



# TASTINGS

## WINE BAR & BISTRO

Thank you for your interest in Tastings Wine Bar & Bistro.

Tastings is situated in a prime location at Patriot Place adjacent to Gillette Stadium in Foxboro, MA. It overlooks the north end zone of the stadium and has unfettered views of the iconic lighthouse and the New England Patriots Hall of Fame. Tastings provides a unique location for your next social or corporate gathering. We have several options available for smaller events, with the flexibility of closing the restaurant midweek for exclusive larger parties.

With a passion for offering the very best globally inspired dishes using locally grown and raised ingredients, you and your guests are assured an unforgettable experience.

Whether you are hosting an intimate dinner for 12 in the private wine room, a gathering for 30 on the outdoor heated patio or an exclusive celebration for up to 125 in the restaurant, you will experience personalized service in a warm, relaxed setting that has become The Tastings signature.

The sample menus are enclosed to give you an idea of what Tastings has to offer, they are simply a guide. Contact us and we will work together designing and customizing the perfect menu for your event.

Thanks again for considering Tastings Wine Bar & Bistro and we look forward to serving you.

Mike Ciciarella, *General Manager*  
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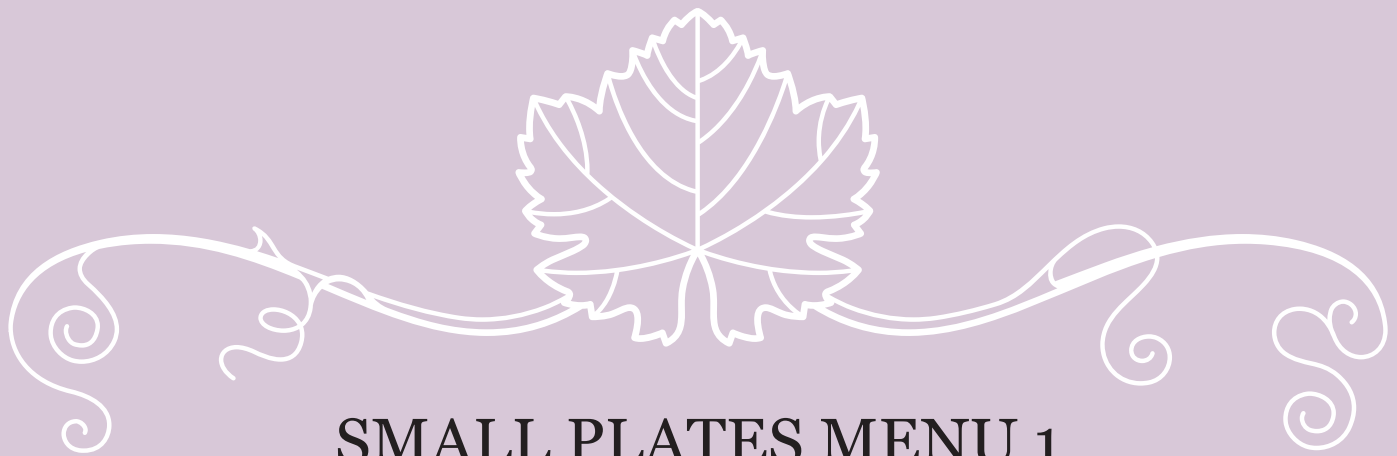
# TASTINGS

WINE BAR & BISTRO

## PRIVATE PARTY AND SPECIAL EVENT MENUS

We offer everything from customized seasonal menus to entertainment-related options in creating the perfect meal for your occasion. But, to address some of our larger general occasions, we've put together the following sample menus.





