

SERVING STYLE

Buffet: Choose between simple proteins, entrees, sides and add-ons.

- **Self-Serve Buffet** - Catering staff will set up for guests to serve themselves. Ideal for drop-off catering. Be mindful of portion control. Items may run out prior to all guests being served.
- **Staff-Served Buffet** - Catering staff will set up and serve guests. Serving portions will be controlled. Staff charges will apply.

Plated: Choose between simple proteins, entrees, sides and add-ons.

- Catering staff (including chefs) and serving staff charges will apply.



SIMPLE PROTEINS: *Priced per person. Inquire for pricing*

- Pan Seared Salmon**.....with creamy lemon butter sauce
- Oven Baked White Fish**.....with creamy lemon butter sauce
- Grilled Chicken Breast**.....with choice of 1 sauce (brown gravy, cajun cream sauce or marinara)
- Crispy Chicken Breast**.....with choice of 1 sauce (white pepper gravy or marinara)
- Baked Ham**.....sliced with brown sugar maple glaze

ENTREES: *Priced per person. Inquire for pricing*

- Monterey Chicken**.....pan fried chicken breast, homemade BBQ sauce, Monterey Jack cheese, bacon, diced tomatoes and green onions
- Chicken Florentine**.....grilled breast with spinach and creamy white sauce
- Chicken Marsala**.....grilled breast with marsala wine sauce, onions and mushrooms
- Smoked Brisket**.....with homemade BBQ sauce
- Grilled Flank Steak**.....served with chimichurri
- Beef Medallions**.....4 oz filets prepared medium rare (unless specified), with red wine reduction
- Braised Beef**.....tender cut, slow cooked in red wine and demi sauce
- Jumbo Shrimp Scampi**.....served in flaky phyllo cup
- Stuffed Salmon**.....stuffed with spinach, cream cheese, chopped shrimp and crab. Served with creamy lemon butter sauce
- Panko Crusted Halibut**.....served with lemon caper butter sauce
- Herb Roasted Pork Tenderloin**.....with dark cherry sauce
- Braised Pork Belly**.....with an Asian flare
- Shrimp & Grits**.....with andouille sausage and jalapeño stone ground cheese grits
- Jambalaya Pasta**.....chicken, andouille sausage, peppers and onions in a cajun tomato sauce
- Alfredo Pasta**.....creamy parmesan sauce (vegetable, chicken or shrimp)
- Tuscan Pasta**.....spinach and sun dried tomatoes in a creamy tomato sauce (veg., chicken or shrimp)
- Pasta Primavera**.....broccoli, peas, red bell pepper, zucchini and squash in a light cream sauce

SIDES: *Priced per person. Inquire for pricing*

- 5 Cheese Mac & Cheese**.....topped with toasted breadcrumbs
- Potato Puree**.....Yukon Gold potatoes blended with butter, cream and a little garlic
- Garlic Roasted Potatoes**.....with thyme and rosemary
- 3 Cheese Scalloped Potatoes**.....sliced potatoes in a cheesy, garlic cream sauce
- Roasted Sweet Potatoes**.....with garlic and chili
- Chef's Saffron Rice**.....Chef's seasoning blend and saffron - vibrant color and bold taste
- Rice Pilaf**.....steamed with onions, garlic and stock
- Wild Rice Mix**.....A blend of white basmati and wild rice
- Risotto**.....traditional, pesto or mushroom
- Broccoli**.....steamed or roasted.....with garlic and shallots
- Green Beans**.....steamed or sauteed.....with garlic and shallots
- Roasted Cauliflower**.....traditionally seasoned
- Roasted Brussels Sprouts**.....with garlic and shallots
- Fried Brussels Sprouts**.....tossed in brown sugar and soy. Crispy outside, tender inside
- Roasted Vegetable Medley**.....seasonal vegetables with rosemary and thyme
- Grilled Asparagus**.....traditionally seasoned
- Maple-Rosemary Roasted Carrots**.....lightly glazed
- Roasted Carrots**.....traditionally seasoned

ADD ONS:

SALADS *Priced per person. Inquire for pricing*

- Garden**.....spring mix, cherry tomatoes, shredded carrots, cucumber and croutons. Choice of 2 dressings
- Caesar**.....chopped romaine, parmesan cheese, croutons and homemade dressing
- Greek**.....kalamata olives, red onion, tomatoes, cucumber and feta cheese with homemade oregano dressing
- Arugula**.....goat cheese, shaved almonds and dried cranberries with lemon and herb vinaigrette
- Strawberry & Spinach**.....with feta cheese and balsamic vinaigrette
- Chopped Wedge**.....chopped iceberg, red onion, bacon, cherry tomatoes, blue cheese crumble and ranch dressing

Salad Dressing Choices: Red Wine Vinaigrette, Champagne Vinaigrette, Lemon & Herb Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, Oregano & Olive Oil

SOUPS *Cup-size serving. Priced per person. Inquire for pricing*

- Tomato Basil**.....add mini grilled cheese for additional charge
- Lobster Bisque**.....with chopped shrimp
- Loaded Potato**.....bacon, cheddar cheese and green onion
- Butternut Squash**.....
- Italian Lentil**.....brown lentils, tomatoes, carrots, onion, garlic, zucchini and kale
- Gumbo**.....chicken and andouille sausage. Add shrimp for additional charge

BREADS *Priced per person. Inquire for pricing*

- Brioche Rolls**.....traditional dinner rolls
- Focaccia**.....freshly baked with rosemary, flake salt and olive oil
- Baguette**.....sliced french bread
- Italian Herb & Cheese**.....fluffy loaf, sliced
- Biscuits**.....

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This is just a preview of what Pangea Catering offers. My culinary training and experience extend far beyond the items listed. I specialize in a wide range of global cuisines, including but not limited to Italian, Caribbean, Mediterranean, Asian Fusion, Southern Comfort, Cajun/Creole, French, Nigerian, Mexican and South American.

If there is something you'd like, that you don't see listed above, please don't hesitate to ask. My goal is to create the most unforgettable catering experience.

-Chef Ker Ashade-