



PASSIONFOOD
CATERING

SERVICES

Delivery

We deliver catering 24/7 to BER Berlin Brandenburg Airport.

Our team is available to take orders from 06:00 am to 22:00 pm, 7 days a week.

Our services:

BESPOKE ORDERS

EXPANSIVE ORDERS

LAUNDRY SERVICE

FLOWERS ARRANGEMENT

DISHWASHING SERVICE

INTERNATIONAL NEWSPAPERS AND MAGAZINES

+49 151/42036066 order@passionfoodcatering.de www.passionfoodcatering.de



ENTRÉE

Blinis with salmon and horseradish cream (G,3)

Canapés with parma and cheese (G,4)

Canapés with red caviar, cucumber and herbs (G,3)

Canapés with salmon (G,4)

Canapés with crab (G,2)

Canapés with tuna cream cheese (G,3,4)

Canapés with chorizo and manchego (G,3)

Canapés with foie gras (G)

Crudités with dips (V,VG)

Cups with garlic shrimp (G,2)

Bruschetta with fresh tomato and basil (G,V,VG)



STARTER AND SALADS

Beetroot carpaccio with truffle oil and feta cheese (GF,V, 4)

Salmon, avocado and mango tartar marinated with soy sauce (GF, 4, 10)

Greek salad (V, VG, GF)

Caesar salad (grilled chicken, salmon, prawns) (G,1, 2, 3, 4, 6)

Russian salad (GF,1, 6)

Rocket salad with walnuts, sautéed strawberries and halloumi cheese (GF, V, 4, 7, 11)

Baby spinach with blue cheese, pear and caramelized walnuts (GF, V, 4, 7)

Tabbouleh salad (G,V, VG)



HOT STARTER

Salmon satay with coriander pesto (GF, 3)

Chicken satay with peanut sauce (GF, 8)

Blinis mit Caviar and sour creme (G, 1, 3, 4)

Puff pastry with asparagus and caramelized red onion (V, G, 4)

Chicken wings honey garlic glazed (GF, 9, 10)

Mini quiche (leek, parma ham and cheese) (G, 1, 4)

Pelmeni russian dumplings filled with meat (G, 1)

Vareniki russian dumplings filled with potatoes (G, V)



PLATTERS

Antipasti platter (selection of marinated olives and red peppers, baby mozzarella cheese, parma ham, italian salami, grilled zucchini and eggplant, parmesan) (G,4)

Cold cuts platter (grilled chicken, turkey ham, parma ham, chorizo, cornichons and sweet mustard) (GF, 6)

Smoked fish platter (selection of hot smoked salmon, mackerel, halibut, eel. (G, 3, 4)

Seafood platter (marinated prawns, lobster, grilled scallops, marinated squid. Served with cocktail sauce.) (GF, 2, 3)

Cheese platter (selection of french , italian and spanish cheese. Served with grapes, fig mustard and crackers) (G, 4, 6, 13)

Sandwich platter (selection of classic triangle sandwich or homemade focaccia bread rolls) (G, 1, 2, 3, 4, 6)



SOUPS

Minestrone (GF, V, VG)

Homemade chicken broth with noodles (G)

Hokkaido pumpkin soup served with Parmesan sage croutons (G, 3)

Creamy mushroom (GF, V, VG)

Vegetarian Borsch (GF, V, VG)

Tom ka gai (GF)

Pho gà (GF)



MEAT AND POULTRY

Grilled miso marinated beef fillet with pear (GF, 10)

Sous vide beef cheeks á la bourguignon creamy mashed potatoes. (GF, 4)

Grilled chicken with creamy parmesan mushroom sauce and Jasmin rice (GF, 4)

Veal /chicken schnitzel with cranberry jam (G)

Grilled Lamb chops with vegetables and oven roasted potatoes (GF)

Premium beef fillet steak with chimichurri sauce and grilled asparagus (GF)

Skillet roasted lemon chicken (GF, 14)



FISH AND SEAFOOD

Sous vide lemon butter salmon with creamy mashed potatoes. (GF, 3, 14)

Grilled sea bass with oven roasted potatoes and taggiasca olives. (G, 3)

Pikeperch with herb crust and pumpkin ragout. (G, 3)

Fried Sole with warm potato salad and cucumber relish. (G, 3)

Grilled seafood. (GF, 2)

Black tiger prawns with herb butter and Jasmin Rice. (GF, 2)



SIDES

Mashed potatoes. (GF, V, 4)

Jasmin rice. (GF, V, VG)

Grilled Eggplant teriyaki glazed /balsamic glazed. (GF, V, VG, 10)

Grilled asparagus. (GF, V, VG, 14)

Oven roasted potatoes. (GF, V, VG)

Skillet roasted vegetables. (GF, V, VG)

Ratatouille. (GF, V, VG)

Potato gratin. (GF, 1, 4)

French fries. (GF, V, VG)

Honey glazed carrots. (GF, V, 4)

Pan fried mushrooms with cream / balsamic glazed. (GF, V, 4, 14)



ASIAN FOOD

Tempura prawns (G, 2)

Summer rolls with prawns / fried tofu / chicken (GF, 2, 10)

