

APPETIZERS

BEEF MEATBALLS: *Feeds 10-15 people per half pan. Inquire for pricing*

Caribbean.....*crushed pineapple and homemade BBQ sauce*

Teriyaki.....*topped with sesame seed and green onion*

Honey Buffalo.....*topped with green onion*

Cocktail.....*Chili sauce and grape jelly*

Italian.....*marinara and parmesan cheese*

Korean BBQ.....*topped with sesame seed and green onion*

Swedish.....*in a creamy gravy*

EGG ROLLS: *Priced per piece. Inquire for pricing*

Southwest.....*chicken, corn, black beans, peppers and onion*

Buffalo Chicken.....*shredded buffalo chicken, cheese and green onion*

Philly Cheesesteak.....*ground beef, cheese, peppers and onions*

Creole Rolls.....*shrimp and dirty rice with cajun cream dipping sauce*

French Dip.....*roasted beef and gruyere cheese with creamy horseradish sauce and au jus*

Chinese.....*chicken or pork, cabbage and carrots*

DIPS: *Feeds 10-15 people per half pan. Inquire for pricing*

Chef Kev's Texas Queso.....*pork chorizo, tomatoes, red onion, peppers, jalapenos, black beans, corn and secret spice blend*

Spinach Artichoke.....*add crab for additional charge*

Buffalo Chicken Dip.....*topped with ranch and green onion*

Baked feta and tomato.....*marinated heirloom tomatoes and basil*

Chili crunch baked brie.....*topped with chopped peanuts and green onion*

SLIDERS: *Priced per piece. Inquire for pricing*

Mini deli sliders.....*brioche, choice of deli meat, mixed greens, sandwich spread*

Italian.....*prosciutto, arugula, dijonaise and mozzarella*

Burger (beef or turkey).....*cheese, caramelized onion, pickle, burger sauce*

Buffalo chicken.....*shredded chicken, buffalo sauce, ranch*

Nashville Hot chicken.....*crispy chicken breast cutlets, coleslaw, pickle*

Caprese.....*balsamic glaze, tomato, mozzarella, basil..(add chicken for additional charge)*

BBQ pulled pork.....*with homemade BBQ sauce*

Chicken parm.....*breaded chicken, marinara and mozzarella*

Chicken bacon ranch.....*shredded chicken, shredded cheddar, bacon, ranch, green onion*

Reuben.....*pastrami, Swiss cheese, sauerkraut, thousand island dressing*

Teriyaki chicken.....*shredded chicken, slaw, green onion*

Vegetable Hummus.....*cucumber, bell pepper, carrot, spinach, red pepper hummus*

Falafel.....*with tzatziki, sliced cucumber and tomato*

Greek Lamb.....*lamb patties w/ tzatziki*

Thai Peanut Chicken.....*shredded chicken, slaw, peanut sauce*

Roasted portobello.....*marinated mushroom cap, caramelized onion, arugula, garlic aioli*

SKEWERS: *Priced per piece. Inquire for pricing*

Cajun Shrimp.....*with garlic butter*

Chicken Satay.....*with thai peanut sauce*

Caprese.....*tomato, mozzarella, basil and balsamic glaze*

Antipasto.....*cheese tortellini, black olive, basil, Havarti cheese, salami, tomato and artichoke*

Asian Pork.....*pork belly, green onion with lemongrass soy dipping sauce*

Watermelon and Feta.....*mint and balsamic glaze*

SOUP SHOTS: *Priced per shot. Inquire for pricing*

Tomato Basil.....*add mini grilled cheese for additional charge*

Lobster Bisque.....*with garlic bread*

Loaded Potato.....*bacon, cheddar cheese and green onion with toast point*

Butternut Squash.....*with garlic bread*

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CROSTINIS: Priced per piece. Inquire for pricing

- Steak.....blue cheese crumble with caramelized onions
- Prosciutto.....brie cheese, fig jam and garlic confit
- Heirloom Tomato.....honey goat cheese and balsamic glaze
- Strawberry & Goat Cheese.....herbed goat cheese, balsamic glaze and basil
- Wild Mushroom.....roasted mushroom medley
- Smoked Salmon.....herb crème fraîche

MISCELLANEOUS SEAFOOD: Priced per piece. Inquire for pricing

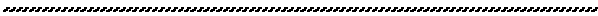
- Jumbo Shrimp Cocktail.....chilled, with homemade cocktail sauce
- Mini crab cakes.....homemade remoulade sauce
- Crispy Coconut Shrimp.....sweet chili dipping sauce
- Shrimp & Cucumber Bites.....blackened shrimp and avocado on sliced cucumber
- Shrimp Taco Bites.....chili lime shrimp and avocado in a mini taco shell
- Mini Shrimp & Grits.....blackened shrimp, cajun cream sauce and jalapeño cheese grits
- Chips & Caviar.....House seasoned potato chips, crème fraîche, chives and caviar

MISCELLANEOUS MEAT/POULTRY: Priced per piece. Inquire for pricing

- Bacon Wrapped Dates.....stuffed with goat cheese
- Mini Chicken & Waffles.....bite size crispy chicken, mini belgian waffle and syrup
- Lamb Chop Lollipop.....herbed, french cut lamb chops with herb pesto
- Deviled Eggs.....Traditionally prepared, topped with candied bacon

MISCELLANEOUS VEGETARIAN: Priced per piece. Inquire for pricing

- Vegetarian Stuffed Mushrooms.....spinach, cheese and breadcrumb filling
- Spanakopita.....spinach and feta wrapped in flaky pastry
- Spinach Artichoke Bites.....served in flaky phyllo cup



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-