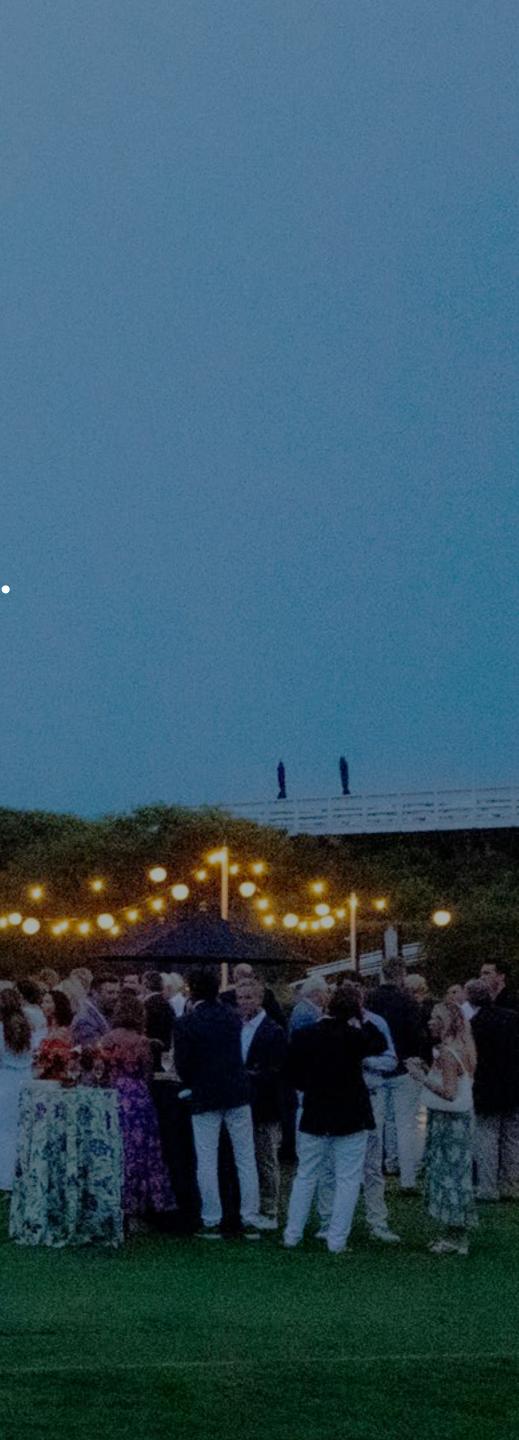


Cvents by RAHC OUTEAST



WE CREATE THE FOOD YOU WANT TO EAT.

come to our world.



Nho Ne Are

For the past three decades, Rhubarb has been the go-to caterer for special occasions celebrated the world over.

Since expanding to New York City in 2019, Rhubarb has catered spectacular weddings, private celebrations, and gala fundraisers Out East. In partnering with Cynthia Battaglia of Distinctive Catering, a premier Hamptons catering company for over 25 years, we deepen our relationship with the local community along with the farmers, fishermen, and growers that make it so special.

Together, we integrate the polish of Manhattan hospitality with the comfort and joy of a summer Out East.

We cherish the long-standing relationships that both Rhubarb and Distinctive Catering have with clients, rooted in delicious food, warm professional staff, and a knowledge of the local ambiance.



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RHC. FOUNDED AS A LUXURY CATERER

