

HAMPTONS ARISTOCRAT

SUMMER

House Chef

includes 1 private chef, 3 hours onsite, chef's counter display

MEDITERRANEAN

counter display, chef served

select 2 entrees

parsley chicken, farm kale + romaine, garlic vinaigrette, gf + df

cumin scented filet of beef + grilled vegetables, gf + df

roasted grouper, white beans + tomato, matbucha, gf + df

whole roasted red snapper + saffron aioli, herbs, gf + pesc

sides

salad: summer squash + burrata + fennel, gf + veg

side: za'atar roasted carrots, balsam farm + pepitos

side: tabouleh salad, lemon + cracker wheat + herbs, vegan

side: olive tapenade potatoes, lemon, v

accoutrements

house pita, hummus, farm crudites, baba ganoush

PRICING

\$1000 base chef fee

\$125 per guest (10 guest minimum spend)

requires access to home kitchen, platters, equipment

includes 2.5 hours onsite

lunch: 11 am - 1:30 pm, lunch at 12:30 pm

dinner: 6:00 pm - 8:30 pm, dinner at 7:00 pm

SUMMER House Chef

DETAILS

enjoy the luxury of your own personal chef at-home without the full summer commitment! our incredible + seasoned restaurant trained chefs are ready to make your summer delicious! With a bit of time between events (Hamptons Summer House Series is only available Sunday - Thursday, some Fridays), our chef's would love to come into your home and prepare a beautiful (counter) spread for up to 18 guests. Dishes featured are all composed of only local ingredients, organic / organic practice, pasture raised + grass-fed.

Select from 3 Menu Styles (the Mediterranean, the Bistro, the Capri) with up to 6 entree options each, offering you an endless variety of dishes + approaches!

New menus to be featured each month!

DETAILS: Your Chef will arrive about 90 minutes prior to your requested dinner time, prepare, finish + set out your selected menu on the counter, these dishes will be displayed on your own platters or leave-behind platters that we can provide. The chef will describe each dish, assist with serving the entrees, and then cleans the kitchen + departs. (approx 2.5 - 3 hours onsite)

REQUIRES: access to home kitchen, simple + general kitchen equipment like pots + pans, working oven + stove top (possibly a grill if accessible). Client to set their own table, to provide plates, cutlery, napkins, water glasses, etc.

ONLINE BOOKING ONLY (although we would love to chat with you so please call us any time!)

LIMITED SLOTS, offering 8 slots for each lunch + dinner

** please note that this is a curated private chef experience, menus are pre-selected, this is served on the kitchen counter or buffet table, does not include a server or dishwasher, client can provide housekeeper to assist in the dinner clearing + dishwasher stocking after dinner.

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BISTRO

select 2 entrees

bistro burger, acabonack grassfed beef, brioche
seared tuna, mesclun greens + green goddess dressing, gf + pesc
NY strip steak, smoked butter, gf
bbq bone in chicken, df + gf
lobster tails, farm corn + tomatoe, gf + pesc (+\$35 per guest)
raclette stuffed chicken roulade + prosciutto, gf, contains pork
roasted salmon, artichoke buerre blanc, gf

sides

salad: provancal salad, shaved farm vegetables
salad: marinated + a la plancha artichokes + parmesan mousse, gf + veg
side: grilled seasonal vegetables, vegan + gf
side: potato galette + caviar + crema, gf

accoutrements

farm radishes + smoked butter / house dinner rolls

PRICING

\$1000 base chef fee

\$165 per guest (10 guest minimum spend)

requires access to home kitchen, platters, equipment

includes 2.5 hours onsite

lunch: 11 am - 1:30 pm, lunch at 12:30 pm

dinner: 6:00 pm - 8:30 pm, dinner at 7:00 pm

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CAPRI

select 2 entrees

shrimp scampi, lemon + butter + herbs, gf + pesc
sliced flank steak, blistered tomatoes + crispy shallots, gf + df
giant meat balls, farm tomato sauce + shaved parmesan
confit chicken thighs, artichokes + fried capers, gf
seared sushi grade tuna, mesclun greens, gf + pesc
seasonal gnocchi, shaved parmesan, veg

sides

salad: knife + fork farm caesar salad + bread crumbs, veg (available gf)
salad: buratta + squash, fenne, gf + veg
side: crispy artichokes, meyer lemon aioli
side: simple broccolini + garlic oil, vegan + gf

accoutrements

sour dough baguettes + shaved prosciutto

PRICING

\$1000 base chef fee

\$140 per guest (10 guest minimum spend)

requires access to home kitchen, platters, equipment

includes 2.5 hours onsite

lunch: 11 am - 1:30 pm, lunch at 12:30 pm

dinner: 6:00 pm - 8:30 pm, dinner at 7:00 pm