

BREAKFAST BUFFETS

*All breakfast buffets include Fresh Squeezed Orange Juice,
Organic Fair Trade Coffees & Organic Teas*

MONDAY

free-range scrambled eggs, cheddar cheese & salsa
steel cut oatmeal with dried fruit, brown sugar & nuts
steamed vegetables
sweet potato hash
jalapeno chicken or turkey sausage
applewood smoked bacon
house-made granola
quinoa breakfast bowl: quinoa, cinnamon, pecans,
dried cranberries, agave nectar
seasonal fresh fruit
buttermilk pancakes with whipped butter & maple syrup

TUESDAY

free-range scrambled eggs, cheddar cheese & salsa
steel cut oatmeal with dried fruit, brown sugar & nuts
steamed vegetables
sweet potato hash
jalapeno chicken or turkey sausage
applewood smoked bacon
house-made granola
quinoa breakfast bowl: quinoa, cinnamon, pecans, dried cranberries, agave nectar
seasonal fresh fruit
nonfat greek yogurt with chia seeds, flax seeds, seasonal berries & pecans
migas: scrambled eggs with onions, corn tortilla strips & cheese with fresh tomato salsa

WEDNESDAY

free-range scrambled eggs, cheddar cheese & salsa
steel cut oatmeal with dried fruit, brown sugar & nuts
steamed vegetables
sweet potato hash
jalapeno chicken or turkey sausage
applewood smoked bacon
house-made granola
quinoa breakfast bowl: quinoa, cinnamon, pecans, dried cranberries, agave nectar
seasonal fresh fruit
nonfat greek yogurt with seasonal berries
grand marnier french toast with warm maple syrup & butter

THURSDAY

free-range scrambled eggs, cheddar cheese & salsa
steel cut oatmeal with dried fruit, brown sugar & nuts
steamed vegetables
sweet potato hash
jalapeno chicken or turkey sausage
applewood smoked bacon
house-made granola
quinoa breakfast bowl: quinoa, cinnamon, pecans, dried cranberries, agave nectar
seasonal fresh fruit
nonfat greek yogurt with seasonal berries. chia seeds, flax seeds & pecans
omelets two ways: spinach & mushroom or ham & cheese

FRIDAY

free-range scrambled eggs, cheddar cheese & salsa
steel cut oatmeal with dried fruit, brown sugar & nuts
steamed vegetables
sweet potato hash
jalapeno chicken or turkey sausage
applewood smoked bacon
house-made granola
quinoa breakfast bowl: quinoa, cinnamon, pecans, dried cranberries, agave nectar
seasonal fresh fruit
nonfat greek yogurt with seasonal berries, chia seeds, flax seeds & pecans
seasonal fruit crepes filled with cream cheese & topped with a seasonal berry compote

SATURDAY

free-range scrambled eggs, cheddar cheese & salsa
steel cut oatmeal with dried fruit, brown sugar & nuts
steamed vegetables
sweet potato hash
jalapeno chicken or turkey sausage
applewood smoked bacon
house-made granola
quinoa breakfast bowl: quinoa, cinnamon, pecans, dried cranberries, agave nectar
seasonal fresh fruit
nonfat greek yogurt with seasonal berries, chia seeds, flax seeds & pecans
homemade buttermilk pancakes with maple syrup & butter

SUNDAY

free-range scrambled eggs, cheddar cheese & salsa
steel cut oatmeal with dried fruit, brown sugar & nuts
steamed vegetables
sweet potato hash
jalapeno chicken or turkey sausage
applewood smoked bacon
house-made granola
quinoa breakfast bowl: quinoa, cinnamon, pecans, dried cranberries, agave nectar
seasonal fresh fruit
nonfat greek yogurt with seasonal berries, chia seeds, flax seeds & pecans
baked eggs with spinach & tomatoes

** Priced at \$28/person*

**Add additional cost for Private Space Site Fee*

**Breakfast is \$23/person if served on Selected Days (as noted)*

**15 or less order from Restaurant Menu*

WORKING BREAKFAST OPTIONS

Served in Meeting Room or Adjoining Foyer

\$25/person (any day)

HOT BREAKFAST

Choose one

Assorted Breakfast Tacos

(2) per person

choice of: egg with bacon or potato

choice of: egg & jalapeño chicken sausage or egg & south texas antelope chorizo, served with shredded cheese & salsa

Austin Breakfast Sandwich

egg, bacon, cheese, chipotle mayo, house-made ciabatta

Farm Fresh Egg Cups (2) per person

shredded cheese, smoked bacon crumbles, green onions

Individual Quiches

farm vegetables, cheese and/or spinach, onion & bacon

Accompaniments

yogurt with seasonal berries

seasonal fresh fruit

steel cut oatmeal with brown sugar & dried fruit

fresh squeezed orange juice, organic fair trade coffees & organic teas

LUNCH BUFFETS

\$32/person*

FRESH MEX (MONDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads with Cilantro Lime Vinaigrette
Carrot and Jicama Salad with Ancho Lime Vinaigrette
Beef, Chicken and Portobello Fajitas: with Sautéed Peppers and Onions
Chili-Cilantro Rice and Borracho Beans
Warm Corn and Flour Tortillas,
White Cheddar Cheese and Shredded Lettuce,
Diced Tomatoes, Sour Cream, Guacamole and Salsa
Chef's Selection of Seasonal Desserts

