



TANGATA
RESTAURANT
AT THE BOWERS MUSEUM

PRIVATE DINING



ICONIC EVENTS AT AN ICONIC MUSEUM

"If the Oscars were awarded for cooking, Joachim Splichal would have to bunk out in the garage to make room for them in his house" - *New York Times*

Catering and SpecialEvents Sales 714 567 3630 | BowersEvents@PatinaGroup.com

TANGATA
RESTAURANT

RECEPTION TRAY-PASSED HORS D'OEUVRES

\$15, FOURTY FIVE MINUTE, SELECTION OF THREE ITEMS (pre-dinner only), 4.5 PC PER GUEST
\$21, ONE HOUR, SELECTION OF FOUR ITEMS, 8 PC PER GUEST
\$32, TWO HOURS, SELECTION OF FOUR ITEMS, 12 PC PER GUEST

MINIMUM 50 GUEST

EARTH

- Mini grilled cheese, fig jam, wild arugula, brie
- Fig and Fontina grilled cheese
- Avocado toast, buratta, heirloom cherry tomato, smoked sea salt
- Macaroni and cheese lollipops, crisp herbed bread crumbs
- Roasted ratatouille vegetables with goat cheese and thyme
- Mini flat bread, forest mushroom, fontina, thyme
- Wild mushroom crostini, white truffle butter
- Mini vegetable empanadas, roasted poblano salsa
- Vegetable spring Rolls, sweet Chile sauce



SEA

- Ahi tuna poke, soy-sesame dressing, nori, wonton crisp
- Smoked salmon beet latkes, crème fraiche
- Crostini with roasted prawns and olive oil poached tomato
- Marinated shrimp on crostini with avocado mousse
- Shrimp Ceviche taco, Chipotle crema, blue corn tortilla
- Peruvian purple chips, salmon, spicy miso dressing
- Crab cakes, Meyer lemon aioli



LAND

- Endive spoons, spicy garlic chicken salad, sesame aioli
- Crispy Pork belly, palm sugar caramel
- Slow braised Duck Bahn Mi pineapple, kimchi
- Lamb Lollipops, Piquillo Chile
- Grilled Lamb Sliders, brioche bun, minted yogurt sauce
- Meatball skewers, roasted san Marzano sauce
- Glazed Korean-style BBQ Beef short Ribs
- Cheeseburger Beef Sliders, Brioche bun, black garlic aioli, cornichon
- Hoisin braised short rib mini taco, scallion slaw
- Mango-Chile Chicken satay
- Buttermilk Fried Chicken and waffles, ranch dressing
- Gingered chicken wonton, scallion ponzu
- Chicken Empanada, smashed avocado, brandywine tomato
- Spicy Beef Empanada Chipotle crema

RECEPTION STATION

MINIMUM TWO STATIONS, TWO HOURS OF SERVICE

MINIMUM 50 GUESTS

CALIFORNIA FLAT BREAD PIZZA \$25 select three

- Pizza margherita, fresh mozzarella, tomato and basil
- Gruyere and Parmesan with prosciutto and white truffle oil
- Forest mushrooms with fontina and thyme
- Grilled chicken, sundried tomatoes, basil pesto
- Portobello mushroom, roasted sweet peppers, fresh chèvre
- White pizza with fontina, mozzarella, ricotta, Parmesan, rosemary and garlic

CALIFORNIA ANTIPASTI \$25

- Sesame and Parmesan breadsticks
- Thinly sliced prosciutto and salami
- Fresh bocconcini mozzarella
- Rosemary grilled eggplant, grilled Zucchini squash, eggplant caponata
- Marinated roast sweet peppers, marinated vine-ripened tomato
- Tuscan white bean puree
- Assorted olives marinated with lemon and herbs
- Thyme roasted ciabatta and fresh focaccia

ASIAN/ JAPANESE FLAIR \$35

- Chile rubbed beef satay, Thai basil sauce
 - Chicken satay, coconut milk peanut sauce
 - Geisha shrimp satay, sambal sauce
 - Mushroom satay with tamarind and ginger
- Accompanied with:
- Cantaloupe, mango and Asian pear salad with key lime-vanilla vinaigrette
 - Heirloom tomato salad with watermelon and mango



ARTISAN PASTA \$25

- Garganelli pasta, cherry tomatoes, olive oil, smoked mozzarella
- Brentwood corn agnolotti, brown butter, mushrooms, hazelnuts
- Lemon farfalle with spring pea ragù
- Ravioli of wild mushrooms, asparagus, Parmesan
- Served with Rosemary focaccia

COWBOY PRIME RIB SANDWICHES \$25

- Hand carved rare prime rib with house made au jus served on mini French rolls
- Blue cheese aioli, caramelized onions, horseradish cream, grilled scallions, crisp fried sweet onions, gruyere
- Cones of French fries

MEAT AND POTATOES \$35

- Oakwood grilled prime flat iron steak
- Fresh tarragon sauce béarnaise
- Napa Valley red wine sauce
- Himalayan pink salt
- Rock salt roasted golden potato
- Creamed Bloomsdale spinach

SLIDER STATION \$25 | SELECT THREE

- Angus beef slider, cheddar cheese, leaf lettuce, Roma tomato, sweet red onion, dill pickle, thousand island, soft brioche bun
- Angus beef slider, Maytag blue cheese, Gruyere, caramelized red onion and bacon compote, wild arugula, garlic aioli, soft brioche
- Cuban slider, ham, roasted pork, dill pickle, Gruyere cheese, Dijon mustard, soft brioche bun
- Buttermilk fried chicken slider, dill pickle, Sriracha aioli, soft brioche bun
- Albacore tuna slider, sesame seaweed salad, pickled ginger, wasabi aioli, soft brioche bun
- Blackened tilapia slider, pickled slaw, cilantro-lime aioli

TOSTADA STATION \$30

- Free-Range Chicken Tostada Green chile tomatillo crema
- Seabass, shrimp ceviche, Ruby grapefruit juice, key lime juice, Meyer lemon juice, minced red onion, cilantro, cucumber, jicama, jalapeno, and herloom tomato
- Cumin and Chile marinated flat-iron steak
Served with crisp corn chips, salsa pico de gallo, hand-made guacamole

THE KID IN YOU \$35 | SELECT FIVE

- Individual crudites-baby vegetables, ranch dressing
- Mini grilled cheese and tomato soup
- Cones of Patina fries
- Mini beef hot dogs
- Classic sliders with cheese
- Roasted vegetable quesadilla with mashed avocado
- Crispy mac & cheese lollipops
- Crispy chicken fingers, BBQ sauce

CARVING STATION \$60 SELECT THREE

- Prime Rib
- Bone in Lamb Leg
- Smoked baby Back Ribs
- Whole Bone in Ham
- Spicy Linguicia Sausage, Mango Chicken Sausage, Kielbasa Sausage
- Whole Chicken

Sauces to include: Chimichurri, Nick & Stef Steak Sauce, BBQ, Aioli, Chicken Jus, Lamb Jus, Red Wine, Au Jus, Soft Rolls and Butter