

TAMARINA

CORPORATE & SOCIAL GROUP EVENTS

BAR PACKAGES

PREMIUM EXPERIENCE

\$25 per person/per hour

Russian Standard Vodka, Fords Gin, Flor de Cana 4 yr Rum, Four Roses YL Bourbon,

El Jimador Blanco Tequila + accompanying mixers, Domestic and Imported beers

Prosecco, White Wine and Red Wine

Nordaq Fresh Still & Sparkling Water, Coca Cola products, Mokarabia Coffee & Tea selection

TAMARINA EXPERIENCE

\$35 per person/per hour

(Any item from the Premium Package, plus the following enhancements)

*Grey Goose Vodka, Hendricks Gin, Zacapa 23y Rum, Johnnie Walker Black Label, Don Julio Tequila
plus accompanying mixers*

Louis Roederer "Brut" Champagne

1 Specialty Cocktail personalized for the event

Domestic and Imported beers

Prosecco, White Wine and Red Wine

Nordaq Fresh Still & Sparkling Water, Coca Cola products, Mokarabia Coffee & Tea selection

TAMARINA

DINNER WINE SELECTION

SPARKLING

Sommariva, Prosecco di Conegliano Valdobbiadene, Italy NV \$55

Louis Roederer «Brut Premier», Reims, France, NV \$95

Franciacorta Rose, Antica Fratta "Essence, Lombardy 2010 \$80

WHITE & ROSE

Pinot Grigio, Venica "Jesera" Collio, Italy 2014 \$58

Chardonnay, Liquid farm, "White Hill", S.ta Rita Hills 2013 \$105

Chardonnay, Domaine du Comtes Lafon, Viré-Clessé Burgundy 2012 \$85

Sauvignon Blanc, Domaine Girard, "La Garenne", Sancerre 2014 \$60

Rosato, Fattoria Sardi, Tuscany, Italy 2014 \$50

RED

Pinot Noir, Banshee, Sonoma Coast 2013 \$58

Bordeaux Blend, Chappellet "Cervantes", Napa Valley 2014 \$68

Barbaresco, Pelissero, "Nubiola", Piedmont, 2011 \$92

Brunello di Montalcino, Poggiarellino, 2009 \$98

Amarone della Valpolicella, Brigaldara, 2010 \$130

AFTER DINNER

Moscato d'Asti, Marengo "Scrapona" Piedmont, Italy, 2011 375ml \$36

Vin Santo, Selvapiana, Tuscany, Italy 2007 500ml \$90

AFTER DINNER by the Glass:

Averna Amaro Siciliano \$10

Nonino Amaro "Quintessentia" \$14

Nonino Grappa "Merlot" \$16

Poli Grappa "Sassicaia" \$35

Full wine list provided upon request; event wines must be pre-selected with a 5 day notice

TAMARINA

CANAPÉ SELECTIONS

COLD CANAPÉS

Snapper Crudo
Bruschetta di Burrata
Sangria Watermelon
Breadsticks wrapped in Prosciutto
Caprese Skewers
Melon and Prosciutto
Bruschetta

HOT CANAPÉS

Italian Meatballs
Grilled Octopus Skewer
Marinated Chicken Spiedino
Polenta with Mushrooms and Speck
Talegio Cheese Crostini with Tomato Compote
Sausage, Goat Cheese and Caramelized Onion Bruschetta

Pick 3 hot and 3 cold canapés

1st hour \$25 per person

2nd hour \$15 per person

3rd hour \$10 per person

TAMARINA

MENU PACKAGES

MENU I

ANTIPASTO

(Served family style)

Antipasto Italiano

*selection of salumi and artisan cheeses, sottoli,
pickled giardiniera, pane carasau*

Salmon Tartare

pickled red onions, capers

Branzino Carpaccio

*bell peppers, pistachios, celery,
ginger citronette*

ENTREE

(Served family style)

Ravioli

*asparagus and ricotta, sauteed spinach,
feta cheese*

Skuna Bay Salmon

*pan seared salmon, carrot puree, snow peas,
fennel-orange salad*

Roasted Organic Chicken

*braised leeks, baby bell peppers,
broccolini, lemon sauce*

DESSERT

(Served family style)

Tiramisu Piemontese

*mascarpone sabayon, espresso soaked
ladyfinger-cake*

Selection of Ice Cream & Sorbets

\$55 per person

TAMARINA

MENU II

ANTIPASTO

(Served family style)

Antipasto Italiano

*selection of salumi and artisan cheeses, sottoli,
pickled giardiniera, pane carasau*

Tuna Tartare

cucumber, capers, lemon

Branzino Carpaccio

*bell peppers, pistachios, celery,
ginger citronette*

ENTREE

(Served family style)

Risotto Porcini

porcini mushrooms, parmigiano reggiano

Branzino or Red Snapper in Brodo

*sauteed spinach, asparagus,
clams sauce*

Roasted Lamb

*rack of lamb, yellow pepper velouté,
sicilian caponata*

DESSERT

(Served family style)

Tiramisu Piemontese

*mascarpone sabayon, espresso soaked
ladyfinger-cake*

Selection of Ice Cream & Sorbets

\$75 per person

TAMARINA

MENU III

ANTIPASTO

(Served family style)

Frutti Di Mare

oysters, chilled shrimp, king crab

Crostone Di Scampi

country bread, roasted corn peppers

Antipasto Italiano

*selection of salumi and artisan cheeses, sottoli,
pickled giardiniera, pane carasau*

RISOTTO PORCINI E TARTUFO

*porcini mushrooms, parmigiano reggiano,
black truffle*

ENTREE

(Served family style)

Chilean Sea Bass

roasted seasonal vegetables, salsa verde

Filetto

*filet mignon, charred broccolini,
fingerling potatoes*

DESSERT

(Served family style)

Tamarina Chocolate Fondant

*warm chocolate cake, almond streusel,
vanilla gelato*

Selection of Ice Cream & Sorbets

\$95 per person