# the HAMPTON SOCIAL

# PRIVATE EVENT & GROUP DINING MENUS

Parker HOSPITALITY

TO LEARN MORE & PLAN YOUR EVENT

www.thehamptonsocial.com/private-events

1126-PE

V-vegetarian GF-gluten free V-vegan

dietary restrictions accommodated by request

## HOT HORS D'OEUVRES By the Dozen

| | | |
|---|---|---|
| **BRUSSELS SPROUTS** toasted rounds, goat cheese, hot honey | 42.00 | V GF |
| **COCONUT TOFU BITES** mango salsa, sweet chili glaze, pickled red onions | 48.00 | V V |
| **MEDITERRANEAN SHRIMP SKEWER** mojo marinated shrimp | 60.00 | GF |
| **CHICKEN SKEWER** mojo marinated chicken breast, creamy chili sauce | 48.00 | GF |
| **MINI MEATBALLS** tomato cream sauce | 48.00 | |
| **MINI SMASHBURGER** [ AVAILABLE WITH BEYOND MEAT +$12 ] beef patty, mustard aioli, homemade pickles, cheddar cheese, brioche bun | 48.00 | |
| **MINI GRILLED CHEESE** sourdough, parmesan butter, cheddar, provolone, swiss, spicy tomato bisque | 48.00 | V |
| **PARMESAN TRUFFLE FRY CUPS** crispy fries tossed in truffle oil, parmesan cheese, truffle aioli | 42.00 | V |
| **CRAB CAKE BITES** lump crab, breadcrumbs, lemon garlic aioli, chives | 60.00 | |

## COLD HORS D'OEUVRES By the Dozen

| | | |
|---|---|---|
| **TUNA TARTARE** ahi tuna, guacamole, chili vinaigrette, sesame seeds, cucumbers, on a teaspoon | 48.00 | |
| **DEVILED EGGS** creamy goat cheese filling, bacon, chives, old bay | 36.00 | GF |
| **CAPRESE SKEWERS** mozzarella balls, cherry tomatoes, balsamic glaze, pesto | 36.00 | V GF |
| **CRAB + SHRIMP BRUSCHETTA** pan seared shrimp, crab, chili aioli, smoked tomatoes | 60.00 | |
| **MINI MAINE LOBSTER ROLL** fresh lobster meat, creamy dressing, new england bun | MKT | |
| **BEET & GOAT CHEESE CROSTINI** beets, whipped goat cheese, chili honey, shaved almonds, ciabatta crostini | 36.00 | V |

## RAW BAR By the Dozen

| | | |
|---|---|---|
| **EAST COAST OYSTERS** cocktail sauce, rosé mignonette | MKT | GF |

## PLATTERS Serves 24 Per Order

| | | |
|---|---|---|
| **ARTISANAL CHEESE PLATTER** whipped goat cheese, manchego, smoked gouda, grapes, peanuts, house pickles, hot honey, crackers, grilled bread | 140.00 | V GF |
| **CHARCUTERIE PLATTER** chef's selection of cured meats, house pickles, peanuts, olives, mustard, crackers, grilled bread | 160.00 | GF |
| **DIP DUO** housemade salsa, avocado hummus, queso fresco, tortilla chips, vegetables | 100.00 | V GF V |
| **FRUIT PLATTER** seasonal fruit, honey yogurt dip | 120.00 | V GF V |
| **VEGETABLE PLATTER** radishes, cucumbers, carrots, grape tomatoes, celery, ranch | 120.00 | V GF V |
| **GRILLED VEGETABLE PLATTER** medley of grilled vegetables | 120.00 | V GF V |