2020

USA

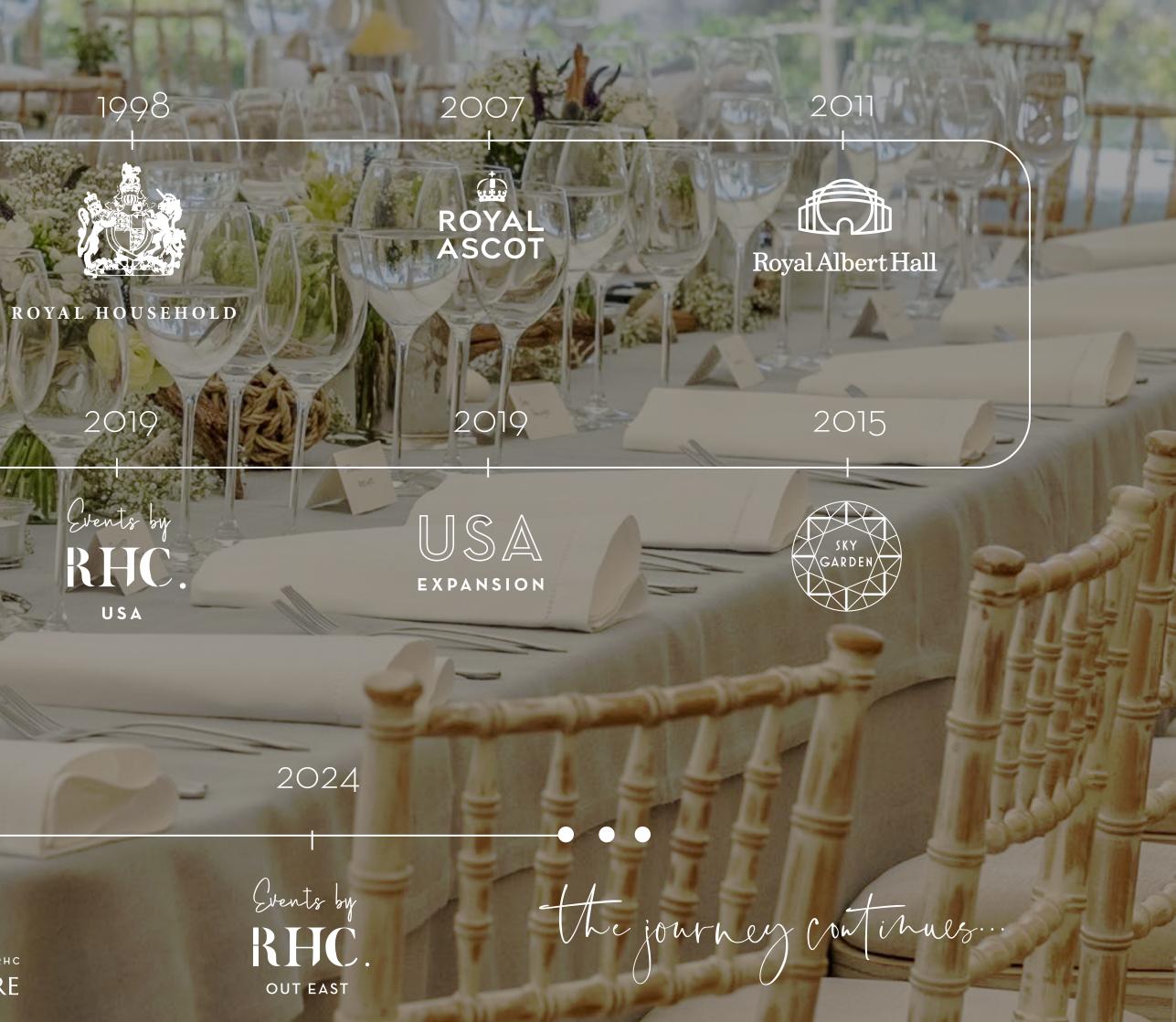
A REAL PROPERTY AND INC.

2022



CHELSEA SQUARE

From humble origins as a small events business in England, we now deliver over 3,000 events annually and manage a unique selection of bespoke locations around the world.





Jennes

CHELSEA SQUARE Historic venue for weddings, social, corporate, and non-profit events.

THE BRIDGEHAMPTON CLUB A luxury private, members-only club in The Hamptons.

ROYAL ASCOT Prestigious British racing venue in Ascot, England.

PEAK RESTAURANT & BAR A restaurant located 101 stories high in Hudson Yards.

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VERANO A vibrant Mexican street food restaurant located at Hudson Yards Plaza.

SKY GARDEN London's highest public garden boasting 360-degree skyline views.



Vennes Me Dre



PARRISH ART MUSEUM A contemporary museum in a natural setting.

THE BAKER HOUSE 1650 A historic inn nestled in East Hampton's serene landscape.



THE REFORM CLUB An exclusive resort set in the Amagansett countryside.

