



TANGATA
RESTAURANT

**BOWERS
MUSEUM**

From the majestic fountains, to the flower gardens and mission-style architecture, Bowers Museum provides a quintessential Southern California setting for unique events. A favorite location for weddings, Tangata Restaurant and Bowers Museum provide all-encompassing packages filled with seasonal menus and unforgettable moments that will last a lifetime.

PRIVATE DINING MENU

Menus Created by Tangata Restaurant

Catering Specialist | 213 926 5272 | bowersevents@patinagroup.com



BREAKFAST

Minimum of 50 guests

CONTINENTAL \$22

Selection of Assorted Pastries fresh fruit preserves and sweet cream butter

Fresh Juice orange, grapefruit and cranberry juice

Coffee & Tea freshly brewed regular coffee, decaffeinated coffee and hot tea

POWER \$25

Selection of Assorted Pastries fresh fruit preserves and sweet cream butter

Granola, Yogurt And Seasonal Fruit Parfaits

Fresh Juice orange, grapefruit and cranberry juice

Coffee & Tea freshly brewed regular coffee, decaffeinated coffee and hot tea

COFFEE BREAK & ENHANCEMENTS

THE BASICS \$12 *(per hour)*

Coffee & Tea freshly brewed regular coffee, decaffeinated coffee and hot tea

TRADITIONAL \$20 *(all day)*

served at the start of your event, mid-event refresh and afternoon refresh

Coffee & Tea freshly brewed regular coffee, decaffeinated coffee and hot tea

ALL-DAY HYDRATE \$25

served at the start of your event, mid-event refresh and afternoon refresh

Fresh Juice orange, grapefruit and cranberry juice

Coffee & Tea freshly brewed regular coffee, decaffeinated coffee and hot tea

Assorted Soft Drinks & Water coca-cola products, still and sparkling water

COFFEE ON CONSUMPTION \$55 per gallon

One gallon equals 12 - 10.5 ounce servings

Coffee & Tea freshly brewed regular coffee, decaffeinated coffee and hot tea

SNACKS

Whole Fresh Fruit \$4 each

Energy Bars \$4 each

Assorted House Baked Cookies \$25 per dozen

Individually Bagged Potato Chips \$30 per dozen

Individually Bagged Salted Snacks \$30 per dozen

BREAKFAST

Minimum of 50 guests, includes freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

PLATED \$40

FIRST COURSE *select one*

Avocado Toast toasted ciabatta, fresh avocado, watermelon radish, micros greens

Seasonal Parfaits housemade granola, yogurt, fresh berries

Crème Brûlée Oatmeal toasted almonds

Seasonal Fresh Fruit

ENTRÉES *select two*

Eggs Benedict smoked ham, poached egg, traditional hollandaise, baguette, served with breakfast potatoes with onions and peppers

Soft Scrambled Farm Fresh Eggs applewood-smoked bacon and breakfast potatoes with onions and peppers

Brioche French Toast seasonal berries, chantilly crème

Chorizo Scramble pork chorizo, scrambled farm fresh eggs, served with corn tortillas and breakfast potatoes with onions and peppers

Frittata wild mushrooms, spinach, goat cheese, piquillo pepper puree

Dungeness Crab Omelet asparagus and dill hollandaise, cherry tomatoes, served with multi grain toast add 4pp

ENHANCEMENTS

Fresh Juice orange, grapefruit and cranberry juice \$3

Fresh Pressed Green Juice \$5

Smoothies \$4

BREAKFAST

Minimum of 50 guests, includes freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

BUFFET \$42

ENTRÉES *select two*

Brioche French Toast macerated berries, chantilly cream

Scrambled Eggs with chives

Eggs Benedict smoked ham, poached egg, traditional hollandaise

Mini Quiches seasonal vegetarian and meat

Tillamook Cheddar Omelet tomatoes, bacon, onions, spinach, mushroom

Seasonal Vegetable Omelet parmigiano-reggiano cheese

SIDES *select two*

Applewood-Smoked Bacon

Chicken Breakfast Sausage with onions and peppers

Traditional Pork Sausage

Breakfast Potatoes onions, sweet peppers, herbs

Hash Brown Potatoes

Seasonal Fruit (\$4 supplement per person)

