

Passport Catering Menu



Catering Made Easy for Every Occasion

From intimate gatherings to large celebrations, Passport Catering is proud to provide fresh, flavorful catering for a wide variety of events, including:

Graduation Parties • Showers • Professional Meetings • Conferences •
Celebrations of Life • Weddings

At Passport Catering, we believe every event deserves food that feels thoughtful and memorable. Our menus are designed to be flexible, and if you don't see exactly what you're looking for, we're happy to work with you to create a customized menu that fits your vision, dietary needs, and budget.

To make planning stress-free, we offer convenient pick-up and delivery options, allowing you to focus on enjoying your event while we take care of the food.

Delivery Options

- Free delivery within 5 miles of Passport
- Flat \$30 delivery fee for locations 6–10 miles away
- Deliveries 10+ miles calculated based on distance to location

Contact us to start planning your event!

Pricing & Payment Details

- *Sales tax and delivery not included*
- **Deposit:** *A \$100 non-refundable deposit is required to secure your event date. Exceptions may be made for certain groups—please reach out to inquire.*

Breakfast & Brunch Buffets

Pricing is per person and includes setup with delivery of food items. **A minimum of 12 servings is required.**

Disposable serving utensils, plates, napkins, and cutlery are available upon request at no additional charge.

Continental 11

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

Waffle Bar 15*

Waffles made to order with a variety of toppings: syrup, fresh berries, powdered sugar, Dutch honey, chocolate sauce, whipped cream, chocolate chips.

Breakfast Buffet 14

Smashed potatoes, pancakes, and a bacon, cheese and egg casserole.

Brunch Buffet 15

Smashed potatoes, French toast bake, and sausage, pepper, onion mix.

A La Carte (per person)

Assorted Muffins 4

Assorted Fresh Cut Fruit 5

Assorted Fresh Fruit Whole 4

Granola Bars 3

Yogurt (by the Quart) 15

Add Granola 10

Biscuits and Gravy 5

Bacon or Sausage 4

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

Beverage Service Options

Disposable cups are provided upon request, no charge.

Lemonade or Iced Tea \$30 per gallon

Serves ~12 cups

Bottled Water \$2

Soda or Juice \$3

Coffee and Tea \$30 per air pot

Serves ~10 cups per air pot

includes stirrers, cream, honey, tea bags, and sugar

Displays & Platters

Disposable serving utensils, plates, napkins, and cutlery are available upon request at no additional charge.

Assorted Whole Fruit 40

An assortment of 10 pieces of fresh, seasonal fruit—colorful, refreshing, and perfect for easy sharing.

Assorted Muffins 40

10 assorted muffins.

Fresh Melon Trio Platter 55

Artfully arranged melons – honeydew, cantaloupe, and watermelon.

Fresh Cut Fruit Medley 70

Various seasonal fresh fruit including melons and berries. Add a fluffy dip for 8.

Granola Bar Platter 60

A platter of 30 house-made granola bars. Choose from cranberry almond and/or peanut butter chocolate chip.

Cookie Platter 60

30 of our house-made cookies, with a choice of oatmeal chocolate chips and/or peanut butter.

Rice Krispie Treats 50

24 house-made rice Krispie treats.

Brownie Platter 60

30 of our homemade brownies.

Vegetable Crudité 60

A beautifully arranged selection of crisp garden vegetables paired with our house-made ranch for dipping. *Vegan dip available upon request.*

Snack Platter 50

A crowd-friendly spread featuring Chex mix, pretzels, and mixed nuts—ideal for meetings and casual gatherings.

Cheese & Cracker Board 50

A curated selection of cheeses paired with crackers.

Classic Meat & Cheese Board 90

Selection of artfully arranged cured meats, cheese, and crackers.

Passport Charcuterie Board 140

An artfully arranged cured meat and cheese display, paired with crackers, pickles and a range of globally inspired accompaniments: Egyptian olive medley, muhammara spread, and Moroccan preserved lemons.

Mediterranean Display 90

A vibrant Mediterranean spread featuring roasted red pepper-walnut muhammara, cool tzatziki, marinated olives, and artichoke hearts. Fresh cherry tomatoes, cucumbers, carrots, and grapes are paired with a variety of cheese served with pita chips.

BYO Bruschetta Board 75

Crostini, pesto, roasted garlic spread, bruschetta mix, roasted vegetables drizzled with balsamic glaze, caramelized onions, parmesan.

**Gluten free crackers and/or bread available with advance notice for additional fee. (Vegan dip available upon request)*

Platter & Individual Lunches

Disposable serving utensils, plates, napkins, and cutlery are available upon request at no additional charge.

<p>Wrap Tray 130 Serves 10-20 Assorted mix of 20 half wraps. <i>Select up to 5 wraps.</i></p>	<p>Deli Platter 90 Serves 10 Deli meats and cheese, bread, veggies, and condiments.</p>
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Passport Basics and Passport First Class are served platter-style.

These options may be converted to individually boxed lunches for an additional \$1.25 per person.

