



**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 Special Events Sales 714 567 3630 | [BowersEvents@PatinaGroup.com](mailto:BowersEvents@PatinaGroup.com)

**TANGATA**  
RESTAURANT

# BREAKFAST

## LIGHT BREAKFAST, BRUNCH & TEA

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Served for a minimum of 30 guests

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### **BAKER'S BASKET** \$12

Homemade muffins, Danish pastries, scones, croissants, artisan breads

Homemade preserves and jams

Vanilla-scented whipped cream and sweet butter

### **POWER BREAKFAST** \$16

**Platter of Fresh Seasonal Fruit** Served with cottage cheese

**Breakfast Pastries** Miniature flaky croissants, fruit preserves, sweet butter

### **ENHANCEMENTS** \$6 SUPPLEMENTAL CHARGE

**Sliced Hickory Salmon** Tomatoes, onions, capers, bagel, cream cheese

**Yogurt Parfaits** Granola, berries

### **BEVERAGE STATIONS**

Freshly brewed coffee and tea \$4

Orange juice and grapefruit juice \$5

# BREAKFAST

## SEATED \$32

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Served for a minimum of 30 guests

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### **STARTER** SELECT ONE

**Fresh Fruit Salad** Passion fruit coulis

**Yogurt Parfait** Fresh berries

### **ENTRÉE** SELECT ONE

**Cinnamon French Toast** Maple syrup, caramelized banana, toasted walnuts, apple wood-smoked bacon

**Smoked Salmon** Grilled onion frittata, crème fraîche, roasted potatoes, watercress

**Wild Mushroom and Egg Scramble** Black Forest ham, breakfast potatoes

**"Ham Steak and Eggs"** Grilled thick-cut ham, scrambled eggs, crispy breakfast potatoes

**Corned Beef Hash** Yukon gold potatoes, baby arugula

### **BAKER'S BASKET**

Housemade muffins, Danish pastries, scones, croissants, artisan breads

Housemade preserves and jams

Vanilla-scented whipped cream and sweet butter

### **BEVERAGES**

Freshly brewed coffee and tea

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*Priced per person. Excluding sales tax and service charges. Additional fees may apply.  
Menu subject to change due to seasonal availability. Vegetarian and other dietary options are always available upon request.*

# BREAKFAST

BUFFET \$35

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Served for a minimum of 30 guests

Maximum two hours of service

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## ENTRÉE SELECT ONE

**Mini Quiches-Lorraine** Florentine, roasted vegetable

**Shiitake Mushroom Omelet** Ricotta cheese, baby spinach

**Tillamook Cheddar Omelet** Tomatoes, apple wood bacon

**Ricotta and Orange Blintzes** Strawberry sauce

**Smoked Salmon Frittata** Fresh asparagus, dill

**Banana Pecan Pancakes** Maple butter

**Croissant French Toast** Soft caramel apple

**Lemon Ricotta Pancakes** Lemon curd, fresh raspberries

*\*Additional entrée available for \$8 supplemental charge*

## BREAKFAST SIDE SELECT ONE

Apple wood-smoked bacon

Canadian-style bacon

Country ham

Turkey breakfast sausage

Pork breakfast sausage

## BREAKFAST POTATOES SELECT ONE

**Roasted Red Breakfast Potatoes** Onion, herbs

**Hash Brown Potatoes** Caramelized onions

## BAKER'S BASKET

Housemade muffins, Danish pastries, scones, croissants, artisan breads

Housemade preserves and jams

Vanilla-scented whipped cream and sweet butter

## BUFFET ENHANCEMENTS \$6 SUPPLEMENTAL CHARGE

Seasonal fruit platter

Granola and red berry yogurt parfaits

## BEVERAGES

Freshly brewed coffee and tea

## LUNCH CHIC PLATED 2-COURSE \$32

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Served for a minimum of 30 guests

Select choice of starter or dessert option

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### STARTER OPTION SELECT ONE

**Farmers Market Soup** Chef's daily inspiration

**Field Greens** Baby field greens, radish, tomato, cucumber, herb vinaigrette

**Yogurt Parfait** Vanilla yogurt, berries, housemade granola, dried fruit

### ENTRÉE SELECT ONE

**Caesar Salad** Roasted free-range chicken, garlic croutons, aged Parmigiano-Reggiano

**Salmon Cobb Salad** Romaine hearts, apple wood-smoked bacon, hard-boiled egg, avocado, blue cheese, tomato, seared salmon, lemon thyme vinaigrette

