised + grass-fed meats. Customize your menu below

FIRST PLATED, SELECT 1

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

plated: beet carpaccio + parmesan + pickled mustard seed, gf + veg

plated: salmon crudo + crispy rice + spicy aioli, gf + pesc

plated: frisee + goat cheese + fig vinaigrette. gf + veg

plated: knife + fork farm caesar salad + breadcrumbs, veg

plated: seared tuna + wasabi vinaigrette + seasonal vegetable, gf + p

SECOND PLATED, SELECT 1

plated: house ricotta gnocchi + farm jalapeno + corn puree, veg

plated (april - july): sweet pea + ricotta agnolotti + meyer lemon, veg

plated (july - oct): saffron + tomato pasta + ricotta + burrata, veg

plated: lemongrass couscous + lobster, pesc

plated: lobster tail, chowder, pesc, poured tableside, gf

plated: ricotta gnocchi + smoked creme fraiche + meyer lemon + caviar, p

PRICING

\$3000 base (2 servers / 2 chefs)

\$185 per guest, menu (minimum 18 guests)

- select 3 passed bites (off hors d'oeuvres menu)
- includes 6 hours of onsite staffing, 4 course dinner
- includes table top: ceramic plates for each course + cutlery
- + tax + service fee + delivery + gratuity

THIRD BUTLER'ED, SELECT 2

served with artisanal breads, dinner rolls, whipped herb butter + focaccia

petite filet of beef, farm potatoes + frisee + truffle soy vinaigrette

roasted guinea hen + baby potato + cherry mustard, honey pistachio

red snapper + olives + fennel + saffron aioli, gf + pesc

tamarind glazed sea bass + braised greens + long beans, gf + df + p

confit chicken thighs + artichokes + fried capers, gf

salmon + yuzu hollandaise, farm asian succotash, gf + pesc

sliced ribeye, summer corn + tomato + crispy shallots

roasted grouper/cod, farm tomato + white bean, gf + df

lobster boil : lobster tails + corn + potatoes + sausage

included: smoked eggplant + quinoa + caponata, gf + vegan

optional: sub maitake or cauliflower steak for any preparation above

+ \$500 for plated entree, order ahead via invitation

DESSERT PLATED, SELECT 1

butter milk biscuit + seasonal compote + cream, veg

pot de creme, chocolate mousse + kettle corn, gf + vegan

key lime pie + meringue , veg

chocolate pecan pie, a la mode, contains nuts

affogato, gelato + espresso, gf + veg, includes ice cream bowl (+\$5 pp)

KOSHER FRIENDLY

FAMILY STYLE DINNERS

PIZZETTE BITES + BAR

aperol spritzs + negrotinis + white sangria + selection of wines
flat + sparkling water
passed: salmon crudo maki taco + crispy rice, avocado, gf + pesc
passed: crispy gnocchi + caviar + smoked crema, pesc
passed: cucumber + ricotta + pistachio crumble

DINNER TABLESIDE FIRST

tuna crudo, edamame peas + wasabi vinaigrette

SECOND, family style

house tomato agnolotti + saffron cream, veg
farmer caesar salad, parmesan + garlic vinaigrette, veg

THIRD, family style

black truffle + corn flatbread, shaved truffle
margarita pizza, fresh mozzarella + farm tomato
roasted snapper, fennel + saffron aioli, gf + pesc
crispy artichokes, marinated artichokes, vegan
broccolini + garlic oil, vegan + gf

DESSERT, family style

key lime pie cannolis + flourless brownies + berries

PRICING MINIMUM GUEST COUNT 18

- \$350 per guest plus tax + admin
- chef staffing, servers + bartender / includes set up + breakdown
 - includes your choice of table + chair combination
 - includes all plateware, cutlery, napkins + flowers + table top
 - *requires access to home kitchen + grill / includes pizza oven*

TAQUERIA BITES + BAR

carafes of margaritas + buckets of coronitas
guacamole + lobster queso + pickled corn salsa + crudités
zucchini blossom quesadillas + zucchini salsa, veg + gf
tuna tostada + avocado mousse, gf + p

DINNER TABLESIDE FIRST

scallop ceviche + local citrus + tortilla chips

ON THE TABLE

sauces: salsa verde + poblano vinaigrette + lemon crema
house made corn tortillas
green goddess quinoa salad + poblano + pomegranet
spiced black beans + rice, vegan
dirty corn salad, cotija cheese + pimento aioli, gf + veg

BUTLERED

tamarind glazed sea bass
chili pear marinated steak
jalapeño lime chicken

DESSERT, family style

churros + de leche

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- \$350 per guest plus tax + admin
- chef staffing, servers + bartender / includes set up + breakdown
 - includes your choice of table + chair combination
 - includes all plateware, cutlery, napkins + flowers + table top
 - *requires access to home kitchen + grill / includes pizza oven*

THE HARVEST TABLE

THE RANCHER

BAR SNACKS

giant soft pretzels + seasonal mustards
saucisson + pate + french breads + mustards
fondue + farm crudités + seasonal breads + potatoes

THE HARVEST SERVED HARVEST STYLE

texas milquetoast, smoked honey butter
bbq bone in pasture raised chicken
sliced NY strip, herb truffle butter, grassfed, gf
tamarind glazed grouper or salmon skewers
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

RAMBLER'S BAR INTERACTIVE MUDDLE BAR

muddle bar: vodka + tequila
seasonal herb syrups + cut organic fruits + sparkling pellegrino
fresh juices +
assorted montauk beers
sassy water, fruit infused spa water

PRICING MINIMUM 18 GUESTS, 3.5 HOUR EVENT

\$365 per guest plus tax + admin, include chef team, servers + bartender
- includes ceramic 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
- requires access to home kitchen + grill / al fresco kitchen + \$2500

THE FISHERMAN

STARTERS BITE-SIZED PASSED

old bay shrimp + charcuterie
oysters on the half shell
pesca fresca, shrimp + octopus + lemon, tortilla chips, gf + p

THE HARVEST SERVED HARVEST STYLE

texas milkque toast, compound lobster butter
old bay shrimp + sausages, tartar + spicy cocktail sauce
butter poached lobster, clarified butter, gf + pesc
buckets of mussels + clams, wine + butter broth, gf + pesc
filet of beef + farm vegetable skewer, grassfed, gf + df
mecox cheddar + gruyere macaroni + cheese, veg
romaine caesar salad + breadcrumbs, garlic vinaigrette, veg
grilled seasonal vegetables + salsa verde, gf + vegan

RAMBLER'S BAR INTERACTIVE MUDDLE BAR

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

PRICING MINIMUM GUEST COUNT 18

\$400 per guest plus tax + admin
- includes chef staffing, servers + bartender
- includes bar-table, poolware glasses, premium bar
- includes food table flowers / herbs, platters + serving utensils
- requires access to home kitchen + grill
- 3 hour event (plus 2 hours of set up + 1 hour of breakdown)