



PANGEACATERERS



Catering Without Limits – Wherever Your Event Takes You



Scan here for more photos and content!



Table of Contents:

- 1. Venues*
 - 2. Decor*
 - 3. Rentals*
 - 4. Hors d'oeuvres*
 - 5. Appetizers*
 - 6. Live stations*
 - 7. Fruit platters*
 - 8. Kids menu*
 - 9. Dessert bars*
 - 10. Mocktail stations*
 - 11. South Asian menu*
 - 12. Mediterranean menu*
 - 13. Desi - Chinese menu*
 - 14. Brunch menu*
- 
- 
- 



About Us:



At Pangea Caterers, we do things differently. We're not your typical catering company with fixed menus and cookie-cutter options. We're a premium destination catering team that customizes every experience from the ground up.

Our name says it all — Pangea is about bringing the world together, and so is our food. From South Asian feasts to continental hors d'oeuvres, custom salad bars to gourmet wraps, handcrafted desserts to live stations — we create menus that match your vision, not the other way around.

But we're more than just food. We're your event partners. Whether you're planning a wedding, corporate event, or private gathering, we offer everything from decor, rentals, and staffing to full venue coordination. Think of us as your one-stop shop for unforgettable events.

We're proudly based in Long Island, NY, and we cater anywhere — because we're built to travel. Everything we serve is 100% Halal, prepared by experienced chefs with high standards and a love for presentation.

This is a fully custom experience. Pricing varies based on guest count, location, and service level, and we'll work closely with you to craft a package that fits your event perfectly.

If you're dreaming it, we're ready to bring it to life.

LOCATIONS

Leonard's Palazzo
Terrance on the Park
Michael D Ill ago
Elite Palace
Bordone
Floral Terrance
Jeircho Teerance
Terrance on the Park
World Fair Marina
Marriot of Uniondale
Marriot of LaGuardia
Renssiance
Green Tree Country Club
The Rose Room
The Vanderbilt
The Muttontown Club
Fresh Meadow Club
Crest Hallow Country Club
Sand Castle
Adria Hotel & Conference Center
And much much more...

All Tri State and open to travel 50 states

Ask about our Corporate Menu

RENTALS

Available in Plastic, steel, glass

Dinner Forks
Dinner Knives
Dinner Spoons
App Forks
App Knives
App Spoons
Napkins
App Plates
Dinner Plates
Dessert Plates
Glasses
Martini Glasses
Appetizer Pre Plates
Napkins
Linens
Table Ware
Chairs
Tables
Soda Bars
Buffets
Serving Ware
Serving Platters
Bar Stools

Hors d'oeuvres Collection

Elegant. Inventive. Bite-sized magic.

Our curated hors d'oeuvres are designed to elevate any event—from intimate gatherings to grand celebrations. Each item is handcrafted to deliver bold flavor in a single, stylish bite. This list features our most popular selections, but the possibilities are endless. Many of our dishes can be customized into hors d'oeuvres to match your vision, theme, and dietary needs.

Skewers & Sticks

- **Chicken Tikka with Bell Pepper** – *Tender cubes of chicken tikka skewered with grilled bell peppers.*
- **Tandoori Shrimp with Mango de Gallo** – *Spiced shrimp served with a sweet and tangy mango salsa.*
- **Shashlik Skewers** – *Classic South Asian kebabs with peppers, onions, and grilled meat.*
- **Feta & Kabab with Tzatziki Sauce** – *Herb kabab paired with creamy feta and cool tzatziki.*
- **Thai Chicken with Lemongrass** – *Marinated chicken infused with citrusy Thai flavors.*
- **Sesame Soy Glazed Beef** – *Tender beef skewers coated in a sweet and savory soy glaze.*
- **Charsi Tikka** – *Smoky, spiced kababs inspired by Peshawari street food.*
- **Caprese Skewers with Balsamic Drizzle** – *Tomato, mozzarella, and basil drizzled with balsamic reduction.*
- **Assorted Fresh Fruit Skewers** – *Seasonal fruit skewered for a refreshing bite.*
- **Assorted Fresh Cheese Skewers** – *An elegant mix of cheeses, fruits, and herbs on mini picks.*

Hors d'oeuvres Collection

Mini Buns, Sliders & Wraps

- **Butter Chicken Sliders** – *Creamy, rich butter chicken stuffed into soft slider buns.*
- **Bao Bun Keema Pao** – *Steamed bao filled with spicy ground beef masala.*
- **Shawarma Wrap** – *Mini wraps with seasoned chicken, garlic sauce, and pickles.*
- **Club Sandwiches** – *Triple-layer mini sandwiches with chicken, egg, lettuce, and tomato.*
- **Cucumber Sandwiches** – *Light, cool, and classic—perfect for high-tea style events.*

