

SERVING STYLE

Buffet:

- **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.

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*Priced per person. Inquire for pricing*

PROTEINS:

- Pan Seared Salmon**.....with creamy lemon butter sauce  
**Butter Garlic Shrimp**.....simply prepared  
**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)  
**Bone-In Chicken**.....thighs and/or drums.....smoked, baked, smothered or caribbean jerk  
**Baked Ham**.....sliced with brown sugar maple glaze  
**Pulled pork**.....with homemade BBQ sauce and brioche rolls  
**Smoked Brisket**.....with homemade BBQ sauce

SIDES:

- 5 Cheese Mac & Cheese**.....topped with toasted breadcrumbs  
**Potato Puree**.....Yukon Gold potatoes blended with butter, cream and a little garlic  
**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  
**Dirty Rice**.....ground beef, peppers, onions and cajun seasoning  
**Rice & Peas**.....Caribbean style  
**Simple Pasta**.....choice of 1 sauce (pesto, marinara, garlic butter, olive oil and herb)  
**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  
**Roasted Vegetable Medley**.....seasonal vegetables with rosemary and thyme  
**Coleslaw**.....traditionally prepared  
**BBQ Baked Beans**.....Chef's special recipe, with ground beef and bacon. No-meat option available upon request

PASTA ENTREES:

- 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

SALADS:

- 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

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

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*Individual Boxed Lunch options on next page...*

## PLATTER/INDIVIDUALLY PACKAGED OPTIONS

*Ideal for small group orders. Inquire for pricing*

### SANDWICHES:

Available as **Platter** (select up to 4, sandwiches only), **Boxed Lunch** (1 sandwich, chips or pasta salad and fruit) or **Premium Boxed Lunch** (1 sandwich w/ chips, pasta salad and fruit)

**Chicken Salad**.....*on croissant*

**Roast Beef**.....*lettuce, tomato, provolone and horseradish mayo on hoagie roll*

**T.B.A.**.....*roasted turkey, bacon, avocado and chipotle mayo on hoagie roll*

**B.L.T.**.....*crispy bacon, lettuce, tomato and mayo on hoagie roll*

**Italian**.....*salami, ham, pepperoni, provolone, lettuce and tomato on hoagie roll*

**Caprese**.....*mozzarella, tomato, basil and basil pesto spread on ciabatta*

**Veggie Wrap**.....*spinach, tomato, carrots, cucumber provolone cheese and hummus on spinach wrap*

**Southwest Wrap**.....*lettuce, tomato, black bean, corn, avocado, monterey jack cheese and chipotle mayo on spinach wrap*.....*add grilled chicken for additional charge*

### ENTREE SALADS: *Individually packaged*

**Garden**.....*spring mix, cherry tomatoes, shredded carrots, cucumber and croutons. Choice of 1 dressing*

**Caesar**.....*chopped romaine, parmesan cheese, croutons and homemade dressing.*

**Greek**.....*kalamata olives, red onion, tomatoes, cucumber and feta cheese with homemade oregano dressing.*

**Southwest**.....*romaine, black beans, corn, tomatoes, avocado and tortilla strips with chipotle ranch dressing.*

**Add protein for additional charge:** *Grilled Chicken | Bacon | Shrimp*

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

### SOUPS: *Cup size portion*

**Tomato Basil**.....*served with crackers*

**Loaded Potato**.....*bacon, cheddar cheese and green onion. Served with crackers*

**Gumbo**.....*chicken and andouille sausage. Served with crackers*

**Vegetable**.....*served with crackers*

### ENTREES: *Individually packaged*

#### TASTE OF ITALY

**Alfredo Pasta**.....*choice of 1 protein (chicken, shrimp or vegetable)*

**Vodka Pasta**.....*choice of 1 protein (chicken or shrimp)*

**Spaghetti & Meatballs**.....*homemade marinara sauce with beef meatballs*

**Tuscan Pasta**.....*spinach and sun dried tomatoes in a creamy tomato sauce. Choice of 1 protein (chicken or shrimp)*

**Cajun Chicken & Sausage Pasta**.....*cajun cream sauce, peppers, and onions*

**Chicken Parm**.....*crispy chicken breast, mozzarella cheese with marinara pasta*

**Shrimp Scampi Pasta**.....*garlic butter lemon sauce over over pasta*

**Chicken Piccata**.....*pan seared chicken, lemon caper butter sauce with mashed potatoes*

#### TASTE OF TEXAS

**Smoked Brisket**.....*with mac & cheese and baked beans*

**Smoked Chicken**.....*with mac & cheese and baked beans*

**Pulled Pork**.....*with mac & cheese and baked beans*

#### SOUTH OF THE BORDER

**Beef Fajita**.....*with spanish rice, pinto beans, flour tortillas and salsa*

**Chicken Fajita**.....*with spanish rice, pinto beans, flour tortillas and salsa*

**Shrimp Fajita**.....*with spanish rice, pinto beans, flour tortillas and salsa*

LUNCH



**PLATTER/INDIVIDUALLY PACKAGED OPTIONS (contd.)**  
*Ideal for small group orders. Inquire for pricing*

**TRADITIONAL/COMFORT**

**Shrimp & Grits**.....*andouille sausage, cajun cream sauce, pepper, onions and stone ground grits*

**Blackened Shrimp**.....*with cajun cream sauce, broccoli and loaded mashed potatoes (cheese, bacon and green onion)*

**Crispy Ranch Chicken**.....*with green beans and loaded mashed potatoes (cheese, bacon and green onion)*

**Balsamic Glazed Chicken**.....*grilled breast with green beans and mashed potatoes*

**Blackened Chicken**.....*grilled breast with demi glace, green beans and mashed potatoes*

**Crispy Chicken**.....*crispy breast, white pepper gravy, broccoli and mac & cheese OR mashed potatoes*

**Butter Garlic Shrimp**.....*with broccoli and mashed potatoes*

**Roasted Chicken**.....*with green beans and mac & cheese OR mashed potatoes*

**Chickpea Curry**.....*with white rice and garlic naan*



*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-*