**Tangata Burger** 7 oz. Angus beef, gem lettuce, garlic aioli, Tillamook Cheddar, caramelized onion, tomato

**Smoked Turkey and Mozzarella Sandwich** Smoked turkey, wild arugula, roasted peppers, tomato, red onion, mozzarella, pesto aioli

**Sweet Pea Ravioli** Baby spinach, pea purée, Parmesan, brown butter emulsion

*\*Steak and/or salmon entrée upgrades also available*

### DESSERT OPTION

Selection based on a variety of seasonal options

*\*Cake cut and serve fee available for \$3 supplemental charge*

## LUNCH ROYAL PLATED 3-COURSE \$45

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Served for a minimum of 30 guests

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### STARTER SELECT ONE

**Vine-ripened Tomato** Fresh mozzarella, basil and garlic croutons, baby greens

**Baby Mixed Greens Salad** Ricotta, basil, marinated plum tomatoes, grilled red onions, California croutons, Hass avocado, light balsamic dressing

**Baby Arugula** Manchego cheese, Fuji apples, toasted almonds, apricot, dates, balsamic, pistachio oil

**Caesar Salad** Aged Parmigiano-Reggiano

### ENTRÉE SELECT ONE

**Free-range Chicken** Whipped potatoes, Bloomsdale spinach, three-mustard sauce

**Atlantic Salmon** Forest mushrooms, sweet onions, white corn emulsion

**Grilled Skirt Steak** Roasted fingerling, crispy shallots, roasted garden carrots, peppercorn sauce

### DESSERT SELECT ONE

Selection based on a variety of seasonal options

# LUNCH PRESTIGE BUFFET \$42

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Served for a minimum of 30 guests

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## STARTER SELECT ONE

**Baby Potato Salad** Grilled onions, roasted garlic, grain mustard dressing

**Classic Caesar Salad** Tender hearts of Romaine, shaved Parmesan, toasted garlic croutons

**Crisp Baby Lettuce** Marinated plum tomatoes, light balsamic dressing

**Caprese Salad** Fresh mozzarella, tomatoes, Kalamata olives, basil, Mesclun greens, balsamic dressing

## ENTRÉES SELECT TWO

**Grilled Free-range Chicken Breast** Caramelized garlic, rosemary

**Grilled Hanger Steak** Fresh herb chimichurri

**Seared Tilapia** Salsa verde, barbeque onions

**Albacore Tuna** Ponzu broth

## ACCOMPANIMENTS SELECT TWO

Basil-scented saffron rice

Rosemary potatoes

Couscous, gold raisins, almonds, mint

Summer squash, roasted sweet peppers

Braised carrots, wildflower honey glaze

## DESSERT

Chef's choice assortment of petit fours and sweets

## DINNER CHIC PLATED TWO-COURSE \$55

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Served for a minimum of 30 guests  
Select choice of starter or dessert option

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### STARTER OPTION SELECT ONE

**Manchego Salad** Baby arugula, Manchego cheese, Granny Smith apples, dates, walnuts, pistachio vinaigrette

**Classic Caesar Salad** Crisp Romaine, shaved Parmesan, toasted garlic croutons

**Tender Baby Greens Salad** Greens from local farms, California crouton, avocado, tomato, caramelized onion, herbed ricotta cheese

**Baby Mixed Greens** Candied walnuts, goat cheese

### ENTRÉE SELECT ONE

**Mustard Crusted Chicken** Gold potato purée, baby spinach, shallots, tomato confit

**Grilled Citrus Chicken** Roasted rosemary potatoes, grilled market vegetables

**Seared Salmon** Sweet corn ravioli, lime brown butter, mushrooms, hazelnuts

**Pan-seared Arctic Char** Orange, rosemary, fingerling potatoes, wilted arugula

**Grilled Beef Flat Iron Steak** Buttery mashed potatoes, glazed carrots, red wine jus

**Braised Short Rib** Yukon Gold potato gratin, lemon-scented Blue Lake green beans

### DESSERT OPTION SELECT ONE

Selection based on a variety of seasonal options

## DINNER CHIC PLATED THREE-COURSE \$65

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Served for a minimum of 30 guests