AL DENTE PASTA (TUESDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads with Tomato Garlic Vinaigrette
Bolognese Rigatoni
Puttanesca with Garlic, Tomatoes, Green Olives
Garden Herb Marinated All-Natural Chicken Breast

Accompaniments

Creamy Polenta
Chef's Selection of Seasonal Desserts

SMOKIN' GOOD BBQ (WEDNESDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads
Lemon Honey Vinaigrette
House Smoked Turkey Breast
Marinated Grilled Portobello
Pulled Pork
Slider Rolls

Accompaniments

Ham Hock Pinto Beans with Garlic and Molasses
House Coleslaw
Creamed Corn
Sautéed Broccoli Florets
Chef's Selection of Seasonal Desserts

SALT AND SEA MEDITERRANEAN (THURSDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads
with Peach Basil Vinaigrette
Mediterranean Chicken with Feta, Tomatoes and Olives
Chef's Fresh Catch of the Day
Israeli Couscous with Capers and Toasted Almond Slivers

Accompaniments

Grilled Eggplant, Green Beans or Seasonal Vegetables
Chef's Selection of Seasonal Desserts

ASIAN FLARE (FRIDAY)

Seasonal Fresh Salad Bar: Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads with Orange Sesame Vinaigrette
Crispy Tofu
Organic Chicken Satay with Peanut Sauce
Ginger Glazed Beef
Miso Soup with Stir-Fried Vegetables,
Lemongrass and Scallion Rice
Chef's Selection of Seasonal Desserts

HEARTY SOUP & SALAD (SATURDAY)

Chef's Choice of One Soup Selection:

Chili with Salsa (v)
Corn Chowder (v)
Tomato Basil Soup (v)

Salad Display:

Oak Hill Farms Baby Lettuce Mix, Seasonal Vegetables,
Nuts & Seeds, Brazos Valley White Cheddar,
House-Made Balsamic Vinaigrette & Texas Olive Oil & Vinegar
Seasonal Trout
Chicken Breast
Portobello Mushroom
House- Baked Sourdough Bread
Jalapeno, Bacon and Corn Scones
Chef's Selection of Seasonal Desserts

CHEF'S PALATE (SUNDAY)

Chef's Choice of Soup

Seasonal Fresh Salad Bar

Assorted Lettuces, Seasonal Vegetables,
Nuts and Seeds, Gourmet Shredded Cheeses and Cold Salads with Strawberry Balsamic Vinaigrette

Baked Potato Bar

Naked Sweet Potatoes & russets, Bacon Bits, Shredded Cheeses,
Diced & Steamed Fresh Vegetables, Sour Cream, Butter & Chives
Chef's Choice of Protein Topping
Chef's Selection of Seasonal Desserts

DETAILS:

**\$28 per person if served on Selected Days (as noted)*

**All Menus are Subject to 22% Service Charge and 8.25% Sales Tax*

**Add additional cost for Private Space Site Fee*

**Minimum 16 Guests Under 16 with \$100 Surcharge*

**16-25 Guests - Buffets may be served Family Style*

**Menus include: House-made Sourdough Bread and Butter or appropriate starch accompaniment*

**Menu Includes Organic Fair Trade Coffees, Hibiscus and Regular Iced Tea*

WORKING LUNCH OPTIONS

Choose one

HEARTY SOUP & SALAD

Choice of soup served with warm proteins for entrée salads

Salad Display

oak hill farms baby lettuce mix, seasonal vegetables, nuts & seeds, Brazos valley white cheddar

Warm Protein Selections for Salad

steelhead trout, chicken breast, Portobello mushroom

Dressings for Salad: house-made, balsamic vinaigrette, Texas olive oil & vinegar

Choice of Soup

chili with salsa (v)

corn chowder (v)

tomato basil soup (v)

Served with house-baked sourdough & jalapeño-bacon-corn scones

SANDWICH PLATTERS

Choice of three sandwiches (served pre-assembled on platters).

Sandwiches accompanied by pasta salad or quinoa salad, bagged chips, whole fresh fruit & house-made bar desserts.

Ham, Baby Swiss & Honey Mustard on nine-grain bread

Turkey, Cream Cheese & Cranberry Relish on sliced house-baked sourdough

Bacon, Lettuce & Tomato with mayonnaise, on nine-grain bread

Balsamic Tuna Salad with fresh tomatoes, avocado, nine-grain bread

Grilled Chicken Breast with herb cream cheese, charbroiled red onions

Grilled Vegetable Sandwich with marinated zucchini, squash, grilled red onions, basil balsamic spread

WRAP PLATTERS

All three options are served pre-assembled on platters. Wraps are accompanied by pasta salad or quinoa salad, bagged chips, whole fresh fruit & house-made bar desserts.

Shrimp Wrap with crisp slaw, pico de gallo, chipotle mayo

Organic Grilled Chicken with seasonal baby greens, honey mustard dressing

Grilled Portobello Fajita Wrap with slaw, pico de gallo, poblanos, caramelized onions

BOXED LUNCHES

All of the above listed sandwiches or wraps can be made into boxed lunches

& will be accompanied by a piece of fruit, bag of chips & dessert bar.