## BRUNCH BITES By the Dozen

| | | |
|---|---|---|
| **PARFAIT CUPS** honey greek yogurt, fresh berries, granola | 48.00 | V GF |
| **FOUR CHEESE EGG BITES** mozzarella, cheddar, queso fresco, parmesan | 42.00 | V GF |
| **CHEESY BACON EGG BITES** smoked gouda, mozzarella, cheddar cheese, and scallions | 42.00 | V GF |
| **FRENCH TOAST SKEWER** french toast, house syrup, powdered sugar | 42.00 | V |
| **BISCUIT SANDWICHES** scrambled egg, bacon, cheddar, mustard aioli | 42.00 | |
| **HAM SANDWICH** sourdough, ham, cheddar, provolone, swiss, egg | 48.00 | |
| **AVOCADO TOAST** avocado hummus, crostini round, pickled red onion, lemon zest | 60.00 | V GF V |

## STATION ENTREES Serves 24 Per Order

| | | |
|---|---|---|
| **BEEF TENDERLOIN** horseradish cream, demi glace, sauce on side | 350.00 | |
| **MEDITERRANEAN SALMON** dukkah-spiced salmon, roasted tomatoes, tzatziki, and tomato oil | 300.00 | |
| **GOLDEN BUTTERMILK CHICKEN** crispy pickle-brined breast and thigh | 250.00 | |
| **CREAMY SPICY VODKA PASTA** pipette pasta, spicy calabrian tomato cream, parmesan, and fresh basil | 150.00 | V |
| **HAMPTON MAC & CHEESE** four cheese, parsley, breadcrumbs | 150.00 | V |

## STATION SALADS Serves 24 Per Order

| | | |
|---|---|---|
| **HAMPTON CAESAR** romaine lettuce, shaved parmesan, caesar dressing, and crispy croutons | 74.00 | V |
| **LIGHTHOUSE SALAD** mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing | 90.00 | V |

## STATION SIDES Serves 24 Per Order

| | | |
|---|---|---|
| **BROCCOLINI** | 125.00 | V GF V |
| **MASHED POTATOES** | 125.00 | V GF |
| **ASSORTED DINNER ROLLS** | 48.00 | V |

## SWEET TREATS By the Dozen

| | | |
|---|---|---|
| **LEMON BARS** | 36.00 | |
| **TIRAMISU** | 48.00 | |
| **SNICKERDOODLE COOKIES** | 24.00 | |
| **CHOCOLATE CHIP COOKIES** | 24.00 | |
| **RASPBERRY ALMOND SHORTBREAD** | 52.00 | GF |
| **BROWNIE BITES** | 32.00 | |
| **BANANA CREAM PIE CUPS** | 36.00 | |

# PLATED LUNCH MENU (available Monday - Friday)

Our Plated Lunch is available for groups of up to 60 guests. Groups of 40 or more must submit preselected entrée choices to the venue 10 business days in advance, and the host must provide place cards showing each guest's selection.

## 60 PER PERSON

3 COURSE: HOST CHOOSES ONE STARTER & THREE ENTRÉE OPTIONS + DESSERT

## 70 PER PERSON

4 COURSE: HOST CHOOSES ONE APPETIZER, ONE STARTER & THREE ENTRÉE OPTIONS + DESSERT

### APPETIZERS

**HONEY GLAZED BRUSSELS SPROUTS** roasted brussels sprouts, whipped goat cheese, warm chili honey, toasted shaved almonds

**COOPERS BEACH CALAMARI** flash-fried, lemon garlic aioli, cocktail sauce, lemon, and arugula

**GUACAMOLE DIP** corn, feta, sesame seeds, cilantro, tortilla chips

**PARMESAN TRUFFLE FRIES** skinny fries with truffle oil, parmesan, and truffle aioli

### STARTERS

**CREAMY TOMATO BISQUE** housemade, shaved parmesan, basil

**HAMPTON CAESAR SALAD** romaine lettuce, shaved parmesan, caesar dressing, and crispy croutons

**LIGHTHOUSE SALAD** mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

### ENTREES

**CRISPY COCONUT TOFU** edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

**DOUBLE WAGYU SMASH BURGER*** double wagyu patty, cheddar, pickles, mustard aioli, house chips

**SHELTER ISLAND CHICKEN SANDWICH** crispy fried, slaw, apple, swiss, pickles, spicy aioli, house chips

**CREAMY SPICY VODKA PASTA** pipette pasta, spicy calabrian tomato cream, parmesan, and fresh basil

**MEDITERRANEAN BOWL** brown rice and quinoa with greens, beets, cucumber, edamame hummus, feta, and tahini

**MEDITERRANEAN SALMON** dukkah-spiced salmon, green beans, herbed bulgur wheat, quinoa, roasted tomatoes, tzatziki, and tomato oil