Korean spicy cucumber salad (GF, V, VG)

Sushi bowl with salmon and avocado (GF, 3)

Bang Bang shrimp (G, 2)

Salmon teriyaki with stir fried noodles (G, 3)

Korean honey garlic short ribs (pork) (GF, 10)



PASTA AND RISOTTO

Parmesan Truffle linguine (GF, V, 4)

Vegetable spaghetti Bolognese (G, V, VG)

Tagliatelle with spinach, mascarpone and parmesan (G, V, 4)

Gnocchi with cauliflower and parmesan cheese sauce (G, V, 4)

Spaghetti Napoli (G, V, 4)

Linguini with Seafood (G, 2, 4)

Creamy mushroom risotto (salsiccia optional) (GF, V, 4)

Pumpkin risotto with lemon and thyme (GF, V, 4, 14)

Rigatoni with tomato, eggplant and mozzarella (G, V, 4)



Breakfast

French toast (G, V, 1)

Waffles (G, V, 1, 4)

Crepes (G, V, 1, 4)

Crispy bacon (GF)

Sausage (GF)

Fried eggs (GF, V, 1)

Omelette plain (GF, V, 1)

Egg white omelette (GF, V, 1)

Scrambled eggs (GF, V, 1)

Omelette filled with mushrooms and spinach (GF, V, 1)

Omelette filled with cherry tomatoes and feta cheese (GF, V, 1)

Greek yogurt topped with homemade granola and berries (G, V, 4)

Fried mushrooms (GF, V, VG)

Pancakes (gluten free option) (G, V, GF, 1, 4)

Syrniki (russian curd cakes) (G, V, 1, 4)

Hash browns (GF, V, 1)

Danish Pastry (G, V, 1, 4)

Croissant (G, V, 1, 4)

Bread basket (G, V, VG)



FOCACCIA SANDWICH

Plain focaccia (G, V, VG)

Sweet red onions focaccia (G, V, VG)

Tuna, tomato, cheese and spring onions focaccia (G, 3, 4)

Feta cheese and spinach focaccia (G, V, 4)

Focaccia filled with mozzarella, tomato, rocket salad and pesto (G, V, 4)

Focaccia filled with parma ham and cheese (G, 4)

Focaccia filled with grilled vegetables (G, V, VG)



DESSERTS

Crème brûlée (G, 1, 4)

Éclair (G, 1, 4)

Honey cake (G, 1, 4)

Napoleon cake (G, 1, 4)

Panna Cotta with orange confit (GF, 4)

New York cheese cake with berries (G, 1, 4)

Mini raspberry vanilla cream tart (G, 1, 4)

Tiramisu (G, 1, 4)

Mini chocolate tart (G, 1, 4)

Petit fours (G, 1, 4)

Macarons (GF, 7)



BERRIES AND FRUITS

Strawberries (GF, V, VG)

Raspberries (GF, V, VG)

Blueberries (GF, V, VG)

Sliced exotic fruit half size platter (GF, V, VG)

Sliced exotic fruit full size platter (GF, V, VG)

Fruit skewers (GF, V, VG)

Fruit basket small (GF, V, VG)

Fruit basket medium (GF, V, VG)

Fruit basket big (GF, V, VG)



JUICE

Fresh squeezed orange juice

Fresh squeezed carrot juice

Fresh squeezed grapefruit juice

Mango juice

Detox Smoothie (spinach, blueberry, banana, orange juice, barley powder)

Green Smoothie (spinach, banana , green apple, spirulina, dates)

Sweet smoothie (banana , strawberry, lemon juice)

Immune booster shot (curcuma, carrot juice, ginger, apple and lemon)



SPECIAL REQUEST

Beluga Caviar 50g / 100g

Oscietra Caviar 50g / 100g

Red Caviar 50g / 100g

Served with blinis, sour creme, shallots ,lemon, egg yolk and whites (G, 1, 2, 4, 14)

Foie gras 100g

Sushi Special request 24 hours in advance.

Of course we deliver all non alcoholic and alcoholic beverages.



CREW MEAL

Breakfast tray 1

Greek yogurt with granola and berries, scrambled eggs, bread and butter (G, 1, 4)

Breakfast tray 2

Croissant with butter and marmalade, scrambled eggs, bread and butter (G, 1, 4)

Lunch tray 1

Salad, Tagliatelle with spinach, mascarpone and parmesan, Panna Cotta (G, 4)

Lunch tray 2

Salad, Grilled chicken with creamy parmesan mushroom sauce and Jasmin rice, cheesecake (G, 1, 4)

Lunch tray 3

Salad, Rigatoni with tomato, eggplant and mozzarella, tiramisu (G, 1, 4)



IMPRESSUM

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Amtsgericht Berlin-Charlottenburg

Geschäftsführer/ Managing Director: Sebastian Kampe



ALLERGENS AND DIETARY MENU KEY

Gluten free GF, Gluten G, Vegetarian V, Vegan VG, Eggs 1, Crustaceans 2, Fish 3, Milk 4, Molluscs 5, Mustard 6, Nuts 7, Peanuts 8, Sesam seeds 9, Soya 10, Strawberry 11, Lupin 12, Celery 13, Citrus 14.