

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.



# YACHT EATS



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# Hamptons Aristocrat

## 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

### A LA CARTE:

\$150 / SINGLE PLATTER OF 24

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# HORS D'OEUVRES

## BUILD YOUR OWN

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 + \$25

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

Tomato Pie, pimento cheese + tomato, veg

COCKTAIL PARTY, DELIVERED

SELECT 5

24 PCS OF EACH

6 SUGAR CANE PASSING TRAYS

COCKTAIL NAPKINS

\$750

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# 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**

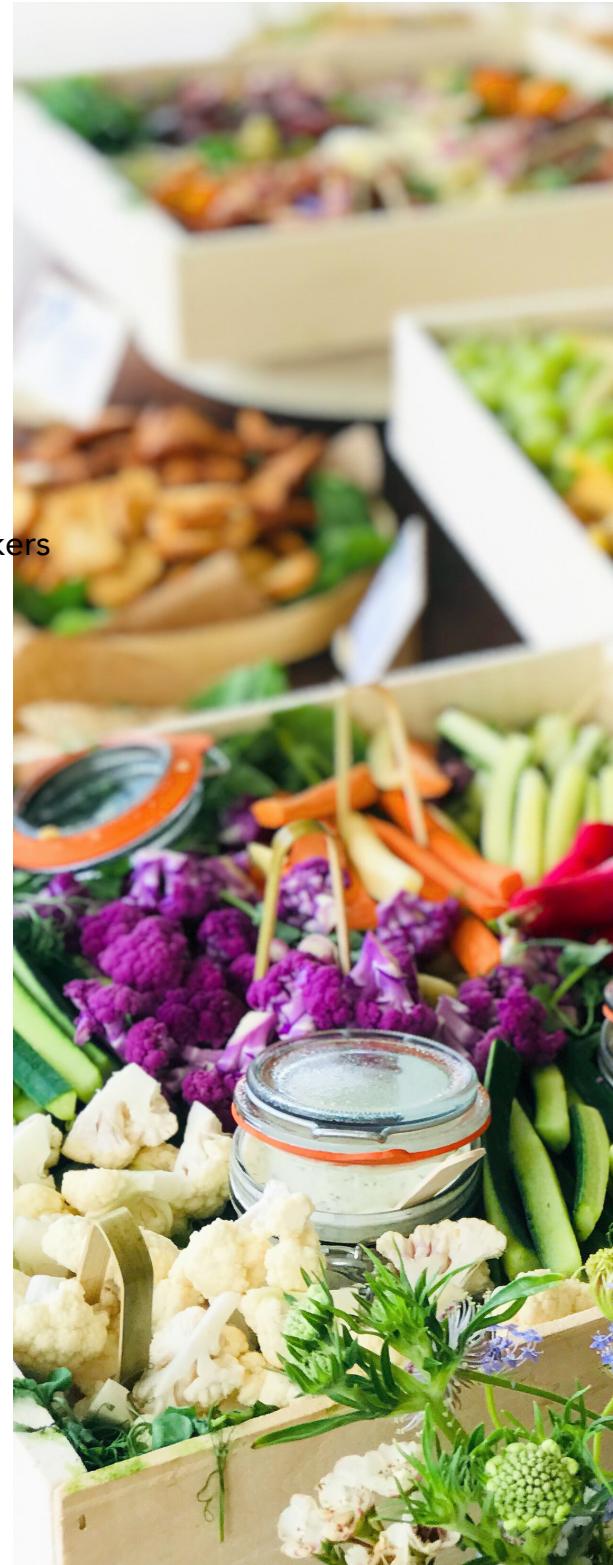
chicken caesar, farm romaine + parmesan, caesar  
hummus + romaine + lettuce + feta + cucumber + olives  
prosciutto + raw vegetables + caper vinaigrette

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

chocolate chip cookies

**Watermelon Board \$75 / \$100**

organic local watermelon wedges



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# **SALADS + WRAPS**

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## **ENTREE SALADS**

FEEDS 6, \$165

### **herb chicken caesar**

romaine + kale, garlic vin + croutons on the side

### **provencal salad**

green beans + farm bibb + mustard vin

choice of: smoked salmon, cold poached shrimp

### **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

## **WRAP BOARD**

12 PCS / \$95

CHOOSE 1 SALAD ABOVE

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# **SLIDERS + TACO**

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## **SANDWICH SLIDERS**

**\$95, 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, milque toast + aioli**

**shaved wagyu beef + horseradish**

**jamon + compté + dijon + puff pastry**

**chicken salad, lemon + celery, house biscuit**

**hamptons lobster roll + celery, + \$110**

**lobster tail blt, ciabatta, + \$110**

**turkey + cucumber, tzatziki**

## **TOSTADAS + TACOS**

**\$95, 12 pcs, feeds 6 - 8**

**tuna tostada + avocado mousse + shaved radish gf**

**chicken tostada, shaved lettuce + feta + lemon cream**

**chicken taco, salsa verde + feta, shaved lettuce, gf**

**cauliflower tacos + coconut cream, veg + gf**

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# SUNSET SAILS

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## MAIN DISHES

ready to enjoy / no reheat necessary

**chicken skewers**, 24 pcs / \$125

choose style: chili lime, bbq, saki glazed, df + gf

**sliced filet of beef**, sliced 3lbs, \$250, df + gf  
horseradish cream + rolls

**chilled lobster tails**, 6 pcs, \$125

aristocrat tarter sauce + cocktail sauce, gf + p

**grilled shrimp**, 36 shrimp, \$125, df + gf + p  
bbq or salsa verde

**picnic fried chicken**, boneless 3lbs, \$125

## 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

# DROP OFF PACKAGES



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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 + avocado 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 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 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