

Hamptons

Celebrate in style or seal the deal

Hamptons can accommodate up to 120 guests for seated functions and 175 guests for standing receptions in our Main Room. Smaller groups may be hosted in a section of our Main Room, restaurant or alleyway. Our entire restaurant may also be secured for a completely private event. Hamptons is ideal for business or social gatherings, private or corporate events. We host receptions, rehearsal dinners, engagement parties, wine tastings, seminars, audio-visual presentations and more.



Our talented staff will make your occasion one to remember!

Private events at Hamptons can take many forms. We feel it is important for you, our guests, to receive the best food, beverage, service and ambience available.

Our basic dinner package consists of a two-course dinner priced at \$30 consisting of a small mixed green salad and roasted chicken with mixed vegetables and potato. Or if you prefer, you could choose a slice of cake instead of a salad for the same price.

Premium dinner packages start at \$40 per person. You may select from the menu choices offered below with the option of the listed additions or substitutions.

Five-course or more elaborate tasting menus may be arranged directly with the restaurant.



To avoid a room charge, Main Room events have a \$1500 food and beverage minimum (exclusive of taxes and gratuity) on Monday, Tuesday, Friday and Saturday nights. That minimum is reduced on Wednesday and Thursday evenings.

\$40 per person Premium Packages. Please select from the following choices:

Appetizer / Salads (select one)

Baby Green Salad with Hard Boiled Egg,
Red Radishes, Candied Pecans
and Crispy Bacon with Sherry Vinaigrette

Classic Aviator's Salad with Rustic Croutons

Garden Tomato and Fresh Mozzarella Salad with
Baby Arugula Leaves, Parmesan
and Aged Balsamic Vinegar (+3)

*Cup of Pureed Roasted Butternut Squash Soup

*Cup of Hamptons' Mediterranean Style
Chickpea Soup

*Cup of Hamptons' Classic Shrimp-Corn
Chowder

Carolina Plantation Gold Risotto with Local
Shrimp, Arugula and Mascarpone Cheese (+5)

Oysters -3 Pieces (seasonal) (+15)
(Caviar option+5 per piece)

Sesame Encrusted Yellowfin Tuna on Palmetto
Sweet Onion with Mango Avocado Salsa (+15)

Hamptons Shrimp and Grits - Sweet Carolina
Prawns on Creamy Cheddar Infused Grits (+5)

****Soups available for groups of 30 or fewer***

Main Course Options (select one)

Balsamic Glazed Prosciutto Wrapped
Chicken Breast on Basmati Rice
and Vegetable Ratatouille

Roast Heritage Pork Loin
with Mashed Potatoes, Sautéed Mushrooms
and Whole Grain Mustard Sauce

Sautéed Carolina Shrimp with Fettuccini
and Home Grown Zucchini
in White Wine Basil-Tomato Sauce

Crispy Pan Seared Salmon on Basmati Rice
with Steamed Garden Vegetables
and Lemon-Tomato Beurre Blanc

Pappardelle Pasta with Meatballs,
Fresh Tomato Sauce, Mozzarella and Basil

Angus Tenderloin with Fresh Herb Risotto,
Forest Mushrooms
and Thyme Infused Beef Reduction (+10)

Grilled Rib Eye Steak with Yukon Gold
Mashed Potatoes, Sautéed Forest Mushrooms
and Truffled Reduction (+15)

Slow Roast "Bone In" Pork Chop
with Sweet Potato Puree, Sauerkraut,
and Riesling Sauce (+3)

Main Course Options (continued)

Bistro Filet Steak with Yukon Gold
Mashed Potatoes, Sautéed Forest
Mushrooms and Truffled Reduction(+5)

Pan Seared Carolina Grouper with
Creamy Grits, Hamptons' Garden Vegetable
Succotash and Crispy Cornbread (+10)

***All dinners include homemade bread
and iced tea.***

Desserts (select one)

Classic Tiramisu

Red Velvet Cake Terrine

A Slice of Coconut cake

Chocolate Cake with Berries (+3)

Our Warm Fresh Baked Sticky Bun
with Homemade Butter Pecan Ice Cream
and Hot Caramel Sauce (+3)

