



TRAVELER'S CART

CATERING MENU

BOXED LUNCHES

SANDWICH BOXES

All Sandwich Boxes Served with Choice of 1 Side

AMERICAN ROADSIDE BURGER* 17

two "smash" beef patties, American cheese, lettuce, tomato, pickles, red onions, mayo-ketchup, potato bun
(Extra Patty - Add \$3) (Applewood-Smoked Bacon - Add \$2)

KOREAN STREET BURGER* 18

marinated beef patty, Korean cheese corn, pickled cucumbers, lettuce, fish sauce, mushroom seasoning, gochujang BBQ sauce, potato bun

VEGAN KOREAN STREET BURGER (VG) 18

marinated tempeh patty, Korean cheese corn, pickled cucumbers, lettuce, vegan fish sauce, mushroom seasoning, gochujang BBQ sauce, potato bun

PORK QUESABIRRIA TACOS (GF) 17

braised pork, smoked mozzarella, dried chiles, onions, radish, pickled red onions, cilantro, corn tortillas, salsa verde, pork consommé

PERI PERI "PULLED" CHICKEN SANDWICH (H) 17

shredded chicken, South African seasoning, peri peri sauce, smoked mozzarella, red onions, pickles, yogurt garlic sauce, potato bun

BUTTER CHICKEN ROTI WRAP (H) 17

smoked yogurt-marinated chicken, tomato masala, lemon, masala cauliflower, cashews, cilantro, raita, white rice, roti wrap

RED LENTIL COCONUT CURRY ROTI WRAP (VG) (N) 17

red lentils, coconut milk, garam masala, cauliflower, butternut squash, tomato, serrano, turmeric, almond butter, cashews, cilantro, vegan raita, white rice, roti wrap

FALAFEL SANDWICH (VG) 17

chickpea fritters, beet hummus, tomato, pickled red onions, cucumber, tahini, vegan yogurt garlic sauce, pita

CHURRASCO STEAK SANDWICH* 21

herb marinated beef, tomato chimichurri, piquillo pepper aioli, mayo-ketchup, arugula, hoagie bread, crispy potato sticks

SALAD BOXES

EGYPTIAN ANCIENT GRAIN SALAD (VG) (N) 14

farro, arugula, roasted beets, cherry tomatoes, mint-lemon vinaigrette, tahini yogurt sauce, pistachios

EUROPEAN KALE AND BRUSSELS SPROUT SALAD (VG) (N) 14

kale, brussels sprouts, apples, grapefruit, raspberry vinaigrette, almonds, croutons

MEXICAN STREET CORN SALAD (VG) (GF) 14

charred corn, romaine, cabbage, paprika, cumin, lime, vegan queso fresco, soy mayo, corn nuts

ADD A PROTEIN:

(OPTIONAL SELECTION)

GOAT CHEESE (Add \$4) GRILLED SHRIMP (Add \$8)
CRISPY TOFU (Add \$6) GRILLED SALMON (Add \$10)
ROAST CHICKEN (Add \$7)

MENU LEGEND

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Contains Nuts
(H) Halal Certified Protein

Mild-Medium

Medium-Hot

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Many of our dishes contain ingredients that are not listed. Please advise staff of any allergies or concerns.

HOT ENTRÉE BOXES

TIGER SHRIMP PAD THAI (N) 19

tiger shrimp, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime, peanuts

CHICKEN PAD THAI (N) 18

chicken, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime, peanuts

BEEF RENDANG (GF) 20

braised beef, coconut milk, chiles, galangal, lime leaves, white rice

RED LENTIL COCONUT CURRY (VG) (N) 17

red lentils, coconut milk, garam masala, butternut squash, tomato, serrano, turmeric, almond butter, cashews, cilantro, vegan raita, white rice

LAMB KOFTA KEBABS (H) 20

ground lamb kofta, berbere seasoning, beet hummus, tabbouleh, pickled red onions, tahini, yogurt garlic sauce, pita

PERI PERI CHICKEN (GF) (H) 19

jumbo leg and thigh, South African seasoning, peri peri sauce, yogurt garlic sauce, lime, white rice

