

Passport Catering Menu



Passport provides catering for many types of events and gatherings:

**Grad Parties - Showers - Professional Meetings – Conferences
Celebration of Life – Weddings**

At Passport Catering, we specialize in creating tailored meal options to suit any event. If our standard menu doesn't meet your specific requirements, please reach out, and we will gladly collaborate with you to design a customized menu. We also offer convenient pick-up and delivery services to make your experience seamless.

***The service fee is included in the price. Sales tax and delivery not included in pricing.
4% card processing fee, no charge for paying with a check.***

Ordering Instructions: Please email Jackie or Matt to place your order at jackie@passportbrainerd.com, matt@passportbrainerd.com or call 218-454-7243.

Delivery: You can pick up at the restaurant at no charge, or we offer free delivery within 5 miles of the restaurant. We charge a flat delivery fee of \$20 within 6 to 10 miles of Passport. For all other delivered orders, we will calculate labor and mileage cost for deliveries.

Deposit: Unless other arrangements are made, we require either full payment at the time of order or 20% deposit, minimum \$100. The deposit will secure the date; final numbers and other details can be finalized closer to the event.

Breakfast & Brunch

Breakfast and Brunch Buffets

Continental 10

Hot coffee and/or tea, fresh fruit, homemade biscuits with butter and jam

Pancake/Waffle Bar 13

Pancakes/Waffles made to order with a variety of toppings: syrup, fresh berries, powdered sugar, Dutch honey, chocolate sauce, whipped cream, chocolate chips; *add bacon or sausage*
3*

Breakfast Buffet 18

Juices and/or milk, scrambled eggs, bacon or sausage, pancakes, fresh fruit, and smashed potatoes

Buffet Additions (per person)

Assorted Muffins 3

Assorted Cut Fresh Fruit 3

Assorted Fresh Fruit Whole 3

Assorted Pastries 3

Granola Bars 3

Yogurt and Granola 3

Biscuits and Gravy 5

****Pancake/Waffles will be cooked on site. It is \$30/hour for the chef to set up, cook, and clean up waffle bar.***

Meeting Breaks

Morning Breaks

	Price Per Dozen
Assorted Fresh Whole Fruit	36
Assorted Muffins	36
Assorted Pastries	36

Fruit Platter 55

A beautiful spread of various seasonal fresh fruits and fluffy fruit dip

Afternoon Breaks

Granola Bar Platter 60

30 of our homemade granola bars

Cookie Platter 60

30 of our homemade cookies

Vegetable Crudit  45

Array of crisp garden vegetables and house made ranch

Platter Lunches

All sauces and dressings are house made.

<u>Delicious Basics</u>	<u>Luncheon Select</u>
Wrap and choose chips or slaw. -OR- Salad & dinner roll \$16 per person <i>Add a cookie for \$2</i>	Wrap plus chips and slaw. -OR- Salad w/chicken thigh & dinner roll \$18 per person <i>Add a cookie for \$2</i>

****Turn any of the above lunches into individual lunches \$1.25 per lunch***

Platter lunches are displayed for self-service, serving utensils supplied.

Lunches include disposable plates, napkins and forks upon request, no charge.

Add bottled water for \$2 or canned soda or juice for \$3 per person.

Wrap Choices

All wraps can be made GF with GF bread (except veggie delight)

Bruschetta BLT Wrap

Chicken, bacon, bruschetta mix, greens and garlic aioli

Pesto Chicken Salad Wrap

Our creamy pesto chicken salad with mozzarella, greens, and bruschetta mix

Black and Blue Wrap

Cajun Chicken, spring greens, tomato, strawberry, blue cheese crumbles, and creamy balsamic

Caesar Wrap

Chicken, romaine, parmesan and homemade Caesar

Thai Peanut Wrap (DF)

Chicken with cucumbers, tomatoes, Asian slaw, peanuts and Thai peanut sauce

Veggie Delight Wrap (DF)

Muhammara (a vegan spread made with walnuts and roasted red peppers), veggies and greens

Salad Choices

All dressings will be served on the side.