BEVERAGES

Freshly Brewed Coffee regular and decaffeinated

Assorted Hot Teas

Freshly Squeezed Juices orange, grapefruit and cranberry (\$3 supplement per person)

ADD CARVING STATION

Chef fee of \$100 per hour for carving stations

Prime Rib \$6

New York Steak \$5

Roasted Leg of Lamb \$6

Roasted Salmon \$4

Baked Ham \$4

LUNCH

Minimum of 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

ENTRÉE SALAD AND DESSERT \$40

ENTRÉE SALADS *select one*

Seared Mary's Chicken Salad green beans, almonds, sun-dried sour cherries

Niçoise Salad broiled albacore tuna, new potatoes, boiled eggs, tomatoes, fine green beans, roasted sweet peppers, niçoise olives, light balsamic

Gem Lettuce Caesar Salad roasted Mary's chicken, parmesan-lemon-anchovy dressing, grated egg, garlic croutons, parmigiano

Salmon Cobb Salad applewood-smoked bacon, blue cheese, boiled eggs, green onions, tomato, avocado, cucumber, tarragon-lemon dressing

Flat Iron Steak market greens, avocado, corn, roasted peppers, breakfast radish, fried onions, chimichurri vinaigrette

DESSERT *select one*

Old Fashioned Chocolate Cake layers of rich fudgy cake and smooth chocolate cream, chocolate shavings

New York Cheese Cake raspberry sauce

Limoncello Mascarpone Cake alternating layers of sponge cake and lemon infused mascarpone cream, limoncello sauce

Mixed Berry Tart Seasonal berries, sponge cake, chantilly crème

PLATED THREE-COURSE \$50

STARTERS *select one*

Baby Spinach & Kale Salad endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

Baby Arugula gala apples, nanchego, toasted almonds, figs, pistachio oil, balsamic

Baby Mixed Greens endive and cherry tomatoes, citrus virgin olive oil dressing

Panzanella Salad with vine-ripened tomatoes, virgin oil, garlic croutons, red onion, arugula, parmigiano-reggiano

Butter Lettuce "Wedge" cherry tomatoes, smoked bacon, bleu cheese vinaigrette

ENTRÉES *select one*

Pan-Roasted Mary's Free-Range Chicken potato purée, green beans, peppercorn sauce

Grilled Loch Duart Salmon baby vegetables, fingerling, warm dressing of tomato, caper, lemon and olive oil

Herb-Crusted Seabass tomato fennel fondue

Slow-Braised Short Rib gold potato puree, glazed carrots, caramelized shallots

Grilled Hanger Steak fingerling potatoes with garlic, rainbow carrots, red wine sauce

Seared Mahi cherry tomatoes roasted on the vine, saffron jasmine rice, summer squash, basil

Bucatini pomodoro basil, fresh oregano, parmigiano-reggiano, chili flake

Forest Mushroom Risotto carnaroli rice, asparagus, chives, parmigiano-reggiano

DESSERTS *select one*

Black Forest Cake chocolate and white chocolate sponge, chocolate chantilly crème, amarena cherry

New York Cheese Cake raspberry sauce, fresh berries

Limoncello Mascarpone Cake alternating layers of sponge cake and lemon infused mascarpone cream, limoncello sauce

Mixed Berry Tart seasonal berries, sponge cake, chantilly crème

LUNCH

Minimum of 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

BUFFET \$55

STARTERS *select one*

- Baby Arugula Salad** shaved manchego, apple, toasted almonds, dried figs, apricots, balsamic
- Panzanella Salad** vine-ripened tomatoes, virgin oil, garlic croutons, red onion, arugula, parmigiano-reggiano
- Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette
- Classic Caesar Salad** with tender hearts of romaine, shaved parmesan, garlic focaccia croutons
- Crisp Baby Lettuce** with endive and cherry tomatoes, citrus vinaigrette
- Butter Lettuce "Wedge"** cherry tomatoes, smoked bacon, bleu cheese vinaigrette

