



## MEETING PACKAGE MENUS

## Farm-To-Table Meeting Packages

At Travaasa, we serve in-season, fresh, sustainable, and locally sourced food. Meeting Packages simplify the planning process by combining your group Meals, Break Service, Continuous Beverage Service, Audio Visual Components, and Service Charge into an inclusive per person price. A Meeting Package is a cost-effective way to efficiently budget your meeting in advance while providing a great value.

### The Complete Meeting Package (CMP) includes — \$165 (per person, per day)

- Breakfast
- Full-Day Beverage Service with AM & PM Break
- Lunch
- Event Technology Package (3 AV items)
- Dinner
- Service Charge

### The Day Meeting Package (DMP) includes — \$115 (per person, per day)

- Breakfast
- Full-Day Beverage Service with AM & PM Break
- Lunch
- Event Technology Package (3 AV items)
- Service Charge

### Half-Day Meeting Package (HMP) includes — \$60 (per person, per day)

- Choice of Breakfast or Lunch
- Half-Day Beverage Service with Break
- Event Technology Package (3 AV items)
- Service Charge

Package Meals are served non-exclusively in The Preserve Kitchen + Bar or on Mesquite Patio where guests may enjoy scenic views of the Texas Hill Country. Working Breakfast and Lunch options are available in your function space upon request. Break and Beverage service is provided in a common area easily accessible to the function space and beverages are refreshed throughout the day.

Our fresh Menus and Break Service options are rotational and include either the rotational “buffet” or an “à la carte” menu (based on occupancy during your program dates). Chef may change menu selections based on seasonal farm selections and market availability.

Package Meals allow for private dining at additional charge.

## Audio Visual Package

Meeting packages include a choice of three in-house AV items each day from the below options.

- LCD Projector
- Screen
- Projector Cart
- 54" Screen TV
- Power Strip & Extension cord
- Wired microphone
- Flipchart with Markers
- Whiteboard with Markers
- Lavalier Microphone

Initial set-up is facilitated by the hotel staff. We do not have an Audio Visual Technician on property for production services. Please consult your Event Manager in advance to book an outside Audio Visual consultant for full time, allocated on-site assistance or complicated setups. Additional charges apply.

*NOTE: Meeting Package Pricing does NOT include Specialty Coffee Drinks (Lattes, Espressos, etc.), Smoothies, or Loose Leaf Teas. Please let your Event Manager know IN ADVANCE if specialty beverages should be charged to the MASTER, or if you prefer that the charges be billed to the individual account.*

### Continuous Beverage

Infused Water  
 Assorted Juices  
 Assorted Soft Drinks  
 Selection of Organic Hot Teas  
 Regular & Decaffeinated Organic Fair Trade Coffee

### AM Break

Toasted Coconut and Almond Butter Bars  
 Fresh Whole Fruit (gf) (v)  
 Individual Greek Yogurts

### PM Break

Natural Cane Sugar Sodas  
 Topo Chico Mineral Water  
 House-Made Trail Mix & Dried Fruit (gf) (v)  
 Fresh Whole Fruit (gf) (v)  
 Assorted Bagged Chips  
 Brownie Bites  
 Black Bean “Hummus” with Crudité (gf) (v)  
 & Fresh Baked Pita Chips

### Breakfast Buffet

Farm Fresh Scrambled Eggs (gf)  
*cheddar cheese, salsa*  
 Steel Cut Oatmeal (gf) (v)  
*dried fruit, brown sugar, nuts*  
 Steamed Vegetables (gf) (v)  
 Sweet Potato Hash (gf) (v)  
 Poultry Sausage (gf)  
 Applewood Smoked Bacon (gf)  
 House-Made Granola (gf) (v)  
 Quinoa Breakfast Bowl (gf) (v)  
 Seasonal Sliced Fruit (gf) (v)  
 Seasonal Fruit Crêpes  
*cream cheese filling, seasonal berry compote topping*

