

vg = vegetarian
v = vegan
df = dairy-free
gf = gluten-free



CATERING EXPERIENCES

MEXICAN TACO° \$24/plate

Flour and/or Corn Tortillas *df, v / df, gf, v*
Cilantro Lime Rice *df, gf, v*
Choice of Pork Carnitas or Chicken Tinga *df, gf*
Corn and Black Bean Salad *df, gf, v*
Roasted Tomato Salsa *df, v*
Cotija Cheese *gf*
Cabbage *gf, df, v*
Pickled Onion *df, , gf, v*
Lime wedges *gf, df, v*
Tortilla Chips *df, gf, v*

THAI YELLOW CURRY (vg) \$28/plate

Spring Yellow Coconut Curry *gf, df, v*
Choice of Chicken° and/or Tofu *gf / df, gf, v*
Cilantro Lime Rice *df, gf, v*
Broccolini *df, gf, v*
Cashews *df, gf, v*
Cilantro *df, gf, v*
Green Onions *df, gf, v*
Chili Oil *df, gf, v*

HAWAIIAN PULLED PORK SLIDERS° \$34/plate

BBQ Pulled Pork *df*
Hawaiian Rolls
Red & Green Coleslaw *df, v*
Grilled Caramelized Pineapple *df, v*
Honey Buttered Cornbread *vg*
House made Potato chips *df, gf, v*
Sweet and Tangy BBQ and Spicy Vinegar Oil (*gf*)
Finishing Sauces *df, v*

ITALIAN PASTA° \$28/plate

Choose 2 Cavatappi: (*gf avail. upon req.*)
- Meatballs with Marinara *df*
- Chicken Alfredo with Veggies
- Chicken Pesto with Veggies & Mozzarella *gf*
- Veggie with Zucchini, Cherry Tomato & Spinach in a White Wine, Beurre Blanc Sauce *gf, vg*

Garden Salad *df, gf, v*
Dinner Rolls *vg*
Shaved Parmesan *vg*

SOUTHERN SMOKEHOUSE° \$36/plate

Smoked Beef Brisket OR Burnt Ends *df, gf*
Herb Roasted Potatoes *df, gf, vg*
Broccolini *df, gf, v*
Coleslaw *df, vg*
Honey Buttered Cornbread *vg*
Sweet & Tangy BBQ Sauce *df, v*
Spicy Vinegar Oil *df, gf, v*
Hawaiian Rolls

FRENCH CHICKEN & RICE° \$33/plate

Garlic and Herbed Roasted Chicken Breast with Charred Tomatoes *df, gf*
Roasted Broccolini *df, gf, v*
Herbed Rice pilaf *gf, vg*
Garden Salad *df, gf, v*
Dinner rolls

**Please inquire about specialty diet substitutions

°Consuming Semi-Raw Protein Products May Cause Illness

pangea
bar & restaurant



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APPETIZERS

Available as apps only or as an ADD-ON to plated dinners & custom experiences

- **Mushroom Bruschetta:** Local mushroom melody & herbed goat cheese with crostini \$36/dozen *vg*
- **Caprese Bruschetta:** Basil mozzarella spread, roasted tomato & balsamic reduction with crostini \$34/dozen *vg*
- **Chicken Satay°:** Chicken skewers with Thai peanut and sweet chili sauce \$36/dozen *df, gf*
- **Tuna Tartare°:** Ahi tuna & cucumbers with sesame, ginger, furikake and fried wonton chips \$40/dozen *df*
- **Spinach Artichoke Dip:** Warm spinach & seasoned artichoke with pita chips \$65 (feeds appx: 40 people) *vg*
- **Cheese Platter:** Variety of hard cheeses & a soft Brie served with grapes & crackers \$60/dozen *vg*
- **Charcuterie Platter°:** Variety of cured meats, pickled vegetables, mustard & house-made chutney \$60 *gf*
- **Fruit Platter:** Selection of seasonal fruits & berries \$48/dozen *df, gf, v*
- **Crudite:** Selection of seasonal vegetables with ranch dressing & home-made hummus \$48/dozen *gf, vg*
- **Organic Bread Board:** Variety of fresh-baked breads from Grist Milling with seasonal compote butter \$40/dozen *vg*



DESSERTS

Available as apps only or as an ADD-ON to plated dinners & custom experiences

- **Cookie Platter°:** chocolate, chip, salted caramel, lemon sugar \$36/dozen *vg*
- **Brownie Platter°:** turtle brownies, blondie brownie \$36/dozen *vg*
- **Cake Bites Platter°:** chocolate peanut butter cake, spiced ale cake \$36/dozen *vg*

**Please inquire about custom desserts and cake decorating.