Canned Soft Drinks or Bottled Water to Accompany Boxed Lunches

(Seafood items are not options for the Box Lunch Selections)

**Served in Meeting Space or Adjoining Foyer*

**5 or more guests may be accommodated*

**\$28/person, any day*

DINNER BUFFET

Starters

Choose 2

Large Composed Salad with House-Made Dressings, Dried Fruits & Cheese

Napa Cabbage Slaw with Apple Cider Dressing & Pecans

Chef's Seasonal Soup of the Day

Warm Black Bean Salad with Fresh Corn, Red Peppers, Poblano Peppers & Fresh Cilantro

Entrees

Choose 2

\$65.00 Per Person // 3 Entrees - \$70.00 Per Person

4 Entrees - \$75.00 Per Person

Pan Seared Petite Mignon with Pecans, Dolce Bleu Cheese and Balsamic Reduction *(add \$5)*

Coriander Dusted Shrimp with Greek Oregano and Lemon Zest *(add \$5)*

Rosemary Grilled Shrimp *(add \$5)*

Red Wine-Braised Venison Osso Bucco *(add \$5)*

Seared Scallops with Texas Tarragon Butter

Chimichurri Rubbed Skirt Steak

Shoyu Braised Texas Beef Short Rib with Espagnole Reduction

House-Smoked Sliced Brisket

Carved Beef Tenderloin **

Coffee Rubbed Beef Medallions with Muscadine Gape Reduction

Sourdough Crusted, Burgundy, Pasture Pork Chop with Rosemary, Sage, and Thyme

Rosemary Crusted Pork Loin with Pan Juices

Black Drum with Roasted Tomatillos, Jalapenos, Poblano Peppers

Black Drum Veronique with a White Wine and Red Grape Sauce

Gulf Caught Black Drum Fish with Cherry Tomatoes and Garden Fresh Mint

Miso Crusted Trout with Pineapple

Smoked Quail with Orange-Clove-Chili Glaze

Grilled Lockhart Quail with Apple Chipotle Glaze

House-Smoked Sliced Turkey Breast

Grilled Chicken Breast with Olive-Sundried Tomato Tapenade

Chicken Picatta

Farm Raised Chicken Breast with Baby Arugula Pesto

Smoked Lamb Shoulder with Balsamic, Rosemary & Dijon Reduction

Sweet & Spicy Wild Boar Ribs

Wild Boar Chops with Peach- Serrano Glaze *(add \$5)*

VEGETARIAN ENTREES

Lentil Steaks with Roasted Tomatoes
Eggplant Parmesan with Slow Roasted Tomato-Garlic Puree
Grilled Portobello Mushroom Marinated in Olive Oil, Garlic and Basil)
Garbanzo Cake with Ancho Chilis, Cilantro, Lime, Green Onions and Pico de Gallo
Sesame and Panko Crusted Tofu Steaks with Lemon-Shoyu-Cilantro Dressing
***add Chef's for on-site Carving: \$175.00 each (optional)*

Accompaniments

Choose 3
Portobello and Roasted Pepper Pastry Parcels
Couscous-Stuffed Roasted Tomato with Basil Pesto
Fennel Wild Rice Pilaf with Carrot and Onion
Cilantro Rice
Steamed Jasmine Rice with Lemongrass and Scallions
Roasted Mushroom Risotto
Grilled Poblano Mac and Cheese
Five-Spice Whipped Sweet Potatoes with Fresh Ginger
Creamy Polenta with Garden Fresh Herbs
Pan Seared Polenta Cakes
Warm Potato Salad with Mustard and Scallions
Roasted Rosemary Potatoes
Whipped Potatoes with Roasted Garlic
Oven Roasted Broccoli Florets
Cannellini Bean Cassoulet with Carrots, Onions, Fennel, and Thyme
Cumin Dusted Green Beans with Roasted Tomatoes
Roasted Cauliflower with Brown Butter
Zucchini Gratin with Parmesan and Bread Crumbs
Seasonal Sautéed Vegetables
Sautéed Carrots over Purple Cabbage Slaw
Sautéed Kale with Toasted Pecans
Roasted Summer Squash with Garden Fresh Oregano
Roasted Red and Golden Beets with Garden Fresh Herbs

Desserts

Choose 2
Chef's Choice of Seasonal Dessert
Chocolate Whiskey Pecan Pie
Blueberry Muffin Bread Pudding
Seasonal Pear Upside-Down Tart
Flourless Chipotle Chocolate Cake
New York Style Cheesecake with Berry Compote
Chocolate Mousse Torte
Tiramisu
Butternut Squash Pie
Add: A la Mode – Home-Made Vanilla Ice Cream at \$3.00 per person
Plus \$75 attendant fee

Minimum 16 Guests

16-25 Guests - Buffets may be served Family Style

Menu Includes Organic Fair Trade Coffees, Hibiscus and Regular Iced Tea

House-made Sourdough Bread and Butter or appropriate starch accompaniment

All Menus are Subject to 22% Service Charge and 8.25% Sales Tax

SPRING & SUMMER PLATED DINNER MENU

LIGHT OR HEARTY STARTER

Select one

- Baby Spinach Salad: crispy bacon, soft boiled eggs with pickled shallots & honey sherry vinaigrette
- Medley of Baby Lettuces: wine soaked cranberries & honey roasted shallots
- Two Hearts Salad Hearts of Romaine & Palm: nicoise olives, shaved manchego cheese & lemon citronette
- Melon Carpaccio: thinly sliced seasonal melons, balsamic reduction, pine nuts, & fresh basil
- Roasted Beet Salad: wateroak farm goat cheese & fresh herbs