**BLACKENED SEA BASS** barramundi with coconut rice, broccolini, mango salsa, and spicy mango purée

**GOLDEN BUTTERMILK CHICKEN** crispy pickle-brined breast and thigh with coleslaw, housemade biscuit, and hot honey

**STEAK FRITES*** 8 oz USDA Prime NY strip, prepared medium with garlic butter, béarnaise, and skinny fries*

**MAINE LOBSTER ROLL [ ADDITIONAL $20 PER ORDER ]** fresh lobster meat, creamy dressing, new england bun, house chips

### DESSERT

**CHEF'S SELECTION**

# PLATED DINNER MENU **(available 7 days a week)**

Our Plated Dinner is available for groups of up to 60 guests. Groups of 40 or more must submit preselected entrée choices to the venue 10 business days in advance, and the host must provide place cards showing each guest's selection.

## 65 PER PERSON

3 COURSE: HOST CHOOSES ONE STARTER & THREE ENTRÉE OPTIONS + DESSERT

## 75 PER PERSON

4 COURSE: HOST CHOOSES ONE APPETIZER, ONE STARTER & THREE ENTRÉE OPTIONS + DESSERT

## APPETIZERS

**HONEY GLAZED BRUSSELS SPROUTS** roasted brussels sprouts, whipped goat cheese, warm chili honey, toasted shaved almonds

**COOPERS BEACH CALAMARI** flash-fried, lemon garlic aioli, cocktail sauce, lemon, and arugula

**GUACAMOLE DIP** corn, feta, sesame seeds, cilantro, tortilla chips

**PARMESAN TRUFFLE FRIES** skinny fries with truffle oil, parmesan, and truffle aioli

## STARTERS

**CREAMY TOMATO BISQUE** housemade, shaved parmesan, basil

**HAMPTON CAESAR SALAD** romaine lettuce, shaved parmesan, caesar dressing, and crispy croutons

**LIGHTHOUSE SALAD** mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

## ENTREES

**CRISPY COCONUT TOFU** edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

**DOUBLE WAGYU SMASH BURGER*** double wagyu patty, cheddar, pickles, mustard aioli, house chips

**CREAMY SPICY VODKA PASTA** pipette pasta, spicy calabrian tomato cream, parmesan, and fresh basil

**MEDITERRANEAN BOWL** brown rice and quinoa with greens, beets, cucumber, edamame hummus, feta, and tahini

**MEDITERRANEAN SALMON** dukkah-spiced salmon, green beans, herbed bulgur wheat, quinoa, roasted tomatoes, tzatziki, and tomato oil

**BLACKENED SEA BASS** barramundi with coconut rice, broccolini, mango salsa, and spicy mango purée

**GOLDEN BUTTERMILK CHICKEN** crispy pickle-brined breast and thigh with coleslaw, housemade biscuit, and hot honey

**MAINE LOBSTER ROLL [ ADDITIONAL $20 PER ORDER ]** fresh lobster meat, creamy dressing, new england bun, house chips

**STEAK FRITES*** 8 oz USDA Prime NY strip, prepared medium with garlic butter, béarnaise, and skinny fries*

**THE CLASSIC RIBEYE* [ ADDITIONAL $20 PER ORDER ]** 12 oz USDA prime with garlic butter, mashed potatoes, and demi-glace

## DESSERT

**CHEF'S SELECTION**

# PLATED BRUNCH MENU

**Available Saturday - Sunday until 3:00 pm**

*Nashville Location, Available Friday - Sunday*

Our Plated Brunch is available for groups of up to 40 guests. Groups of 30 or more must submit preselected entrée choices to the venue 10 business days in advance, and the host must provide place cards showing each guest's selection.