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### STARTER SELECT ONE

**Manchego Salad** Baby arugula, Manchego cheese, Granny Smith apples, dates, walnuts, pistachio vinaigrette

**Classic Caesar Salad** Crisp Romaine, shaved Parmesan, toasted garlic croutons

**Tender Baby Greens Salad** Greens from local farms, California crouton, avocado, tomato, caramelized onion, herbed ricotta cheese

**Baby Mixed Greens** Candied walnuts, goat cheese

### ENTRÉE SELECT ONE

**Mustard Crusted Chicken** Gold potato purée, baby spinach, shallots, tomato confit

**Grilled Citrus Chicken** Roasted rosemary potatoes, grilled market vegetables

**Seared Salmon** Sweet corn ravioli, lime brown butter, mushrooms, hazelnuts

**Pan-seared Arctic Char** Orange, rosemary, fingerling potatoes, wilted arugula

**Grilled Beef Flat Iron Steak** Buttery mashed potatoes, glazed carrots, red wine jus

**Braised Short Rib** Yukon Gold potato gratin, lemon-scented Blue Lake green beans

### DESSERT SELECT ONE

Selection based on a variety of seasonal options

# DINNER CHIC BUFFET \$75

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Served for a minimum of 30 guests

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## STARTER SELECT ONE

**Classic Caesar Salad** Crisp Romaine, shaved Parmesan, toasted garlic croutons

**Baby Lettuces Salad** Soft herbs from local farms, marinated plum tomatoes, balsamic, extra virgin olive oil

**Fresh Baby Spinach Salad** Mushrooms, bacon, goat cheese, almonds, warm Sherry vinaigrette

## ENTRÉE SELECT ONE

**Roast Chicken** Three-mustard sauce, wilted spinach

**Grilled Citrus Marinated Chicken** Shallots, rosemary

**Seared Salmon** Orange, tomato, basil relish

**Seared Salmon** Mustard and apple wood-smoked bacon crust

**Braised Short Rib** Shiitake mushroom sauce

**Grilled Prime Flat Iron Steak** Napa red wine sauce

## ACCOMPANIMENTS SELECT TWO

Golden mashed potatoes

Creamy rosemary polenta

Roasted red potatoes, rosemary

Ragoût of fresh spring vegetables from the farmers' market

Herb-grilled asparagus

Provençal ratatouille

Forest mushroom ravioli

## DESSERT

Chef's choice assortment of petit fours and sweets

# RECEPTION TRAY-PASSED HORS D'OEUVRES

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30 MINUTES	Select 3 items ( <i>pre-dinner only</i> )   \$15
1 HOUR	Select 4 items   \$25
1.5 HOURS	Select 4 items   \$35
2 HOURS	Select 4 items   \$45

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## VEGETABLE AND CHEESE

- Caprese Skewers** Sweet tomato, basil, mozzarella, balsamic, olive oil
- Ricotta Cheese and Seasonal Fruit Crostini** Balsamic honey glaze
- Sweet Anise Toast** Fig jam, Manchego, Marcona almonds
- Melted Brie** Oven-dried tomato pesto, toast
- Mango and Green Papaya Spring Roll** Avocado, mint, basil, cucumber, sweet chili sauce
- Vine-ripened Tomato Bruschetta** Burratta, mozzarella, olive oil, basil
- Wild Mushroom Crostini** White truffle
- Mini Empanadas** Vegetables, roasted poblano salsa
- Endive Spears** Whipped Brie, dried apricot, truffle honey
- Macaroni and Cheese Lollipops** Garlic aioli

## SEA

- Gold Potato Blini** Smoked salmon, vodka crème fraîche
- Smoked Trout** Horseradish, crème fraîche, anise toast
- Basil-scented Shrimp Bruschetta** Tomato, olive oil, crostini
- Mini Crab Cakes** Herb rémoulade
- Shrimp Ceviche Taco** Chipotle crema, blue corn tortilla
- Shrimp Cocktail** Spicy cocktail sauce, charred lemon vinaigrette

## LAND

- Fried Chicken Lollipop** Smoked paprika aioli
- Tandoori Chicken Skewers** Cucumber tzatziki
- Glazed Beef Skewers** Roasted peanut and coconut milk sauce
- Bamboo-spiked Pork Belly "Sisig"** Vinegar, pepper
- Roasted Lamb Loin** Olive tapenade, sun-dried tomato pesto, crostini
- Bamboo-spiked Beef** Asian sauce
- Thai Chicken Satay** Roasted peanut and coconut milk sauce