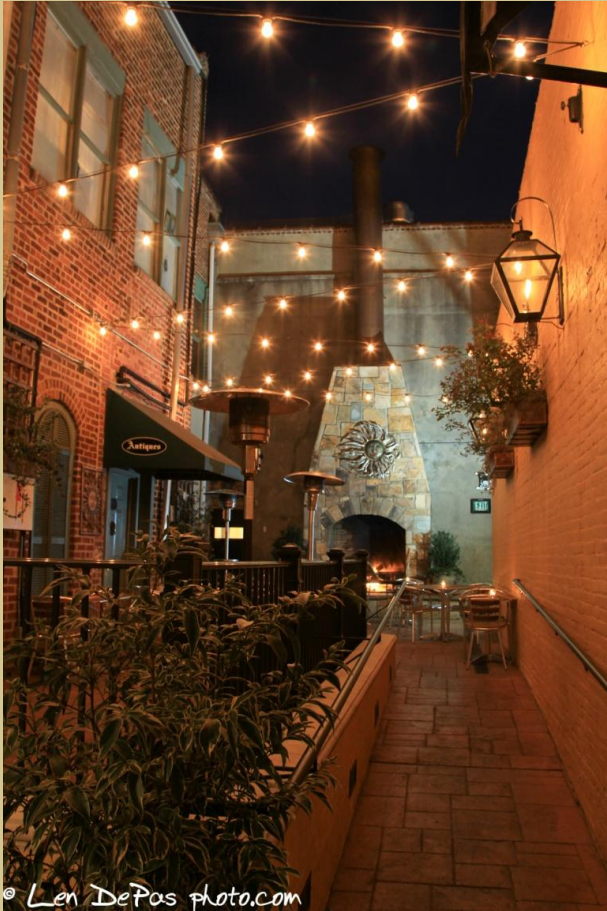
Vanilla Panna Cotta with Strawberry Sauce

***Additional main course selection
(i.e. choice of two entrees) +10 per person
Additional appetizer/dessert selection
+5 per person***

HORS D'OEUVRES

Passed canapés are a wonderful way to begin or enjoy an evening.

We offer both hot and cold selections for your cocktail reception or as a prelude to your seated dinner party.



Hamptons Alleyway

Vegetable Spring Rolls \$2 per piece **Duck Spring Rolls** \$4 per piece

Shrimp Corn Dogs (minimum order 20 pieces) \$4 per piece

Bacon Wrapped Scallops \$3 per piece

Barbecue Sliders \$2.50 per piece

Gougeriers (small cheese filled pastries) \$.75 per piece

Chicken Wings \$1 per piece

Meatballs \$1.75 per piece

Asian Style Dumplings (minimum order 20 pieces) \$1.25 per piece

Arancini (crispy risotto bites / minimum order 50 pieces) \$.75 per piece

Southern Fried Chicken Biscuits \$2 per piece

Mini Quiche \$1.25 per piece

Open Face Sandwiches (dependent upon toppings) \$1-2 per piece

Shrimp Cocktail

Jumbo (16-20 per pound / minimum order 3 per person) \$2.50 per piece

Large (21-25 per pound / minimum order 3 per person) \$1.25 per piece

We recommend at least 2-3 pieces per person for light hors d'oeuvres and 5-6 for a heavy hors d'oeuvres function. Price is per piece.

Platters are ideal for receptions or as an accompaniment to cocktails before dinner. Hamptons will prepare any of the following and have them arranged and waiting when your guests arrive.

Humus with Pita Chips (serves 20).....\$40

Black Bean and Corn Salsa (serves 20).....\$52

Artisan Cheese Platter (serves 20).....\$140

Baked American Brie (serves 20).....\$80

Vegetable Crudités Platter (serves 20).....\$40

Smoked Salmon (serves 25).....\$100

Assorted Homemade Chips and Dips (serves 10).....\$25

Charcuterie (meat) Platter (serves 20).....\$120

Shrimp Dip (serves 10).....\$25

Crab Dip (serves 10).....\$80

Hamptons' Carolina Shrimp and Orzo Salad (serves 20) \$80



At Hamptons we redefine Southern cuisine and hospitality. If you have something in mind that you don't find on our lists, just let us know and we'll be happy to price it for you.