FROM THE RANCH

All Natural, Hormone-, & Antibiotic-Free Chicken Breasts

\$60/person

- Parmesan-Crusted Chicken Breast: lemon, white wine reduction, & capers
- Masala Chicken: beet & coriander chutney
- Turmeric-Dusted Chicken Breast: watermelon & basil relish
- Chicken Florentine: nested in baby spinach, aged cheese, & roasted nuts

FROM THE PASTURE

Locally Raised Pastured Pork, Lamb & All Natural Pastured Beef

\$60/person

- Ginger-Brined Pork Loin: rum soaked dried fruit compote
- Twin Dorpers' Pastured Lamb Chop: masala spiced cauliflower mash & roast red pepper chutney
- Boneless Short Rib: braised in fennel, carrots, & onions, & finished in a tomato, jalapeno gravy (add \$5)

FROM THE WILD WOODS

(\$70/person)

- Wild Boar Rack Chop: grilled with sage, & peach compote
- Buffalo Strip Loin: gorgonzola crumbles, spiced pecans & balsamic reduction
- Antelope Scaloppini: goat cheese, balsamic reduction, spiced pecans & fresh basil

FROM THE SEA

\$60/person

- Pan-Seared Masa-Crusted Shrimp: peach & cucumber salsa & carrot-jicama slaw
- Grilled Shrimp on Rosemary Skewers: lemon & coriander marinated shrimp, grilled on rosemary skewers, & basted in rosemary butter
- Miso-Crusted Steel Head Trout: wasabi mashed yukon gold potatoes & crisp sugar snap peas
- Chili-Rubbed Sword Fish: an achiote-orange juice reduction on napa cabbage summer slaw with roast poblano & cilantro dressing (add \$5)
- Seared Ahi Loin: on a bed of wasabi mashed yukon gold potatoes & grilled brussels sprouts (add \$10)
- Gulf Medley: pan seared black drum, u-12 shrimp, crawfish sauce with grilled tomato & asparagus (add \$10)

FROM THE GARDEN

\$60/person

- Marinated Portabella Mushroom: stuffed with roast tomato & red pepper gratin
- Spaghetti Squash: roast local tomatoes, & lightly spiced lentils
- Spiced Chickpea Cakes: jasmine rice, carrots, roast tomatoes, & beet yogurt
- Roasted Poblano Pepper: red pepper coulis stuffed with quinoa, sweet corn, & roast garlic, over herb polenta
- Grilled Vegetable Ensemble: grilled portobello, eggplant, homegrown tomatoes, sweet potato, & roast red pepper layered with cilantro pesto, over creamy polenta

SAMPLE ACCOMPANIMENTS

Paired with entrée by chef

lemon asparagus
classic mashed potatoes
brown rice & root pilaf
roasted mushroom polenta
whipped potatoes, parsnips & garden herb blend
maple glazed carrots on sautéed purple cabbage
roasted red & golden beets with lemon & tarragon
braised fennel with caramelized onions & pecans

SWEET ENDING

Select one

Tiramisu
Seasonal Fruit Pie
Flourless Chocolate Chipotle Cake
Warm Texas Bourbon Pecan Pie
New York Style Cheesecake
Crème Anglaise Bread Pudding with Whiskey Caramel

DETAILS

Groups up to 40 guests may select 2 entrees & 1 vegetarian option. Planner will pre-select 1 Starter & 1 Dessert.

Place cards & seating chart must be provided signifying the guests' entrée choice 10 days in advance.

Alternatively, entrée selections may be served as duo plate with petite portions of both proteins.

Plated meals accommodated in Live Oak Center, Chef's Table or Spur.

*Menu Includes Organic Fair Trade Coffees, Hibiscus & Regular Iced Tea
House-made Sourdough Bread & Butter or appropriate starch accompaniment
All Menus are Subject to 22% Service Charge & 8.25% Sales Tax*

FALL & WINTER PLATED DINNER MENU

LIGHT OR HEARTY STARTER

Select one

Baby Spinach Salad: crispy bacon, soft boiled eggs with pickled shallots & honey sherry vinaigrette
Medley of Baby Lettuces: wine-soaked cranberries & honey roasted shallots
Two Hearts Salad Hearts of Romaine & Palm: nicoise olives, shaved manchego cheese & lemon citronette
Texas Onion Soup: house-made beef stock, from roast texas wagyu bones & caramelized sweet texas onions
Tomato Basil: (vegetarian) plum tomato puree, sautéed onions, & fresh basil, spiked with fresh squeezed orange juice & cream

FROM THE RANCH

All Natural, Hormone-, & Antibiotic Free Chicken Breasts

\$60/person

Tamale Chicken Breast: ancho-infused masa stuffed chicken breast, orange chili salsa
Winter Citrus Chicken with Sage: bathed in locally grown oranges & meyer lemon with crisp sage leaves
Chicken Florentine: nested in baby spinach, aged cheese, & roasted nuts
Parmesan Crusted Chicken Breast: lemon, white wine reduction, & capers
Masala Chicken: with beet & coriander chutney