# RECEPTION STATIONARY HORS D'OEUVRES

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## CREATE YOUR OWN STATION

1 HOUR Select 4 items | \$25

1.5 HOURS Select 4 items | \$45

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**Open-faced Seared Ahi Tuna Slider** Wasabi aioli, wakame

**Blackened Tilapia Slider** Grilled cabbage, cilantro-lime aioli

**Cheeseburger Slider** Caramelized onion, garlic aioli, Cheddar, brioche

**Chicken Banh Mi Slider** Pickled carrot and cucumber, cilantro, jalapeño aioli

**Spicy Beef Empanada** Chipotle crema

**Chicken Empanada** Pico de gallo

**Spanakopita** Spinach, feta, phyllo

**Vegetable Spring Rolls** Sweet chili sauce

**Vegetable Pot Stickers** Soy chili dipping sauce

**Chicken Pot Stickers** Soy chili dipping sauce

**Mini Cubano Sandwich** Ham, pork, pickles, mustard

**Mini Ryebein Sandwich** Corned beef, sauerkraut, Gruyère, Thousand Island, rye bread

**Mini Grilled Cheese Sandwich** Caramelized onions, bacon

**Mini Caprese Sandwich** Basil, mozzarella, roma tomato, pesto

# RECEPTION TRAY-PASSED PETIT FOURS

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1 HOUR Select 3 items | \$15

1 HOUR Select 4 items | \$20

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*\*Based on Seasonal Options*

# BEVERAGES

## NON-ALCOHOLIC

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Raise the beverage bar and liven up your party with seasonal fresh fruit and herb infused aguas frescas, lemonades, and mocktails with snipped herbs straight from our garden. Choose to serve in oversized drink dispensers or à la carte.

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SELECT ONE \$3.50 | SELECT TWO \$6

### HOUSE MADE AGUAS FRESCAS

Fresh thyme and strawberry agua fresca

Strawberry and basil agua fresca

Watermelon and mint agua fresca

Cucumber and lime agua fresca

### FRESH FRUIT AND HERB-INFUSED LEMONADES

Classic freshly squeezed lemonade

Lavender lemonade

Rosemary lemonade

Strawberry lemonade

Blueberry lemonade

Fresh mint lemonade

Sparkling French pink lemonade

### FRESHLY BREWED FUSION TEA

Southern sweet tea

Jamaican iced tea

Peach iced tea

Passion fruit iced tea

Raspberry iced tea

### MOCKTAILS \$6

**Ginger Rogers** Ginger, simple syrup, lime juice, mint, soda water

**Paloma** Grapefruit juice, lime juice, soda water

**Ray's Swizzle** Pineapple juice, lime juice, blackberries, strawberries

**Rosemary Collins** Fresh lemon juice, soda water, rosemary sprig

**Spa Water** Cucumber, mint, lime juice, fleur de sel

### COFFEE AND TEA SERVICE

*Regular and decaf coffee included in all menu packages*

Regular and decaf coffee with an assortment of hot tea \$4

Regular and decaf coffee with hot tea and iced tea \$6

# BAR SERVICES

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Premium bar service, house beer and wine (1 Hour) \$21  
Premium bar service, house beer and wine (2 Hours) \$30  
Premium bar service, house beer and wine (3 Hours) \$37  
Premium bar service, house beer and wine (4 Hours) \$43

Well bar service, house beer and wine (1 Hour) \$18  
Well bar service, house beer and wine (2 Hours) \$28  
Well bar service, house beer and wine (3 Hours) \$33  
Well bar service, house beer and wine (4 Hours) \$39

Patina selection of house beer and wine (1 Hour) \$15  
Patina selection of house beer and wine (2 Hours) \$22  
Patina selection of house beer and wine (3 Hours) \$28  
Patina selection of house beer and wine (4 Hours) \$34

## ADDITIONAL FEES

**Corkage Fee \$20** *per bottle for outside wines*

**Additional Bartender \$150** *per bartender*

**Cash Bar Set Up Fee \$150**

**Consumption Bar Set Up Fee \$150** *per bar*