## SMALL PLATES MENU 1

*Satisfy everyone in your party with an assortment of Tastings' farm to fork cuisine.  
Items are served buffet style and/or passed hors d'oeuvres.*

Bone Marrow Popcorn  
Warm Picholine Olives  
Point Judith Fried Calamari  
Chef's Charcuterie  
Seasonal Soup Shooters  
Chorizo Croquettes  
Market Salad  
Seasonal Flatbread  
Chocolate Mousse with Lavender Whipped Cream

**SAMPLE**

**\$35 per person**

+ 18% gratuity, 3% administrative fee and sales tax  
(does not include beverages)

*\* Menu items subject to change.*



## SMALL PLATES MENU 2

*Satisfy everyone in your party with an assortment of Tastings' farm to fork cuisine.  
Items are served buffet style and/or passed hors d'oeuvres.*

Bone Marrow Popcorn  
Warm Picholine Olives  
New England Artisan Cheeses  
Point Judith Fried Calamari  
Market Salad  
Tastings Mac & Cheese  
Chef's Charcuterie  
Seasonal Flatbread  
Salt Cod Croquettes  
Seasonal Soup Shooters  
Chorizo Croquettes  
Chocolate Mousse with Lavender Whipped Cream

**SAMPLE**

**\$45 per person**  
+ 18% gratuity, 3% administrative fee and sales tax  
(does not include beverages)

*\* Menu items subject to change.*



# PLATED MENU 1

## SALAD

### Market Salad

*organic greens, vegetables, house vinaigrette*

OR

### Seasonal Soup

*local seasonal selection*

## ENTRÉE

### All Natural Roasted 1/2 Chicken

*butter basted, seasonal farm vegetables, whipped potatoes*

OR

### Sustainable Catch of the Day

*Chef's Whim*

## DESSERT

### Cranberry Bread Pudding

OR

Pumpkin Crème Brulee & Sugar Cookies



**\$35 per person**

+ 18% gratuity, 3% administrative fee and sales tax  
(does not include beverages)

*\* Menu items subject to change.*



## PLATED MENU 2

### SALAD

#### Market Salad

*organic greens, vegetables, house vinaigrette*

OR

#### Seasonal Soup

*local seasonal selection*

### ENTRÉE

#### Painted Hills Sirloin Steak

*pommes Anna, foraged wild mushrooms, crispy salsify, Bordelaise*

OR

#### All Natural Roasted 1/2 Chicken

*butter basted, seasonal farm vegetables, whipped potatoes*

OR

#### Sustainable Catch of the Day

*Chef's Whim*

### DESSERT

#### Cranberry Bread Pudding

OR

#### Pumpkin Crème Brulee & Sugar Cookies

• • •

**\$45 per person**

+ 18% gratuity, 3% administrative fee and sales tax  
(does not include beverages)

*\* Menu items subject to change.*



## PRIVATE CHEF'S TASTING IN OUR WINE ROOM

*Trust: to let someone else take the initiative.*

*In this case of dining, place your dining experience in the hands of our Executive Chef and Wine Director. Enjoy an unforgettable private dining experience surrounded by hundreds of bottles of fine wine.*

**5 COURSE CHEF'S TASTING MENU ... \$59 per person**  
**EACH COURSE PAIRED WITH WINE ... \$79 per person**

*(+ 18% gratuity, 3% administrative fee and sales tax)*

*For the highest level of execution possible, we ask that the following number of guests be adhered to:*

*Minimum 8 people, Maximum 12 people*

### COURSE ONE

#### Frisee Salad

*house cured bacon, pickled farm egg, clothbound cheddar, buttermilk ranch  
2007 La Cana Albarino, Rias Baixas, Spain*

### COURSE TWO

#### Smoked Parsnip Soup

*cocoa nibs, chervil, organic EVOO  
2007 Trimbach Gewurztraminer, Alsace, France*

### COURSE THREE

#### Seared Bomster Scallops

*ham hock broth, white beans, chard  
2009 Moulin de Gassac, Languedoc, France*

### COURSE FOUR

#### Flat Iron Steak

*pistachio salsa verde, truffle jus, roasted potato  
2007 Cameron Hughes Lot #116 Cabernet Sauvignon, Napa, California*