FROM THE PASTURE

Locally Raised Pastured Pork, Lamb & All Natural Pastured Beef

\$60/person

Ginger Brined Pork Loin: with rum soaked dried fruit compote
Apple & Sage stuffed Pork Loin
Cottage Pie: ground texas wagyu beef with garlic, onions, carrots, & peas topped with mashed potatoes, & served with brown stock gravy
Smoked Lamb Shoulder: balsamic vinegar, rosemary, & dijon mustard marinated lamb shoulder served over polenta (add \$5)
Texas Pot Roast: winter aromatics cooked into this chipotle-spiced pot roast (add \$5)
Boneless Short Rib: braised in fennel, carrots, & onions, & finished in a tomato, jalapeno gravy (add \$5)

FROM THE WILD WOODS:

\$70/person

Wild Boar Rack Chop: grilled with sage, & peach compote
South Texas Antelope Scaloppini: goat cheese, balsamic reduction, spiced pecans & fresh basil
Axis Venison Osso Bucco: red wine reduction, with fennel, carrots, & onion (add \$5)

FROM THE SEA

\$60/person

Seared Sea Scallops: pear-fennel slaw & parsnip puree
Black Drum Veronique: fillet of black drum, with white wine, lemon juice reduction & red grapes
Grilled Shrimp on Rosemary Skewers: lemon & coriander marinated shrimp, grilled on rosemary skewers, & basted in rosemary butter
Miso-Crusted Steel Head Trout: tamari-ginger slaw & jasmine rice
Seared Ahi Loin: on a bed of wasabi mashed yukon gold potatoes & grilled brussels sprouts (add \$10)

FROM THE GARDEN

\$60/person

Marinated Portabella Mushroom: stuffed with roast tomato & red pepper gratin

Spaghetti Squash: roast local tomatoes, & lightly spiced lentils

Spiced Chickpea Cakes: jasmine rice, carrots, roast tomatoes, & beet yogurt

Roasted Poblano Pepper: red pepper coulis stuffed with quinoa, sweet corn, & roast garlic, over herb polenta

Grilled Vegetable Ensemble: grilled portobello, eggplant, homegrown tomatoes, sweet potato, & roast red pepper layered with cilantro pesto, over creamy polenta

Butternut Squash Bowl: red quinoa, winter vegetables, coconut masala sauce

SAMPLE ACCOMPANIMENTS

Paired with entrée by chef

lemon asparagus

classic mashed potatoes

brown rice & root pilaf

roasted mushroom polenta

whipped potatoes, parsnips & garden herb blend

maple glazed carrots on sautéed purple cabbage

roasted red & golden beets with lemon & tarragon

braised fennel with caramelized onions & pecans

SWEET ENDING

Select one

Tiramisu

Seasonal Fruit Pie

Flourless Chocolate Chipotle Cake

Warm Texas Bourbon Pecan Pie

New York Style Cheesecake

Poached Pear Upside Down Cake with Apricot Jam & Candied Citrus

Crème Anglaise Bread Pudding with Whiskey Caramel

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HORS D' OEURVES

*Priced per piece / 25 piece minimum each
Passed or Displayed*

COLD

Baked Tortilla Chip, Avocado Guacamole, and Black Bean Puree	\$3.75
Mini Portobello Goat Cheese Tart	\$3.75
Chilled Cucumber and Mint Gazpacho Shooters	\$3.75
Caprese Skewers: Farm Fresh Baby Grape Tomatoes, Bocconcini & Basil Leaves	\$4.00
Corn and Alaskan Smoked Salmon Cake	\$4.00
Alaskan Smoked Salmon on Homemade Whole Wheat Bagel Chip, Whipped Light Cream Cheese, Crispy Capers	\$4.00
Texas Wagyu Carpaccio with Capers Arugula and Black Truffle Oil	\$4.00
Smoked Chicken on Butter Lettuce Cups with Jalapeno Mustard	\$4.00
White Asparagus Wrapped in Prosciutto de Parma, Lemon dressing	\$4.00
Shrimp Bites & Remoulade on Endive Cups	\$4.50
Candied Lemon and Shrimp Lettuce Wrap with Micro Green and Aioli Drizzle	\$4.50
Sushi Grade Troll Caught Yellow Fin Tuna Tartar in Cucumber Cup	\$4.50
Sliced Smoked Duck Breast, Dried Cranberry, Ginger Chutney	\$4.50
Bacon Wrapped Quail Leg Lollipop	\$4.50
Seared Ahi Tuna Loin on Wasabi Mashed Potatoes & Grilled Brussel Sprouts Served on Grilled Watermelon Radish	\$4.50
Poke Parfait in Chilled Shot Glass	\$4.50
Oysters on the Half Shell with Lemon and Mignonette Sauce	\$4.50
Sliced Lobster Tail on Buttered Sourdough Toasts with Flat Italian Parsley	\$5.00
Russian Blini with Lemon Crème Fraiche and American Sturgeon Caviar	\$15.00

HOT

Mushroom and White Cheddar Whole Wheat Quesadilla	\$3.75
Homemade Potato and Vegetable Samosas	\$3.75
Petite Cottage Pie Tartlet with Whipped Potatoes and Broiled Cherry Tomatoes	\$3.75
Masala Spiced Kale Dolmas, Curried Rice and Dates wrapped in Steamed Kale Leaves	\$3.75
Tomato Soup Shots with Mini Rye and Mozzarella Grill Cheese Skewer	\$4.00
Peanut and Chile Coated Chicken Satay	\$4.00
Thai Marinated Akaushi Skirt Steak Skewers	\$4.00
Pulled Smoked Pork or Mini Texas Toasts with Wild Plum BBQ Sauce	\$4.00
Mini Open Faced Ryebein Sandwiches on Rye Sourdough Toast Points	\$4.00
Handmade Meatballs with Whiskey and Mustard Glaze	\$4.00
Stuffed Crimini Mushrooms with Shrimp and Andouille	\$4.00
Pate Choux Puffs with Grilled Salmon, Corn Cream, and Fresh Dill	\$4.25
Tiny Fish Taco Bites with Garden Fresh Pico	\$4.25
Brie, Caramelized Onion and Cherry Quesadillas	\$4.50
Mini Grilled Bacon Wrapped Shrimp Kabobs	\$4.50
Crisp Calamari with Dipping Sauce	\$4.50

