
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

PASTERIES

*All pasteries come in full size or mini

Muffins: Chocolate Chip, Blueberry, Seasonal

Scones: Wild Berry, Espresso Chocolate Chip, Seasonal

Cinnamon Rolls

Chocolate Croissants

SANDWICHES

*Sandwiches include your choice of aioli spread & chips.

*Add a side salad for and additional fee.

Turkey

Turkey & Provolone on Multi-Grain Ciabatta Roll

Three Meat

Ham, Turkey, Bacon, & Provolone on an Asiago Roll

Chicken Salad:

Served on Spinach, Multi-Grain Ciabatta, or Wrap

Grilled Cheese

Cheddar & Provolone on a Ciabatta Roll. **Add Ham**

Deluxe Grilled Cheese

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

BST Croissant

Bacon, Spinach, Tomatoe & Provolone on a
croissant. **Add Egg (and make it BEST)**

DESSERTS

Lemon Bars

Strawberry Cheesecake 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 Swiss Dijon

Mixed Greens Salad

Soup

Menu items and prices are subject to seasonal availability.

Minimum order for pasteries 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, utencils, napkins, cups and serving supplies.