

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 BOLOGNAISE (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

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 BOLOGNAISE (VG) 145

Portabella ragu, pappardelle 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 HOUSE-MADE LEMONADE 35

Ceylon artisan black tea

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 FULL-SIZE CHAFING DISH 25
(includes 1 Sterno Heating Unit) (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