

EST. *The* 2015
HAMPTON
SOCIAL

Group Dining Menus



TO LEARN MORE & PLAN YOUR EVENT
events@thehamptonsocial.com



HORS D'OEUVRES • PRICED PER DOZEN - PASSED OR DISPLAYED

HOT

BRUSSELS SPROUTS - toasted rounds, goat cheese, hot honey	42	V	GF	
STUFFED MUSHROOMS - beyond meat, green onion, parmesan cheese	48	V	GF	V
COCONUT TOFU BITES - mango salsa, sweet chili glaze, pickled red onions	42	V		V
MEDITERRANEAN SHRIMP SKEWER - mojo marinated shrimp	60			
CRAB CAKE BITES - lump crab, garlic aioli	72			
CHICKEN SKEWER - mojo marinated chicken breast, spicy aioli	48			
MINI MEATBALLS - tomato cream sauce	48			
MINI SMASH BURGERS (Also available with Beyond Meat +\$12)				
beef patty, mustard aioli, homemade pickles, cheddar cheese, brioche bun	48			
MINI GRILLED CHEESE - sourdough, parmesan butter, cheddar, provolone, swiss, tomato bisque	48	V		
MINI MEATBALL SUBS - hand rolled meatballs, provolone cheese, marzano sauce, new england bun	48			

COLD

AVOCADO TOAST - avocado hummus, crostini round, asparagus, pickled red onion, lemon zest.....	60	V	GF	V
TUNA TARTARE - ahi tuna, guacamole, chili vinaigrette, sesame seeds, cucumbers, on a teaspoon	48			
GOAT CHEESE CROSTINI - granny smith apple, pickled red onion, hot honey glaze	48	V	GF	
BRUSCHETTA - tomato, fresh corn, asparagus, white balsamic vinaigrette, pesto	42	V		
MINI MAINE LOBSTER ROLL (Add \$20 Per Person when Selected as Entree Selection)				
fresh lobster meat, creamy dressing, new england bun	MKT			
CRAB + SHRIMP BRUSCHETTA - pan seared shrimp, crab, chili aioli, smoked tomatoes	60			

RAW BAR • PRICED PER DOZEN

JUMBO SHRIMP COCKTAIL	75			
cocktail sauce, best mustard sauce				
EAST COAST OYSTERS	MKT			
cocktail sauce, rosé mignonette				
SALMON POKE	160			
umami, mango, crab, chili aioli, tortilla chips, vegetables				

PLATTERS • PRICED PER PLATTER - SERVES 24

ARTISANAL CHEESE PLATTER	140	V	GF	
whipped goat cheese, manchego, smoked gouda, grapes, pistachios, house pickles, hot honey, crackers, grilled bread				
CHARCUTERIE PLATTER	160		GF	
chef's selection of cured meats, house pickles, pistachios, olives, mustard, crackers, grilled bread				
DIP DUO	100	V	GF	V
housemade salsa, avocado hummus, queso fresco, tortilla chips, vegetables				
FRUIT PLATTER	120	V	GF	V
seasonal fruit, honey yogurt dip				
VEGETABLE PLATTER	120	V	GF	V
radishes, cucumbers, carrots, grape tomatoes, celery, ranch, blue cheese dressings				
GRILLED VEGETABLE PLATTER	120	V	GF	V
medley of grilled vegetables				



BRUNCH BITES • PRICED PER DOZEN • ONLY SAT-SUN BEFORE 3:00PM

STATIONED

PARFAIT CUPS - honey greek yogurt, fresh berries, granola	48	V
FOUR CHEESE EGG BITES - mozzarella, cheddar, queso fresco, parmesan	42	V GF
DENVER EGG BITES - ham, pepper, cheddar, onion	42	
VEGGIE EGG BITES - egg whites, seasonal vegetables	42	V GF V
PANCAKE STACK - three mini pancakes, maple syrup	42	V
FRENCH TOAST SKEWERS - french toast, house syrup, powdered sugar	42	V
BISCUIT SANDWICHES - scrambled egg, candied bacon, cheddar, mustard aioli	48	
HAM SANDWICHES - sourdough, ham, cheddar, provolone, swiss, egg	48	

STATIONED ENTREES • FEEDS 24 • SAUCES ON THE SIDE • MINIMUM 24 GUESTS

BEEF TENDERLOIN - horseradish cream, demi glaze	350
SOY GLAZED SALMON - seafood cucumber garnish	300
HERB ROASTED CHICKEN - lemon wedge, smoked tomatoes, parsley	250
SPICY PIPETTE - parmesan, basil, calabrian pepper vodka cream sauce	150
HAMPTON MAC & CHEESE - cheddar, gouda, parmesan	150

