

TRAVELLERS HOUSE CATERING MENU

DRINKS

*All coffee & tea can be served hot or iced

Coffee: Bold Roast, House Blend, Light Roast

Cold Brew Coffee

Tea: Paris, Green Rooibos Blueberry, Berry Blast

Airpot - 2L serves approx. 8

Box - 96oz. serves approx. 10

Cambro - 2.5gal serves approx. 28-30

Cambro - 5 gallon serves approx. 50-60

QUICHE

House: Ham, Cheddar, & Spinach

Veggie: Mushrooms, Red Pepper, Onion, & Swiss

Southwest: Chorizo, Mild Green Chilies, Onion,
& Cheddar Cheese

PASTRIES

*All pastries come in full size or mini

Muffins: Chocolate Chip, Blueberry, Seasonal

Scones: Wild Berry, Espresso Chocolate Chip, Seasonal

Monkey Muffins: Caramel Pecan & Cinnamon

SANDWICHES

Sandwiches served on your choice of house-made focaccia (Asiago or Rosemary) & include your choice of aioli spread (Sriracha Ranch, Garlic, or Pesto) & Sun chips.

*Add a side salad for and additional fee.

Turkey

Turkey & Provolone

Three Meat

Ham, Turkey, Bacon, & Provolone

Chicken Salad:

House-Made & served on Focaccia or Spinach

Deluxe Grilled Cheese

Tomato, Spinach, Cheddar, Provolone with Pesto Aioli on a Asiago Roll. **Add Ham**

Sandwiches your choice of Sun chips.

*Add a side salad for and additional fee.

Grilled Cheese

Cheddar & Provolone on Focaccia Bread. **Add Ham**

BST Croissant

Bacon, Spinach, Tomato & Provolone with your choice of Aioli on a Croissant.

Add an Egg (and make it BEST)

DESSERTS

Lemon Bars

Cupcakes

Energy Bars: Original or Chocolate Craisin

OTHER

Fresh Veggie Tray with Dip

Fresh Fruit Tray with Dip

Pinwheels

Veggie, Turkey Bacon Ranch, Ham Cheddar Dijon

Mixed Greens Salad

Soup

Menu items and prices are subject to seasonal availability.

Minimum order for pastries and desserts only is 20 pieces and can mix and match. A delivery fee of \$25 may be applicable depending on distance from our locations. Service fee will be charged for plates, utensils, napkins, cups and serving supplies.