Black and Blue Salad

Spring mix, tomato, blue cheese crumbles, strawberries, and croutons with creamy balsamic

Wild Rice Dragon Bowl (GF & DF)

Mixed greens, apple, wild rice, toasted walnuts, broccoli citrus slaw with creamy balsamic

Caesar Salad

Bed of romaine, parmesan cheese, and croutons and as always served with a house made dressing

Spring Roll Salad (GF & DF)

Spring mix, pickled veg, Asian slaw blend, pea crunchies, peanuts served with peanut sauce

DISPLAYS AND PLATTERS

Price per board. Each board serves ~10 (except Charcuterie)

Signature Passport Charcuterie (serves ~20) 120

Various selection of artfully arranged fine cured meats & cheeses, variety of crackers, various veggies, pickles, and olives.

Fresh Fruit Spread 55

A beautiful spread of various seasonal fresh fruits and fluffy fruit dip.
(Vegan dip available on request)

Mediterranean Display 60

Olives, Cherry Tomatoes, Cucumbers, Feta Cheese, Mozzarella Cheese Balls, Prosciutto di Parma, Grapes, Muhammara, Pita Chips.

Vegetable Crudit  45

Array of crisp garden vegetables and house made ranch.
(Vegan dip available on request)

BYO Bruschetta Board 60

Crostini, bagel chips, classic bruschetta mix, olive tapenade, balsamic glaze, variety of roasted vegetables, mozzarella, parmesan, jalapeno and orange marmalade, pesto, basil, olive oil

Wrap Tray 130

Assorted mix of 20 half wraps

Deli Platter 70

Assorted deli meats and cheese, assorted bread, veggies, and condiments.

Cookie platter 60

30 of our homemade cookies

Brownie platter 60

30 of our homemade brownies

**Gluten free crackers and/or bread available with advance notice for additional fee.*

Themed Buffets

Pricing is per person – includes set up, service, and clean-up of the buffet. Minimum of 12 people/servings.

Buffets include disposable serving utensils, plates, napkins and forks upon request, no charge.

<u>Mexican Fiesta</u>	<u>Italian Pasta Bistro</u>	<u>Backyard BBQ</u>
<p>- \$20 per person -</p> <p>Served with soft tortillas</p> <p>Served with all the best fixings: Refried black beans Sour cream Black olives Shredded lettuce Jalapenos Fresh Pico Shredded cheddar</p> <p><u>Choose Two:</u> Seasoned ground beef Chicken Tinga Tofu Taco Crumbles Carnitas (add \$2) Barbacoa (add \$2)</p> <p>Add chips + salsa for \$2 Add chips + guacamole for \$3</p>	<p>- \$21 per person-</p> <p>Served with Dinner Roll</p> <p><u>Choose One:</u> Garden Salad Caesar Salad</p> <p><u>Choose Two:</u> Penne Fettuccine Cavatappi Cheese tortellini (add \$1)</p> <p><u>Choose Two:</u> Italian meatballs Sausage, Pepper, and Onion Pulled Chicken Sauteed Vegetables</p> <p><u>Choose Two:</u> Marinara Pesto Cream Rose Garlic White Wine Butter Marsala Alfredo</p>	<p>- \$23 per person -</p> <p><u>Choose One:</u> Garden Salad Potato Salad Macaroni Salad</p> <p><u>Choose Two:</u> BBQ pulled chicken BBQ pulled beef BBQ pulled pork BBQ sliced portabella mushrooms</p> <p><u>Choose Three:</u> Baked beans Cole slaw Kettle chips Corn bread Buns Mac & Cheese</p>

Allergy accommodations available

Themed Buffets

Pricing is per person – includes set up, service, and clean-up of buffet. Minimum of 12 people/servings.

Buffets include disposable serving utensils, plates, napkins and forks upon request, no charge.