### Lunch

#### Burger Bar

Seasonal Fresh Salad Display (gf)  
*oak hill farms baby lettuce mix, seasonal vegetables, nuts & seeds, house-made balsamic vinaigrette, texas olive oil & vinegar*  
 Texas Wagyu Hamburger (gf)  
 Grilled Chicken Breast (gf)  
 Veggie Burger (on individual request) (v) (gf)  
*black quinoa & hemp seed burger on a chia bun*  
 Accompaniments: cheddar, swiss, & pepper-jack sliced cheeses, sliced tomatoes, onions, lettuce, pickles, sliced avocado, bacon & condiments, hamburger buns  
 Seasonal Fruit Salad with Fresh Mint (gf) (v)  
 Kale Chips (gf) (v)  
 Kettle Chips  
 Warm Potato Salad (gf)  
*with mustard and scallions*  
 Fruit Cobbler

### Dinner

#### Mexican

Fresh Seasonal Composed Salad (gf)  
*citrus vinaigrette*  
 Lime & Chili Basted Fresh Catch of the Day (gf)  
 Carne Asada (gf)  
 Southwest Polenta Cakes (gf)  
*jackfruit, achiote sauce, corn & cotija*  
 Smoky Sweet Potato Salad (gf) (v)  
 Black Beans with Queso Fresco (gf)  
 Sautéed Seasonal Vegetables (gf) (v)  
 Fresh Flour and Corn Tortillas (gf)  
 Chef's Choice of Seasonal Dessert (gf on request)

### Continuous Beverage

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Organic Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

### AM Break

Fresh Whole Fruit (gf) (v)

2 oz bags of Trail Mix (gf) (v)

Baked Croissants with Jam

### PM Break

Natural Cane Sugar Sodas

Topo Chico Mineral Water

2 oz bags of House-Made Dried Fruits (gf) (v)

Fresh Whole Fruit (gf) (v)

Spinach Dip (gf) & Bagel Chips

Fresh Baked Churros with Cinnamon Sugar

Assorted Individually Bagged Popcorns (gf)

### Breakfast Buffet

Farm Fresh Egg Cups

*cheese, smoked bacon crumbles, green onions*

Steel Cut Oatmeal (gf) (v)

*dried fruit, brown sugar, nuts*

Steamed Vegetables (gf) (v)

Roasted Breakfast Potatoes (gf) (v)

Poultry Sausage (gf)

Applewood Smoked Bacon (gf)

Bagels, Cream Cheese & Honey

Quinoa Breakfast Bowl (gf) (v)

Seasonal Sliced Fruit (gf) (v)

Non-fat Greek Yogurt (gf)

*seasonal berries, chia seeds, flax seeds & pecans*

Migas (gf)

*scrambled eggs, onions, corn tortilla strips, cheese & fresh tomato salsa*

### Lunch

*Flatbread and Baked Potato Bar*

Seasonal Fresh Salad Bar (gf)

*mixed greens, seasonal vegetables, nuts & seeds, gourmet cheese, cold salads, strawberry balsamic vinaigrette*

Grilled Steak (gf)

*blue cheese & red onion*

BBQ Chicken (gf)

Baked Potato Bar: Sweet Potatoes & Russets (gf)

*Toppings: pulled bbq turkey, bacon bits, cheese, diced & steamed fresh garden vegetables, sour cream, butter & chives*

Assorted Flatbreads: Sweet Potato, Arugula & Ricotta or Seasonal Veggies

Mini Cheesecake Bites

Mini Seasonal Fruit Tarts

### Dinner

*Mediterranean Inspired*

Fresh Seasonal Composed Salad (gf)

*peach basil vinaigrette*

Kleftiko (gf)

*slow roasted lamb shoulder in garlic & olive oil*

Black Drum (gf)

*with herb infused tomato sauce & olives*

Grilled Chicken (gf)

*with artichoke hearts & capers*

Roasted Beets (gf) (v)

*with oregano & olive oil*

Lentil Salad (gf) (v)

*with grilled oranges, arugula & thyme*

Roasted Zucchini (gf) (v)

*with lemon & mint*

Pita Bread

Chef's Choice of Seasonal Desserts (gf on request)

### Continuous Beverage

Infused Water  
Assorted Juices  
Assorted Soft Drinks  
Selection of Organic Hot Teas  
Regular & Decaffeinated Organic Fair Trade Coffee

