



TRAVELER'S CART

CATERING MENU BOXED LUNCHES

SANDWICH BOXES

All Sandwich Boxes Served with Choice of 1 Side

AMERICAN ROADSIDE BURGER* 19

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

KALE CHICKEN CAESAR WRAP (H) 19

herb-marinated chicken breast, kale, romaine, tomatoes, black garlic "Caesar" dressing, parmesan, roti wrap
(Make It Vegetarian - Substitute Falafel - No Charge)
*No anchovies harmed in the making of this dish!

PERI PERI "PULLED" CHICKEN SANDWICH (H) 19

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

BUTTER CHICKEN ROTI WRAP (N) (H) 19

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

RED LENTIL COCONUT CURRY ROTI WRAP (VG) (N) 19

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) 19

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

ARGENTINIAN STEAK SANDWICH* 24

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

SALAD BOXES

EGYPTIAN GRAIN & GREENS SALAD (VG) (N) 15

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

KALE CAESAR SALAD (V) 15

kale, romaine, tomatoes, black garlic "Caesar" dressing, parmesan, croutons

*No anchovies harmed in the making of this dish!

MEXICAN STREET CORN SALAD (VG) (GF) 15

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

ADD ONS:

(OPTIONAL SELECTION)

AVOCADO (Add \$4)	ROASTED CHICKEN BREAST (H) (Add \$7)
GOAT CHEESE (Add \$4)	GRILLED BAJA SHRIMP (Add \$8)
CRISPY TOFU (Add \$6)	GRILLED MISO-GINGER SALMON (Add \$10)
CRISPY FALAFEL (Add \$6)	GRILLED STEAK (Add \$13)

HOT ENTRÉE BOXES

NIGHT MARKET SHRIMP PAD THAI (N) 22

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

NIGHT MARKET CHICKEN PAD THAI (H) (N) 21

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

MISO-GINGER SALMON* 25

miso-ginger salmon filet, sesame egg noodles, baby bok choy, roasted edamame, green onions, goma dare sesame dressing, garlic crisp

RED LENTIL COCONUT CURRY (VG) (N) 20

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

PERI PERI CHICKEN (GF) (H) 22

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

PENNE WITH BRISKET RAGU 25

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

PERUVIAN LOMO SALTADO (GF) 25

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

DRINKS BY THE GALLON

UNSWEETENED ICED TEA \$20 / gallon

Ceylon artisan black tea

Includes: 10 cups and 1 gallon ice bucket

MINUTE MAID LEMONADE \$25 / gallon

classic/original flavor

Includes: 10 cups and 1 gallon ice bucket

ICED THAI TEA \$45 / gallon

spiced black tea, evaporated milk

Includes: 10 cups and 1 gallon ice bucket

ICED VIETNAMESE COFFEE \$45 / gallon

dark roast coffee with chicory, sweetened condensed milk

Includes: 10 cups and 1 gallon ice bucket

SIDES

(INCLUDED for SANDWICHES)

(OPTIONAL for SALADS and HOT ENTREES at \$6 each)

HOUSE CHIPS (GF)

ROASTED BEETS (V) (GF)

SESAME NOODLES (V)



BABY BOK CHOY (VG) (GF)

COCONUT RICE & BEANS (GF)

EGYPTIAN GRAIN & GRAIN SIDE SALAD (VG) (N)

MENU LEGEND

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

 Mild-Medium  Medium-Hot

CONTACT US: CATERING@TRAVELERS CART.COM

*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.



TRAVELER'S CART

CATERING MENU PARTY TRAYS

APPETIZER TRAYS

(Serves 8-10)

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

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

JAMAICAN JERK CHICKEN WINGS (GF)  72
jumbo chicken wings, scotch bonnet-jerk glaze, mango-habanero chutney, curried ranch, celery

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

VIETNAMESE BEEF LETTUCE WRAPS (GF) 72
betel leaf wrapped beef, pineapple-papaya-carrot slaw, bibb lettuce, banh hoi noodles, fish sauce

SANDWICH TRAYS

(Serves 8-10)

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

KALE CHICKEN CAESAR WRAP (H) (10 half wraps) 85
herb-marinated chicken breast, kale, romaine, tomatoes, black garlic "Caesar" dressing, parmesan, roti wrap
(Make It Vegetarian - Substitute Falafel - No Charge)
*No anchovies harmed in the making of this dish!

