PRIVATE DINING
PRIVATE DINING  X  OVERVIEW

Bambara gladly accommodates parties of all sizes, whether it’s a birthday party for ten or a wedding reception for a hundred, we have the perfect private dining space for your next event. Our semi-private mezzanine overlooks the restaurant’s dining room and exhibition kitchen with a view of our outdoor patio and herb garden. With local Cambridge art and plenty of space, the mezzanine can seat up to 60 guests or host up to 80 for a reception in a venue that is approachable and flexible enough for any occasion.
Our semi-private space is great for hosting your next sit down dinner. The room’s flexible seating allows for multiple formations that can cater to your event needs. The space is large enough to fit up to 60 guests at a time. We offer a traditional three-course set menu. Prices may vary depending on availability and selections. To reserve exclusive use of our semi-private space we require a $2000.00 food and beverage minimum. For smaller groups we also offer non-exclusive use of the space with no food and beverage minimum. We recommend pre-selecting wines for large groups events. Usually a red and a white wine from our wine list is all you need. We are happy to help with any wine pairings, as well as customize your dining experience with us including adding an extra course, cheese, or items from one of our other menus. We will work with you to personalize your event!
PRIVATE DINING  TRADITIONAL THREE-COURSE DINNER

($50/PERSON)

**CHOICE OF**

- **New England Clam Chowder**
  Local clams, Maine Family Farms smoked bacon, potatoes, cream, parsley

- **Mixed Baby Greens**
  Fresh cherry tomatoes, balsamic vinaigrette, red onion jam

- **Romaine**
  Anchovy tomato crostini, garlic aioli, pecorino

- **Grilled Hanger Steak**
  Arugula, smoked tomato vinaigrette, herbed fries, chimichurri

- **Pan Roasted Salmon**
  Roasted beets, crispy parsnips, balsamic gastrique, buerre blanc

- **Boneless Roasted ½ Chicken**
  Creamy corn, chorizo croquettes, shaved asparagus salad

- **Seasonal Vegetable Fricasee**
  Local seasonal vegetables, sautéed polenta, herbs

**+ DESSERT SAMPLER**

Bambara Cambridge 25 Edwin H. Land Boulevard, Cambridge, MA 02141  |  bambara-cambridge.com  |  617-868-4444  |  info@bambara-cambridge.com
PRIVATE DINING  ×  TRADITIONAL THREE-COURSE DINNER

($60/PERSON)

CHOICE OF

Lobster Bisque
Snappy’s Day Boat lobster, chives, oyster crackers

Arugula Salad
Pickled beet, Vermont goat cheese

Crab Cake
Spicy sweet mustard sauce, herb slaw

CHOICE OF

Grilled Filet
Yukon mashed potatoes, grilled asparagus, red wine demi glace

Pan Roasted Halibut
Roasted fingerling potatoes, roasted carrots, lobster butter

Boneless Roasted ½ Chicken
Creamy corn, chorizo croquets, shaved asparagus salad

Seasonal Vegetable Fricassee
Local seasonal vegetables, sautéed polenta, herbs

+ DESSERT SAMPLER
When planning your next get together for drinks and appetizers, Bambara’s semi-private space is just the fit. With a capacity of up to 80 people we can host any social or business function. We offer many different passed and stationary appetizer options, and will cater to the beverage needs of the group. To reserve exclusive use of our semi-private space, we require a $2000.00 food and beverage minimum.
## Private Dining × Cocktail Reception Menus

(Passed hors d’oeuvres – priced per piece) 48 hours notice is required for appetizer selections