### AM Break

House-Made Granola Bars  
Fresh Whole Fruit (gf) (v)  
Individual Greek Yogurts

### PM Break

Natural Cane Sugar Sodas  
Topo Chico Mineral Water  
Dried Fruits (gf) (v)  
Fresh Whole Fruit (gf) (v)  
Assorted Pretzels, Terra Chips & Kettle Chips  
Chai Spiced Candied Nuts (gf) (v)

### Breakfast Buffet

Farm Fresh Scrambled Eggs (gf)  
*cheddar cheese, salsa*  
Steel Cut Oatmeal (gf) (v)  
*dried fruit, brown sugar, nuts*  
Steamed Vegetables (gf) (v)  
Sweet Potato Hash (gf) (v)  
Poultry Sausage (gf)  
Applewood Smoked Bacon (gf)  
House-Made Granola (gf) (v)  
Quinoa Breakfast Bowl (gf) (v)  
Seasonal Sliced Fruit (gf) (v)  
House-Made Buttermilk Pancakes  
*maple syrup, butter*

### Lunch

#### South by Southwest Fajita Bar

Seasonal Fresh Salad Display (gf)  
*oak hill farms baby lettuce mix, seasonal vegetables, nuts & seeds, house-made balsamic vinaigrette, texas olive oil & vinegar*

Beef, Chicken & Portobello (v) Fajitas with  
Sautéed Peppers & Onions (gf)

Accompaniments: White Cheddar Cheese,  
Shredded Lettuce, Diced Tomatoes,  
Sour Cream, Guacamole & Salsa

Chili-Cilantro Rice (gf) (v)

Black Beans (gf)

Fresh Flour and Corn Tortillas

Mini Chocolate Chipotle Flourless Cake (gf)

Mini Tres Leches

### Dinner

#### Chef's Palette

Fresh Seasonal Composed Salad (gf)  
*citrus vinaigrette*

Slow Roasted Turkey Breast (gf)  
*with honey dijon glaze*

Sliced Beef Tenderloin with Pan Jus (gf)

Seared Tempeh Steaks (available on request) (gf) (v)  
*with herb pesto*

Green Beans (gf)  
*with bacon & almonds*

Whipped Potatoes (gf)  
*with roasted garlic*

Roasted Cauliflower (gf)  
*with brown butter*

Grilled Poblano Mac 'n Cheese

House-Baked Bread & Butter

Chef's Choice of Seasonal Desserts (gf on request)

### Continuous Beverage

Infused Water  
 Assorted Juices  
 Assorted Soft Drinks  
 Selection of Organic Hot Teas  
 Regular & Decaffeinated Organic Fair Trade Coffee

### AM Break

Toasted Coconut and Almond Butter Bars  
 Fresh Whole Fruit (gf) (v)  
 Chef's Choice of Bakery Item

### PM Break

Natural Cane Sugar Sodas  
 Topo Chico Mineral Water  
 House-Made Trail Mix  
 Fresh Whole Fruit (gf) (v)  
 Tamari Glazed Almonds with Fried Capers (gf) (v)  
 Assorted Freshly Baked Cookies  
 Warm Queso Blanco served with Tortilla Chips (gf)

### Breakfast Buffet

Farm Fresh Egg Cups  
*cheese, smoked bacon crumbles, green onions*  
 Steel Cut Oatmeal (gf) (v)  
*dried fruit, brown sugar, nuts*  
 Steamed Vegetables (gf) (v)  
 Sweet Potato Hash (gf) (v)  
 Poultry Sausage (gf)  
 Applewood Smoked Bacon (gf)  
 House-Made Granola (gf) (v)  
 Quinoa Breakfast Bowl (gf) (v)  
 Seasonal Sliced Fruit (gf) (v)  
 Non-fat Greek Yogurt (gf)  
*seasonal berries, chia seeds, flax seeds, pecans*  
 Omelet Two Ways (gf)  
*spinach & mushroom or ham & cheese*

