



# Weddings

at TRAVASSA AUSTIN

## CATERING MENU



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\$75 per person

## PRE-RECEPTION OFFERINGS

Select one station or three canapés. Add \$12 per person to select from both options.

### STATIONS

#### Artisan Cheese Display

Assorted artisan cheeses displayed with marinated olives, nuts and dried fruits served with sliced house-made sourdough bread and crackers

#### Farm to Table Crudité

Assorted vegetables including crisp green beans, grape tomatoes, squash, baby carrots, and red peppers served with spiced pecans, seasonal fruits, rosemary cream cheese spread, round rock honey cream cheese spread and sliced house-made sourdough bread

### HAND PASSED CANAPÉS

#### Mini Portobello Goat Cheese Tart

#### Grilled Marinated Vegetable Crostini

#### Texas Wagyu Carpaccio

capers, arugula, black truffle oil, house-baked crostini

#### Sundried Tomato, Goat Cheese and Capicola Crostini

#### Pulled Smoked Pork

mini texas toasts, wild plum bbq sauce

#### Petite Cottage Pie Tartlet

whipped potatoes, broiled cherry tomatoes

#### Stuffed Crimini Mushrooms

shrimp, andouille

#### Homemade Potato and Vegetable Samosas

## STARTERS

Select one to be served family style or buffet. Add a second starter option for \$8 per person.

#### Chef's Salad

selection of seasonal composed salad, nuts, dried fruits

#### Medley of Baby Lettuces

wine-soaked cranberries, honey-roasted shallots

#### Two Hearts Salad Hearts of Romaine and Palm

niçoise olives, shaved manchego cheese, lemon citronette

#### Baby Spinach Salad

crispy bacon, soft boiled eggs, pickled shallots, honey sherry vinaigrette

#### Summer Melon Carpaccio

thinly sliced seasonal melons, toasted pine nuts, texas goat cheese, fresh basil, balsamic reduction

#### Tomatillo Salad

grilled tomatillos, avocado, sliced cucumbers, pomegranate seeds, fresh pineapple, poblano dressing





## ENTREES

*Select two to be served family style or buffet.*

### Farm Raised Chicken Breast

baby arugula pesto

### Braised Texas Beef Short Rib

Espagnole Reduction

### Coffee Rubbed Beef Medallions

muscadine grape reduction

### Thunderheart Bison Strip Loin

fair trade organic coffee crust (add \$5 per person)

### Gulf Caught Black Drum Fish

cherry tomatoes, garden-fresh mint

### Black Drum Veronique

white wine and red grape sauce

### Smoked Lamb Shoulder

balsamic, rosemary and dijon reduction

### Grilled Lockhart Quail

apple chipotle glaze

Smoked Duck Breast (add \$5 per person)

Seared U-10 Scallops (add \$5 per person)

Rosemary Grilled Shrimp (add \$5 per person)

## COMPLIMENTS

*Select three to be served family style or buffet*

### Roasted Summer Squash

garden fresh oregano

### J & B Farms Corn on the Cob

Johnson's Backyard Garden  
Tri-Color Crisp Green Beans

### Sautéed Carrots

over a purple cabbage slaw

### Oven Fired Red Bliss Potatoes

### Classic Mashed Potatoes

with garden herbs

### Whipped Sweet Potatoes

### Wilted Spinach

with roasted garlic

### Sautéed Kale with Toasted Pecans

Cannellini Bean and Broccoli Cassoulet  
lemon white wine reduction and capers

### Lentil Steaks

with roasted tomatoes

### Roasted Mushroom Risotto

### Pan Seared Polenta Cakes

Grilled Portobello Mushroom  
marinated in olive oil, garlic and basil



Austin