

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

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

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 I

ANTIPASTO

(Served family style)

Caprese

*tomato, basil, sicilian oregano,
balsamic glaze*

Prosciutto e Melone

parma prosciutto, seasonal melon

Summer Salad

*boston lettuce, hearts of palm, spring radish,
fennel, mint & white balsamic vinaigrette*

ENTREE

(Served family style)

Cavatelli Pomodoro

*homemade cavatelli, basil,
fresh tomato sauce*

Roasted Organic Chicken

*roasted chicken, fingerling potatoes,
broccolini*

Salmone

*pan seared salmon, carrot puree,
snow peas*

DESSERT

(Served family style)

Tiramisu Piemontese

*mascarpone sabayon, espresso soaked
ladyfinger-cake*

Selection of Ice Cream & Sorbets

\$35 per person

TAMARINA

MENU II

ANTIPASTO

(Served family style)

Antipasto Italiano

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

Summer Salad

*boston lettuce, hearts of palm, spring radish, fennel,
mint & white balsamic vinaigrette*

Grilled Octopus

*tonnato sauce, grilled baby artichokes,
tomato confit & black olives*

ENTREE

(Served family style)

Risotto

*mixed mushrooms, parmigiano
reggiano*

Roasted Organic Chicken

*roasted chicken, fingerling potatoes,
broccolini*

Branzino Alla Mediterranea

*cherry tomatoes, capers, olives, potatoes,
white wine sauce*

DESSERT

(Served family style)

Tamarina Chocolate Fondant

*warm chocolate cake, almond streusel,
vanilla gelato*

Selection of Ice Cream & Sorbets

\$45 per person