### Lunch

#### Texas Mediterranean

Seasonal Fresh Salad Bar (gf)  
*mixed greens, seasonal vegetables, nuts & seeds, gourmet cheese, cold salads, lemon honey vinaigrette*  
 Fresh Catch of the Day (gf)  
 Mediterranean Chicken (gf)  
*served with feta, tomatoes, olives & lemon honey vinaigrette*  
 Falafel (v)  
 Israeli Couscous (v)  
*capers, toasted almond slivers, cranberries*  
 Cucumber Salad (gf) (v)  
 Seasonal Sautéed Vegetables (gf) (v)  
 Accompaniments: fresh pita bread, tzatziki, shredded cabbage, hummus, olives, feta, onions  
 Baklava  
 Mini Pecan Tarts

### Dinner

#### Italian

Fresh Seasonal Composed Salad (gf)  
*house-made Italian vinaigrette*  
 Slow Braised Short Rib Putanesca (gf)  
 Seared Shrimp (gf)  
*with preserved lemon & capers*  
 Portobello Parmesan  
*with marinara sauce*  
 Hardy Seasonal Greens (gf) (v)  
*with pecans & marsala raisins*  
 Brussels Sprouts  
*with parmigiano, gremolata & lemon*  
 Baked Garlic Sourdough Bread and Butter  
 Chef's Choice of Seasonal Desserts (gf on request)

## Continuous Beverage

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Organic Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

## AM Break

House-Made Granola Bars

Fresh Whole Fruit (gf) (v)

2 oz packages of Nuts

## PM Break

Natural Cane Sugar Sodas

Topo Chico Mineral Water

2 oz packages of House-Made Trail Mix (gf) (v)

Fresh Whole Fruit (gf) (v)

Trio of Fresh Salsas with Tortilla Chips (gf)

## Breakfast Buffet

Vegetarian Frittata (gf) (v)

Steel Cut Oatmeal (gf) (v)  
*dried fruit, brown sugar, nuts*

Steamed Vegetables (gf) (v)

Sweet Potato Hash (gf) (v)

Poultry Sausage (gf)

Applewood Smoked Bacon (gf)

House-Made Granola (gf) (v)

Quinoa Breakfast Bowl (gf) (v)

Seasonal Sliced Fruit (gf) (v)

Grand Marnier French Toast  
*maple syrup, butter*

## Lunch

### Taste of Latin America

Seasonal Fresh Salad Bar

*mixed greens, seasonal vegetables, nuts & seeds, gourmet cheese, cold salads, cilantro-lime vinaigrette*

Beef Empanadas (gf)

*flaky crusted beef hand pies served with chimichurri sauce*

Tinga Tacos (gf)

*shredded chicken in chipotle adobo & sour cream*

Cheese Pupusas (gf)

*masa, queso fresco, monterey jack & mozzarella cheeses*

Vegan Rajas Tacos (gf) (v)

*grilled poblano, squash & garlic served with corn tortillas*

Carrot & Jicama Salad (gf) (v)

*with ancho lime vinaigrette*

Chili-Cilantro Rice (gf) (v)

Borracho Beans (gf)

Accompaniments: fresh flour and corn tortillas, white cheddar cheese, shredded lettuce, diced tomatoes, sour cream, guacamole & salsa

Spicy Honey Glazed Pineapple Bites (gf)

Mini Tres Leches

## Dinner

### Maui Wowie

Fresh Seasonal Composed Salad (gf)

*citrus vinaigrette*

Kahlua Pork (gf)

*with cabbage*

Hawaiian Kalbi Cross Cut Beef Short Ribs (gf)

Grilled Swordfish (gf)

*with Pineapple Relish*

Steamed Lemongrass Jasmine Rice (gf)

Sauteed Bok Choy (gf) (v)

*with ginger & garlic*

Roasted Thick Cut Carrots (gf) (v)

*with shoyu, cilantro & sesame*

King's Hawaiian Dinner Rolls

Chef's Choice of Seasonal Desserts (on request)

## Continuous Beverage

Infused Water  
Assorted Juices  
Assorted Soft Drinks  
Selection of Organic Hot Teas  
Regular & Decaffeinated Organic Fair Trade Coffee

## AM Break

Blueberry Muffins  
Fresh Whole Fruit (gf) (v)  
House-Made Granola Bars (gf)

## PM Break

Natural Cane Sugar Sodas  
Topo Chico Mineral Water  
House-Made Trail Mix & Dried Fruits (gf) (v)  
Fresh Whole Fruit (gf) (v)  
Assorted Pretzels, Terra Chips & Kettle Chips  
Assorted Freshly Baked Cookies  
Crudit  with Hummus (gf) (v) and Pita Chips