STATIONED SALADS • FEEDS 24 • DRESSINGS ON THE SIDE • MINIMUM 24 GUESTS

HAMPTON CAESAR - mesclun salad, house made caesar, crispy bacon, croutons, grated parmesan	84
LIGHTHOUSE - mixed greens, tomatoes, croutons, cucumbers, white balsamic vinaigrette	90
GREEN GODDESS - tomato, hard boiled egg, cucumber, grilled lemon	96

STATIONED SIDES • FEEDS 24 • MINIMUM 24 GUESTS

ASPARAGUS.....	125
ROASTED RED POTATOES	125
ASSORTED DINNER ROLLS - whipped butter	48

SWEET TREATS • PRICED PER DOZEN - PASSED OR DISPLAYED

BLUEBERRY BREAD PUDDING - orange glaze	48
LEMON BARS - lemon curd, shortbread crust, powdered sugar	36
TIRAMISU - mascarpone, lady fingers soaked in espresso, cocoa powder sprinkle	48
SNICKERDOODLES	24
CHOCOLATE CHIP COOKIES	24



LUNCH MENU (AVAILABLE MONDAY - FRIDAY)

DINNER MENU (AVAILABLE 7 DAYS A WEEK)

For plated events, groups of 40 or more will need to preselect their menu and provide entree selections to the venue 10 business days in advance. Placecards noting the guest selection will be required from the event host.

54 PER PERSON

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

64 PER PERSON

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

APPETIZERS

ROASTED BRUSSELS SPROUTS - oven roasted, goat cheese, chili honey, almonds

COOPERS BEACH CALAMARI - crispy fried, lemon garlic aioli, cocktail sauce

SPINACH DIP - garlic parmesan crumble, bagel chips, served warm

PARMESAN TRUFFLE FRIES

STARTERS

NEW ENGLAND CLAM CHOWDER - corn, potatoes, bacon

HAMPTON CAESAR SALAD - mesclun salad, house made caesar, crispy bacon, croutons, grated parmesan

LIGHTHOUSE SALAD - mixed greens, tomato, croutons, cucumber, white balsamic vinaigrette

ENTREES

CRISPY COCONUT TOFU - mango salsa, sweet chili glaze, pickled red onions

SMASH BURGER - double patty, cheddar, mustard aioli, pickles, brioche bun

SHELTER ISLAND CHICKEN SANDWICH - crispy fried, slaw, apple, swiss, pickles, spicy aioli, brioche bun

SPICY PIPETTE - parmesan, basil, calabrian pepper vodka cream sauce

ROASTED SALMON - sautéed greens, asparagus, sesame seeds, seafood salad, sweet honey-soy glaze

ROASTED CHICKEN - herb roasted half chicken, baby potatoes, feta, chicken jus

BALSAMIC GLAZED SKIRT STEAK - hand selected, grilled asparagus, creamed street corn

SHORT RIB - creamy sweet polenta, corn, demi-glace

LOBSTER ROLL (+ \$20) - fresh lobster meat, creamy dressing, new england bun

DESSERT

CHEF'S SELECTION



PLATED BRUNCH MENU

SATURDAY & SUNDAY UNTIL 3:00PM

Brunch events of 30 guests or more will need to preselect their menu and provide entree selections to the venue 10 business days in advance. Placecards noting the guest selection will be required from the event host.

50 PER PERSON

HOST SELECTS ONE APPETIZER, ONE STARTER & THREE ENTRÉE OPTIONS

APPETIZERS

ROASTED BRUSSELS SPROUTS - oven roasted, goat cheese, chili honey, almonds

COOPERS BEACH CALAMARI - crispy fried, lemon garlic aioli, cocktail sauce

SPINACH DIP - garlic parmesan crumble, bagel chips, served warm

PARMESAN TRUFFLE FRIES

STARTERS

FRESH FRUIT CUP - fresh fruit sweetened with honey & mint

HAMPTON CAESAR - mesclun salad, house made caesar, crispy bacon, croutons, grated parmesan

LIGHTHOUSE SALAD - mixed greens, tomato, croutons, cucumber, white balsamic vinaigrette

ENTREES

BANANAS FOSTER FRENCH TOAST - amaretto caramel, crispy plantains, pecans, powdered sugar

SMASH BURGER - double patty, cheddar, pickles, mustard aioli, brioche bun

DENVER SCRAMBLE - peppers, onions, scrambled egg, cheddar, ham

SHELTER ISLAND CHICKEN SANDWICH - crispy fried, slaw, apple, swiss, pickles, spicy aioli, brioche bun

SUNRISE BEACH BOWL - brown rice, quinoa, avocado, plantains, onion, fried egg, black beans, salsa, jalapeño aioli

CRISPY COCONUT TOFU - mango salsa, sweet chili glaze, pickled red onions

BREAKFAST SANDWICH - bacon, scrambled egg, cheddar, croissant

LOBSTER ROLL (+ \$20) - fresh lobster meat, creamy dressing, new england bun

BREAKFAST BURRITO - scrambled egg, potatoes, sausage, black beans, queso, sour cream