## 50 PER PERSON

3 COURSE: HOST CHOOSES ONE APPETIZER, ONE STARTER, & THREE ENTRÉE OPTIONS

### APPETIZERS

**HONEY GLAZED BRUSSELS SPROUTS** roasted brussels sprouts, whipped goat cheese, warm chili honey, toasted shaved almonds

**COOPERS BEACH CALAMARI** flash-fried, lemon garlic aioli, cocktail sauce, lemon, and arugula

**GUACAMOLE DIP** corn, feta, sesame seeds, cilantro, tortilla chips

**PARMESAN TRUFFLE FRIES** skinny fries with truffle oil, parmesan, and truffle aioli

### STARTERS

**CREAMY TOMATO BISQUE** housemade, shaved parmesan, basil

**HAMPTON CAESAR SALAD** romaine lettuce, shaved parmesan, caesar dressing, and crispy croutons

**LIGHTHOUSE SALAD** mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

**FRESH FRUIT CUP** fresh fruit sweetened with honey & mint

### ENTREES

**MILK BREAD FRENCH TOAST** grand marnier orange sauce, buttermilk syrup, blueberries, powdered sugar, orange zest, and mint

**DOUBLE WAGYU SMASH BURGER*** double wagyu patty, cheddar, pickles, mustard aioli, house chips

**SOUTHWEST SCRAMBLE** scrambled eggs with smoked gouda, mushrooms, pico de gallo, cilantro crema, hash & cheese casserole, and sourdough

**GATSBY BREAKFAST** two eggs with bacon, hash & cheese casserole, and sourdough

**SHELTER ISLAND CHICKEN SANDWICH** crispy fried, slaw, apple, swiss, pickles, spicy aioli, house chips

**POWER BREAKFAST BOWL** fried egg with brown rice, quinoa, black beans, avocado, plantains, salsa, and jalapeño aioli

**CRISPY COCONUT TOFU** edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

**THE PERFECT BREAKFAST SANDWICH** seasonal bagel, jammy egg, scallion cream cheese, roasted tomatoes, arugula

**MAINE LOBSTER ROLL [ ADDITIONAL $20 PER ORDER ]** fresh lobster meat, creamy dressing, new england bun, house chips

**SOUTHERN STACK** crispy buttermilk chicken, french toast with vanilla bourbon butter, and hot honey

# BRUNCH BUFFET

**Available Saturday - Sunday until 3:00 pm**

*Nashville Location, Available Friday - Sunday*

## 40 PER PERSON

3 ENTREE SELECTIONS + 2 SIDES

## 47 PER PERSON

4 ENTREE SELECTIONS + 2 SIDES

## ENTREES

**HAMPTON CAESAR SALAD** romaine lettuce, shaved parmesan, caesar dressing, and crispy croutons

**LIGHTHOUSE SALAD** mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

**MINI SMASH BURGERS** beef patty, mustard aioli, homemade pickles, cheddar cheese, brioche bun

**MINI GRILLED CHEESE** sourdough, parmesan butter, cheddar, provolone, swiss, spicy tomato bisque

**FRENCH TOAST** french toast, house syrup, powdered sugar, whipped butter

**HAMPTON MAC N CHEESE** four cheese, parsley, breadcrumbs

**CHEESY BACON SCRAMBLE** smoked gouda, mozzarella, cheddar cheese, and scallions

## SIDES

**BISCUITS**

**HASH & CHEESE CASSEROLE**

**TURKEY SAUSAGE**

**PORK SAUSAGE**

**BACON**

**SOURDOUGH TOAST**

**FRUIT**

# BEVERAGE PACKAGES

**Only for private parties - Excludes Shots, Rocks, Neats & Martinis**

## ROSÉ ALL DAY

BRUNCH ONLY - SATURDAY & SUNDAY 10:00AM - 3:00PM

*Nashville Location, Available Friday - Sunday*

Seasonal Rose, Sparkling Rose, Hampton Frose, N/A Sparkling Rose, Mimosas, Coffee & Tea