Global Street Bites

- **Tandoori Pizza Minis** – *Bite-sized naan pizzas topped with tandoori chicken and cheese.*
- **Assorted Mini Tacos** – *A variety of tacos filled with South Asian-inspired proteins.*
- **Dhaga Kabab Fries** – *Crispy fries topped with smoky shredded beef and house sauce.*
- **Kata Aloo Bites** – *Spiced mashed potatoes wrapped in crispy shredded pastry.*
- **Potato Explosion** – *Loaded potato bites stuffed with cheese, herbs, and masala.*

Hors d'oeuvres Collection

Global Street Bites (continued)

- **Lahori Fish** – *Lightly battered spiced fish bites with tamarind dipping sauce.*
- **Orange Chicken Bites** – *Sweet and tangy chicken bites with an Asian flair.*
- **Falafel Pops** – *Mini falafel balls served with hummus or tahini drizzle.*
- **Spring Rolls** – *Crispy rolls filled with veggies or chicken, served with chili sauce.*
- **Fried Shrimp** – *Golden, crunchy shrimp served with house dip.*
- **Bang Bang Shrimp** – *Spicy, creamy shrimp bites with a crispy crunch.*
- **Quesadillas** – *Grilled tortillas filled with cheese and Desi-spiced meat or veggies.*
- **Buffalo Chicken Rolls** – *Tangy chicken wrapped in pastry and fried until crisp.*
- **Fresh Jalapeño Poppers** – *Jalapeños stuffed with cheese and lightly fried.*
- **Mango de Gallo Bites** – *Sweet mango salsa over spiced bases—tart, fruity, and fresh.*
- **Chicken Parm Bites** – *Mini fried chicken with marinara and melted cheese.*
- **Chicken & Waffles Bites** – *A sweet-savory Southern classic in a single bite.*
- **Smoked Salmon Cucumber Bites** – *Cucumber rounds topped with dill cream cheese and smoked salmon.*

Hors d'oeuvres Collection

Elegant Cups & Spoons

- **Mini Hummus Cups** – *Individual portions of house-made hummus with garnishes.*
- **Individual Hummus & Chips** – *Hummus served with naan chips or crackers in single-serve cups.*
- **Mini Grilled Cheese with Tomato Soup Shooters** – *Classic comfort food reimaged in one warm, creamy sip-and-bite.*
- **Baked Mozzarella Cups** – *Cheesy baked bites with herbs and marinara drizzle.*
- **Mini Crab Cakes with Jalapeño Aioli** – *Golden crab cakes topped with a spicy aioli.*

Appetizers

Bold, shareable, and flavor-packed—our appetizers set the stage for what's to come. Perfect for grazing tables, buffets, or plated first courses, this section is filled with timeless classics and creative twists that reflect both South Asian soul and global flair.

Chaat Chronicles

Our take on Desi street classics, served fresh with all the fixings.

- **Papri Chaat** – *Crisp wafers layered with spiced potatoes, chickpeas, yogurt, and chutneys.*
- **Samosa Chaat** – *Crushed samosa smothered in chaat masala, chutneys, and yogurt.*
- **Pani Puri** – *Crispy shells served with tangy mint water and potato filling.*
- **Dahi Puri** – *Delicate puris filled with yogurt, chutneys, and spiced potatoes.*
- **Bhel Chaat** – *A crunchy medley of puffed rice, veggies, chutneys, and masala.*
- **Aloo Tikki Chaat** – *Golden-fried potato patties served over yogurt and tamarind sauce.*
- **Pakora Chaat** – *Fried fritters topped with chutneys, yogurt, and crunchy toppings.*
- **Dahi Bhalla** – *Soft lentil dumplings soaked in yogurt, garnished with chutneys.*

Appetizers

Slider Station

Handheld flavor bombs—stacked and sauced to perfection.

- **Butter Chicken Sliders** – *Creamy butter chicken tucked into soft slider buns.*
- **Cheese Burger Sliders** – *Juicy beef patties with melted cheese and signature sauce.*
- **Aloo Tikki Sliders** – *Spiced potato patties with chutney and slaw.*
- **Bun Kabab Sliders** – *Karachi-style egg-washed kababs with tangy chutneys.*
- **Falafel Sliders** – *Crispy falafel with hummus and pickled veggies.*
- **Spicy Chicken Sliders** – *Battered chicken tossed in spicy sauce with slaw.*
- **Stuffed Beef Sliders** – *Cheesy beef patties stuffed with savory fillings.*
- **Zinger Sliders** – *Crunchy, spicy fried chicken zinger-style with creamy sauce.*
- **Dhaga Kabab Sliders** – *Tender shredded beef wrapped in egg foam and grilled.*
- **Chapli Kabab Sliders** – *Spiced beef patty with tomato, chutney, and fresh onion.*

Samosa & Patis Corner

From traditional to inventive fillings, these are deep-fried or baked pockets of joy.