SOUTHAMPTON ARTS CENTER A cultural hub situated in the center of Southampton.



WOLFFER ESTATE Tranquil vineyard and event destination in the heart of The Hamptons.





LONG HOUSE RESERVE 16-acre integrated environment in East Hampton.





Hamptons Hospitality

Our style of hospitality is professional yet at ease. We want guests to feel taken care of but not fussed over.

We consistently train our staff to deliver confident, genuine hospitality and encourage them to share their personality with each guest interaction. Providing a comfortable environment for unforgettable memories to be made is a top priority.

The number of staff we provide is tailored to each unique event and location to ensure successful set up and service of every occasion.



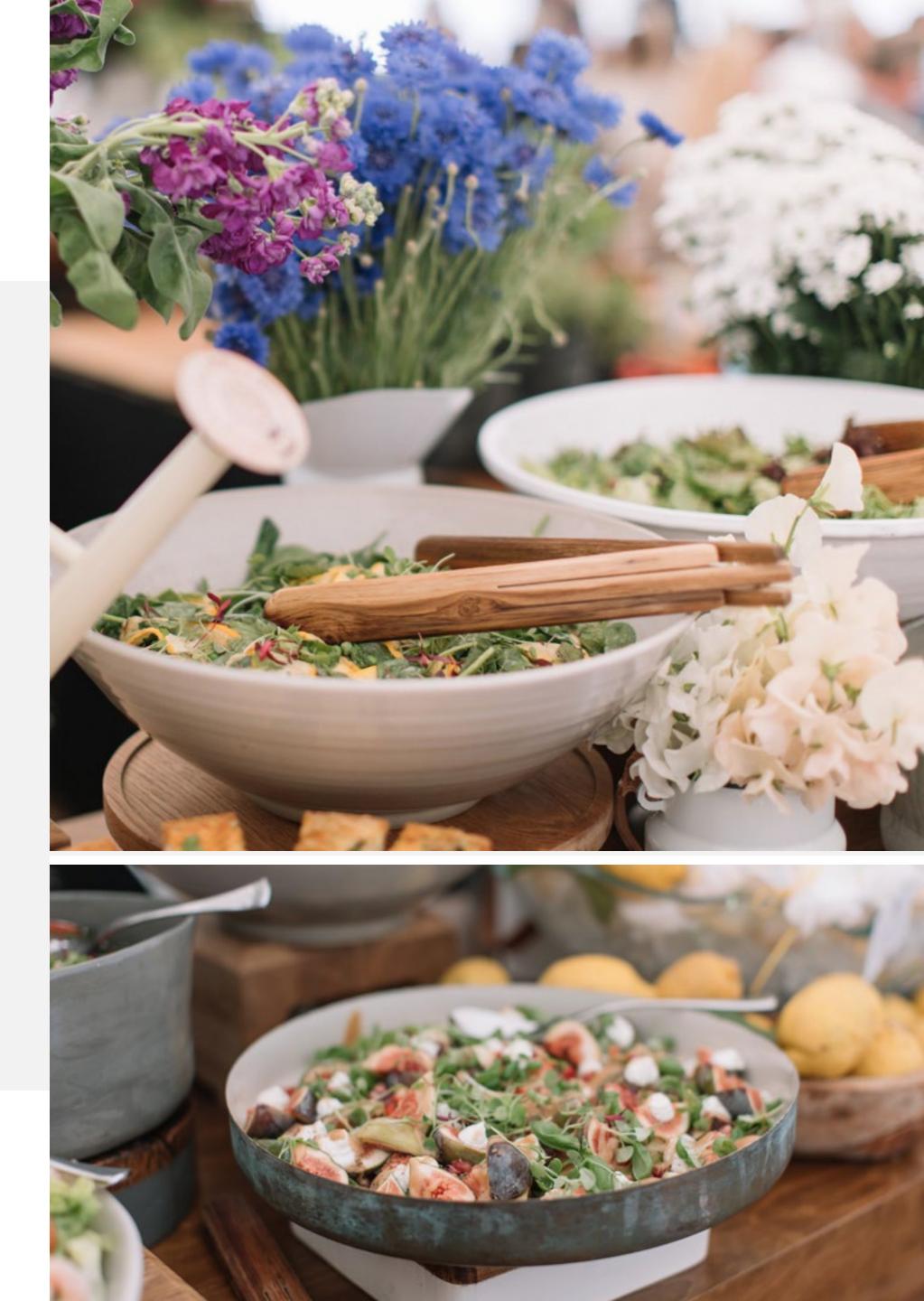


Unr Food

Our menus feature flavors that are familiar yet elevated, globally inspired but deeply rooted in the local harvest.