**2 HOUR PACKAGE - 40 PER PERSON**

**+15 PER ADDITIONAL HOUR**

## BEER & WINE

Select Beers, House Red & White Wine, Seasonal Rosé, Prosecco & Sparkling Rosé,
N/A Sparkling Rose, N/A Bottled Beer, Soft Drinks, Coffee & Tea

**2 HOUR PACKAGE = 40 PER PERSON**
**3 HOUR PACKAGE = 50 PER PERSON**
**4 HOUR PACKAGE = 60 PER PERSON**

## CLASSIC BAR

House Spirits, Select Beers, House Red & White Wine, Seasonal Rose, Prosecco & Sparkling Rose,
N/A Sparkling Rose, N/A Bottled Beer, Soft Drinks, Coffee & Tea

**2 HOUR PACKAGE = 50 PER PERSON**
**3 HOUR PACKAGE = 60 PER PERSON**
**4 HOUR PACKAGE = 70 PER PERSON**

*Package availability dependent on space

# BEVERAGE PACKAGES

**Only for private parties - Excludes Shots, Rocks, Neats & Martinis**

## PREMIUM BAR

Choice of 2 Specialty Cocktails, Premium Spirits, Select Beers, House Red & White Wine, Seasonal Rose, Prosecco & Sparkling Rose, N/A Sparkling Rose, N/A Bottled Beer, Soft Drinks, Coffee & Tea

**2 HOUR PACKAGE = 60 PER PERSON**
**3 HOUR PACKAGE = 70 PER PERSON**
**4 HOUR PACKAGE = 80 PER PERSON**

### SPECIALTY COCKTAILS

**THE SKINNY** tradicional blanco, orange liqueur, lime, agave

**CUCUMBER MINT** tradicional blanco, fresh cucumber, mint, lime, agave

**GOLDEN HOUR** bourbon, black tea cordial, mint, lemon

**HAMPTON HUGO** sparkling wine, st. germain, lychee, mint, soda

## ZERO PROOF DRINK PACKAGE

Choice of 2 Zero Proof Mocktails, Fresh Juices, N/A Rose, Soft Drinks, Coffee & Tea

**2 HOUR PACKAGE = 30 PER PERSON**
**3 HOUR PACKAGE = 40 PER PERSON**
**4 HOUR PACKAGE = 50 PER PERSON**

### ZERO PROOF MOCKTAILS

**HAMPTON NO-JITO** non-alcoholic spirit, simple, lime, fresh mint, soda

**VIOLET HOUR** butterfly pea tea, lemon, mint

**WINTER SANGRIA** tost sparkling sangria, berry, sage

## NON-ALCOHOLIC DRINK PACKAGE

Fountain Sodas, Coffee & Tea

**8 PER PERSON**

**ADD FRESH JUICES - 15/PP**

Orange, pineapple, cranberry, grapefruit

*Package availability dependent on space

# BEVERAGE PACKAGES

**Only for private parties - Excludes Shots, Rocks, Neats & Martinis**

## BAR PACKAGE UPGRADES

### POP THE BUBBLY

Elevate every celebration with a sparkling-wine toast that sets the tone for the moment.