- **Aloo Samosa** – *Classic potato-filled samosa with peas and spices.*
- **Chicken Samosa** – *Minced chicken seasoned with herbs, onions, and garam masala.*

Appetizers

Samosa & Patis Corner (continued)

- **Cocktail Samosa** – *Mini samosas perfect for parties—available in various fillings.*
- **Small Punjabi Samosa** – *Bite-sized Punjabi-style samosas with bold flavor.*
- **Aloo Bhujia Potli** – *Crispy bundles filled with spiced potatoes and crunchy bhujia.*
- **Baked Feta & Spinach Samosa** – *Flaky baked triangle filled with creamy feta and spinach.*
- **Chicken Patis** – *Crispy pastries with seasoned chicken filling.*
- **Baked Feta & Spinach Patis** – *A baked twist on the Desi classic, packed with herby spinach and feta.*
- **Beef Bihari Patis** – *Smoky, marinated beef bihari wrapped in golden pastry.*
- **Chicken Bihari Patis** – *Bihari-style spiced chicken sealed in a crispy shell.*
- **Malai Tikka Patis** – *Creamy malai chicken filling baked inside flaky dough.*

Wraps & Sandwiches

Rolled or layered, these starters deliver major flavor in every bite.

- **Club Sandwiches** – *Triple-layered with chicken slaw, egg, tomato, lettuce, and cheese.*
- **Buffalo Chicken Wraps** – *Spicy buffalo chicken with lettuce, ranch, and cheddar.*

Appetizers

Wraps & Sandwiches (continued)

- **Chicken Bihari Wraps** – *Grilled marinated chicken in a warm wrap with chutney.*
- **Citrus Shrimp Wraps** – *Zesty shrimp with fresh greens and tangy citrus dressing.*
- **Chicken Caesar Wraps** – *Grilled chicken, romaine, parmesan, and Caesar dressing.*
- **Chef's Special Wrap** – *A rotating chef-curated wrap with seasonal ingredients.*
- **Moroccan Lentil Wrap** – *Hearty lentils seasoned with Moroccan spices and fresh herbs.*
- **Chef's Shawarma Wrap** – *Classic shawarma-style chicken with garlic sauce and pickles.*
- **Bihari Melt Mania** – *Beef bihari, grilled onions, cheese, and sauce, melted into sandwich perfection.*

Appetizers

Wing Things

Saucy, crispy, or fiery—bone-in or buttermilk fried. Ask us about your custom sauce—we can make it happen!

Popular Flavors:

- **Tandoori** – *Marinated with yogurt and spices, grilled to charred perfection.*
- **Butter Chicken** – *Wings coated in rich, buttery tomato sauce.*
- **Charsi** – *Smoky and spicy, inspired by Peshawari flavors.*
- **Peri Peri** – *Tangy and spicy, African-Portuguese inspired heat.*
- **Buffalo** – *Classic American-style wings with a vinegary kick.*
- **Spicy Thai** – *Sweet heat with garlic, chili, and Thai spices.*
- **BBQ** – *Sweet and smoky with a Desi hint if requested.*
- **Nashville** – *Southern-style hot chicken rubbed with chili oil.*

The Loaded Fry Bar

Piled high, sauced up, and unforgettable.

- **Nacho Inferno** – *Nachos topped with smoked beef, jalapeños, and gooey cheese.*
- **Cluckin' Good Fries** – *Chicken Bihari layered with cheese sauce and mozzarella.*
- **Bihari Beast Fries** – *Beef Bihari on fries with a melty cheese blanket.*

Appetizers

The Loaded Fry Bar (continued)

- **Masala Fries** – *Crisp fries tossed in our house blend of Desi spices.*
- **Regular Fries** – *Classic, golden, and perfectly salted.*

Hummus & Dips Bar

Creamy, zesty, and made for dipping—served with pita, naan chips, or house crackers.