### Hot

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Feta and Spinach Triangle in Phyllo</td>
<td>$4.00</td>
</tr>
<tr>
<td>Vegetable Potsticker with Ginger Soy</td>
<td>$4.00</td>
</tr>
<tr>
<td>Seasonal Soup Sip</td>
<td>$5.00</td>
</tr>
<tr>
<td>Wild Mushroom and Walnut Profiterole</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mushroom and Goat Cheese Arancini, Honey Dipping Sauce</td>
<td>$4.00</td>
</tr>
<tr>
<td>Vegetable Spring Roll with Ginger Soy</td>
<td>$4.00</td>
</tr>
<tr>
<td>Truffled Mac and Cheese</td>
<td>$4.00</td>
</tr>
<tr>
<td>Potato Latke with Apple Sauce</td>
<td>$4.00</td>
</tr>
<tr>
<td>Pear and Blue Cheese Diamond</td>
<td>$4.00</td>
</tr>
<tr>
<td>Coconut Shrimp with Sweet Mustard</td>
<td>$4.50</td>
</tr>
<tr>
<td>Crispy Potato Encrusted Shrimp with Spicy Crème Fraîche</td>
<td>$4.50</td>
</tr>
<tr>
<td>Mini Crab Cake with Spicy Aioli</td>
<td>$5.00</td>
</tr>
<tr>
<td>Sea Scallop Wrapped in Bacon</td>
<td>$5.00</td>
</tr>
<tr>
<td>Shrimp Shumai Spoon with Ponzu</td>
<td>$4.50</td>
</tr>
<tr>
<td>Teriyaki Chicken, Asian Slaw Mini Take Out Box</td>
<td>$5.50</td>
</tr>
<tr>
<td>Vegetable Stir Fry Mini Take Out Box</td>
<td>$5.00</td>
</tr>
<tr>
<td>Asian Chicken Skewer with Teriyaki</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mini Beef Wellington</td>
<td>$4.50</td>
</tr>
<tr>
<td>Mediterranean Lamb Chop Lollipop</td>
<td>$5.50</td>
</tr>
<tr>
<td>Meatball with a Sweet Chili Glaze</td>
<td>$4.00</td>
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</tbody>
</table>
### COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceviche Spoon</td>
<td>$4.00</td>
</tr>
<tr>
<td>Gazpacho Shooter</td>
<td>$4.00</td>
</tr>
<tr>
<td>East Coast Oyster on the Half Shell</td>
<td>$4.50</td>
</tr>
<tr>
<td>Little Neck Clam on the Half Shell</td>
<td>$4.00</td>
</tr>
<tr>
<td>Maine Crab Claw</td>
<td>$4.50</td>
</tr>
<tr>
<td>Jumbo Shrimp “Cocktail”</td>
<td>$4.50</td>
</tr>
<tr>
<td>Tuna Tartare on a Crispy Taro Chip</td>
<td>$5.00</td>
</tr>
<tr>
<td>Soy Glazed Scallop with Sesame Seeds and Lemongrass</td>
<td>$4.50</td>
</tr>
<tr>
<td>Mini Caprese</td>
<td>$4.00</td>
</tr>
<tr>
<td>Tomato Bruschetta</td>
<td>$4.00</td>
</tr>
<tr>
<td>Smoked Salmon Toast Round, Dill Créme Fraîche</td>
<td>$4.50</td>
</tr>
<tr>
<td>Deviled Egg with Crispy Prosciutto</td>
<td>$4.00</td>
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</tbody>
</table>
### PRIVATE DINING  X  COCKTAIL RECEPTION MENUS

(HORS D’OEUVRES – PRICED PER PIECE) 48 HOURS NOTICE IS REQUIRED FOR APPETIZER SELECTIONS

### LATE-NIGHT BITES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oreo Cookies and Milk Shooters</td>
<td>$4.00/Each</td>
</tr>
<tr>
<td>Mini Milkshakes</td>
<td>$5.00/Each</td>
</tr>
<tr>
<td>Beef Sliders</td>
<td>$5.00/Each</td>
</tr>
<tr>
<td>Mini Grilled Cheese</td>
<td>$4.00/Each</td>
</tr>
<tr>
<td>Pigs in a Blanket</td>
<td>$4.00/Each</td>
</tr>
<tr>
<td>Pulled Pork Sliders</td>
<td>$5.00/Each</td>
</tr>
<tr>
<td>Brownie Bit Lollipops</td>
<td>$5.00/Each</td>
</tr>
<tr>
<td>Buffalo Chicken Quesadilla with Blue Cheese</td>
<td>$4.00</td>
</tr>
<tr>
<td>Flavored Popcorn Bar</td>
<td>$5.00/Person</td>
</tr>
<tr>
<td>Truffle French Fry Cone</td>
<td>$6.00/Person</td>
</tr>
</tbody>
</table>
PRIVATE DINING × COCKTAIL RECEPTION MENUS

(RECEPTION DISPLAYS – PRICED PER PERSON) 48 HOURS NOTICE IS REQUIRED FOR APPETIZER SELECTIONS

**Mediterranean Display**
Toasted pita chips with hummus, seasonal grilled vegetables, marinated green olives, and kalamata olives  
$13.00

**Antipasto**
Genoa salami, prosciutto, sopressata, mozzarella, roasted peppers, stuffed cherry peppers, marinated artichoke hearts, sliced baguettes  
$10.00

**Flatbread**
Roasted garlic, goat cheese, cherry tomato, arugula, and fig vinegar, meatball and provolone, margherita with tomato, basil and mozzarella  
$14.00

**Farmers Cheese Board**
Selection of artisanal cheeses from New England farms, dried fruits, nuts, honey, sliced baguette and crackers  
$12.00

