CULINARY
PRODUCTION

INTERACTIVE



SALTINE TROLLEY MOBILE KITCHEN

includes Saltine Trolley Mobile Kitchen, chef + server teams

HAPPIEST HOUR

includes chef team + trolley + servers + bartender
includes first 30 guests / + $185 per guest above 30

THE BAR, 3 hours

3 cocktails: spiked summer tea, seasonal spritz, salty chihuahua
Hamptons Water Rose / Sancerre / Chardonnay / Prosecco
peroni beer / pellegrino + flat water

BAR SNACKS

nori dusted popcorn
old bay poached shrimp, tarter + cocktail

FLOATING

truffle corn + jalapeno flat breads, veg
salmon sashimi maki taco + sushi rice, nori + avocado mousse, gf + pesc
bistro burgers, lettuce + tomato, remoulade
tuna tostada + avocado mousse + wasabi, gf + pesc

MEMBERSHIP PRICING: $5500
(non-member pricing: $6950)

THE RANCHER

includes chef team + trolley + 2 servers
minimum 18 guests / available without trolley

FARMER'S HARVEST TABLE

texas milquetoast, smoked honey butter
bbq bone-in chicken
sliced NY strip, herb truffle butter, grass-fed + finished, gf
tamarind glazed grouper
loaded papas bravas, cheddar + bacon + scallion, smoked crema, gf
fig + goat cheese salad, fig vinaigrette , veg
corn + tomato salad, salsa verde, vegan + gf
passed mini pies: key lime pie, bourbon pecan, berry cream pies

MEMBERSHIP PRICING: $3500 base fee + $250 per guest
(non-member pricing: $4500 + $300 per guest)

CANOE BAR

RAW BAR



CANOE BAR SOCIALS (HAMPTONS ONLY)

includes 14 foot wooden canoe bar + stand, ice + glassware
S6500 includes the first 30 guests, 2 chefs + 1 server + 1 bartender

CANOE RAW BAR

THE BAR, 3 hours

dirty brin + martinis + saki yuzu margaritas + peroni Negroni
Hamptons Water Rose + Sancerre + Champagne

THE RAW BAR BASICS

old bay poached shrimp, tarter + cocktail
east coat oysters + seasanal
salmon sashimi maki taco + poblano + wasabi, nori + sushi rice, gf
tuna tostada + avocado mosuse + radish, gf + pesc

MAKE IT A DINNER

Old Bay Newspaper Boil
$2500 base fee + $72 per person
- package includes biergarten tables + benches, 2 chefs + 2 servers
lobsters + shrimp + clams + sausage + corn
buckets mussels + papas bravas + Caesar salad, veg

Flatbreads
$1500 base fee + $26 per guest
- package includes: 1 chef + 1 server, pizza oven + display table
truffle corn + shaved black truffle flatbread
margarita, tomato + mozzarella + basil
artichoke + goat cheese

Burger Bistro
$1000 + $30 per guest (food to be passed)
- package includes: 1 chef + 1 server, req. access to home kitchen
bistro burgers, lettuce + tomato, remoulade
lamb burgers, grainy mustard + feta
chicken fried cauliflower, blue-cheesed ranch + pickles, veg
papas bravas, veg

Social Summer
$1000 + $55 per guest (food to be passed) / non-members: $1500 + $65
package includes 1 chef + 1 server, req access to home kitchen
select 2 passed hors d'oeuvres + 2 tapas


SIGNATURE
PIZZA BAR

THE PIZZA SOCIAL

THE BAR, 3 hours

aperol spritz + prosecco + peroni Negroni
Hamptons Water Rose + Sancerre + Montepulcianno

THE PIZZA BAR

margarita pizza, organic farm tomato + mozzarella, gf + veg
truffle corn + jalapeno pizza, fresh caught lobster, pesc
goat cheese + arugula + hot honey, gf + veg

TAPAS

beef carpaccio + pickled mustard seeds, sour dough crostini
cacio pepe arancini, parmesan + pepper risotto, veg
roasted snapper + fennel salad + saffron aioli, gf + pesc

DESSERTS

key lime pie cannolis + adffogato, vanilla gelato + espresso

MEMBERSHIP PRICING: $185 per person
(non-member pricing: $225 per guest)

includes 12 foot pizza display + bar, variety of 3 pizzas + 3 tapas
includes the first 18 guests, 1 chef + 1 server + 1 bartender

JUST PIZZA

margarita pizza, organic farm tomato + mozzarella, gf + veg
supreme pizza, sausage + farm peppers + onions + pepperoni
goat cheese + arugula + hot honey pizza
traditional caesar salad + burrata & squash salad
key lime pie cannolis

MEMBERSHIP PRICING: $3750 (non-member pricing: $4500)
includes 6 foot pizza display, variety of 3 pizzas + 2 salads + dessert bite
includes first 24 guests, 1 chef + 1 server, pizza oven + equipment

PRIVATE DINING ROOM
AIRSTREAM

CANTINA



MOBILE PRIVATE DINING ROOM

includes up to 18 guests /maxes out at 20 guests
includes chef team + servers, includes pizza oven / equipment, requires home kitchen
includes table top + flowers + 26 foot airstream cantina with AC + HEAT
requires home kitchen for food execution / requires access to 210v outlet

MEMBERSHIP PRICING: $5500

(non-member pricing: $7500)

SIGNATURE CANTINA

First Course, plated
Tuna Crudo, edamame + wasabi vinaigrette

Second Course, family style
tomato agnolotti + saffron cream
farmer's panzanella salad

Third Course, family style
black truffle + corn flatbread
butter poached lobster pizza, pesc
margarita pizza, fresh mozzarella
roasted snapper, fennel + saffron aioli
crispy artichokes, marinated artichokes
broccolini + garlic oil
key lime pie cannolis