PAPPARDELLE WITH BRISKET RAGU 22

braised beef brisket, pappardelle pasta, white wine, mushrooms, kale, carrots, sofrito, parmesan breadcrumbs

CHICKEN SCHNITZEL (H) 18

breaded chicken thigh, Dijon butter sauce, lemon, warm Dijon potato salad

SCANDI SALMON* (GF) 23

dill marinated salmon filet, roasted beets, sauteed kale, yogurt sauce, lemon

JAMAICAN JERK PORK RIBS (GF) 20

scotch bonnet glazed pork ribs, coconut rice and beans

PERUVIAN LOMO SALTADO (GF) 21

marinated beef, soy sauce, ají amarillo, red onions, tomatoes, red bell peppers, cilantro, white rice (Extra Beef - Add \$8)

SIDE SELECTION:

(REQUIRED for SANDWICHES.

OPTIONAL for SALADS and HOT ENTREES at \$5 each)

HOUSE CHIPS (GF)

ANCIENT GRAIN SIDE SALAD (VG) (N)

COCONUT RICE & BEANS (GF)

GRILLED FLATBREAD (VG)

DIJON POTATOES (V) (GF)

ROASTED BEETS (V) (GF)

GOCHUJANG CUCUMBERS (VG) (GF)

PICKLED MUSTARD GREENS (VG) (GF)

SPICY OKRA BALADO (VG) (GF)

CARIBBEAN-STYLE SWEET PLANTAINS (V) (GF)

DESSERT: (OPTIONAL)

MANGO WITH PURPLE STICKY RICE (VG) (GF) 8

mango, purple sticky rice, ube-coconut milk, condensed milk, crumbled crispy rice

GREEK APRICOT SOUFRA (V) (N) 9

filo dough pastry, vanilla custard, cardamom, toasted pistachios, apricot preserves



TRAVELER'S CART

CATERING MENU

PARTY TRAYS

APPETIZER CATERING TRAYS

(Serves 5)

ROTI CANAI WITH CURRY DIPPING SAUCE (VG) 46
Indian flatbread, coconut curry

ARANCINI ALLA CARBONARA (20 arancini) 52
crispy rice balls, pork pancetta, parmesan, spicy pomodoro sauce

BUTTER CHICKEN SAMOSAS (H) (20 samosas) 64
flaky pastries, smoked yogurt-marinated chicken, tomato masala

THAI FRIED CHICKEN WINGS (GF) (30 pieces) 68
jumbo chicken wings, fish sauce, zabb seasoning, tamarind dipping sauce

VIETNAMESE BETEL LEAF BEEF (GF) (25 pieces) 68
betel leaf wrapped beef, pineapple-papaya-carrot slaw, bibb lettuce, banh hoi noodles, fish sauce

PUERTO RICAN CARNE FRITA (GF) 68
sofrito marinated pork pieces, pickled red onions, tostones, mayo-ketchup

PAN-FRIED CUMIN LAMB DUMPLINGS (H) (20 dumplings) 75
lamb, cumin, cilantro, garlic aioli, black vinegar chili oil

SANDWICH CATERING TRAYS

(Serves 5)

AMERICAN ROADSIDE SLIDERS* (12 sliders) 72
two "smash" beef patties, American cheese, lettuce, tomato, pickles, red onions, mayo-ketchup, potato bun
(Applewood-Smoked Bacon - Add \$28)

PORK QUESABIRRIA TACOS (GF) (15 tacos) 86
braised pork, smoked mozzarella, dried chiles, onions, radish, pickled red onions, cilantro, corn tortillas, salsa verde, pork consommé

PERI PERI "PULLED" CHICKEN SANDWICH (H) (10 half sandwiches) 86
shredded chicken, South African seasoning, peri peri sauce, smoked mozzarella, cabbage, red onions, pickles, yogurt garlic sauce, potato bun

BUTTER CHICKEN ROTI WRAP* (H) (10 half wraps) 86
smoked yogurt-marinated chicken, tomato masala, lemon, masala cauliflower, cashews, cilantro, raita, white rice, roti wrap

