



**How to order:** It's simple! Order Art of Eating to Go by filling out this form and emailing it to [info@hamptonsartofeating.com](mailto:info@hamptonsartofeating.com) or fax: 631-267-2435. Need Help? No problem! Just give us a call to answer any questions and place your order over the phone.

**Ordering Guidelines:** We require 72 hours advance notice for all orders (from the time it was received – our office hours are Tuesday – Saturday 9am – 5pm). We generally do not accept, fulfill, deliver or have order pick-ups Sundays-Tuesdays, unless arranged more than a week in advance.

**Quantity Guidelines:** It really all depends on what type of meal you're attempting to achieve for how many people. If you're ordering a variety of bites, salads, mains and sides – use the lower end of the spectrum in the quantity. If you're only ordering a few items – assume people will take hearty portions of each. Other things to consider are the likes/dislikes of your guests and if you want left overs for the weekend (*most of our take out menu items are even better the next day!*)

- Half pans are usually a sufficient quantity of salad or sides for 6-12 people
- Quarts of soup & sides are good for 2-4 people or dip for 8-10.
- For meats we recommend approximately 8 oz per person.

**Delivery:** When placing your order – delivery is a request that we will try our very best to always offer our clients! On busy, in-season weekends, we reserve the right to suspend delivery to certain areas or all together. *Once you have spoken to someone in our offices – don't fret – your order has already been accepted and will be fulfilled as a delivery.*

Delivery to our surrounding areas of Bridgehampton, Sagaponack, Watermill, Wainscott & Sag Harbor is available most of the time, charges do apply. On some days, we're able to offer delivery to the neighboring towns and villages of Noyack, North Sea, Southampton, East Hampton, Amagansett & Montauk for an additional surcharge.

Delivery requests for areas beyond these will be considered on a case by case basis.

**Take Out Black Out:** We really don't like when we have to do this! But sometimes our weekends are just jam packed with events that have been months (or sometimes years) in the making. Our chefs take great pride in the food that they prepare – for both take out and our fully catered affairs – and sometimes we know either your meal or an event will suffer if we take on any more orders. The further in advance you place your orders, especially for busy weekends in season, we can be sure we have the staff here on site to make it happen!

**Our Commitment to Sustainability & Locally Sourced Food** means that sometimes we may not be able to obtain ingredients to produce a menu item. While we have strong ties to our community and we promise to try our very best to fulfill your order the way it was placed – but we reserve the right to “86” certain menu items (industry lingo for that an item is no longer available on the menu) or maybe we can make a substitution! But, either way we promise to notify you of any changes to your order. The further in advance you place your order – the more time we have to work with our local farmers & fishermen to place orders and make sure that this won't be an issue!