



BOWERS
MUSEUM



PRIVATE DINING MENU

Menus created by Patina Catering
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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.

BREAKFAST

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

CONTINENTAL

Selection of Assorted Pastries fresh fruit preserves, sweet cream butter

Fresh Juice orange, grapefruit, cranberry juice

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

PLATED

first course select one

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

Seasonal Parfaits housemade granola, yogurt, fresh berries

Seasonal Fresh Fruit

entrées select two

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

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

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

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

enhancements

Fresh Juice orange, grapefruit, cranberry juice

BREAKFAST

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

BUFFET

entrées select two

Brioche French Toast macerated berries, chantilly cream

Scrambled Eggs chives

Eggs Benedict smoked ham, poached egg, traditional hollandaise

Mini Quiches seasonal vegetarian or meat

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

Seasonal Vegetable Omelet parmigiano-reggiano

sides select two

Applewood-Smoked Bacon

Chicken Breakfast Sausage onions, peppers

Traditional Pork Sausage

Breakfast Potatoes onions, sweet peppers, herbs

Hash Brown Potatoes

Seasonal Fruit

beverages

Freshly Brewed Coffee regular, decaffeinated

Assorted Hot Teas

Freshly Squeezed Juices orange, grapefruit, cranberry

LUNCH

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

ENTRÉE SALAD AND DESSERT

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 free-range chicken, grated egg, garlic croutons, parmigiano-reggiano, parmigiano-reggiano-lemon-anchovy dressing

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 Cheesecake

Chocolate Mousse chantilly cream, berries

Mixed Fruit Tart

Apple Tart

PLATED THREE-COURSE

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, cherry tomatoes, citrus virgin olive oil dressing

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

Butter Lettuce "Wedge" cherry tomatoes, smoked bacon, blue 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, olive oil

Herb-Crusted Sea Bass tomato fennel fondue

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

Grilled New York 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 Cheesecake

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 and decaffeinated coffee & assorted hot teas.

BUFFET

starters select one

Baby Arugula Salad shaved manchego, apple, toasted almonds, dried figs, apricots, balsamic

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

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

Classic Caesar Salad tender hearts of romaine, shaved parmigiano-reggiano, garlic focaccia croutons

Crisp Baby Lettuce endive, cherry tomatoes, citrus vinaigrette

Butter Lettuce “Wedge” cherry tomatoes, smoked bacon, blue cheese vinaigrette

entrées select two

Grilled New York Steak fresh herb chimichurri

Atlantic Salmon tomato, basil pistou

Pan-Roasted Mary’s Free-Range Chicken rosemary, natural jus

Slow-Braised Short Rib 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 Parmigiano-reggiano

Wild Rice Pilaf

Lemon Scented Baby Spinach

Grilled Asparagus rosemary, parmigiano-reggiano

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

2 hours selection of 4 items

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 frisée, hazelnut, blue cheese

Salt Roasted Baby Beets mascarpone, pistachios

Butternut Squash Tart caramelized onions, fontina, crispy sage

Mini Vegetable Empanadas roasted poblano-tomato salsa

Avocado Toast burrata, heirloom cherry tomato, smoked sea salt

Peperonata fried polenta bite, shaved parmigiano-reggiano

Macaroni & Cheese Lollipops crisp herbed bread crumbs

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

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, shaved parmigiano-reggiano

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

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

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

artisanal cheese

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

potato bar

Choice of Yukon Gold Mashed Potatoes or Baked Potatoes

Whipped Sweet Potatoes

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

tacos & tostadas

Proteins cumin & chile marinated new york 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)

Warm Corn & Flour Tortillas

Mini Tostada Cups

carving

requires chef attendant

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, butter

sliders

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

Turkey Sliders pineapple chutney, sweet hawaiian roll

Chicken Tenders honey, buttermilk biscuit

Sweet Potato Fries & Bistro Fries ketchup

italian

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

Meatballs vine ripened tomato sauce

Tomato & Basil Bruschetta toasted crostini

White Bean & Sage Dip grissini bread stick

Pesto Pasta Salad roasted peppers

DINNER

Minimum 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular and decaffeinated coffee & 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, cherry tomatoes, citrus virgin olive oil dressing

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

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, olive oil

Branzino buttered du puy lentils, braised fennel, tarragon, tangerine

Seared Striped Bass feta-scallion potato purée, sautéed zucchini, sun-dried tomatoes, black olives, wild oregano

Roasted Arctic Char king trumpet mushrooms, Coleman Farms sunchokes, lemon-chive butter

Grilled Flat Iron Steak chimichurri, baby carrots, rosemary smashed potatoes

Prime Short Rib Camas Country Mill polenta, forest mushrooms, broccoli di cicco, salsa verde

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

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

Roasted Mary's Free-Range Chicken grilled asparagus, Weiser Farms marble potatoes, natural jus

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

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

Grilled New York Steak & Sautéed Seabass horseradish and dill potato purée, rainbow carrots, béarnaise sauce

desserts select one

Opera Cake chantilly cream, berries

New York Cheesecake

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 and decaffeinated coffee & assorted hot teas.

BUFFET

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, cherry tomatoes, citrus virgin olive oil dressing

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

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, bordelaise sauce

Slow-Braised Short Rib caramelized shallots, red wine sauce

Grilled Salmon tomato-lemon-olive oil

Roasted Bass pistou nage

accompagniments select two

Roasted Fingerling Potatoes rosemary

Olive Oil Smashed Potatoes

Buttermilk Garlic Mashed Potatoes

Lemon-Scented Baby Spinach

Grilled Asparagus rosemary, parmigiano-reggiano

Glazed Farmers Market Vegetables

desserts

Assortment of Petit Fours

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, outdoor heaters, hedge walls, & tech.

corkage fee

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 and 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 places 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.



B O W E R S
M U S E U M

Price per person unless otherwise noted. Prices subject to change without prior notice.
Price includes all event labor charges, house tables, non-floor length linen, flatware, china, glassware and chairs. 22% administrative fee and taxes are additional.



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