

HAMPTONS



SUMMER SOIRÉES

MIX IT UP WITH NEW CHEFS
& SEASONAL COCKTAILS

Cheers!

SAY "I DO!" TO AN
EAST END WEDDING

PETRA NEMCOVA

THE COURAGEOUS
SUPERMODEL SHARES
HER STORY

MOMMY POWER!

SHOSHANNA GRUSS, LUCY SYKES RELLIE,
AND KARA ROSS TELL WHAT MAKES
MOTHER'S DAY SO SPECIAL

SAVE THE DATE

LET THE HAMPTONS BEGIN!

ONCE UPON A COASTLINE

MARK ZEFF MAKES OVER A
SOUTHAMPTON HOME

TAKING THE CAKE

by Cindi Cook

You've got the ring, you've got the guy (or gal), you've got the place. Now, get the great food. These top-shelf caterers will do you proud on your big day.

Janet O'Brien, besides being a lovely lass, is the chef/party planner/owner extraordinaire of **Janet O'Brien Caterers**. She's thrown some of the mightiest shindigs in the Hamptons, for the likes of Diddy and the Parrish Art Museum. You'll find her at each of her events, personally conducting, tasting, and looking after every detail. *Janet O'Brien Caterers Inc., P.O. Box 2306, Sag Harbor, 725-9557; janetobriencaterers.com.*

Black Tie Caterers, founded in 2000, has done some of the best parties on the East End. Chef Steve Biscari caters them all, and each feast like a fine work of art, and turning out masterful, elegant, and stylish execution. *Black Tie Caterers & Specialists, P.O. Box 2224, Southampton, 258-5401; blacktiem.com.*

What can we say about **Robbins Wolfe Eventeurs**? Known as the land for their utterly delicious and sophisticated cuisine, Christopher Robbins and Ken Wolfe have established a catering business of extraordinary proportions, attending to events in both the Hamptons and NYC. One can see Robbins' smiling face at most every party he does, whether it's for private clients, or at the Hampton Classic Horse Show (for which the company is hired every year). *Robbins Wolfe Eventeurs, 521 West Street, NYC, 212-924-6500; Hamptons, 537-1926; Locust Valley, 516-671-2127; robbinswolfe.com.*

Food & Co. is a force to be reckoned with on the East End. Since 1993, Michelle Florea's fabulous catering organization has been putting its touch on large fundraisers as well as more intimate affairs, with its very inventive hors d'oeuvres, entrées, and menus. Catering photo shoots, which the company has done for clients like Calvin Klein, GQ, Details, Vogue Italia, and Victoria's Secret, is a Food & Co. forte as well. *Food & Co., 283 Pantigo Road, East Hampton, 631-329-1000; foodandco.com.*

As the owner and chef of **The Art of Eating**, Cheryl Stair brings her CIA training as well as her business acumen to her catering. Some of her more notable feasts: Southampton College's All for the Sea concerts; events for Bay Street Theatre and Guild Hall; and numerous parties for *Martha Stewart Living*. While she handles mostly major events (and can make anything your taste buds desire), Stair loves to work with local farmers on both the North and South Forks, and has been doing so for the last three decades. *The Art of Eating, 74 Montauk Highway, Amagansett, 267-2411; hamptonsartofeating.com.*

A Southampton legend, the **Clamman**—founded by Paul Koster, who passed away last year, and now run by his widow, "Clam momam"

Jean MacKenzie—catches and prepares all the fresh fish, lobster, and clams you could ever want. Clambakes can be held from Speonk to Montauk; corporate events, picnics on the beach, raucous parties—whatever the affair, the Clamman will make it happen. The chefs are top-notch, having performed their magic at Rick Hilton's recent birthday party and fêtes thrown at the Southampton home of newsman Chuck Scarborough. Customized menus can be designed to accommodate dinner for 100 or cocktails for 1,000. *Clamman, 235A North Sea Road, Southampton, 283-0437; clamman.com.*

With its 12,000-square-foot Tuscan-style villa, **Wölffer Estate** handles all kinds of events, from holiday parties to annual meetings to fundraisers. The high-ceilinged tasting room, featuring 100-year-old rough-hewn beams and

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POTATO FARMS MADE LONG ISLAND FAMOUS IN THE OLD DAYS, but according to proprietor Christian Wölffer and winemaker Roman Roth of Wölffer Estates Vineyards, grapes will be the Hamptons' cash crop in the future.

Wölffer Cuvée Sparkling Wine Brut is technically not considered "Champagne," as only bottles that emerge from France's region of that name are allowed that moniker. It does, however, offer all the unique qualities of its French cousin. This lovely, delicate wine has an elegant golden hue that accentuates the slightly smoky texture with hints of various white fruits—apples and pears, perhaps? In terms of food pairing, this wine is a natural partner to salty appetizers such as caviar or smoked salmon. Grilled fish, chicken, and veal, along with the hot and spicy flavors found in Italian, Tex-Mex, or Chinese cuisines, also pair perfectly with this wine, which displays the unbridled excellence that slow fermentation in stainless steel tanks creates. Head over to Wölffer Estates in Sagaponack to sample it for yourself.



Wölffer makes for a "spinked" fête.

photograph courtesy of Gurney's Resort (wine); Timothy K. Lee Photography (vineyard)