

Passport Catering Menu

Special Events Menu

Catering Made Easy for Every Occasion



From intimate gatherings to large-scale celebrations, Passport Catering delivers fresh, flavorful cuisine crafted to make your event memorable.

We believe exceptional events start with thoughtful food. Our menus are designed to be flexible, and if you don't see exactly what you're looking for, we're happy to collaborate with you to create a customized menu that reflects your vision, accommodates dietary needs, and fits your budget.

Getting Started

To start the planning process, please contact Jackie or Matt and have the following details available:

- Estimated guest count
- Style of service (plated or buffet)
- Dietary restrictions or allergies
- Event date and time

Securing Your Date

A deposit of 20% or \$200 (whichever is greater) is required to reserve your catering date. Final menu selections, guest counts, timing, and event details are due no later than **10 days** prior to your wedding or event date.

Displays & Platters

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

Fresh Cut Fruit Medley 70

Various seasonal fresh fruit. Add a fluffy dip for 5

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)*

Themed Buffets

Pricing is per person and includes set up, service, and clean-up as well as the use of our white porcelain plates, black linen napkins, and silverware. A minimum of 12 servings is required.

MEXICAN FIESTA..... \$22

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.... \$22

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..... \$25

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..... \$22

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..... \$27

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.

Traditional Buffet

Our buffets include two entrees, two sides, salad, dinner rolls and butter. All buffets include set up, service, and clean up as well as the use of our white porcelain plates, black linen napkins, and silverware. Each entrée is priced for person. Additional price for extra entrée or side choice.

Starter Salad (GF & DF) Mixed greens with carrots, cucumbers, tomatoes, and red onions tossed with raspberry vinaigrette dressing.

All sides are GF & DF

STARCH SIDES

Choose One

Garlic Red Skin Mashed Potatoes
Herb Roasted Red Potatoes
Wild Rice Pilaf
Sweet Potato Puree

VEGETABLE SIDES

Choose One

Glazed Baby Carrots
Garlic Broccoli
Green Bean Garlic Herbed
Fresh Vegetable Medley

Choose Two Entrees

Roasted Chicken Breast 32

6 oz marinated & roasted chicken breast, served with your choice of sauce: pesto cream (GF), lemon white wine sauce (GF & DF), or herbed béchamel.

Seared Pork Tenderloin (GF & DF) 32

Seasoned seared and roasted pork tenderloin served with apple cider demi-glace or mustard cream sauce.

Roasted Sirloin (GF & DF) 38

Rosemary roasted sliced sirloin, served with your choice of either a red wine demi-glace or an au jus sauce.

Braised Short Ribs (GF & DF) 38

6 oz red wine braised short ribs served with a red wine demi-glace.

Garlic Butter Shrimp (GF) 38

6 pieces of shrimp in an herbed garlic butter sauce.

Walleye (GF) 38 (On-site cooking \$30/hr)

5-6 oz walleye served with a lemon white wine sauce.

Vegetable Kebabs (GF, DF, V, VG) 30

Peppers, Onions, Mushrooms, and seasonal vegetables served on a bed of quinoa chickpea pilaf.

Stuffed Peppers (GF, V) 30

Bell pepper stuffed with corn, rice, lentils, mushrooms, tomatoes & shredded cheddar cheese. *Available vegan friendly with advanced notice.*

Vegetable Lasagna (V) 30

Layers of noodles, red sauce, vegetables, and mozzarella cheese. *Available vegan friendly with advanced notice.*

Desserts

Priced per person

Homemade Cookies 2

Homemade Brownies 2