## Breakfast Buffet

Farm Fresh Scrambled Eggs (gf)  
*cheddar cheese, salsa*  
Steel Cut Oatmeal (gf) (v)  
*dried fruit, brown sugar, nuts*  
Steamed Vegetables (gf) (v)  
Sweet Potato Hash (gf) (v)  
Poultry Sausage (gf)  
Applewood Smoked Bacon (gf)  
Bagels, Cream Cheese & Honey  
Quinoa Breakfast Bowl (gf) (v)  
Seasonal Sliced Fruit (gf) (v)  
Non-fat Greek Yogurt (gf)  
*seasonal berries, chia seeds, flax seeds, pecans*  
House-Made Buttermilk Pancakes  
*maple syrup, butter*

## Lunch

### Cajun/Creole/Texan

Seasonal Fresh Salad Bar  
*mixed greens, seasonal vegetables, nuts & seeds, gourmet cheese, cold salads, lemon honey vinaigrette*  
Chicken & Pork Boudin Sausage (gf)  
Blackened Catch of the Day (gf)  
Vegetable Jambalaya (v)  
Accompaniments: sour cream & local hot sauce  
Red Beans (gf) (v)  
Dirty Rice (gf) (v)  
Steamed Green Beans (gf) (v)  
*with pecans & red onions*  
Warm Potato Salad (gf)  
*with mustard and scallions*  
Cornbread Muffins  
*with butter & honey*  
Mini Banana Bread Pudding

## Dinner

### Le Frais de Jardin

Fresh Seasonal Composed Salad (gf)  
*garden herb vinaigrette*  
Fresh Seasonal Fish (gf)  
*with garden fresh mint*  
Roasted Chicken (gf)  
*with fresh herbs*  
Fresh Garden Vegetable Ratatouille (gf) (v)  
Olive Oil Roasted New Potatoes (gf) (v)  
Couscous-Stuffed Roasted  
*with tomato basil pesto & pine nuts*  
House-Baked Bread & Butter  
Chef's Choice of Seasonal Desserts (gf on request)



### Continuous Beverage

Infused Water  
Assorted Juices  
Assorted Soft Drinks  
Selection of Organic Hot Teas  
Regular & Decaffeinated Organic Fair Trade Coffee

### AM Break

Baked Croissants with Jam  
Fresh Whole Fruit (gf) (v)  
Individual Greek Yogurts (gf)

### PM Break

Natural Cane Sugar Sodas  
Topo Chico Mineral Water  
House-Made Dried Fruits (gf) (v)  
Fresh Whole Fruit (gf) (v)  
Veggie Pinwheels (v)  
Assorted Freshly Baked Cookies

### Breakfast Buffet

Farm Fresh Scrambled Eggs (gf)  
*cheddar cheese, salsa*  
Steel Cut Oatmeal (gf) (v)  
*dried fruit, brown sugar, nuts*  
Steamed Vegetables (gf) (v)  
Sweet Potato Hash (gf) (v)  
Poultry Sausage (gf)  
Applewood Smoked Bacon (gf)  
House-Made Granola (gf) (v)  
Quinoa Breakfast Bowl (gf) (v)  
Seasonal Sliced Fruit (gf) (v)  
Non-fat Greek Yogurt  
*seasonal berries, chia seeds, flax seeds, pecans*  
Baked Eggs Florentine (gf)  
*spinach, tomatoes*

### Lunch

#### Asian Inspired

Seasonal Fresh Salad Bar (gf) (v)  
*mixed greens, seasonal vegetables, nuts & seeds, gourmet cheese, cold salads, orange sesame vinaigrette*  
Sesame Crusted Trout (gf)  
*with maple soy glaze*  
Braised Pork Belly (gf)  
*glazed with sesame & rice wine*  
Grilled Lemongrass Tofu & Mushrooms (gf) (v)  
*in a garlic and blackbean sauce*  
Steamed Jasmine Rice (gf) (v)  
Asian Slaw (gf) (v)  
*tossed in a soy ginger sauce*  
Steamed Vegetables (gf) (v)  
Accompaniments: Sriracha, Plum Sauce, Nuoc Cham, Soy Sauce  
Coconut Chia Pudding (gf) (v)  
*with mango pureé*

