



TRAVELER'S CART

CATERING MENU BOXED LUNCHES

SANDWICH BOXES

All Sandwich Boxes Served with Choice of 1 Side

AMERICAN ROADSIDE BURGER* 18
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)

PORK QUESABIRRIA TACOS (GF) 18
braised pork, smoked mozzarella, dried chiles, onions, radish,
pickled red onions, cilantro, corn tortillas, salsa verde, pork consommé

KALE CHICKEN CAESAR WRAP (H) 18
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)  18
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) 18
smoked yogurt-marinated chicken, tomato masala, lemon,
cauliflower masala, cashews, cilantro, raita, white rice, roti wrap

RED LENTIL COCONUT CURRY ROTI WRAP (VG) (N) 18
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) 18
chickpea fritters, beet hummus, tomato, pickled red onions, cucumber,
tahini, vegan yogurt garlic sauce, pita

ARGENTINIAN STEAK SANDWICH* 22
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

KALE CAESAR SALAD (V) 14
kale, romaine, tomatoes, black garlic "Caesar" dressing,
parmesan, croutons

*No anchovies harmed in the making of this dish!

MEXICAN STREET CORN SALAD (VG) (GF) 14
charred corn, romaine, cabbage, paprika, cumin, lime, vegan queso fresco,
soy mayo, corn nuts

ASIAN SESAME NOODLE SALAD (V) 15
sesame noodles, mixed greens, roasted edamame, cherry tomatoes,
cucumbers, red radishes, goma dare sesame dressing, garlic crisp

ADD ONS:

(OPTIONAL SELECTION)

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

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

NIGHT MARKET SHRIMP PAD THAI (N) 20
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) 19
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

BEEF RENDANG (GF)  22
braised beef, coconut milk, chilis, galangal, lime leaves, white rice

RED LENTIL COCONUT CURRY (VG) (N) 19
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)  19
jumbo leg and thigh, South African seasoning, peri peri sauce,
yogurt garlic sauce, lime, white rice

MEDITERRANEAN CHICKEN & QUINOA BOWL (GF) (H) 19
herb-marinated chicken breast, chermoula, quinoa, kale, carrots,
bell peppers, onions, garlic, purple beet hummus

MEDITERRANEAN FALAFEL & QUINOA BOWL (VG) (GF) 18
chickpea fritters, chermoula, quinoa, kale, carrots, bell peppers,
onions, garlic, purple beet hummus
(Substitute Crispy Tofu - No Charge)

PAPPARDELLE WITH BRISKET RAGU 22
braised beef brisket, pappardelle pasta, white wine, mushrooms, kale,
carrots, sofrito, parmesan breadcrumbs

JAMAICAN JERK PORK RIBS (GF)  21
scotch bonnet glazed pork ribs, coconut rice and beans,
Caribbean-style sweet plantains

PERUVIAN LOMO SALTADO (GF) 22
marinated beef, soy sauce, ají amarillo, red onions, tomatoes,
red bell peppers, cilantro, white rice (Extra Beef - Add \$8)

SIDE SELECTION:

(INCLUDED for SANDWICHES)

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

HOUSE CHIPS (GF)

COCONUT RICE & BEANS (GF)

SESAME NOODLES (V)

ANCIENT GRAIN SIDE SALAD (VG) (N)

ROASTED BEETS (V) (GF)

BABY BOK CHOY (VG) (GF)

GOCHUJANG CUCUMBERS (VG) (GF)  

SPICY OKRA BALADO (VG) (GF) 

CARIBBEAN-STYLE SWEET PLANTAINS (VG) (GF)

DESSERT: (OPTIONAL)

MANGO WITH PURPLE STICKY RICE (VG) (GF) 10
mango, purple sticky rice, ube-coconut milk, condensed milk,
crumbled crispy rice

GREEK APRICOT CUSTARD PIE (V) (N) 10
filo dough pastry, vanilla custard, cardamom, toasted pistachios,
apricot preserves

CONTACT US: CATERING@TRAVELERS CART.COM



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

PAN-FRIED CUMIN LAMB DUMPLINGS (H) 72
lamb, cumin, cilantro, garlic aioli, black vinegar chili oil

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)

PORK QUESABIRRIA TACOS (GF) (15 tacos) 85
braised pork, smoked mozzarella, dried chiles, onions, radish, pickled red onions, cilantro, corn tortillas, salsa verde, pork consommé

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) 25

HOUSE CHIPS (GF)

BABY BOK CHOY (VG) (GF)

COCONUT RICE & BEANS (GF) **GOCHUJANG CUCUMBERS** (VG) (GF)

SESAME NOODLES (V)

SPICY OKRA BALADO (VG) (GF)

ROASTED BEETS (V) (GF)

CARIBBEAN-STYLE SWEET PLANTAINS (VG) (GF)

MENU LEGEND

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SALAD TRAYS

(Serves 8-10)

EGYPTIAN ANCIENT GRAIN SALAD (VG) (N) 75
farro, arugula, 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

ASIAN SESAME NOODLE SALAD (V) 80
sesame noodles, mixed greens, roasted edamame, cherry tomatoes, cucumbers, red radishes, goma dare sesame dressing, garlic crisp

ADD ONS: (OPTIONAL SELECTION)

Avocado (Add \$17) Crispy Falafel (Add \$28)
Goat Cheese (Add \$17) Roasted Chicken Breast (H) (Add \$32)
Crispy Tofu (Add \$28) Grilled Baja Shrimp (Add \$38)
Grilled Miso-Ginger Salmon (Add \$45)

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

MEDITERRANEAN CHICKEN & QUINOA BOWL (GF) (H) 104
herb-marinated chicken breast, chermoula, quinoa, kale, carrots, bell peppers, onions, garlic, purple beet hummus

MEDITERRANEAN FALAFEL & QUINOA BOWL (VG) (GF) 98
chickpea fritters, chermoula, quinoa, kale, carrots, bell peppers, onions, garlic, purple beet hummus
(Substitute Crispy Tofu – No Charge)

CHICKEN PARMESAN (H) 114
parmesan-crusted chicken breast, smoked mozzarella, pomodoro sauce, penne pasta, basil, Italian breadcrumbs

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

JERK CHICKEN PASTA (H) 98
scotch bonnet glazed chicken breast, jerk cream sauce, parmesan, smoked mozzarella, penne pasta, peas, carrots, corn, peppers

JAMAICAN JERK PORK RIBS (GF) 114
scotch bonnet glazed pork ribs, coconut rice and beans, Caribbean-style sweet plantains

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

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