Hummus Flavors:

- **Plain Hummus** – *Smooth and savory with a hint of lemon.*
- **Spicy Hummus** – *A bold twist with Desi spices.*
- **Lemon Tart Hummus** – *Zesty and refreshing with citrus notes.*
- **Roasted Red Pepper Hummus** – *Smoky, sweet, and vibrant.*

Signature Dips:

- **Green Chutney Yogurt Dip** – *A cool blend of mint chutney and creamy yogurt.*
- **Smoked Eggplant Baba Ganoush** – *Earthy roasted eggplant with tahini.*
- **Garlic Labneh** – *Whipped yogurt infused with roasted garlic.*
- **Masala Queso Dip** – *A Desi twist on classic cheese sauce.*
- **Avocado Raita** – *Creamy yogurt with mashed avocado and spices.*

Appetizers

Signature Dips (continued):

- **Sweet Tamarind Sauce** – *Tangy and sweet with a rich, sticky finish.*
- **Fire-Roasted Tomato Salsa** – *Chunky and smoky with gentle heat.*

Live Stations

Interactive. Fresh. Unforgettable.

Our live stations bring energy and flavor to your event with chefs preparing dishes live for your guests. Whether you're serving crowd-pleasing mains or dreamy desserts, these stations add excitement, elegance, and a personal touch to every experience.

Global Entrée Stations

Made-to-order meals with bold, globally inspired flavor.

• Pasta Station

A variety of pastas, sauces, and toppings tossed fresh to order—creamy, tomato-based, or spicy Desi-style.

• Risotto Station

Creamy risotto cooked slow and stirred on-site with mix-ins like mushrooms, parmesan, or chicken.

• Burger Station

Build-your-own or chef-styled mini burgers with a choice of proteins and toppings.

• Taco Station

Street-style tacos with cumin beef, chipotle chicken, fried fish, or garlic-lime shrimp—served with fresh toppings and house salsas.

• Shawarma Station

Carved shawarma with garlic sauce, pickles, and greens—wrapped fresh in flatbread.

• Kathi Roll Station

Paratha wraps with spicy grilled fillings and chutneys, rolled live for your guests.

• Desi Chinese Station

Stir-fried rice, noodles, and popular Desi-Chinese dishes like chilli chicken or manchurian made fresh on the wok.

• Karahi Station

Wok-seared karahi cooked on-site in traditional Desi style—chicken, goat, or vegetarian.

Live Stations

- ***Chicken Chilli Station***

Indo-Chinese classic: spicy chicken tossed in soy garlic sauce with onions and chilies.

- ***Lo Mein Station***

Stir-fried noodles cooked live with vegetables, sauces, and optional protein add-ins.

- ***Quesadilla Station***

Crispy quesadillas filled with Desi or Latin flavors—cheese, meat, or veggie options.

- ***Momo & Dumpling Station***

Steamed or pan-fried momos and dumplings filled with chicken, beef, or vegetables—served with chili oil and dipping sauces.

- ***Tandoori Grill Station***

A sizzling open grill with chicken tikka, malai boti, paneer, and beef kababs—served with naan bites and sauces.

- ***Stuffed Naan Station***

Mini naans griddled fresh and stuffed with keema, cheese, aloo, or garlic butter—cut into quarters and served hot.

- ***Ramen Station***

Custom noodle bowls built live with your choice of broth, proteins, soft-boiled egg, vegetables, and bold chili oil. Available in classic or Desi-spiced styles.

Live Stations

Dessert & Sweet Treat Stations

Made fresh, topped your way, and always unforgettable.

• Falooda Station

Traditional rose-flavored dessert drink with basil seeds, vermicelli, ice cream, and kulfi.

• Jalebi Station

Crispy golden jalebis fried live and soaked in fragrant syrup—served hot.

• Mini Japanese Pancake Station

Fluffy, bite-sized pancakes made fresh with toppings like Nutella, fruit, or whipped cream.

• Ice Cream Station

A live scoop bar with toppings, sauces, and mix-ins—customize your cone or cup.

• Dessert Station

A rotating setup of mini cakes, brownies, mousses, and other indulgent bites.

• Pancake Station

Mini pancakes flipped on the griddle with classic and Desi toppings like rabri, biscoff, berries, or Nutella.

• Paan Bar (Live)

A luxurious live paan station where fresh betel leaves are filled with your choice of traditional or modern fillings—from gulkand and coconut to Nutella and rose petals.