ENTRÉES *select two*

- Grilled Hanger Steak** fresh herb chimichurri
- Atlantic Salmon** tomato, basil pistou
- Pan-Roasted Mary's Free-Range Chicken** rosemary, natural jus
- Slow-Braised Short Rib** with rosemary
- Herb-Crusted Sea Bass** tomato fennel fondue

ACCOMPANIMENTS *select two*

- Roasted Fingerling Potatoes** rosemary
- Olive Oil Smashed Potatoes**
- Buttermilk Garlic Mashed Potatoes**
- Sweet Potato Gnocchi** sage brown butter, candied hazelnuts
- Creamy Polenta** shaved Parmesan
- Wild Rice Pilaf**
- Lemon Scented Baby Spinach**
- Grilled Asparagus** rosemary, parmesan
- Braised Carrots** fennel, apricot, pistachio
- Glazed Farmers Market Vegetables**

DESSERT

- Assorted Petit Fours**

TRAY-PASSED HORS D'OEUVRES

Minimum of 50 guests.

30 minutes	selection of 3 items	\$15 (<i>pre-dinner only</i>)
1 hour	selection of 3 items	\$20
1.5 hours	selection of 4 items	\$25
2 hours	selection of 5 items	\$35

EARTH

Bruschetta lemon chive house-made ricotta, roasted squash, agrodolce

Mini Grilled Cheese fig jam, wild arugula, brie

Wild Mushroom Crostini brie, truffle oil, chives

Poached Heirloom Apple friséé, hazelnut, blue cheese

Salt Roasted Baby Beets mascarpone cheese, pistachios

Butternut Squash Tart caramelized onions, fontina cheese, crispy sage

Mini Vegetable Empanadas roasted poblano-tomato salsa

Tomato Jam Crostini shaved fennel, virgin olive oil

Watermelon Radish baby heirloom tomatoes, lemon oil, smoked salt, chive

Avocado Toast burrata, heirloom cherry tomato, smoked sea salt

Peperonata fried polenta bite, shaved parmesan

Macaroni and Cheese Lollipops crisp herbed bread crumbs

Portobello Mushroom "Fries" lemon-garlic aioli (*\$2 supplement*)

Red Wine-Poached Pear blue cheese souffle, walnut tart (*\$2 supplement*)

Fruit Crisps Caveman blue cheese, fresh honey comb (*\$2 supplement*)

SEA

Ahi Tuna Poke soy-sesame dressing, nori, wonton crisp

Tuna Crudo chili, grapefruit, shallot, thin bruschetta

Smoked Salmon lemon herb blini, chive

Shrimp Cocktail Lollipop chili cocktail sauce

Roasted Prawns Crostini olive oil-poached tomato

Shrimp Ceviche Taco chipotle crema, blue corn tortilla

Peruvian Purple Chips salmon, spicy miso dressing

Shrimp Empanada smashed avocado, brandy wine tomato

Crab Cake herb remoulade

Smoked Salmon Blini california white sturgeon caviar, crème fraiche, dill (*\$2 supplement*)

Mini Maine Lobster Rolls fresh herbs, hawaiian bread (*\$2 supplement*)

Hamachi Crudo pink grapefruit, fresno chili, avocado, lime, extra virgin olive oil (*\$2 supplement*)

Blue Crab "BLT" blue crab salad, toast point (*\$2 supplement*)

Seared Dayboat Scallop edamame purée, meyer lemon relish, taro chip (*\$2 supplement*)

TRAY-PASSED HORS D'OEUVRES

LAND

Spiked Short Rib chinese bbq sauce

Chicken & Waffles buttermilk fried chicken on a mini waffle, Vermont maple

Surf & Turf Skewer grilled steak, shrimp, bearnaise sauce

Chicken Empanada smashed avocado-brandy wine tomato

Prosciutto Crisp goat cheese, apple, wild arugula

Endive Spoons spicy garlic chicken salad, sesame aioli

Prosciutto Flatbread arugula and shaved parmesan

Bacon-Potato Flatbread caramelized onion, confit bacon, ricotta and sage

Chicken & Calabrian Chili Meatballs romesco sauce

Gingered Chicken Wonton scallion ponzu

Mini Tacos braised chicken, roasted tomato salsa

Smoked Applewood Bacon Tart caramelized onion, goat cheese

Glazed Pork Belly cider bacon jam, pickled apple (*\$2 supplement*)