<p>Passport Basics</p>	<p>Passport First Class</p>
<p>Wrap and choose chips OR slaw. 15 per person</p>	<p>Wrap plus chips OR slaw plus a cookie. 17 per person</p>

<p>Wrap Choices <i>Wraps can be made GF as a sandwich (except veggie delight) Add 2</i></p>	
<p>Bruschetta BLT Wrap (DF) Chicken, bacon, bruschetta mix, romaine and garlic aioli.</p> <p>Pesto Chicken Salad Wrap Our creamy pesto chicken salad with mozzarella, romaine, and bruschetta mix.</p> <p>Black and Blue Wrap Cajun Chicken, romaine, tomatoes, strawberry, blue cheese crumbles, and creamy balsamic.</p>	<p>Caesar Wrap Chicken, romaine, parmesan and homemade Caesar dressing.</p> <p>Thai Peanut Wrap (DF) Chicken with pickled vegetables, Asian slaw, romaine, peanuts and Thai peanut sauce.</p> <p>Veggie Delight Wrap (DF, V) Veggies, romaine and muhammara (<i>roasted red pepper and walnut spread- not GF</i>).</p>

Passport Salad Box Lunch

**Passport Salad lunches are boxed as individual salads.*

14 per person

<p>Salad Choices <i>Served with a dinner roll. All dressings will be served on the side – Add chicken thigh/tofu for 5</i></p>	
<p>Black and Blue Salad Romaine, tomato, blue cheese crumbles, strawberries, and croutons with creamy balsamic.</p> <p>Spring Roll Salad (DF) Romaine, pickled veg, Asian slaw blend, peanuts served with peanut sauce.</p>	<p>Wild Rice Dragon Bowl (GF, DF) Romaine, apple, wild rice, toasted walnuts, citrus slaw with creamy balsamic.</p> <p>Caesar Salad Romaine, parmesan cheese, and croutons and as always served with a house made dressing.</p>

Add individual water for \$2 or soda, juice for \$3 per person.

By the Pan Options

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

BBQ PANS

Full pan (20 servings)/ Half pan (10 servings)

- House slow-cooked pulled pork butt 130/70
- House slow-cooked pulled chicken thigh 130/70
- House slow-cooked pulled beef shoulder 175/90
- Sautéed sliced portabella mushrooms 100/55

Add buns and a garnish tray of pickle chips, sliced onion, and tomato 40/20

LASAGNA PANS

- **Full pan (20 servings)/ Half pan (10 servings)**

- **Meat Lasagna** Ground Wagyu beef, lasagna noodles, mushroom, onion, peppers and spinach sauteed with marinara layered with mozzarella cheese 150/80
- **Veggie Lasagna** Lasagna noodles, mushroom, onion, peppers and spinach sauteed with marinara layered with mozzarella cheese 120/70
- **Gluten Free Lasagna** – Add GF noodles to either meat or veggie lasagna +20/+10

HOT SIDE OPTIONS

- **Mac and Cheese** Homemade mac and cheese (~20 servings) 90
- **BBQ Beans** BBQ baked beans. Slow cooked with bacon and smoky BBQ flavors (~30 servings) 60

OTHER SIDE OPTIONS

- Quart of Coleslaw (~8 servings) 24
- Quart of Corn Quinoa Salad (~8 servings) 24
- Quart of Potato Salad (~8 servings) 24
- Potato Chips (~12 servings) 20
- Corn Bread (12 pieces) 24
- Jalapeno Corn Bread (12 pieces) 25
- Garden Salad (~6 servings) 30
- Ceasar Salad (~6 servings) 35

Dressing Options: *Creamy Balsamic, Ranch, French, 1000 Island, Balsamic Vinaigrette*

Tips for Keeping Food Warm

Option 1 – Oven Holding – Keep foil pans in the oven at 250–275°F for up to 3 hours.

Option 2 – Crock Pots – Transfer food into crock pots –*one large or two medium crock pots per pan.*

Option 3 – Chafing Dishes (Available to Rent) – Rent chafing dishes from us for \$10 per chaffer, plus delivery/pickup cost. Chafers include water pans, lids, and sterno cans to keep food warm for up to 2 hours. *You will need one chafing dish per full pan.*

Themed Buffets

Pricing is per person and includes set up with delivery of food items.

A minimum of 12 servings is required.

Disposable serving utensils, plates, napkins, and cutlery are available upon request at no additional charge.

MEXICAN FIESTA..... \$20

Served with soft tortillas

All the best fixings:

refried black beans, sour cream, shredded lettuce, jalapenos, fresh Pico, shredded cheddar

Choose Two – seasoned ground beef, chicken tinga, tofu taco crumbles, carnitas

Add chips + salsa for \$2

Add chips + guacamole for \$3

ITALIAN PASTA BISTRO..... \$20

Served with dinner rolls

Choose Two – penne, fettuccine, cavatappi, or cheese tortellini (add \$1)

Choose Two – Italian meatballs, pulled chicken, sauteed vegetables, or sausage, pepper, and onion

Choose Two – marinara, pesto cream, rose, garlic white wine butter, or alfredo

BACKYARD BBQ..... \$23

Choose Two – BBQ pulled chicken, BBQ pulled pork, BBQ sliced portabella mushrooms, or BBQ pulled beef (+3)

Choose Three – baked beans, coleslaw, kettle chips, corn bread, buns, or mac & cheese

THAI BUFFET..... \$20

Served with jasmine ginger rice & stir fry vegetables

Choose Two – tofu, pulled pork, pulled chicken, grilled shrimp (+2), pulled beef (+3)

Choose Two – red curry sauce, lime and sweet chile, peanut sauce, massaman curry, chili basil sauce

BYO RICE BOWL..... \$25

Served with jasmine ginger rice & Asian slaw

Choose Two – pulled chicken, pulled pork, tofu, grilled shrimp (+2), shredded beef (+3)

Choose Two – Thai peanut sauce, honey garlic sauce, garlic ginger sauce, curry sauce, siracha stir fry

Choose Four – sweet onions, bell peppers, broccoli, zucchini, tomatoes, edamame, cucumber, carrots, water chestnuts, avocado, jalapeno

Choose Two – crispy wontons, cilantro, peanuts, toasted sesame seeds, green onions, toasted walnuts

Allergy accommodations available.