Please add 22% service charge and applicable tax

DISPLAYS & PLATTERS

Anti Pasti

\$190.00 each (serves 20–25 guests)

a selection of dried italian salami & prosciutto, grilled & roasted seasonal vegetables marinated with extra virgin olive oil & aged balsamic vinegar

Crudit  with Hummus

\$135.00 each (serves 20–25 guests)

A Colorful Array of Crisp Seasonal Vegetables with a House-Made Hummus & Cream Cheese Dip

Domestic & International Cheese Board

\$160.00 each (serves 20-25 guests)

a selection of european & american cheeses with whole wheat crackers, crusty house-made bread & marinated olives

Crostini Platter

\$170.00 (serves 20–30 guests)

grilled marinated vegetable bruschetta, beef carpaccio, sundried tomato, goat cheese & capicola

Hot Spinach Dip

\$150.00 (serves 20–25 guests)

saut  d baby spinach leaves & artichokes blended with a parmesan cream cheese with crusty house-made sourdough bread

Fresh Fruit Display

\$135.00 (serves 20–25 guests)

a display of the season's best whole & cut melons, pineapples, berries & tropical fruit with orange blossom honey & yogurt dip

Chilled Seafood Displayed on Crushed Ice

Priced per piece: shrimp or crab cocktail claws, \$4.00, Minimum 25 pieces per item

large shrimp (and/or) snow crab cocktail claws with lemon wedges, house-prepared cocktail sauce & a lemon caper aioli

Sashimi Platter

\$225.00 (per 50 pieces)

assorted hamachi, yellow fin & salmon, with shoyu soy wasabi & pickled ginger

All menus are subject to a 22% service charge & 8.25% tax

STATION MENUS

Maximum 2-Hour Station

FARM TO TABLE CRUDITÉ (BASED ON SEASONALITY)

\$12.00/person

Assorted Vegetables including Crisp Green Beans, Grape Tomatoes, Summer Squash, Baby Carrots, & Red Peppers

served with: spiced pecans, fresh melon slices, rosemary cream cheese spread, fresh berry compote, round rock honey cream cheese spread & a slice of homemade sourdough

FARM TO TABLE LETTUCE TACOS

\$12/person

Local Butter Leaf Lettuce

Pan Seared Crimini Mushrooms

served with: texas pecans, fresh cilantro & micro greens, chili lemon dressing jicama & carrot slaw

Add Chicken — \$6/person, Add Shrimp — \$8/person, Add Vegetarian Tuna Salad — \$5/person

BUILD YOUR OWN SLIDERS

\$16/person

Freshly Baked Slider Rolls

Smokey Pulled Pork

Grilled Portobello Mushrooms

Texas Wagyu Slider Patties

served with: caramelized onion, peach bbq sauce, house pickles, pickled peppers, roast cherry tomatoes

*ADD: Texas Beers (Shiner Bock, Lone Star, Real Ale Fireman's #4, & "Stash"/IPA — \$6 each ***

TEXAS TAPAS

\$16/person

Organic Chicken & Cilantro Empanadas

Mini Chorizo Chalupas with Cotija & Avocados

Carnita Tamale Bites

served with: lime sour cream, fresh pico, lime wedges, fresh cilantro, crumbled cojita & carrot jicama slaw

*ADD: Travaasa's Homemade Sangria — \$145/gallon ***

BUILD YOUR OWN TACOS

\$16/person

Pollito Pibli Chicken Breast Slowly cooked in Achiote, Tequila, Orange Juice & Peppers

Al Pastor Pork Shoulder seared then Braised in Caldo, with Guajillo, Ancho, Chipotle & Pineapple

Sliced Chimichurri Rubbed Skirt Steak

served with: tomatillo salsa, salsa roja, lime sour cream, fresh pico, lime wedges, fresh cilantro, & crumbled cojita & carrot jicama slaw

*ADD: Travaasa's Home-Made Margarita's — \$145/gallon ***

TEXAS MAC & CHEESE

\$12/person*

House-Made Mac & Cheese

Served with: Roasted Chicken, Smoked Bacon, Green Chilies, Carrots, Broccoli & Corn Relish

ELOTE CORN STATION

\$10/person*

Grilled Corn Served on the Cob or Sautéed

served with: butter, mayonnaise, cotija cheese, chili powder, jalapenos, garlic, cilantro & cream cheese

ASIAN POKE (CEVICHE) STATION

\$18/person*

Scallops, Shrimp, Tuna & Salmon (based on Seasonal Availability)

seasonings: garlic sesame oil, red chili flakes, capers, soy, lemon, red onion & chopped seaweed