Tiny Wagyu Pastrami Reuben marble rye (*\$2 supplement*)

Filet Mignon gold potato puree, fleur de sel, served on a ceramic spoon (*\$2 supplement*)

RECEPTION STATIONS

Minimum of 50 guests. Minimum of two stations. 1.5 hours of service.

ANTIPASTI \$25

roasted peppers, roasted eggplant and goat cheese, marinated artichoke hearts, grilled fennel, marinated bocconcini mozzarella, marinated tomatoes, assorted olives, pickled vegetables, salami, thyme roasted ciabatta and fresh focaccia

ARTISANAL CHEESE \$20

assorted local cheese, fresh fruit and berries, assorted breads and crackers

POTATO BAR \$20

Choice of Yukon Gold Mashed Potatoes or Baked Potatoes

Whipped Sweet Potatoes

Toppings ham, bacon bits, charred broccolini, chives, crispy onions, shredded cheddar cheese, pecan bits, and brown sugar

TACOS & TOSTADAS \$30

Proteins cumin and chile marinated hanger steak carne asada, shredded achiote chicken, grilled lime marinated white fish,

Toppings shredded cheese, sliced jalapeños, cilantro-onion chop, lime wedges, crema

Sauces roja salsa, verde salsa, pico de gallo *(add guacamole \$2)*

Warm Corn and Flour Tortillas

Mini Tostada Cups

CARVING \$40

requires chef attendant \$175 per 75 guests

Select Two Proteins new york steak, lamb leg, prime rib, roasted turkey, bone-in ham

Includes gremolata, red wine sauce, chimichurri, lamb jus, soft rolls and butter

SLIDERS \$30

Beef Sliders shredded lettuce, pickle, thousand island, brioche bun

Turkey Sliders pineapple chutney, sweet hawaiian roll

Chicken Tenders honey, buttermilk biscuit

Sweet Potato Fries and Bistro Fries ketchup

POKE BOWLS \$35

Select Two Proteins ahi tuna, yellowtail, albacore tuna, salmon, spicy tuna, tofu

Grains & Greens white rice, brown rice and mixed greens

Toppings crab meat, cucumber, seaweed, edamame, scallions, jalapeños, fried onion, sesame seeds, pickled ginger, masago, wasabi

Sauces ponzu sauce, spicy sriracha mayo, teriyaki sauce

MAC 'N CHEESE \$20

Aged cheddar

Toppings ham, bacon bits, peas, chives, crispy onions, jalapeños, shredded cheddar cheese, shredded parmesan cheese, and toasted bread crumbs

ITALIAN \$25

Italian Style Chopped Salad salami, provolone, red wine oregano vinaigrette

Meatballs vine ripened tomato sauce

Tomato and Basil Bruschetta toasted crostini

White Bean & Sage Dip grissini breadstick

Pesto Pasta Salad roasted peppers

DINNER

Minimum 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

PLATED THREE COURSE

STARTERS *select one*

Baby Spinach & Kale Salad endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

Baby Arugula Salad apples, manchego, toasted almonds, figs, pistachio oil, balsamic

Baby Mixed Greens endive and cherry tomatoes, citrus virgin olive oil dressing

Panzanella Salad with vine-ripened tomatoes, virgin oil, garlic croutons, red onion arugula, Parmigiano-Reggiano

Caesar-Style Kale Salad herbed ciabatta croutons, shaved Parmigiano-Reggiano, toasted pumpkin seeds

ENTRÉES *select one*

Grilled Loch Duart Salmon organic baby vegetables, fingerling potatoes, warm dressing of tomato, caper, lemon and olive oil \$65

Branzino buttered du puy lentils, braised fennel, tarragon, tangerine \$65

Seared Striped Bass feta-scallion potato puree, sautéed zucchini, sun-dried tomatoes, black olives, wild oregano \$70

