



Weddings

PATINA
CATERING

MAKE THE CELEBRATION OF YOUR ROMANCE AN AFFAIR TO REMEMBER AT THE BOWERS MUSEUM

Congratulations on your engagement, and thank you for your interest in Patina catering at the Bowers Museum. We are looking forward to working with you on your upcoming wedding and reception!

From the historic garden courtyard to the dramatic Lee Court to the lush mission-style Tangata Restaurant, the variety of spaces offered will add a twinkle to any wedding. Along with our dedicated staff, I can help you match dramatic floral with specialty linens, chic tabletop settings and stylish décor, and plan logistics from entertainment to audio-visual equipment, to meet your every need. For more information about The Bowers Museum, please visit www.bowers.org.

The commitment to bring celebrity chef Joachim Splichal's impeccable food and quality service to catered occasions has made Patina Catering the premier caterer on the West Coast. From intimate dinners to gala affairs, Patina Catering will turn any event into a truly memorable soiree. Enclosed are a selection of sample menus to give you an idea of our culinary expertise, but the bounds of your menu are limitless. Please view these menus as an example of our offerings as our chef can create a custom menu just for your event.

Once you have had an opportunity to review the following information, we look forward to discussing the details with you further. Again, thank you for considering Patina Catering and we look forward to the opportunity to help you create an event that perfectly suits your vision, occasion and budget.



ALL WEDDINGS PACKAGES INCLUDE:

- Four hour of unlimited wine, champagne, beer, soft drinks and mineral water bar
(Can be removed from package for a reduction in price)
- One hour hors d'oeuvres reception
- Guest tables, chairs, white linens, silver table stands & numbers, flatware, china & glassware.
- Champagne toast
- Two course dinner
- Complimentary cake cutting & service
- Votives on guest table
- Service staff support throughout event
- Complementary parking



GOLD PACKAGE

Hors d'oeuvre selections (please select three)

- Crispy Filo Triangles with Spinach and Feta Cheese with Tomato-Oregano Relish
- Crostini with wild mushrooms and truffle butter
- Mini pizza, caramelized goat cheese, prosciutto
- Thai chicken satay, roasted peanut and coconut milk sauce
- Bruschetta with fresh mozzarella cheese, sun-dried tomato pesto
- Baklava Shrimp Lollypops with Pistachio Pesto and Lemon Honey Glaze
- Bamboo spiked short rib with Chinese BBQ sauce
- Belgian endive spears with creamy brie, almonds and truffle honey
- Couplets of Rosemary Grilled Beef with Horseradish Cream
- Couplets of Herbed Goat Cheese Mousse and Provencal Peppers
- Curried Pita Crisps with Chick Pea Hummus and Olive Salad

First course selection (please select one)

- California croutons of basil ricotta, marinated plum tomatoes, grilled red onions, Hass avocado
- Butter lettuce salad, endive, frisee, Maytag blue dressing, and caramelized pistachios
- Belgian endive and watercress salad with caramelized walnuts, Asian pear, Roquefort, sherry vinaigrette
- Baby mixed greens and yellow frisée with crumbled goat cheese, toasted almonds and dried sour cherries with white balsamic vinaigrette

Entrée selection (please select one)

All dinner entrees include assorted breads, freshly brewed regular & decaffeinated coffee & tea selections.

- Herb crusted Atlantic salmon, crispy risotto cake, wilted herbs, baby market vegetables
- Pan-Seared Atlantic Salmon, Polenta cake, blistered cherry tomatoes, roasted garlic, micro basil
- Pan seared Idaho brook trout, basil-scented risotto, citrus gremolata
- Bistro medallion of beef with wasabi mashed potatoes, sunburst squash, soy beef Jus
- Grilled Chateau Steak with Yukon Gold potato gratin, Glazed baby Carrots and Red Wine Jus
- Slow-braised short rib over creamy polenta, garlic scented rapini, peppered shallot sauce
- Citrus and Garlic Marinated Airline Breast with Red Pepper Potato Puree and Wilted Baby Arugula
- Mustard Crusted Breast of Chicken with Yukon Gold Mashed Potatoes and Market Vegetables

PLATINUM PACKAGE

Hors d'oeuvre selections (please select three)