<u>Thai Buffet</u>	<u>BYO Rice Bowl</u>
- \$22 per person -	- \$21 per person -
Served with Jasmine Ginger Rice & Stir Fry Vegetable	Served with Jasmine Ginger Rice & Asian Slaw
<u>Choose One:</u> Spring roll salad Thai carrot ginger soup	<u>Choose Two:</u> Shredded beef Pulled chicken Pulled Pork Tofu Grilled shrimp (+2)
<u>Choose Two:</u> Tofu Pulled pork Pulled beef Pulled chicken Grilled shrimp (+2)	<u>Choose Two:</u> Thai Peanut Sauce Honey Garlic Sauce Garlic Ginger Sauce Curry Sauce Siracha Stir Fry
<u>Choose Two:</u> Red Curry Sauce Lime and Sweet Chile Peanut Sauce Massaman Curry Chili Basil Sauce	<u>Choose Four:</u> Sweet Onions Bell Peppers Broccoli Zucchini Fresh Garlic Tomatoes <u>Choose Two:</u> Crispy Wontons Cilantro Peanuts
	Edamame Cucumber Carrots Water chestnuts Avocado Jalapenos Toasted Sesame Seeds Green Onions Toasted Walnuts

Allergy accommodations available

By the Pan Options

Don't need catering staff at the event, these can be picked up at the restaurant or delivered.

Make your party easy with this affordable and delicious option.

By the Pan Options include disposable serving utensils, plates, napkins and forks upon request, no charge.

Full pan ~20 servings, ½ pan ~10 servings

<p><u>BBQ Pulled Pork</u></p> <p>House slow cooked and pulled pork shoulder BBQ seasoned. Includes 20 buns and a garnish tray of pickles, onions, tomato slices</p> <p>- 130/70 -</p>	<p><u>BBQ Pulled Chicken</u></p> <p>House slow cooked and pulled chicken thighs BBQ seasoned. Includes 20 buns and a garnish tray of pickles, onions, tomato slices</p> <p>- 130/70 -</p>
<p><u>BBQ Mushrooms</u></p> <p>Sautéed sliced portabella mushrooms. Slow cooked and BBQ seasoned. Includes 20 buns and a garnish tray of pickles, onions, tomato slices</p> <p>- 100/55 -</p>	<p><u>BBQ Pulled Beef</u></p> <p>House slow cooked and pulled BBQ seasoned roast beef. Includes 20 buns and a garnish tray of pickles, onions, tomato slices</p> <p>- 150/80 -</p>
<p><u>Meat Lasagna</u></p> <p>Ground Wagyu beef, lasagna noodles, mushroom, onion, peppers and spinach sautéed with marinara layered with mozzarella cheese</p> <p>-150/80-</p>	<p><u>Veggie Lasagna</u></p> <p>Lasagna noodles, mushroom, onion, peppers and spinach sautéed with marinara layered with mozzarella cheese</p> <p>-130/70-</p>
<p><u>Mac and Cheese</u></p> <p>5 lbs. of our homemade mac and cheese - 20 side or kid size servings.</p> <p>-90-</p>	<p><u>BBQ Beans</u></p> <p>House baked BBQ beans. Slow cooked with bacon and smokey BBQ flavors. 30-40 side servings</p> <p>- 95/50</p>

Side options – *Each quart has about 8 servings*

Homemade Coleslaw, Corn Quinoa Salad, or Potato Salad. \$24 per quart.

What is the best way to serve and keep the food warm?

Option 1) You can keep foil pans in a low oven temperature of (250-275) for up to 3 hours
Option 2) You can transfer the contents into a crock pot set to warm upon delivery and serve right from the crock pot. One large or 2 medium crock pots per pan.
Option 3) Rent chaffer warmers from us for \$15 per chaffer. These are the silver pans you fill with water and put sterno cans underneath, to keep pans nice and warm for up to 2 hours. Sterno cans included. You will need one chaffer for each full pan.

Beverage Service options

For your convenience, please note that one gallon is about 10.6 servings at 12 oz per serving.

Lemonade or Iced Tea

\$15 per gallon

Bottled Water

\$2 per guest

Soda Service

\$3 per canned soda

Juice Service

\$3 per bottle of juice

Coffee and Tea

Coffee and/or hot tea \$30 per air pot (~10 cups)
includes stirrers, cream, honey, tea bags, and sugar

Please call or email Jackie to place your order
jackie@passportbrainerd.com 218-454-7243 Thank you!!