*Add \$175 Chef's Fee to Station Menus

** Bartender fee may apply

All menus are subject to a 22% service charge & 8.25% tax

FOOD TRUCK CATERING MENU

MAIN

Antelope Chorizo Taco // sesame sour cream, dukkah pecans (gf)
Seared Quail Breast // ancho polenta, blackberry balsamic reduction (gf)
Espresso Crusted Lamb Slider // tomato/mint chutney
Texas Wagyu Slider // strube ranch Wagyu beef, balsamic red onions, bacon jam, challah bun
Thai Style Beef Flank Skewer // tiger cry glaze (gf)
Pollito Pibil Tamale // sweet corn masa, roasted grape tomato (gf)
Rosemary Shimp Skewer // candied lemon peel (gf)
Banana Wrapped Gulf Catch // miso aioli (gf)
Fresh Catch Tacos // blackening spice, cilantro oil, fresh cabbage slaw
Sourdough Grilled Cheese - cheddar, apple wood bacon on house made sourdough
Fresh Packed Bowl // quinoa with grilled vegetables from our Travaasa farm
Eggplant Chickpea Cakes // seared roasted crimini & eggplant falafel, mint fennel tzatziki, harissa, seasonal greens (gf)
Zucchini Pasta Bowl // zucchini "linguini" with charred tomato reduction & lemon quinoa (gf)
Poblano/Portobello Tamale // sweet corn masa, roasted tomatillo salsa (gf)
Grilled Portobello Tart // house pastry crisp, Texas goat cheese, cilantro oil
Roasted Beet Lettuce Cup // minted Greek yogurt, micro greens (gf)

SWEETS

Mini Blueberry Bread Pudding // crème anglaise
Crème Brulee Ice Cream // pecan brittle (gf)
Chai Flourless Chocolate Bar (gf)
Sweet Potato Tart // brown sugar streusel
Chocolate Date Pie (gf) (v)
Mini Pecan Tart // home-spun ice cream

\$40/person — choose 4 items

\$70/person — choose 7 items

20 Guest Minimum

\$400 truck fee for groups under 20 guests

Menus Include non-alcoholic teas

All menus are subject to a 22% service charge & 8.25% tax

A LA CARTE MENU

BEVERAGE OPTIONS

Fair Trade Organic Regular and Decaf Coffee	\$65.00 per gallon
Half Gallon Fair Trade Regular or Decaf Coffee	\$35.00 per ½ gallon
Organic Hot Teas (assorted flavors)	\$35.00 per ½ gallon
Iced Tea or Hibiscus Mint Iced Tea	\$65.00 per gallon
Fresh Squeezed Juices (orange, grapefruit or lemonade)	\$24.00 per quart
	\$85.00 per gallon
Juices (cranberry or apple)	\$24.00 per quart
Spiced Cider	\$35 per gallon
Gourmet Hot Chocolate from ganache	\$45.00 per ½ gallon
Soft Drinks or Bottled Juices	\$3.00 each
Main Root Organic Sodas	\$4.00 each

SUNRISE ADDITIONS

Breakfast Tacos: choose eggs or scrambled tofu & choose 2 toppings (potatoes, bacon, turkey or cheese)	\$18.00 per ½ dozen
Austin Breakfast Sandwiches: egg, bacon & cheese with chipotle mayo on house-made ciabatta	\$39.00 per ½ dozen
Individual Yogurt Parfaits with berries	\$6.00 each
Oatmeal Bar with Fixings: cranberries, nuts and brown sugar (<i>min 6 guests</i>)	\$6.00 per person
Bagels with cream cheese and jams (<i>add lox for \$24 per dozen</i>)	\$42.00 per dozen

HEALTHY CHOICES

Whole Fresh Fruit	\$2.00 per piece
House-Made Trail Mix (2oz Travaasa packages)	\$18.00 per ½ dozen
House-Made Granola Bars	\$15.00 per ½ dozen
Dried Fruits (2oz Travaasa packages)	\$24.00 per ½ dozen
Smoothie Bar (minimum 6 guests, add \$75 attendant fee)	\$6.00 per person

FROM OUR BAKERY

House-Made Muffins	\$24.00 per dozen
House-Made Fruit Danish	\$36.00 per dozen
Petite House-Made Scones	\$36.00 per dozen
Petite House-Made Pecan Tarts	\$3.00 each

SAVORY OPTIONS

House Roasted Mixed Nuts (2oz Travaasa packages)	\$24.00 per ½ dozen
House-Made Honey Chipotle Nut Mix (2oz Travaasa packages)	\$24.00 per ½ dozen
Savory Pecan Cluster	\$24.00 per ½ dozen
Hummus with Vegetables	\$135.00 per quart
Spinach Dip with House-Made Sourdough Bread	\$125.00 per quart
Assorted Bagged Chips	\$3.00 each
Trio of Salsas and Tortilla Chips	\$5.00 per person

All menus are subject to a 22% service charge and 8.25% tax

CONSUMPTION BAR OPTIONS

HOSTED BAR

Call Cocktails — \$7
Premium Cocktails — \$9
Super Premium Cocktails — \$11
Beer Selections — \$5
Premium Beers — \$6
Wine by the Glass — \$9
Wine by the Bottle — \$34
Sodas, Juices, Bottled Water — \$3

CASH BAR

Call Cocktails — \$8
Premium Cocktails — \$10
Super Premium Cocktails — \$12
Beer Selections — \$6
Premium Beers — \$7
Wine By the Glass — \$10
Sodas, Juices, Bottled Water — \$3