- Dungeness crab Cakes with yuzu aioli
- Tuna tartare cornet with avocado and wasabi
- Crostini with wild mushrooms and truffle butter
- Mini pizza, caramelized goat cheese, prosciutto
- Thai chicken satay, roasted peanut and coconut milk sauce
- Bruschetta with fresh mozzarella cheese, sun-dried tomato pesto
- Baklava Shrimp Lollypops with Pistachio Pesto and Lemon Honey Glaze
- Bamboo spiked short rib with Chinese BBQ sauce
- Belgian endive spears with creamy brie, almonds and truffle honey
- Couplets of Rosemary Grilled Beef with Horseradish Cream
- Cuplets of Herbed Goat Cheese Mousse and Provencal Peppers
- Seared Ahi Tuna on Sesame Crackers with Wasabi Cream

First course selection (please select one)

- Grilled Asparagus with delicate Frisee Salad, Crispy Prosciutto and creamy Goat Cheese
- Compressed Salad of Baby Arugula, Manchego Cheese, Red Delicious Apples, Dates and Walnuts in Pistachio Vinaigrette
- Roasted Red and Gold Beet Salad with Frisee, Crumbled Blue Cheese Toasted Pumpkin Seeds and Sherry Vinaigrette
- Belgium Endive Salad with Watercress, Asian Pear, Roquefort cheese and Caramelized Walnuts with Broken Balsamic Vinaigrette
- House-cured salmon carpaccio with baby greens, preserved lemons and fried capers

Entrée selection (please select one)

All dinner entrees include assorted breads, freshly brewed regular & decaffeinated coffee & tea selections.

- Duo of beef, New York strip and red wine braised short rib, wild mushroom ragout, potato puree, cabernet sauce
- Seared filet mignon with creamy porcini potatoes, caramelized red wine onions, wilted arugula, cabernet sauce
- New York strip, garlic and creamy potato puree, glazed baby carrots, caramelized cipollini, Pinot sauce
- Lamb osso buco , rosemary fused polenta, sautéed haricot vert and cherry compote
- Seared airline chicken breast, Yukon gold potato gratin, spinach, roasted garlic sauce
- Free-range chicken breast stuffed with ricotta, basil, three sweet peppers, potato puree, caramelized onion jus
- Seared Atlantic char, crisp dill risotto cake, haricot vert and lemon nage
- Roast barramundi bass, rock shrimp risotto, garlic rapini, sage and lemon sauce

BUFFET PACKAGE

Hors d'oeuvre selections (please select three)

- Crispy Filo Triangles with Spinach and Feta Cheese with Tomato-Oregano Relish
- Crostini with wild mushrooms and truffle butter
- Mini pizza, caramelized goat cheese, prosciutto
- Thai chicken satay, roasted peanut and coconut milk sauce
- Bruschetta with fresh mozzarella cheese, sun-dried tomato pesto
- Baklava Shrimp Lollypops with Pistachio Pesto and Lemon Honey Glaze
- Bamboo spiked short rib with Chinese BBQ sauce
- Belgian endive spears with creamy brie, almonds and truffle honey
- Couplets of Rosemary Grilled Beef with Horseradish Cream
- Cuplets of Herbed Goat Cheese Mousse and Provencal Peppers
- Curried Pita Crisps with Chick Pea Hummus and Olive Salad

Starter selection (please select two)

- Feta-Terranean Salad with Chopped Romaine, Kalamata Olives, Tomatoes and Flat Bread Croutons
- Baby spinach salad with bacon, mushroom, goat cheese, pine nuts, warm champagne vinaigrette
- Crisp baby lettuce, marinated plum tomatoes, light balsamic dressing
- Classic Caesar salad with crisp romaine, shaved parmigiano-Riggiano, garlic croutons

Entrée selection (please select two)

All dinner entrees include assorted breads, freshly brewed regular & decaffeinated coffee & tea selections.

- Roast free-range chicken, Bloomsdale spinach, three mustard sauce
- Medallions of beef, caramelized cipollini, tomato confit in olive oil, pinot sauce
- Grilled Skirt Steak of Beef with Chimichurri Sauce Black Beans and Fried Plantains
- Fresh Salmon in a mustard and apple wood smoked bacon crust
- Rosemary roasted leg of lamb, garlic and rosemary, light jus, olive oil
- Red wine-braised short ribs with wilted Swiss chard and chive oil

Accompaniments (please select two)

- Golden mashed potatoes
- Roasted red potatoes, rosemary
- Creamy rosemary polenta
- Gratin of potatoes with garlic

ADDITIONAL ITEMS

Children entrée selections (please select one)

Children 12 years and under

- Chicken Fingers and French fries with a duo of dipping sauces
- Pasta with tomato basil or butter and parmesan sauce

Vendor meals

- Chef's selection of gourmet sandwich, salad, Giant cookie, beverage

Vegetarian Option

- Available upon request

*Packages are subject to a 20% service charge and current California sales tax 7.75%