We cook with this community's vast array of heirloom fruits and vegetables, prime meats, and freshly caught fish. With our home base in Bridgehampton, we source directly from the people responsible for growing these ingredients as often as possible.

Come visit our kitchen on Main Street and let us show you what ingredients we're most inspired by at the moment!



Janapés

Menn highlights

HOISIN-GLAZED DUCK BREAST Japanese Mayonnaise, Crispy Wonton Cone

CORONATION CHICKEN Poppadom, Toasted Coconut, Apricot

SMOKED SALMON CROQUE MADAME Gouda, Manchego, Sunny Side Up Quail Egg

RUBY RED SHRIMP CEVICHE Aguachile, Blue Corn Sope

GREEK SALAD SKEWER Feta, Tomato, Kalamata Olive, Cucumber, Mint

CRISPY VEGETABLE SPRING ROLL Plum Sauce







Gmall flates

Menn highlights

SHAVED SUMMER SQUASH Hydroponic Lettuces, Fennel, Carta di Musica, Buttermilk Dressing, Gordal Olives

HEIRLOOM TOMATO TARTARE Black Sesame Lavash, Pickled Fennel, Black Garlic Balsamic

DIVER SCALLOP Carrot Purée, Verjus Glaze, Chive Flower

FAROE ISLANDS SALMON MI CUIT Buttermilk, Corn Puree, French Beans, Tarragon, Ancho Demi

KING SALMON POKE Tamari Shoyu, Shaved Macadamia, Toasted Sesame, Mango Sticky Rice

MOZZARELLA DI BUFALA Heirloom Tomato Confit, Crispy Basil, Pickled Shallot Vinaigrette



(Leception Stations

Que of our favorites...

OPEN FIRE

Herb Crusted New York Strip Steak, Jumbo Shrimp, Branzino Chimichurri, Lemon au Poivre Sauce, Herb Pesto

Butterhead Lettuces, Watermelon Radish, Hudson Valley Blue Cheese Heirloom Tomatoes, EVOO, Citrus, Mint, Stone Fruit, Green Olive Crumble

Charred Broccoli, Chimichurri, Purple Yam, Pumpkin Seeds, Smoked Sea Salt Grilled Romano Beans, Green Shatta Sauce, Labneh, Sesame Brittle, Aleppo

Fruit Tarts & Crostatas, Cornmeal Pastry Crust Market Peach, Blackberry, Blueberry Nectarine









Geated Jinner

Sample menn

FIRST COURSE HEIRLOOM TOMATO SALAD

Persian Cucumbers, Orange Macerated Strawberries, Pickled Ramps, Tomato Aquafaba, Aleppo Pepper

ENTRÉE

GRILLED FLAT IRON STEAK

Roasted Garlic Parsnip Purée, Jimmy Nardello Peppers, Green Peppercorn Au Poivre

FAROE ISLANDS SALMON Black Rice, Long Beans, Corn "Milk," Scallion, XO Sauce

DESSERT

STRAWBERRY SHORTCAKE

Buttermilk Biscuit, Macerated Strawberries, Whipped Mascarpone













Gustainability

Viable food waste is the single largest contributor to landfills - this drives us crazy! To mitigate our excess, we partner with Rethink Food, a 501(c)(3), to rescue appropriate leftovers and raw ingredients and convert them to nutritious meals that feed community partners throughout New York City. Since 2017, Rethink has provided 10 million meals to those in need.

By working with Rhubarb, you are joining us in this critical mission to not only limit waste, but to also serve our neighbors in need.

VIEW OUR FULL ESG STRATEGY HERE







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