PERI PERI "PULLED" CHICKEN SLIDERS (H) (12 sliders)  72
shredded chicken, South African seasoning, peri peri sauce, smoked mozzarella, cabbage, red onions, pickles, yogurt garlic sauce, potato bun

BUTTER CHICKEN ROTI WRAP (H) (N) (10 half wraps) 85
smoked yogurt-marinated chicken, tomato masala, lemon, cauliflower masala, cashews, cilantro, raita, white rice, roti wrap

RED LENTIL COCONUT CURRY ROTI WRAP (VG) (N) (10 half wraps) 85
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) 85
chickpea fritters, beet hummus, tomato, pickled red onions, cucumber, tahini, vegan yogurt garlic sauce, pita

ARGENTINIAN STEAK SANDWICH* (10 half sandwiches) 98
herb marinated beef, tomato chimichurri, piquillo pepper aioli, mayo-ketchup, arugula, hoagie bread, crispy potato sticks

CATERING SIDES

(Serves 5) 35

HOUSE CHIPS (GF)

SESAME NOODLES (V)

COCONUT RICE & BEANS (GF)

ROASTED BEETS (V) (GF)

BABY BOK CHOY (VG) (GF)

DRINKS BY THE GALLON

UNSWEETENED ICED TEA \$20 / gallon
Ceylon artisan black tea
Includes: 10 cups and 1 gallon ice bucket

MINUTE MAID LEMONADE \$25 / gallon
classic/original flavor
Includes: 10 cups and 1 gallon ice bucket

ICED THAI TEA \$45 / gallon
spiced black tea, evaporated milk
Includes: 10 cups and 1 gallon ice bucket

ICED VIETNAMESE COFFEE \$45 / gallon
dark roast coffee with chicory, sweetened condensed milk
Includes: 10 cups and 1 gallon ice bucket

SALAD TRAYS

(Serves 8-10)

EGYPTIAN GRAIN & GREENS SALAD (VG) (N) 75
farro, mixed greens, roasted beets, cherry tomatoes, mint-lemon vinaigrette, tahini yogurt sauce, pistachios

KALE CAESAR SALAD (V) 75
kale, romaine, tomatoes, black garlic "Caesar" dressing, parmesan, croutons

*No anchovies harmed in the making of this dish!

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

ADD ONS: (OPTIONAL SELECTION)

Avocado (Add \$17)

Roasted Chicken Breast (H) (Add \$32)

Goat Cheese (Add \$17)

Grilled Baja Shrimp (Add \$38)

Crispy Tofu (Add \$28)

Miso-Ginger Salmon (Add \$45)

Crispy Falafel (Add \$28)

Grilled Steak (Add \$60)

HOT ENTRÉE TRAYS

(Serves 8-10)

NIGHT MARKET SHRIMP PAD THAI (N) 110
Gulf shrimp, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime, peanuts

NIGHT MARKET CHICKEN PAD THAI (H) (N) 104
chicken, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime, peanuts

MISO-GINGER SALMON* 136
miso-ginger salmon filet, sesame egg noodles, baby bok choy, roasted edamame, green onions, goma dare sesame dressing, garlic crisp

BEEF RENDANG (GF)  120
braised beef, coconut milk, chilis, galangal, lime leaves, white rice

RED LENTIL COCONUT CURRY (VG) (N) 98
red lentils, coconut milk, garam masala, butternut squash, tomato, serrano, turmeric, almond butter, cashews, cilantro, vegan raita, white rice, paratha

PERI PERI CHICKEN (GF) (H)  104
jumbo leg and thigh, South African seasoning, peri peri sauce, yogurt garlic sauce, lime, white rice

PERI PERI CHICKEN PASTA (H)  98
grilled chicken breast, South African seasoning, penne pasta, peri peri cream sauce, parmesan, garlic, parsley

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

PERUVIAN LOMO SALTADO (GF) 120
marinated beef, soy sauce, ají amarillo, red onions, tomatoes, red bell peppers, cilantro, white rice (Extra Beef - Add \$46)

DESSERT TRAYS

(Serves 8-10)

MANGO WITH PURPLE STICKY RICE (VG) (GF) 52
mango, purple sticky rice, ube-coconut milk, condensed milk, crumbled crispy rice

CHOCOLATE TOFFEE CAKE (V) 75
dark chocolate sponge cake, chocolate-toffee sauce

ADDITIONAL ITEMS

HALF-SIZE CHAFING DISH
(includes 1 Sterno Heating Unit) \$15

FULL-SIZE CHAFING DISH
(includes 2 Sterno Heating Units) \$25

MENU LEGEND

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



Mild-Medium



Medium-Hot

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