BRUNCH BUFFET

40 PER PERSON

3 ENTREE SELECTIONS + 2 SIDES

47 PER PERSON

4 ENTREE SELECTIONS + 2 SIDES

ENTREES

HAMPTON CAESAR SALAD - mesclun salad, house made caesar, crispy bacon, croutons, parmesan

LIGHTHOUSE SALAD - mixed greens, tomato, croutons, cucumber, white balsamic vinaigrette

MINI SMASH BURGERS - mustard aioli, house pickle, cheddar cheese (Also available with Beyond Meat +\$12)

MINI GRILLED CHEESE - sourdough, parmesan butter, cheddar, gouda, swiss, tomato bisque

BUTTERMILK PANCAKES - whipped butter, house syrup

FRENCH TOAST - maple syrup, powdered sugar

HAMPTON MAC & CHEESE - cheddar, gouda, parmesan

SPICY PIPETTE - parmesan, basil, calabrian pepper vodka cream sauce

FOUR CHEESE SCRAMBLE - parmesan, cheddar, mozzarella, queso fresco

DENVER SCRAMBLE - peppers, onions, scrambled egg, cheddar, ham

VEGGIE EGG WHITE SCRAMBLE - red & green peppers, onion, egg whites

SIDES

BISCUITS

HASH BROWNS

TURKEY SAUSAGE

PORK SAUSAGE

BACON

CROISSANTS

CONTINENTAL BREAKFAST - MINIMUM 12 GUESTS

25 PER PERSON

STARTERS

ASSORTED PASTRIES & BREADS

PARFAIT CUPS - honey greek yogurt, fresh berries, granola

CROISSANTS

MUFFINS



BEVERAGE PACKAGES

ONLY FOR PRIVATE PARTIES - EXCLUDES SHOTS, ROCKS, NEATS & MARTINIS

ROSÉ ALL DAY

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

SEASONAL ROSÉ, SPARKLING ROSÉ, HAMPTON FROSÉ, MIMOSA, 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, SOFT DRINKS, COFFEE & TEAS

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 ROSÉ, PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 50 PER PERSON
3 HOUR PACKAGE - 60 PER PERSON
4 HOUR PACKAGE - 70 PER PERSON

*Package availability dependant on space



BEVERAGE PACKAGES

ONLY FOR PRIVATE PARTIES - EXCLUDES SHOTS, ROCKS, NEATS & MARTINIS

PREMIUM BAR

PREMIUM SPIRITS, SELECT BEERS, HOUSE RED & WHITE WINE, SEASONAL ROSÉ, PROSECCO & SPARKLING ROSÉ, 2 SPECIALTY COCKTAILS, SOFT DRINKS, COFFEE & TEA

2 HOUR PACKAGE - 60 PER PERSON

3 HOUR PACKAGE - 70 PER PERSON

4 HOUR PACKAGE - 80 PER PERSON

SPECIALTY COCKTAILS

HAMPTON FROSÉ

tito's handmade vodka,
rose wine, peach puree

HAMPTON BOURBON MULE

evan williams bourbon,
owens ginger beer, mint

ZERO PROOF DRINK PACKAGE

2 ZERO PROOF OPTIONS, FRESH JUICES, SOFT DRINKS, COFFEE & TEA

2 HOUR PACKAGE - 30 PER PERSON

3 HOUR PACKAGE - 40 PER PERSON

4 HOUR PACKAGE - 50 PER PERSON

CHOOSE TWO

SPARKLING ROSE - non-alcoholic with notes of peach, strawberry, pear

THE LIGHTHOUSE - sicilian lemonade, rosemary

GINGERLY THYMED - ginger beer, thyme, orange, lime

*Package availability dependant on space



BEVERAGE PACKAGES

ONLY FOR PRIVATE PARTIES - EXCLUDES SHOTS, ROCKS, NEATS & MARTINIS

BAR PACKAGE UPGRADES

POP THE BUBBLY

What better way to celebrate than a toast with sparkling wine

12 PER PERSON

ROSÉ TASTING

Featuring a curated rosé tasting station, including 3 rosés and tasting notes

3 HOUR PACKAGE - 35 PER PERSON

+150 ATTENDANT FEE

MIMOSA BAR

MIMOSA BAR - 2 CLASSIC, 1 SPECIALTY OPTION

3 HOUR PACKAGE - 40 PER PERSON

+150 ATTENDANT FEE

CLASSIC JUICES - CHOOSE TWO

ORANGE, CRANBERRY,

GRAPEFRUIT, PEACH

SPECIALTY JUICES - CHOOSE ONE

PASSION FRUIT, LAVENDER LEMON, SPICED STRAWBERRY

NON-ALCOHOLIC DRINK PACKAGE

FOUNTAIN SODAS, COFFEE & TEA (FRESH JUICES CAN BE ADDED)

3 HOUR PACKAGE - 8 PER PERSON

3 HOUR PACKAGE + FRESH JUICES - 15 PER PERSON

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