**Fruit and Cheese**
Seasonal sliced fruit, manchego, blue cheese, herb crusted goat cheese, cheddar, dried fruits, nuts and honey, sliced baguettes and crackers  
$12.00

**Garden Vegetable Crudités**
Seasonal fresh vegetables, sun-dried tomato aiolo and buttermilk herb dip  
$10.00
If you are in need of a space to host your next lunch event, our semi-private area is flexible enough to fit any requirement. The multiple formations of the space allow for smaller intimate rounds or a large long table. The space is large enough to fit up to 60 guests at a time. We offer a $25.00 set menu for groups of 12 or more. Included in the price are a two-course meal, dessert samplers of cookies and brownies, and non-alcoholic beverages. You can use our regular pre-set menu or build your own from our a-la-carte menu. For the build your own option, we require Chef approval and prices may vary depending on availability and selections. To reserve exclusive use of our semi-private space, we require a $750.00 food and beverage minimum.

Lunch events are available Monday – Friday, 11:30am – 2:00pm.
**PRIVATE DINING  ✗ TRADITIONAL THREE-COURSE LUNCH**

($25/PERSON) INCLUDING NON-ALCOHOLIC BEVERAGES

<table>
<thead>
<tr>
<th>CHOICE OF</th>
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<th>+ COOKIE AND BROWNIE DESSERT SAMPLER</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Traditional Caesar Salad</strong></td>
<td><strong>Bam Burger</strong></td>
<td></td>
</tr>
<tr>
<td>Romaine leaves, parmesan crisps, white</td>
<td>Sesame seed bun with cheddar cheese</td>
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</tr>
<tr>
<td>anchovies</td>
<td></td>
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<tr>
<td><strong>Arugula Salad</strong></td>
<td><strong>Veggie Burger</strong></td>
<td></td>
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<tr>
<td>Goat cheese, spicy walnuts, honey</td>
<td>Avocado purée, pico de gallo, sesame</td>
<td></td>
</tr>
<tr>
<td>dressing</td>
<td>bun</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Tomato Soup</strong></td>
<td><strong>Wild Salmon and Crab Burger</strong></td>
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<tr>
<td>Our version of a classic</td>
<td>Spicy mayo, sesame seed bun</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Grilled Chicken Sandwich</strong></td>
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</tr>
<tr>
<td></td>
<td>Bacon, gruyère, spicy mayo, ciabatta</td>
<td></td>
</tr>
<tr>
<td></td>
<td>bun</td>
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</tbody>
</table>
If you are in need of a space to host your next brunch event, our semi-private area is flexible enough to fit any requirement. The multiple formations of the space allow for smaller intimate rounds or a large long table. The space is large enough to fit up to 60 guests at a time. We offer a $20.00 set menu for groups of 12 or more. Included in the price are 4 entrée options, coffee/tea and juice. You can use our regular pre-set menu or build your own from our a-la-carte menu. For the build your own option, we require Chef approval and prices may vary depending on availability and selections. To reserve exclusive use of our semi-private space we require a $750.00 food and beverage minimum.

Brunch events are available Saturday and Sunday 8:00am – 2:00pm.
PRIVATE DINING  X  SPECIALTY EVENTS

If you're in the mood for something different, ask about beer and wine tastings, cocktail classes, and Chef dinners. Our management team is at your beck and call at 617-868-4444 or info@bambara-cambridge.com.
I HAVE A GUEST WITH DIETARY RESTRICTIONS, WHAT CAN THEY EAT?
We can accommodate all kinds of dietary restrictions. Please let us know in advance and we’d be happy to have something special prepared.

WHERE IS THE BEST PLACE TO PARK?
We offer 3 hours of validation after 5pm at the Cambridge Side Galleria Parking Garage.

DO YOU REQUIRE A DEPOSIT?
No, to reserve our semi-private space we only require a simple contract and credit card to hold the space.

IS THERE A ROOM RENTAL FEE?
No, when booking our semi-private space we only require a food and beverage minimum.

IF WE HAVE AN EVENT HOW LONG DO WE HAVE THE SPACE?
If you have exclusive use, it’s as long as you need it.

WHAT KIND OF WATER DO YOU OFFER?
We serve in-house filtered water, or Saratoga Still and Sparkling.

CAN YOU BRING DECORATIONS?
Absolutely!

CAN WE BRING IN OUTSIDE MUSIC?
No, Bambara has an open floor plan and we need to maintain the ambience for the whole space.

CAN WE BRING IN OUTSIDE FOOD AND DRINKS?
You cannot bring in outside food or drinks. Exceptions are made for desserts. We have a $2.00 per person cake cutting fee.

DO YOU HAVE AV?
Please ask for details concerning AV and pricing.