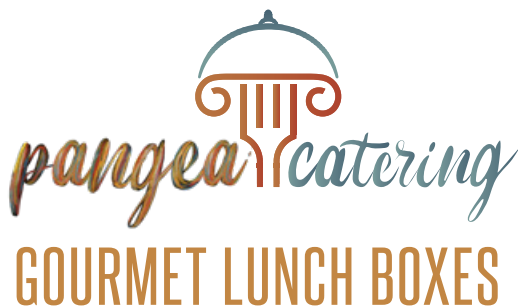


vg = vegetarian
v = vegan
df = dairy-free
gf = gluten-free
gf* = gluten-free available



pangea catering
GOURMET LUNCH BOXES

SANDWICHES

All sandwiches served on a seeded sourdough filoni (v), with a choice of a side salad with walnuts and citrus vinaigrette, or a lemon orzo pasta salad (df,v)

***All sandwiches can be prepared on GF bread if requested*

WILD TURKEY° \$22 - turkey, mixed spring greens tossed in an herbed oil and vinegar, pickled red onion and whole grain mustard aioli *df, gf**

BAKO° \$21 - bacon, romaine lettuce, roasted tomato with a lemon aioli *df, gf**

YELLOWSTONE° \$24 - turkey, pepper bacon, mixed arugula and spring greens, swiss cheese & peppercorn ranch *gf**

GLACIER HAM° \$21 - ham, swiss cheese, whole grain mustard aioli, tomatoes, herbed vinegar and oil, mixed arugula & spring greens *gf**

MARESHA° \$24 - chicken, roasted tomato, mixed arugula and spring greens, shallot, lemon aioli & flake salt *df, gf**

CAPRESE \$18 - fresh mozzarella, basil pesto, mixed arugula and spring green, marinated herbed tomato, balsamic reduction *df, gf*, vg*

*add turkey or bacon° \$5

ANHUI GARDEN \$20 - seasoned tofu, grilled yellow squash, roasted tomato, red onion & spinach with garlic and herbed vegan cheese spread *df, gf*, v*

SALADS

Salad entrées are served with a roll and butter

Dressing choices: Ranch (gf, vg), Blue Cheese (vg), Balsamic Vinaigrette (df, gf, v),

Sesame ginger Vinaigrette (df, gf, v), Herbed Sherry Vinaigrette (df, gf, v)

APPALACHIAN \$21 - mixed greens, dried cranberry, red onion, candied walnut, pink lady apple, goat cheese crumble, croutons *vg*

CAESAR \$22 - fresh romaine, parmesan crisp, sage baked prosciutto, crouton, caesar dressing

SANTA FE \$22 - mixed greens, corn, black bean, cherry tomato, red onion, black olive, cheddar cheese & tortilla crisp *vg*

CHISIYA MAMA \$23 - spinach, quinoa, pickled strawberry, sliced almond, crumbled blue cheese, topped with a fried leek nest *gf, vg*

Add choice of protein (served cold)

Chicken° \$5, Tofu \$5, Shrimp° \$9, Steak° \$9, Salmon° \$9



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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.