FRUIT PLATTERS

Small

(serves 10-15)

Medium

(serves 20-25)

Large

(serves 30-40)

Fresh Fruit Platter

Includes a variety of seasonal fruits such as watermelon, pineapple, grapes, strawberries, and kiwi

Exotic Fruit Platter

Includes exotic fruits such as dragon fruit, star fruit, passion fruit, and rambutan

Berry Bliss Platter

Includes a selection of fresh berries such as strawberries, blueberries, raspberries, and blackberries

Tropical Fruit Platter

Includes tropical fruits such as mango, papaya, guava, and lychee

Additional Options

Fruit Skewers

Assorted fruit skewers with a yogurt dip

Fruit Salad

Mixed fruit salad with honey-lime dressing

Fresh Fruit Juice Bar

Includes a selection of fresh fruit juices and smoothies

Fruit Centerpieces

Custom Named Fruit

DESSERT CATERING

Mini Cupcakes

Lotus Biscoff
Pistachio
Pandan
Oreo
Candy Bar
Birthday Cake
Mango
Strawberry Crunch
Cardamom
Cinnamon
Lemon
Rose
Chocolate
Orange Blossom

Milk Cakes

Tres Leches
Lotus Biscoff
Pistachio
Strawberry
Salted Caramel
Rose

Shooters

Lotus Biscoff
Oreo
Almond Joy
Nutella
Mango
Caramel
Tiramisu
Pistachio
Berry Cheesecake
Chocolate Mousse
Strawberry
Gulab Jamun

ASIAN MENU

Vegetarian Rice

Vegetable Biryani
White Rice
White Rice with Peas
White Rice with Cumin
Yemeni Basamati Rice

Rice

Chicken Biryani
Goat Biryani
Beef Biryani
Sindhi Biryani (Aloo & Spicy)
Hyderabadi Biryani
Goat Yaknie Pilaf
Chicken Yaknie Pilaf
Chicken Kabsa
Lamb Kabsa

Curries

Chicken Karahi
Goat Karahi
Beef Karahi
Chicken Korma
Goat Korma
Beef Korma
Beef Buna
Beef Rezala
Chicken Tikka Masala
Butter Chicken
Chicken Roast
Chicken Achari

Gosht Achari
Chicken Namkeen Karahi
Goat Namkeen Karahi
Chicken Charsi karahi
Goat Charsi Karahi
Aloo Gosht
Chicken Jalefrezi
Beef Nihari
Chicken Tawa Keema
Beef Haleem
Chicken Kofta Curry
Paya

Vegetables

Aloo Palak
Bhindi Fry
Lahorie Chana
Chana Daal
Mansour Daal
Bhindi Fry
Palak Paneer
Aloo Bhaji
Malai Kofta
Palak paneer
Paneer Tikka Masala
Bergara Begum
Mixed vegetables
Dal Maknie
Yellow Curry
Yellow Pakora Curry
Sarson ka Saag
Lahorie Channa
Shahi Paneer

ASIAN MENU

Bergara Begum
Mixed vegetables
Dal Maknie
Yellow Curry
Yellow Pakora Curry
Sarson ka Saag
Lahorie Channa
Shahi Paneer
Aloo Gobi Masala
Paneer Makhani
Paneer Methi
Fried Okra
Bhindi Masala
Achari Paneer Masala

BBQ Dishes

Chicken Kabab
Chicken Tikka
Beef Kabab
Lamb Kabab
Chicken Gola Kabab
Beef Gola Kabab
Tandoori Chicken Leg
Chicken Bihari Kabab
Beef Bihari Kabab
Reshmi Tikka
Malai Tikka
Goat Chops
Sangam Kabab (Beef & Chicken)
Chapli Kabab Chicken
Lambchops
Balochi Tikka

Seafood

Tandoori Fish
Fish Whiting Masala
Fried Fish
Fish Tikka
Shrimp Masala
Lahorie Fish

Bread

Butter Naan
Plain Naan
Bullet Naan
Garlic Naan
Sesame Naan
Tandoori Roti
Parathas
Puris
Baturas

MEDITERRANEAN

Afghan Rice

Qabuli Rice

Zereskh Polo

Shirin Polo

White Rice

Afghan Grill

Chicken Kabab

Chicken Adana

Beef Berg Kabab

Lamb Tikka

Salmon Tikka

Lambchops

Lamb Shank

DESI CHINESE MENU

Lollipop Chicken

Fried Chicken Wontons

Chicken 65

General Tso Shrimp

Chicken Chilli Onion

Sweet & Sour Chicken

Chilli Chicken Dry

Chicken Munchurian

Chicken Shashlik

Vegetable Spring Rolls

Cauliflower Munchurian

Chilli Garlic Fried Shrimps

Masala Chow Mein Chicken or Vegetables

Fried Rice

BREAKFAST/BRUNCH

Pancake Station

Waffle Station

Omlette Station

Halwa Puri Station

ASK FOR MORE!