# **BREAKFAST**



## **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.

**Plated:** Catering staff (including chefs) and serving staff charges will apply. **Individually Packaged:** Select items/combos available for small group orders

Priced per person. Inquire for pricing

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Homemade PopTarts.......choice of 1 flavor or assorted......strawberry or pineapple
Croissants......Butter, Almond or assorted. Served with butter and assorted jelly
Assorted Pastries........danishes, turnovers, and pastries
Fruit......grapes, berries, cantaloupe and honeydew
Assorted Bagels......with butter, plain cream cheese and assorted jelly
Lox Platter......everything and plain bagels, lox salmon, plain cream cheese, red onion, capers and tomatoes. Caviar available for additional cost

#### **BREAKFAST BASICS:**

French Toast............chef's special recipe, topped with powdered sugar. Served with maple syrup
Pancakes..........fluffy buttermilk pancakes, with powdered sugar. Served with maple syrup
Belgian Waffles........topped with powdered sugar. Served with maple syrup
Scrambled eggs.......with or without cheese
Bacon.......pork or turkey
Sausage.......pork links or turkey patties
Breakfast Potatoes......roasted with peppers, onions and paprika
Stone Ground Grits.......cheese or butter
Yogurt Parfait......vanilla greek yogurt, berries, honey and granola

### **ENTREES**

Chicken & Waffles.......belgian waffles with crispy cajun spiced chicken

Shrimp & Grits......with andouille sausage and jalapeño stone ground cheese grits

Catfish & Grits......fried catfish, cajun cream sauce and jalapeño stone ground cheese grits

Breakfast Tacos.......flour tortillas, scrambled eggs, cheese and choice of bacon, sausage or potato. Served with salsa and pico de gallo

Frittata......your choice of filling/preparation

Biscuits & Sausage Gravy.......creamy white pepper gravy with pork sausage (unless specified)

Benedict.......traditional, smoked salmon or crab cake

# **CHEF STATIONS:**

Omelete.....assorted fixings (vegetables, breakfast meat and cheese)
Waffle.....variety of toppings/fillings
Taco/Burrito.....made to order. More breakfast meat options and toppings

### **DRINKS:**

Mimosa Bar.....self-serve or tended (for additional cost)......assorted juices and fruit garnish Bloody Mary.....self-serve or tended (for additional cost).....with all the fixings Coffee.....fresh brewed coffee, creamer and sugar Juice....orange, apple, grapefruit or cranberry Hot Tea.....assorted flavors

This is just a preview of what Pangea Catering offers. My culinary training and experience extend far beyond the items listed.

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 fer Ashade-