### Dinner

#### Texas Cookout

Fresh Seasonal Composed Salad (gf)  
*cilantro-lime vinaigrette*  
House-Smoked Sliced Brisket (gf)  
House-Smoked Turkey Breast (gf)  
Smoked Elgin Pork Sausage (gf)  
Accompaniments: Pickles & Onions  
Warm Potato Salad (gf)  
*with mustard & scallions*  
Creamed Corn (gf)  
House-Made Coleslaw  
House-Baked Bread & Butter  
Chef's Choice of Seasonal Desserts (gf on request)

## Working Breakfast Options

### Hot Breakfast — Choose one

#### Assorted Breakfast Tacos (2) per person

Choice of two

- egg with potato
- egg with bacon
- egg with jalapeño chicken sausage
- egg with south Texas antelope chorizo

#### Austin Breakfast Sandwich

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

#### Smoked Salmon BLT on Bagel

#### Farm Fresh Egg Cups (2) per person

cheese, smoked bacon crumbles, green onions

#### Individual Quiches

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

## Working Lunch Options

### Wrap Platters

Choice of three options served pre-assembled on platters. Wraps are accompanied by pasta salad or quinoa salad, bagged chips, whole fresh fruit & house-made dessert bars.

#### Fresh Catch Wrap

crisp slaw, pico de gallo, chipotle mayo

#### Organic Grilled Chicken

seasonal baby greens, honey mustard dressing

#### Grilled Portobello Fajita Wrap

crisp slaw, pico de gallo, poblanos, caramelized onions

### Sandwich Platters

Choice of three options served pre-assembled on platters. Sandwiches accompanied by pasta salad or quinoa salad, bagged chips, whole fresh fruit & house-made dessert bars.

#### Ham, Baby Swiss & Honey Mustard

nine-grain bread

#### Turkey, Cream Cheese & Cranberry Relish

sliced house-baked sourdough

#### Bacon, Lettuce & Tomato

mayonnaise, nine-grain bread

#### Balsamic Tuna Salad

fresh tomatoes, avocado, nine-grain bread

#### Grilled Chicken Breast

herb cream cheese, charbroiled red onions

#### Grilled Vegetable Sandwich (v)

marinated zucchini, squash, grilled red onions, basil balsamic spread

Working menus are served in your meeting room without additional surcharges. The menu is served in conjunction with continuous beverage breaks that include non-alcoholic beverages.

### Accompaniments

#### Yogurt (gf)

with seasonal berries

#### Seasonal Fresh Fruit (gf) (v)

#### Steel Cut Oatmeal (gf) (v)

with brown sugar & dried fruit

### Hearty Soup & Salad

Requires 10+ guests

Not available in Spur, Chef's Table or Parlor

#### Choice of Soup

served with jalapeño-bacon-corn scones

- chili with salsa (gf)

- corn chowder (gf)

- tomato basil soup (gf)

#### Fresh Seasonal Composed Salad (gf)

served with house-made balsamic vinaigrette

#### Protein Selections for Salad

choice of two

- steelhead trout (gf)

- chicken breast (gf)

- portobello mushroom (gf)

#### House-Made Dessert Bars (gf on request)

### 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.

## CMP Reception Replaces CMP Dinner

Minimum 20 Guests

### Make Your Own

Choose one

#### Farm to Table Crudit  (based on seasonality)

*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 & sliced house-made sourdough*

#### Farm to Table Lettuce Tacos (gf)

*local butter leaf lettuce & pan seared crimini mushrooms*

*served with Texas pecans, fresh cilantro & micro greens with chili lemon dressing, jicama & carrot slaw*

- Add Chicken \$6 pp
- Add Shrimp \$8 pp
- Add Vegetarian "Tuna" Salad \$5 pp

#### Build Your Own Sliders

*freshly baked slider rolls, smoked pulled pork, grilled portobello mushrooms & Texas wagyu slider patties served with caramelized onion, peach BBQ sauce, house pickles, pickled peppers, roast cherry tomatoes*