RED LENTIL COCONUT CURRY ROTI WRAP (VG) (N) (10 half wraps) 86
red lentils, coconut milk, garam masala, cauliflower, butternut squash, tomato, serrano, turmeric, almond butter, cashews, cilantro, vegan raita, white rice, roti wrap

FALAFEL SANDWICH (VG) (10 half sandwiches) 86
chickpea fritters, beet hummus, tomato, pickled red onions, cucumber, tahini, vegan yogurt garlic sauce, pita

CHURRASCO STEAK SANDWICH* (10 half sandwiches) 105
herb marinated beef, tomato chimichurri, piquillo pepper aioli, mayo-ketchup, arugula, hoagie bread, crispy potato sticks

CATERING SIDES

(Serves 5) 30

HOUSE CHIPS (GF)

ANCIENT GRAIN SIDE SALAD (VG) (N)

COCONUT RICE & BEANS (GF)

GRILLED FLATBREAD (VG)

DIJON POTATOES (V) (GF)

ROASTED BEETS (V) (GF)

GOCHUJANG CUCUMBERS (VG) (GF) 75

PICKLED MUSTARD GREENS (VG) (GF)

SPICY OKRA BALADO (VG) (GF) 75

CARIBBEAN-STYLE SWEET PLANTAINS (V) (GF)

SALAD CATERING TRAYS

(Serves 5)

EGYPTIAN ANCIENT GRAIN SALAD (VG) (N) 75
farro, arugula, roasted beets, cherry tomatoes, mint-lemon vinaigrette, tahini yogurt sauce, pistachios

EUROPEAN KALE AND BRUSSELS SPROUT SALAD (VG) (N) 75
kale, brussels sprouts, apples, grapefruit, raspberry vinaigrette, almonds, croutons

MEXICAN STREET CORN SALAD (VG) (GF) 75
charred corn, romaine, cabbage, paprika, cumin, lime, vegan queso fresco, soy mayo, corn nuts

ADD A PROTEIN:

Goat Cheese (Add \$17) Grilled Shrimp (Add \$38)
Crispy Tofu (Add \$28) Grilled Salmon (Add \$48)
Roast Chicken (Add \$32)

HOT ENTRÉE CATERING TRAYS

(Serves 5)

TIGER SHRIMP PAD THAI (N) 104
(Substitute Chicken - No Charge)
tiger shrimp, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime, peanuts

BEEF RENDANG (GF) 110
braised beef, coconut milk, chiles, galangal, lime leaves, white rice

RED LENTIL COCONUT CURRY (VG) (N) 92
red lentils, coconut milk, garam masala, butternut squash, tomato, serrano, turmeric, almond butter, cashews, cilantro, vegan raita, white rice

LAMB KOFTA KEBABS (H) 110
ground lamb kofta, berbere seasoning, beet hummus, tabbouleh, pickled red onions, tahini, yogurt garlic sauce, pita

PERI PERI CHICKEN (GF) (H) 105
jumbo leg and thigh, South African seasoning, peri peri sauce, yogurt garlic sauce, lime, white rice

PENNE PASTA WITH BRISKET RAGU 120
braised beef brisket, penne pasta, white wine, mushrooms, kale, carrots, sofrito, parmesan breadcrumbs

CHICKEN SCHNITZEL (H) 100
breaded chicken thigh, Dijon butter sauce, lemon, warm Dijon potato salad

SCANDI SALMON* (GF) 125
dill marinated salmon filet, roasted beets, sauteed kale, yogurt sauce, lemon

JAMAICAN JERK PORK RIBS (GF) 110
scotch bonnet glazed pork ribs, coconut rice and beans

PERUVIAN LOMO SALTADO (GF) 112
marinated beef, soy sauce, ají amarillo, red onions, tomatoes, red bell peppers, cilantro, white rice (Extra Beef - Add \$46)

DESSERT CATERING TRAYS

(Serves 5)

MANGO WITH PURPLE STICKY RICE (VG) (GF) 46
mango, purple sticky rice, ube-coconut milk, condensed milk, crumbled crispy rice

GREEK APRICOT SOUFRA (V) (N) 52
filo dough pastry, vanilla custard, cardamom, toasted pistachios, apricot preserves

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