CALL FULL BAR

One Hour — \$18
Two Hours — \$28
Three Hours — \$36
Four Hours — \$44

PREMIUM FULL BAR

One Hours — \$22
Two hours — \$32
Three Hours — \$40
Four Hours — \$50

SUPER PREMIUM FULL BAR

One Hour — \$30
Two hour — \$38
Three Hour — \$46
Four Hour — \$56

CALL COCKTAIL

Monoplowa
Bombay Dry Gin
Bacardi Silver Rum
El Ateno Silver Tequila
Jim Beam Bourbon
Dewar's White Label Am
Kamora Coffee Liqueur

PREMIUM COCKTAIL

Cinco Vodka
Ketel One Vodka
Bombay Sapphire
Captain Morgan Spiced Rum
EL Jimador Blanco Tequila
Jack Daniels Whiskey
Maker's Mark Bourbon
Johnny Walker
Red Label
Amaretto Di Saronno
Bailey's Irish Cream

SUPER PREMIUM COCKTAIL

Grey Goose Vodka
Hendrick's Gin
Meyers Dark Rum
Patron Silver Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Remy Martin VSOP
Courvoisier
Bailey's Irish Cream
Grand Marnier
Amaretto di Saronno

BEER SELECTIONS

Shiner Bock | Bock
Lone Star | Pilsner
Bud Light | Lager

PREMIUM BEER SELECTIONS

Real Ale Firemans #4 | Blonde Ale
Real Ale "Stash" | IPA
Stella Artois | Pale Lager
Dos XX | Lager

SUPER PREMIUM SELECTIONS

Guinness | Irish Stout
Duvel | Golden Ale
Hoergarden | Belgium Wit
(Hefeweizen)

A \$ 150.00 BARTENDER FEE APPLIES PER BARTENDER FOR PRIVATE BAR SETS

subject to a 22% service charge and applicable taxes

TRAVAASA SPECIALTY COCKTAILS

(Priced per batch – 16 Beverage Pours)

Blackberry Caipirinha — \$160.00

cachaça, blackberries, lime juice

Texas Heat — \$145.00

treaty oaks rum, jalapeno sweet & sour, ginger ale

Austin 76 — \$145.00

waterloo gin, st. germaine elderflower liqueur, sparkling wine, and lemon juice

Cucumber Ginger Gimlet — \$190.00

hendricks gin, de cantons ginger liqueur, fresh cucumber and lime juice

Flora & Fauna — \$190.00

waterloo gin, st. germaine elderflower liqueur, douglas fir eu de vie liqueur, lemon juice, honey syrup

Grape Escape — \$190.00

ciroc vodka, de cantons ginger liqueur, fresh basil leaves, lemon juice, grape halves, white grape juice

Citrus Fizz — \$145.00

deep eddy ruby red grapefruit vodka, fresh squeezed lemon juice, agave nectar and sparkling wine

Flor de Tejas — \$190.00

dulce vida tequila, st. germaine elderflower liqueur, texas grapefruit juice and lime juice

Hacienda Margarita — \$190.00

dulce vida tequila, cointreau, house made sweet & sour
(or \$145 for el jimador blanco tequila)

Tequila Sage Smash — \$190.00

republic anejo tequila, fresh sage leaves, lemon juice, honey syrup

Hill Country Manhattan — \$190.00

makers mark bourbon, john d. taylor velvet falernum

The Traveler — \$190.00

woodford reserve, st. germaine elderflower liqueur, lemon juice, syrup, sparkling wine

Whiskey Peach Smash — \$190.00

willet rye whiskey, texas peach, fresh mint leaves, lemon juice, syrup and water

Sazerac — \$190.00

willet rye whiskey, peychaud bitter, sugar cube, absinthe rinse

Java Mocha Martini — \$190.00

three olives chocolate vodka, frangelico, kahlua, half and half, coffee grounds.

Shawn's Sassy Bloody Mary's — \$160.00

cinco vodka, tomato juice, and shawn's secret ingredients.

Bilini's — \$145.00

prosecco sparkling wine and peach nectar

Mimos's — \$145.00

prosecco sparkling wine and fresh squeezed orange juice

Sangria — \$145.00

red wine, and lots of fruit

*All beverages are **subject to a 22% service charge and applicable taxes***

TASTING TEXAS

Tasting Stations of Texas spirits & Microbrews

TEQUILA TASTING

Quarter-Ounce Tequila Tastings of Four Texas Spirits (\$14/person)

Dulce Vida Blanco
Z Pepe Reposado
Republic Añejo
Riazul Añejo

TEXAS MICROBREW TASTING

Two-Ounce Microbrew Tasting Portions of Four Local Brews (\$8/person)

Stash IPA
St Arnold's Lawnmower Kolsch
Convict Hill Oatmeal Stout
Fireman's # 4 Blond Ale

BOURBON WHISKEY TASTING

Quarter Ounce Bourbon Tastings of Four Texas Spirits (\$20/person)

Garrison Bros Bourbon, Hye, Texas
Treaty Oaks "Red Handed" Bourbon, Austin, Texas
Red River Bourbon, Carrollton, Texas
Ranger Creek .36 Caliber Bourbon, San Antonio, Texas

Station Attendant: \$150/ attendant

Recommended one station/attendant per 25 guests

2 hours of service

All beverages are subject to a 22% service charge & applicable taxes