Artic Char roasted with king trumpet mushrooms, Coleman farms sunchokes, lemon-chive butter \$70

Roasted Barramundi market vegetables succotash, garden herb chermoula \$70

Grilled Flat Iron Steak chimichurri, baby carrots, rosemary smashed potatoes \$70

Prime Short Rib camas country mill polenta, forest mushrooms, broccoli di cicco, salsa verde \$70

Grilled New York Steak roasted heirloom rainbow carrots, fingerling potatoes, black peppercorn sauce \$75

Filet Mignon yukon potato purée, roasted hen-of-the-wood mushroom, caramelized shallots, black peppercorn sauce \$80

Roasted Mary's Free-Range Chicken grilled asparagus, weiser farms marble potatoes, natural jus \$65

Petit Filet Mignon & Rosemary Grilled Shrimp yukon potato purée, organic broccolini, béarnaise sauce \$75

Petit Filet Mignon & Seabass handmade gnocchi, roasted heirloom tomatoes, herb nage, fennel \$75

Grilled New York Steak & Sautéed Seabass horseradish and dill potato puree, rainbow carrots, béarnaise sauce \$80

Grilled Beef Tenderloin & Lobster Tail twice baked potatoes, garlic rapini, béarnaise sauce \$90

DESSERTS *select one*

Black Forest Chocolate Cake layers of chocolate and chantilly crème, amarena cherries

Tiramisu espresso lady fingers, mascarpone cream, cocoa powder

Mixed Berry Tart seasonal berries, sponge cake, chantilly crème

Traditional New York Cheesecake graham cracker base, raspberry sauce

Apple Tart chantilly crème

DINNER

Minimum 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

BUFFET \$75

STARTERS *select one*

Baby Spinach & Kale Salad endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

Baby Arugula Salad apples, manchego, toasted almonds, figs, pistachio oil, balsamic

Baby Mixed Greens endive and cherry tomatoes, citrus virgin olive oil dressing

Panzanella Salad with vine-ripened tomatoes, virgin oil, garlic croutons, red onion arugula, parmigiano-reggiano

Caesar-Style Kale Salad herbed ciabatta croutons, shaved parmigiano-reggiano, toasted pumpkin seeds

ENTRÉES *select two*

Lemon-Thyme Roasted Chicken Breast mustard jus

Grilled New York Steak black peppercorn sauce

Grilled Flat-Iron Steak cipollini onions, sauce bordelaise

Slow-Braised Short Rib caramelized shallots, red wine sauce

Grilled Salmon tomato-lemon-olive oil

Roasted Bass pistou nage

ACCOMPANIMENTS *select two*

Roasted Fingerling Potatoes rosemary

Olive Oil Smashed Potatoes

Buttermilk Garlic Mashed Potatoes

Sweet Potato Gnocchi sage brown butter, candied hazelnuts

Creamy Polenta shaved Parmesan

Wild Rice Pilaf

Lemon-Scented Baby Spinach

Grilled Asparagus rosemary, parmesan

Braised Carrots fennel, apricot, pistachio

Glazed Farmers Market Vegetables

DESSERTS

Assortment of Petit Fours

BAR PACKAGES

Bar packages include bar setups and are designed to assist your budget guidelines

BEER & WINE

Includes Patina Cuvée Sparkling Wine, Patina Chardonnay, House Cabernet Sauvignon, assorted beer, Corona, Ballast Point Lager, Angel City Pilsner, soft drinks and mineral water

One Hour	\$16
Second Hour	\$8
Each Additional Hour	\$6

WELL BAR

Includes New Amsterdam Vodka, Pinnacle Gin, Ron Matusalem Rum, Jose Cuervo Silver Tequila, Jim Beam Bourbon, Teacher's Scotch, Patina Cuvée Sparkling Wine, Patina Chardonnay, House Cabernet Sauvignon, assorted beer, Corona, Ballast Point Lager, Angel City Pilsner, soft drinks and mineral water

