



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 \$25

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

PLATED \$40

FIRST COURSE *select one*

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

Seasonal Parfaits homemade granola, yogurt, fresh berries

Seasonal Fresh Fruit

ENTRÉES *select one*

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

ENHANCEMENTS

Fresh Juice orange, grapefruit and cranberry juice \$8

BREAKFAST

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

BUFFET \$45

ENTRÉES *select two*

Brioche French Toast macerated berries, Chantilly cream

Scrambled Eggs with chives

Eggs Benedict smoked ham, poached egg, and 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 (*\$5 supplement per person*)

BEVERAGES

Freshly Brewed Coffee regular and decaffeinated

Assorted Hot Teas

Freshly Squeezed Juices orange, grapefruit and cranberry (*\$6 supplement per person*)

LUNCH

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

ENTRÉE SALAD & DESSERT \$42

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*

Opera Cake Chantilly cream, berries

New York Cheese Cake

Chocolate Mousse Chantilly cream, berries

Mixed Fruit Tart

Apple tart

PLATED THREE-COURSE \$55

STARTERS *select one*

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

Baby Arugula gala 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

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

Forest Mushroom Risotto carnaroli rice, asparagus, chives, Parmigiano-Reggiano

DESSERTS *select one*

Opera Cake Chantilly cream, berries

New York Cheese Cake

Chocolate Mousse Chantilly cream, berries

Mixed Fruit Tart

Apple tart

LUNCH

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

BUFFET \$58

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
- 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.

1 hour selection of 3 items \$21

2 hours selection of 4 items \$38

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

Avocado Toast burrata, heirloom cherry tomato, smoked sea salt

Peperonata fried polenta bite, shaved parmesan

Macaroni and Cheese Lollipops crisp herbed breadcrumbs

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

Smoked Salmon Blini, crème fraîche, dill

Hamachi Crudo pink grapefruit, Fresno chili, avocado, lime, extra virgin olive oil

LAND

Spiked Short Rib Chinese bbq sauce

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

Surf & Turf Skewer grilled steak, shrimp, béarnaise 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 chicken, roasted tomato salsa

Smoked Applewood Bacon Tart caramelized onion, goat cheese

Tiny Pastrami Reuben marble rye

Beef slider tomatoes, grilled onion, lettuce, cheddar, thousand islands

RECEPTION STATIONS

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

ANTIPASTI \$30

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 \$35

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 \$45

requires chef attendant \$200 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

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 Skuna bay Salmon organic baby vegetables, warm dressing of tomato, caper, lemon and olive oil \$75

Branzino buttered du puy lentils, braised fennel, tarragon, tangerine \$75

Seared Striped Bass feta-scallion potato puree, sautéed zucchini, sun-dried tomatoes, black olives, wild oregano \$75

Artic Char roasted with king trumpet mushrooms, Coleman farms sunchokes, lemon-chive butter \$75

Grilled Flat Iron Steak chimichurri, baby carrots, rosemary smashed potatoes \$75

Prime Short Rib camas country mill polenta, forest mushrooms, broccoli di cicco, salsa Verde \$80

Grilled New York Steak roasted heirloom rainbow carrots, fingerling potatoes, black peppercorn sauce \$80

Filet Mignon yukon potato purée, roasted hen-of-the-wood mushroom, caramelized shallots, black peppercorn sauce \$85

Roasted Mary's Free-Range Chicken grilled asparagus, Weiser farms marble potatoes, natural jus \$70

Petit Filet Mignon & Seabass handmade gnocchi, roasted heirloom tomatoes, herb nage, fennel \$90

Petit Filet Mignon & Rosemary Grilled Shrimp yukon potato purée, organic broccolini, béarnaise sauce \$90

Grilled New York Steak & Sautéed Seabass horseradish and dill potato puree, rainbow carrots, béarnaise sauce \$90

DESSERTS *select one*

Opera Cake Chantilly cream, berries

New York Cheese Cake

Chocolate Mousse Chantilly cream, berries

Mixed Fruit Tart

Apple tart

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

Creamy Polenta shaved Parmesan

Lemon-Scented Baby Spinach

Grilled Asparagus rosemary

Market Vegetables

DESSERTS

Assortment of Petit Fours