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**T A O O O O**  
**WINE BAR & KITCHEN**

CATERING  
EXPERIENCE  
GUIDE

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2022

# photos

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# grazing boards

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quantity minimum 8 people

## **cheese**

\$25 per person

*three varieties of artisanal cheeses, candied walnuts, dried fruit, local honey, artisanal jam, fresh fruit, lavosh*

## **charcuterie**

\$25 per person

*three varieties of artisanal cured meats, roasted beets, pickled red onion, cornichons, olives, caper berries, radish, cucumber, carrot, tomato jam, whole grain mustard, lavosh, baguette*

## **jewish brunch**

\$30 per person

*assorted bagels, nova lox, hot smoked salmon, lavosh, assorted cream cheeses, cucumbers, red onions, tomatoes, pickled green tomatoes*

## **ceviche mixto**

\$40 per person

*bay scallop mimosa, sea bass mojito, traditional shrimp, chips, baguette, avocado, tomato, pickled red onion, cilantro, charred corn pico*

## **south american**

\$35 per person

*marinated chicken, steak and shrimp grilled skewers, charred vegetables, chimichurri, charred bell pepper tapenade, brazilian cheese bread*

## **the mexicali blues**

\$35 per person

*taquitos, chilled spicy camarones skewers, cold carne asada skewers, grilled vegetable and fruit skewers, queso fresco, salsa bar, chips, chicharrones*

# grazing boards

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quantity minimum 8 people

## italian caprese

\$25 per person

*bruschetta bar; heirloom tomato, puttanesca, caponata, olive tapenade, sundried tomato tapenade, olive bread, rosemary focaccia, baguette, cured meats, parmigiano, pulled mozzarella, fresh basil, balsamic, orzo & pasta salad with capers, artichokes, roasted red peppers*

## mediterranean

\$25 per person

*rice filled dolmas, spanakopita, falafel, feta dip, hummus, baba ganoush, tabouli salad, cous cous salad, and olives*

## spanish

\$35 per person

*two artisanal spanish cheeses and meats, goat cheese stuffed peppadew peppers, Olives, caperberries, white anchovies, marcona almonds, dates, figs, lovash, bread, bell pepper tapenade, tannin's tomato jam*

## brunch

\$30 per person

*parfaits, banana pudding, yogurt and granola cups, fresh fruit, sauces and jams, candied bacon, local baked goods: belgian waffles, english muffins, assorted croissants, mini quiches, chocolate dipped biscotti, and assorted pastries*

## shellfish tower

mkt price

*lobster tails, crab legs, oysters, marinated mussels, jumbo shrimp cocktail, cocktail sauce, grapefruit mignonette, drawn butter, old bay*

## oysters + caviar

mkt price

*three varieties of oysters, three varieties of caviar, blini, melba toast points, potato chips, sour cream, creme fraiche, grapefruit mignonette, hot sauce*

# wine tasting experiences

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wine by the bottle packages available upon request

## discovery

### **five wine tasting**

*one 3 oz pour per guest, per wine  
(15 oz tasting)  
\$29 per guest*

sparkling wine or rose  
crisp white wine  
full bodied white wine  
light red wine  
robust red wine

### **eight wine tasting**

*one 3 oz pour per guest, per wine (24 oz tasting)  
\$45 per guest*

sparkling wine  
crisp, dry white wine  
full bodied white wine  
crisp rose  
light, aromatic red wine  
earthy, old world red wine  
robust red wine  
sweeter style dessert wines

## classic

### **five wine tasting**

*one 3 oz pour per guest, per wine  
(15 oz tasting)  
\$49 per guest*

prosecco  
sauvignon blanc  
chardonnay  
pinot noir  
cabernet sauvignon

### **eight wine tasting**

*one 3 oz pour per guest, per wine (24 oz tasting)  
\$75 per guest*

prosecco  
sauvignon blanc  
chardonnay  
french rose  
pinot noir  
cotes-du-rhone or rioja  
cabernet sauvignon  
moscato d'asti

# wine tasting experiences

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wine by the bottle packages available upon request

## premiere

### five wine tasting

*one 3 oz pour per guest, per wine (15 oz tasting)  
\$99 per guest*

Jacques Lassaigne Blanc des Blancs  
Champagne, France  
Henry Natter Sancerre, Loire France  
Mount Eden Estate Chardonnay Santa Cruz,  
California  
Domaine Gachot-Monot Cotes de Nuits-  
Villages, Burgundy, France  
Robert Sinskey Vineyards "P.O.V." Los  
Carneros, Napa Valley, CA

## specialty wine tastings

### five wine tasting

*one 3 oz pour per guest, per wine (15 oz tasting)*

#### bubbles

\$59 per person

#### tour de france

\$49 per person

#### vino italiano

\$49 per person

#### california dreams

\$69 per person

#### cult wines

\$199 per person

### eight wine tasting

*one 3 oz pour per guest, per wine (24 oz tasting)  
\$155 per guest*

Jacques Lassaigne Blanc des Blancs  
Champagne, France  
Henry Natter Sancerre, Loire France  
Mount Eden Estate Chardonnay Santa Cruz,  
California  
Domaine Tempier Rose Bandol, Provence,  
France  
Domaine Gachot-Monot Cotes de Nuits-  
Villages, Burgundy, France  
Produttori del Barbaresco Barbaresco,  
Piedmont, Italy  
Robert Sinskey Vineyards "P.O.V." Los  
Carneros, Napa Valley, CA  
Chateau Roumieu-Lacoste Sauternes,  
Bordeaux, France

### eight wine tasting

*one 3 oz pour per guest, per wine (24 oz tasting)*

#### bubbles

\$89 per person

#### tour de france

\$75 per person

#### vino italiano

\$75 per person

#### california dreams

\$109 per person

#### world of pinot noir

\$109 per person

#### rhone varieties

\$89 per person

#### king of cabernet sauvignon

\$129 per person

#### cult wines

\$309 per person

\*all menus are subject to change

# catering policies and prices

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## MINIMUMS & MENUS

food and beverage minimums apply to all catering events. any group that does not reach the specified food and beverage minimums will have the difference added to the bill for their event. food and beverage minimums do not include applicable tax, service charges or other incidental charges.

once a contract is signed a menu selection is required within 14 days of the signing of a contract. your final guest count is due **72 hours** before your event date.

## CANCELLATION POLICY

any cancellations or changes to the date which occur within 72 hours of the date listed for the event on the contract will be charged the full food and beverage minimum and taxes and fees associated with the minimum.

\*cancellations made due to extreme weather or circumstances will not be penalized if rescheduled by an agreed date.

## HOST FEE

*includes service charge for service and wine presentation*  
\$250.00

## STAFFING FEES

25 guests or less  
\$250.00

26 - 50 guests  
\$500.00

51 - 75 guests  
\$750.00

76 - 100 guests  
\$1000.00

## FOOD & BEVERAGE MINIMUM

\$1200.00

## SALES TAX AND PAYMENT

all food, beverage and service charges are subject to Missouri State Tax. 20% gratuity is customary and suggested.

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READY TO BOOK YOUR EVENT? CONTACT  
EVENTS@TANNINWINEBAR.COM

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