Hampton HOUSE

Group Dining Menus

Hampton House is where unforgettable nights take shape — a sultry blend of bespoke cocktails, curated energy, and a room that comes alive as the evening unfolds. The space shifts from chic social lounge to high-vibe party backdrop, making every celebration feel electric and one-of-a-kind. Private events pair elevated hospitality with an atmosphere that invites guests to loosen up and stay awhile. For an added layer of energy, you can bring in one of our in-house DJs through your Sales Manager. It's a seamless way to enhance the mood and keep the night flowing long after last call.

TO LEARN MORE & PLAN YOUR EVENT

https://www.hamptonhousedallas.com/private-events

a parker hospitality concept

1026-PE



Hot Hors D'Oeuvres. PRICED PER DOZEN - PASSED OR DISPLAYED

BRUSSELS SPROUTS - toasted rounds, goat cheese, hot honey ..... 42 V GF
COCONUT TOFU BITES - mango salsa, sweet chili glaze, pickled red onions ..... 48 V V
MEDITERRANEAN SHRIMP SKEWER - mojo marinated shrimp ..... 60 GF
CHICKEN SKEWER - mojo marinated chicken breast, creamy chili sauce ..... 48 GF
MINI MEATBALLS - tomato cream sauce 48
MINI SMASHBURGER (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, spicy tomato bisque ..... 48 V
PARMESAN TRUFFLE FRY CUPS - crispy fries tossed in truffle oil, parmesan cheese, truffle aioli ..... 42 V
CRAB CAKE BITES - lump crab, breadcrumbs, lemon garlic aioli, chives 60

Cold Hors D'Oeuvres. PRICED PER DOZEN - PASSED OR DISPLAYED

TUNA TARTARE - ahi tuna, guacamole, chili vinaigrette, sesame seeds, cucumbers, on a teaspoon 48
DEVILED EGGS - creamy goat cheese filling, bacon, chives, old bay ..... 36 GF
CAPRESE SKEWERS - mozzarella balls, cherry tomatoes, balsamic glaze, pesto ..... 36 V GF
CRAB + SHRIMP BRUSCHETTA - pan seared shrimp, crab, chili aioli, smoked tomatoes 60
MINI MAINE LOBSTER ROLL - fresh lobster meat, creamy dressing, new england bun ..... MKT
BEET & GOAT CHEESE CROSTINI - beets, whipped goat cheese, chili honey, shaved almonds, ciabatta crostini .. 36 V

Raw Bar. PRICED PER DOZEN

EAST COAST OYSTERS - cocktail sauce, rosé mignonette ..... MKT GF

Platters. PRICED PER PLATTER - SERVES 24

ARTISANAL CHEESE PLATTER ..... 140 V GF
whipped goat cheese, manchego, smoked gouda, grapes, peanuts, house pickles, hot honey, crackers, grilled bread

CHARCUTERIE PLATTER ..... 160 GF
chef's selection of cured meats, house pickles, peanuts, 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

GRILLED VEGETABLE PLATTER ..... 120 V GF V
medley of grilled vegetables

V -vegetarian GF -gluten free V -vegan dietary restrictions accommodated by request

Stationed Entrees. FEEDS 24 - MINIMUM 24 GUESTS

BEEF TENDERLOIN 350
horseradish cream, demi glace, sauce on side

MEDITERRANEAN SALMON 300
dukkah-spiced seared salmon, roasted tomatoes, tzatziki, tomato oil

GOLDEN BUTTERMILK CHICKEN 250
crispy pickle-brined breast and thigh

CREAMY SPICY VODKA PASTA ..... 150 V
pipette pasta, spicy calabrian tomato cream, parmesan, and fresh basil

HAMPTON MAC & CHEESE ..... 150 V
four cheese, parsley, breadcrumbs

Stationed Salads. FEEDS 24 - MINIMUM 24 GUESTS

HAMPTON CAESAR ..... 71 V
romaine lettuce, shaved parmesan, caesar dressing, and crispy croutons

LIGHTHOUSE SALAD ..... 90 V
mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

Stationed Sides. FEEDS 24 - MINIMUM 24 GUESTS

ASSORTED DINNER ROLLS ..... 48 V

BROCCOLINI ..... 125 V GF V

MASHED POTATOES ..... 125 V GF

Sweet Treats. PRICED PER DOZEN - PASSED OR DISPLAYED

LEMON BARS 36

CHOCOLATE CHIP COOKIES 24

SNICKERDOODLE COOKIES 24

TIRAMISU 48

RASPBERRY ALMOND SHORTBREAD ..... 52 GF

BROWNIE BITES 32

BANANA CREAM PIE CUPS 36

dietary restrictions accommodated by request

Beverage Packages

Only for private parties - Excludes Shots, Rocks, Neats & Martinis

Platinum Bar

HOUSE SPIRITS, SELECT BEERS, HOUSE RED & WHITE WINE,
PROSECCO, SOFT DRINKS

2 HOUR PACKAGE - 45 PER PERSON
3 HOUR PACKAGE - 55 PER PERSON
4 HOUR PACKAGE - 65 PER PERSON

ADD A CLASSIC COCKTAIL – +$5 PER PERSON

SELECTIONS: OLD FASHIONED, CLASSIC MARGARITA, WHISKEY SOUR

Diamond Bar

PREMIUM SPIRITS, SELECT BEERS, HOUSE RED & WHITE WINE,
PROSECCO, CHOICE OF 2 ICON COCKTAILS, SOFT DRINKS

ICON COCKTAILS:
OLD FASHIONED, COSMOPOLITAN, CADILLAC MARGARITA, DAIQUIRI

SPIRITS:
TITO'S, BOMBAY SAPPHIRE, CAPTAIN MORGAN, CASAMIGOS BLANCO,
JACK DANIEL'S, MAKER'S MARK, DEWAR'S WHITE LABEL

2 HOUR PACKAGE - 60 PER PERSON
3 HOUR PACKAGE - 70 PER PERSON
4 HOUR PACKAGE - 80 PER PERSON



Beverage Packages

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Signature Cocktail Enhancement

ADD A SIGNATURE SIP THAT TURNS YOUR EVENT INTO AN UNFORGETTABLE MOMENT.

THE BAM BAM
TEQUILA, TRIPLE BERRY CORDIAL, ALMA FINCA, GENEPY, LIME, AGAVE, CLARIFIED WITH FRUITY PEBBLE MILK

TOASTED TRADITION
GRAHAM CRACKER INFUSED BOURBON, CINNAMON DEMERARA, CACAO NIB PX SHERRY, BITTERS, "CAMPFIRE" SMOKE

MISTY ROSE
BUTTERFLY PEA INFUSED TEQUILA, MEZCAL, LYCHEE, VELVET FALERNUM, PINEAPPLE, LIME, ROSE WATER

Added to your beverage package or offered as a stand alone package

20 PER PERSON PER HOUR

Espresso Hour

KEEP THE ENERGY FLOWING ALL NIGHT LONG BY ADDING ONE OF THESE ESPRESSO BASED COCKTAILS TO YOUR BEVERAGE PACKAGE.

CHOICE OF:
ESPRESSO MARTINI OR CARAJILLO

15 PER PERSON PER HOUR



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