TRAVELER'S TABLE

CATERING MENU

INDIVIDUAL BOXED LUNCHES

BUTTER CHICKEN (H) (N) *28*
Smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, grilled paratha, cauliflower masala, mint chutney, dates, pomegranates, pistachios

NIGERIAN SUYA SKEWERS* (N) *28*
Marinated tenderloin, ground peanuts, grains of selim, dried chilis, ginger, onion powder, garlic, paprika, tomatoes, bell peppers, onions, jollof rice, ata dindin, roasted garlic yogurt

MUSHROOM BOLOGNESE (VG) *28*
Portabella ragu, pappardelle pasta, vegan basil ricotta, fried oyster mushrooms, crispy basil
Add *Grilled Chicken 7* **Add** *Sautéed Shrimp 9*

BRAZILIAN SHRIMP MOQUECA *28*
Sautéed Gulf shrimp, coconut milk, sofrito, heirloom carrots, annatto oil, cumin, paprika, white wine, lime, cilantro, jasmine rice

ADOBO SNAPPER *28*
Pan-seared snapper filet, rum beurre blanc, tropical fruit salsa, coconut rice and beans

CARIBBEAN BRAISED OXTAILS *38*
Bone-in oxtails, jalapeño-mango chow, allspice, sherry, butter beans, roasted carrots, onions, celery, jasmine rice

TRAVELER'S TABLE MIXED GREEN & HERB SALAD (VG) *16*
heirloom cherry tomatoes, cucumbers, spring mix, fresh herbs, oregano, cilantro, pomegranate vinaigrette, pomegranate seeds, pumpkin seeds
Add *Grilled Chicken 7* **Add** *Sautéed Shrimp 9*

CHILES EN NOGADA (VG) *27*
dry roasted poblano pepper, vegan goat cheese-cashew crema, tofu chorizo, quinoa, corn, sofrito, refried beans, avocado, pepitas, pomegranate seeds, tomatillo salsa

BULK CATERING TRAYS

HOT ENTRÉE TRAYS *(Serves 8-10)*

NORTHERN THAI JUNGLE RIBS *150*
Sous vide pork ribs, eggplant, green beans, red bell peppers, sweet corn, galangal, lemongrass, bird's eye chiles, shrimp paste, garlic, shallots, Thai basil, jasmine rice

BUTTER CHICKEN *(H) (N) 135*
Smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, cauliflower masala

NIGERIAN SUYA SKEWERS* *(N) 195*
Marinated tenderloin, ground peanuts, grains of selim, dried chilis, ginger, onion powder, garlic, paprika, tomatoes, bell peppers, onions, jollof rice, ata dindin, roasted garlic yogurt

MUSHROOM BOLOGNESE *(VG) 145*
Portabella ragu, penne pasta, vegan basil ricotta, fried oyster mushrooms, crispy basil
Add *Grilled Chicken 35* **Add** *Sautéed Shrimp 40*

JERK CHICKEN *(H) 140*
Marinated bone-in leg and thigh, scotch bonnet glaze, sweet plantain relish, coconut rice and beans

CARIBBEAN BRAISED OXTAILS *195*
Bone-in oxtails, jalapeño-mango chow, allspice, sherry, butter beans, roasted carrots, onions, celery, jasmine rice

BRAZILIAN SHRIMP MOQUECA *145*
Sautéed Gulf shrimp, coconut milk, sofrito, heirloom carrots, annatto oil, cumin, paprika, white wine, lime, cilantro, jasmine rice

ADOBO SNAPPER *185*
Pan-seared snapper filet, rum beurre blanc, tropical fruit salsa, coconut rice and beans

APPETIZER TRAYS *(Serves 8-10)*

MOCHIKO CHICKEN *80*
Hawaiian-style crispy chicken, coconut shoyu marinade, nori sauce, furikake, mango chutney, sambal mayo

CRAB SAMOSAS *[20 pieces] 100*
Flaky curried crab pastry, raita, mango chutney

CRISPY PORK BELLY IN PASILLA SAUCE *95*
Duroc pork belly, pasilla pepper, cashews, tomato, onion, garlic, purple cabbage-carrot-apple slaw

MIDDLE EASTERN LAMB KUFTA *[20 pieces] 95*
Grilled lamb, saj, kabis, cumin, cinnamon, garlic yogurt, shatta, fresh herbs

TRUFFLED MARGHERITA FLATBREAD *90*
Smoked mozzarella, roasted tomatoes, basil, white truffle oil, parmigiano reggiano

SALAD TRAYS *(Serves 8-10)*

TRAVELER'S TABLE MIXED GREEN & HERB SALAD *75 (VG)*
Heirloom cherry tomatoes, cucumbers, spring mix, fresh herbs, oregano, cilantro, pomegranate vinaigrette, pomegranate seeds, pumpkin seeds
Add *Grilled Chicken 35* **Add** *Sautéed Shrimp 40*
Add *Avocado 20* **Add** *Crispy Tofu 30*

DESSERT TRAYS *(Serves 8-10)*

NEW ORLEANS BOURBON BREAD PUDDING *(N) 80*
Salted caramel sauce, pecan praline

DRINKS *by the Gallon (Serves 8-10)*

Includes: 10 cups and 1 gallon ice bucket

UNSWEETENED ICED TEA *20*
Ceylon artisan black tea

HOUSE-MADE LEMONADE *35*
Original flavor

CATERING SIDES *45 (Serves 5)*

COCONUT RICE & BEANS
JOLLOF RICE
HAMHOCK-BRAISED COLLARD GREENS
CAULIFLOWER MASALA WITH MINT CHUTNEY

CATERING SIDES *60 (Serves 5)*

SMOKED PORK BELLY MAC & CHEESE
BROCCOLINI WITH CHIMICHURRI

CATERING SUPPLIES

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

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

MENU LEGEND
Vegan (VG) Contains Nuts (N) Halal Certified Protein (H)

FOR QUESTIONS OR TO PLACE YOUR ORDER,
please contact **Morgan at morgan@travelerstable.com or call (832) 530-6319**