### COURSE FIVE

#### Chocolate Ganache Cake

*port fluid gel, meringue, vanilla gelato  
NV Rosa Regale Brachetto, Italy*

**SAMPLE**

*\* Menu items subject to change.*



## CHOICE OF ENHANCEMENTS FOR ANY OF OUR PACKAGES

*Number of portions ordered for any of our enhancements  
must be equal to the number of guests in the party.*

**SAMPLE**

**Passed Hors d'oeuvres \$10** (per person)  
*choice of four from our seasonal menu*

**Vegetable Crudite \$5** (per person)  
*freshest vegetables of the season with herbal dip*

**Brie En Croute \$35** (feeds up to 15 people)  
*puff pastry wrapped wheel of brie with brown sugar & local heirloom apples*

**New England Artisanal Cheese Tray \$8** (per person)  
*a selection of the finest cheeses from New England, seasonal fruit chutney,  
selection of bread & crackers*

**Raw Bar \$15** (per person)  
*oysters on the half shell, littleneck clams, shrimp cocktail, mignonette, hot sauce, lemon*

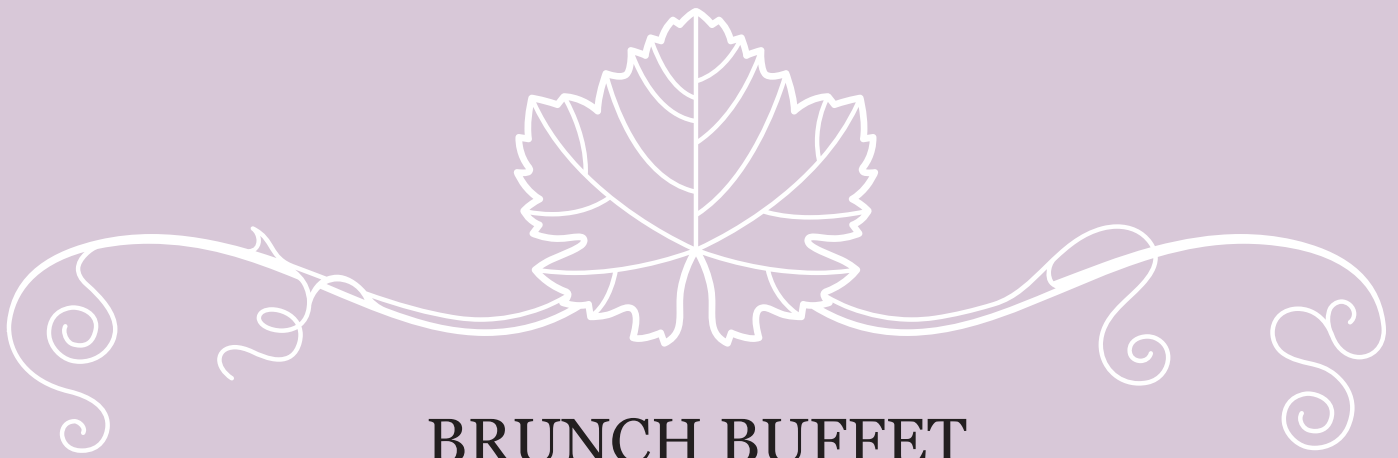
**\*\*OYSTER SHUCKER AVAILABLE AT ADDITIONAL CHARGE**  
*(\$100 duration of party)*

**\*\*\*ICE SCULPTURE AVAILABLE AT ADDITIONAL CHARGE**  
*(\$300)*

**CHAMPAGNE TOAST**  
*Selection of Champagnes and pricing available upon request.*



*\* Menu items subject to change.*



## BRUNCH BUFFET

Vegetable & Salad Station  
Fruit Display (seasonal)  
Maple Whipped Yogurt & Granola  
Homefries  
Cinnamon Toast  
Buttermilk Pancakes  
House Cured Slab Bacon  
Local Artisan Cheeses  
Scrambled Farm Eggs  
Cheese Grits  
Chorizo Croquettes  
Shrimp Cocktail