One Hour	\$18
Second Hour	\$9
Each Additional Hour	\$7

PREMIUM BAR

Includes Absolut Vodka, Bombay Gin, Bacardí Rum, Cuervo 1800 Tequila, Jack Daniel's Bourbon, Johnnie Walker Red Scotch, Patina Cuvée Sparkling Wine, Au Bon Climat Patina Chardonnay, Ballard Lane Cabernet Sauvignon, assorted beer, Corona, Ballast Point Lager, Angel City Pilsner, soft drinks and water

One Hour	\$20
Second Hour	\$11
Each Additional Hour	\$9

PLATINUM BAR

Includes Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Atlantico Rum, Patron Silver Tequila, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Crown Royal Canadian Whisky, Patina Cuvée Sparkling Wine, Au Bon Climat Patina Chardonnay and Pinot Noir, Ballard Lane Cabernet Sauvignon, assorted beer, Corona, Ballast Point Lager, Angel City Pilsner, soft drinks and mineral water

One Hour	\$22
Second Hour	\$12
Each Additional Hour	\$10

SIGNATURE COCKTAILS

add a Signature Cocktail for \$3 additional per person

Summer Refresher vodka, strawberry-watermelon combo, basil-ginger-lime infused simple syrup

Blueberry Mojito rum, fresh mint leaves, fresh lime juice, simple syrup

The Manly bourbon whiskey, bitters, club soda, orange peel

Señorita tequila, jalapeño, sweet and sour mix, fresh lime juice tajin salt rim

French Twist gin, fresh lemon juice, simple syrup, sparkling wine, lemon twist

LavenderFusion vodka, lemon juice, lavender infused simple syrup, splash of water

Apple Smash gin, apple cider, lime juice, honey-simple syrup, dash of cinnamon

Consumption and cash bars are available upon request. We are happy to accommodate your individual event requirements; however, cash bar setups and bartenders will incur a separate charge of \$150 per bartender.

VENUE & DETAILS

LOCATION

Tangata Restaurant is located inside Bowers Museum at 2002 N. Main Street, Santa Ana, CA 92706.

PARKING

Complimentary self-parking is available for all catered events.

SETUP / BREAKDOWN

Bowers Museum allows Clients to setup for their event two (2) hours prior to the event time, and one (1) hour of breakdown.

CHINA, GLASSWARE & SILVERWARE

Provided up to 200 guests.

RENTALS

Available rentals include: standard table linens (\$4), outdoor heaters (\$75), hedge walls (\$125), sound system (\$800) + tech (\$250)

CORKAGE FEE

\$20 per 750ml bottle

ALCOHOL SERVICE

Only Patina employees are permitted to provide service of alcoholic beverages. Serving alcoholic beverages to minors is prohibited. Outside alcohol is prohibited at all times. Outside wines are permitted with a corkage fee but can only be served by Patina employees.

GUEST COUNT & FINAL MENUS

Guaranteed guest count and final menus are due no later than ten (10) days prior to the event.

LABOR

Labor is not included in the listed menu prices. Standard labor charges are \$5 per person for stationary and buffet events, and \$8 per person for tray passed or plated events.*

*Labor can vary depending on the event requirements and length of time.

ADMINISTRATIVE FEE

The administrative fee is 22% and is applied to all event-related charges. The administrative fee is intended to cover certain administrative operating costs incurred in providing the catering services. It is not a tip or gratuity, and it is not paid out to our service staff. Our service staff is paid in excess of the applicable minimum wage rate; and therefore, tips or gratuities are not expected but are instead left to your discretion.

SALES TAX

The sales tax rate in Santa Ana is 9.25%.

DEPOSIT

A deposit of 50% of the estimated catering charges is due at the time of booking.

FINAL PAYMENT

The final payment is due ten (10) days prior to the event.

CANCELLATION POLICY

If an event cancels thirty (30) days before the event date, Patina shall retain 50% of the client's deposit. If an event is canceled within 30 days of the event date, Patina will retain the entire deposit; however, if another event is planned by the Client that takes place within six (6) months of the original event date, the forfeited deposit may be applied to the future event. If an event is canceled within seventy-two (72) hours of the event, the total amount of the estimated charges is due to Patina.