



# Catering Menu

 TRAVAASA®  
EXPERIENTIAL RESORTS  
Austin



## 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 housemade 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

#### 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)

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## COMPLIMENTS

*Select three to be served family style or buffet*

Roasted Summer Squash with 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 with 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