**SAMPLE**

\$25 per person: Choice of 5 items  
\$35 per person: Choice of 9 items  
All In Brunch Extravaganza! \$45 per person

+ 18% gratuity, 3% administrative fee and sales tax  
(does not include beverages)

*\* Menu items subject to change.*



## ADDITIONAL UNIQUE OFFERINGS

*Choose from any of the following options to truly make your event unforgettable!*

### LIVE MUSIC

Every week we host live music at the restaurant featuring the best local artists around who can provide the perfect backdrop of songs and dancing.

Quote given upon request.

### COOKING CLASSES

Join our Executive Chef inside Tastings' kitchen for an up-close and personal cooking class. Learn to prepare two different courses and then sit down in our wine room and enjoy your meal paired with wines.

**\$85 per person (available Monday-Friday day time only)**

### PRIVATE WINE TASTING

Choose from our extensive globally inspired wine list and indulge in a tasting of wine from your favorite region or grape varietal. Come down after work with friends or co-workers or make an entire night of it by pairing your tasting with hors d'oeuvres.

**\$15-\$50 per person**

### WINE 101

Join General Manager & Wine Director Mike Cicciarella for a private tutorial on subjects ranging from regional or varietal based profiles to learning the fine (and fun) art of tasting wine.

**\$35 per person**

### PIG ROAST/BARBECUE

Join us for a one-of-a-kind pig roast. We roast your pig to perfection in our deluxe "La Caja-China" pig box. The meat literally falls off the bone using this unique cooking method. When you arrive, we'll finish off the preparation while you enjoy some cocktails or wine on our patio. Other options include barbecue chicken, roast lamb and baby back ribs.

**Inquire for more details.**



**CHAMPAGNE / SPARKLING WINES**

Volvetti Proseco, NV, Friuli, Italy	\$39
Domaine Chandon Rose, NV, Napa Valley, CA	\$47
Veuve Clicquot Ponsardin, NV, Reims, France	\$75

**WHITE WINE**

Canyon Road Chardonnay, 2010, California	\$31
Eve Chardonnay, 2008, Columbia Valley, WA	\$43
Cumbres Andinas Sauvignon Blanc, Cachapoal Valley, Chile	\$35
Whitehaven Sauvignon Blanc, 2010, Marlborough, New Zealand	\$47
Cloudy Bay Sauvignon Blanc, 2010, Marlborough, New Zealand	\$57
Bortoluzzi Pinot Grigio, 2009, Friuli, Italy	\$43
Helfrich Riesling, 2007, Alsace, France	\$43
Huber Gruner Veltliner, 2009, Traisental, Austria	\$31
La Cana Albarino, 2010, Riaz Baixas, Spain	\$43
Vina Godeval Godello, 2008, Valdeorras, Spain	\$51

**RED WINE**

Canyon Road Pinot Noir, 2010, California	\$31
Joseph Carr Cabernet Sauvignon, 2009, Napa County, CA	\$48
Velvet Devil Merlot, 2009, Columbia Valley, WA	\$39
Mohua Pinot Noir, 2008, Central Otago, New Zealand	\$59
Peter Lehmann Shiraz, 2008, Barossa Valley, Australia	\$31
Boom Boom Syrah, 2009, Columbia Valley, WA	\$47
Renwood Zinfandel, 2006, Amador County, CA	\$43
Jean Bousquet Organic Malbec, 2009, Mendoza, Argentina	\$35
Atteca Garnacha, 2008, Calatayud, Spain	\$47

**BAR OPTIONS**

**WELL BAR**  
Drinks range from \$8 - \$10

**CALL BAR**  
Drinks range from \$9 - \$11

**PREMIUM BAR**  
Drinks range from \$10 - \$16

Additional wine, beer and cocktail selections available upon request.