**12 PER PERSON**

## MIMOSA BAR

Choice of Three Juices: Orange, pineapple, cranberry, grapefruit

**40 PER PERSON**

**+150 ATTENDANT FEE**

## COCKTAIL CARAFES

**THE SKINNY** tradicional blanco, orange liqueur, lime, agave

**45 CARAFE**

**ROSÉ SANGRIA** vodka, sparkling rosé, st. germain, benedictine, orange

**45 CARAFE**

**MIMOSA**

**52 CARAFE**

Choice of Three Juices: Orange, pineapple, cranberry, grapefruit

## YACHT SHOTS

Make your celebration big with a round of our sparkling Yacht Shots

**10 PER ORDER**

**FROSÉ - 50**
**LEMON DROP - 60**
**MINI ESPRESSO MARTINI - 80**

*Package availability dependent on space

# FREQUENTLY ASKED QUESTIONS

### WHAT IS A FOOD AND BEVERAGE MINIMUM, AND WHAT IS INCLUDED?

It's the minimum amount you'll spend on our food and drinks, based on your event's time, date, guest count, and space. It covers all the options we provide—no hidden extras.

### ARE THERE ANY OTHER FEES ON TOP OF MY FOOD AND BEVERAGE MINIMUM?

No room rental fees here. Just a 4% administrative fee and a set gratuity of 18–20%, depending on the venue, added to your final bill.

### WHAT HAPPENS IF WE DO NOT MEET OUR SET MINIMUM ON THE DAY OF THE EVENT?

If you are still under your minimum spend by the end of your event, a remaining balance fee will be applied to the final check. Please note: we cannot offer to-go bottles of wine or spirits, to-go food, or gift cards for remaining minimums.

### WHEN ARE MY FINAL FOOD AND BEVERAGE SELECTIONS ALONG WITH MY FINAL GUEST COUNT DUE?

Final menu selections are due 10 business days before your event. Final guest count and any remaining balance payments are due 5 business days out.

### WHAT IF I HAVE GUESTS WITH ALLERGIES OR DIETARY RESTRICTIONS?

Our menu is marked with icons for items that can be prepared vegetarian, gluten-free, and vegan. Just let your event manager know which items need special attention and share any specific allergies or restrictions.

### CAN I BRING MY OWN CAKE OR DESSERTS?

Absolutely. You're welcome to bring a cake or sweet treats from a licensed bakery that list the full ingredients. Just note there's a $3 per person outside dessert fee to keep things tidy on our end.

### CAN WE BRING IN OUR OWN BOTTLES OF WINE OR ALCOHOLIC BEVERAGES?

You can bring up to 3 standard bottles of wine for a corkage fee of $25 per bottle. For anything else, just check with us first—additional fees may apply.

### CAN I ORDER OFF THE REGULAR MENU FOR FOOD & BEVERAGE?

If your group's 20 people or fewer, you can order straight from our regular dining menu—no need for a pre-set menu. For beverages, parties of 30 or fewer, we can offer a fully open bar with no restrictions; parties of 30+, restrictions may apply.

### HOW EARLY CAN I ARRIVE IF I WANT TO DECORATE THE SPACE?

You'll have 30 minutes before your event to set the scene. Need more time to work your magic? We can arrange extra setup time for an additional fee.

### CAN I BRING MY OWN DECORATIONS?

We love when guests add their own flair. Centerpieces, electric candles, weighted balloons, and table runners are all great. Please note, we do not allow glitter, confetti, adhesives, and loose balloons—trust us, they're more trouble than they're worth.

### WHAT HAPPENS IF I'M LATE TO MY EVENT?

We get it—life happens. If you're running behind, a quick heads-up is always appreciated. Just keep in mind that your contracted end time stays the same, even if your start time shifts.

### CAN I EXTEND MY EVENT DAY-OF?

If the vibe is right and the space is available, you're welcome to extend your event on the day. Additional time can be added for a fee—just check in with the on-site manager day-of your event.

### CAN I PLAY MY OWN MUSIC OR USE A MIC FOR SPEECHES, TOASTS, OR PRESENTATIONS?

If you've booked a fully private space, absolutely—bring the playlist, cue the mic, and let the speeches roll. Just keep in mind that A/V setups vary by location, so be sure to check with us ahead of time to see what's available and what we can provide.

# the HAMPTON SOCIAL

## TO LEARN MORE & PLAN YOUR EVENT

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Parker
HOSPITALITY

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