



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