#### Texas Tapas

*organic chicken & cilantro empanadas, mini chorizo chalupas (gf) with cotija & avocados, carnita tamale bites (gf) served with lime sour cream, fresh pico, lime wedges, fresh cilantro, crumbled cojita, jicama & carrot slaw*

#### Build Your Own Tacos

- *pollito pibil 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*

### Stations

Choose two

#### Antipasti (gf)

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

#### Crudit  with Hummus (gf)

*a colorful array of crisp seasonal vegetables, house-made hummus & cream cheese dip*

#### Domestic and International Cheese Board

*a selection of European & American cheeses served with whole wheat crackers, crusty house-made bread & marinated olives*

#### Crostini Platter

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

#### Hot Spinach Dip

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

## Stations *cont'd*

### Fresh Fruit Display (gf)

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

### Texas Mac and Cheese (Action: Add \$175 Chef's Fee)

*house-made mac & cheese served with roasted chicken, smoked bacon, green chilies, carrots, broccoli & corn relish*

### Elote Corn Station (gf) (Action: Add \$175 Chef's Fee)

*grilled corn served on the cob or sautéed served with butter, mayonnaise, cotija cheese, chili powder, jalapeños, garlic & cilantro*

## Passed or Stationary Hors d' Oeuvres

*choose three*

### Cold

#### Baked Tortilla Chips (gf) (v)

*avocado guacamole & black bean puree*

#### Mini Portobello Goat Cheese Tart

#### Chilled Cucumber and Mint Gazpacho Shooters (gf) (v)

#### Caprese Skewers (gf)

*farm fresh baby grape tomatoes, bocconcini & basil leaves*

#### Corn and Alaskan Smoked Salmon Cake (gf)

#### Alaskan Smoked Salmon

*on house-made whole wheat bagel chip, whipped light cream cheese, crispy capers*

#### Smoked Chicken (gf)

*on butter lettuce cups with jalapeño mustard*

#### Asparagus Wrapped in Prosciutto de Parma (gf)

*with lemon dressing*

### Hot

#### Mushroom and White Cheddar Whole Wheat Quesadilla

#### House-Made Potato and Vegetable Samosas (v)

#### Petite Cottage Pie Tartlet

*with whipped potatoes & broiled cherry tomatoes*

#### Tiny Taco Bites (gf)

*with garden fresh pico*

#### Tomato Soup Shots

*with mini rye & mozzarella grill cheese skewer*

#### Mini Grilled Bacon-Wrapped Shrimp Kabobs (gf)

#### Pulled Smoked Pork or Mini Texas Toasts

*with wild plum BBQ sauce*

#### Mini Open Faced Reuben Sandwiches

*on rye sourdough toast points*

#### Stuffed Crimini Mushrooms (gf)

*with shrimp & andouille*

### Dessert Bars

#### Brownie Bites

#### Lemon Tarts

## Long Day of Meetings? Strategically Wind Down

one hour service as priced

two drinks per person

### Pretzels, Peanuts and Beer

Includes Domestic & International Beers, Pretzels, Peanuts & Trail Mix

\$24 per person

### The Sombrero

Choice of Sangrias or Margaritas

Chips & Salsa

\$24 per person

### Wine and Cheese

House Red & White Wines

Selection of European & American Cheeses with Whole Wheat Crackers,  
Crusty House-Made Bread & Marinated Olives

\$24 per person

### Martini's Madness

Choice of 3 Martini Options (*Ketel One Vodka*)

Dirty, Cosmopolitan, Tropical, Watermelon, Appletini, Mintini

### Seafood Bites

Seared Ahi Tuna Loin (gf)

*on wasabi mashed potatoes & grilled brussel sprouts served on grilled watermelon radish*

Mini Grilled Bacon Wrapped Shrimp Kabobs (gf)

Sushi Grade Troll Caught Yellow Fin Tuna Tartar (gf)

*served in cucumber cup*

\$35 per person / \$150 per bartender / 1 bartender per 30 guests

### Sparkling Wine and Fish Tacos

MIONETTO "Valdobbiadene Superiore D.O.C.G." Prosecco, Veneto, Italy

Tiny Fish Taco Bites with Garden Fresh Pico

\$35 per person