



## SOCIAL PACKAGE MENUS

## Farm-To-Table Social Packages

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

**The Meal Package (MP) includes — \$125 (per person, per day)**

- Breakfast
- Lunch
- Dinner
- 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.

Our fresh Menus are rotational and include either the rotational “buffet” or a specially designed prix fix menu.

Chef may change menu selections based on seasonal farm selections and market availability.

- When In-House group count is 16 or more, rotational buffet meals apply (see attached)
- When In-House group count is 15 or less, the group will order from a specially designed prix fix menu

Package Meals allow for private dining at additional charge.

*NOTE: Meeting Package Pricing does NOT include Specialty Coffee Drinks (Latte's, 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.*

## Breakfast Buffet

### Egg Cups

*cheese, smoked bacon crumbles, green onions*

### Steel Cut Oatmeal

*dried fruit, brown sugar, nuts*

### Steamed Vegetables

### Sweet Potato Hash

### Jalapeño Chicken Sausage

### Applewood Smoked Bacon

### House-Made Granola

### Quinoa Breakfast Bowl

### Seasonal Sliced Fruit

### House-Made Buttermilk Pancakes

*maple syrup, butter*

## Dinner

### Chef's Palette

### Fresh Seasonal Composed Salad

*garden herb vinaigrette*

### Sourdough Crusted, Burgundy Marinated Pork Chop

*rosemary, sage, thyme*

### Coriander Dusted Shrimp

*Greek oregano, lemon zest*

### Portobello & Roasted Pepper Pastry Parcels

### Fennel Wild Rice Pilaf

*carrot, onion*

### Couscous-Stuffed Roasted Tomato

*basil pesto*

### Braised Purple Cabbage & Sweet Potatoes

### House-Baked Bread & Butter

### Chef's Choice of Seasonal Dessert

## Lunch

### Fresh Mex—Fajita Bar

### Seasonal Fresh Salad Bar

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

### Carrot & Jicama Salad

*ancho lime vinaigrette*

### Beef, Chicken & Portobello Fajitas

*sautéed peppers, onions*

### Chili-Cilantro Rice

### Borracho Beans

### Warm Corn & Flour Tortillas

*white cheddar cheese, shredded lettuce, diced tomatoes, sour cream, guacamole & salsa*

### Pecan Pralines

### Mini Tres Leches

## Breakfast Buffet

### Free-Range Scrambled Eggs

*cheddar cheese, salsa*

### Steel Cut Oatmeal

*dried fruit, brown sugar, nuts*

### Steamed Vegetables

### Sweet Potato Hash

### Jalapeño Chicken Sausage

### Applewood Smoked Bacon

### Bagels, Cream Cheese & Honey

### Quinoa Breakfast Bowl

### Seasonal Sliced Fruit

### Non-fat Greek Yogurt

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

### Migas

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

## Dinner

### *South by Southwest*

### Fresh Seasonal Composed Salad

*chili lemon vinaigrette*

### Chimichurri Rubbed Skirt Steak

### Black Drum

*roasted tomatillos, jalapeños, poblano peppers*

### Garbanzo Cake

*ancho chili's, cilantro, lime, green onions, pico de gallo*

### Warm Black Bean Salad

*fresh corn kernels, red peppers, poblano peppers &  
fresh cilantro*

### Cumin Dusted Green Beans

*roasted tomatoes*

### Cilantro Rice

### House-Baked Bread & Butter

### Chef's Choice of Seasonal Dessert

## Lunch

### *Al Dente—Pasta Bar*

### Seasonal Fresh Salad Bar

*mixed greens, seasonal vegetables, nuts & seeds, gourmet  
cheese & cold salads, tomato garlic vinaigrette*

### Bolognese Rigatoni

### Puttanesca (gf)

*garlic, tomatoes, green olives*

### Chicken Breast

*capers, white wine & lemon sauce*

### Creamy Polenta (gf)

*with garden fresh herbs*

### Sautéed Broccoli Florets

### Biscotti

### Cannolis

*filled with pastry cream & topped with chocolate shavings*

## Breakfast Buffet

Vegetarian Quiche

Steel Cut Oatmeal

*dried fruit, brown sugar, nuts*

Steamed Vegetables

Sweet Potato Hash

Jalapeño Chicken Sausage

Applewood Smoked Bacon

House-Made Granola

Quinoa Breakfast Bowl

Seasonal Sliced Fruit

Grand Marnier French Toast

*maple syrup, butter*

## Dinner

*Austin's Hana, Maui*

Fresh Seasonal Composed Salad

*citrus vinaigrette*

Miso Crusted Trout

*pineapple*

Shoyu Braised Boneless Short Ribs

*with Espagnole reduction*

Sesame & Panko Crusted Tofu Steaks

*lemon-shoyu-cilantro dressing*

Steamed Jasmine Rice

*lemongrass, scallions*

Five-Spice Whipped Sweet Potatoes

*fresh ginger*

Chef's Choice of Seasonal Stir-Fried Vegetables

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

## Lunch

*Smokin' Good—BBQ Bar*

Seasonal Fresh Salad Bar

*mixed greens, seasonal vegetables, nuts & seeds, gourmet cheese, cold salads, lemon honey vinaigrette*

House Smoked Turkey Breast

Marinated Grilled Portobello Mushroom

Pulled Pork

Slider Rolls

Ham Hock Pinto Beans

*garlic, molasses*

Creamy Coleslaw

Creamed Corn

Sautéed Broccoli Florets

Mini Pecan Pies

Mini Apple Tarts

## Breakfast Buffet

### Free-Range Scrambled Eggs

*cheddar cheese, salsa*

### Steel Cut Oatmeal

*dried fruit, brown sugar, nuts*

### Steamed Vegetables

### Sweet Potato Hash

### Jalapeño Chicken Sausage

### Applewood Smoked Bacon

### House-Made Granola

### Quinoa Breakfast Bowl

### Seasonal Sliced Fruit

### Non-fat Greek Yogurt

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

### Omelet Two Ways

*spinach & mushroom or ham & cheese*

## Dinner

### *Hill Country Comfort*

### Fresh Seasonal Composed Salad

*balsamic vinaigrette*

### Carved Beef Tenderloin

### Chicken Picatta

### Grilled Portobellos

*marinated in olive oil, garlic & basil*

### Roasted Rosemary Potatoes

### Grilled Seasonal Vegetables

### House-Baked Bread & Butter

### Chef's Choice of Seasonal Dessert

## Lunch

### *Salt and Sea—Mediterranean Bar*

### Seasonal Fresh Salad Bar

*mixed greens, seasonal vegetables, nuts & seeds, gourmet cheese, cold salads, peach basil vinaigrette*

### Mediterranean Chicken

*feta, tomatoes, olives*

### Chef's Fresh Catch

### Israeli Couscous

*capers, toasted almond slivers*

### Grilled Eggplant

### Seasonal Sautéed Vegetables

### Fresh Pita Bread

### Baklava

### Date Bars

## Breakfast Buffet

### Egg Cups

*cheese, smoked bacon crumbles & green onions*

### Steel Cut Oatmeal

*dried fruit, brown sugar, nuts*

### Steamed Vegetables

### Sweet Potato Hash

### Jalapeño Chicken Sausage

### Applewood Smoked Bacon

### House-Made Granola

### Quinoa Breakfast Bowl

### Seasonal Sliced Fruit

### Seasonal Fruit Crêpes

*cream cheese filling, seasonal berry compote topping*

## Dinner

### Texas Cookout

### Fresh Seasonal Composed Salad

*cilantro-lime vinaigrette*

### House-Smoked Sliced Brisket

### House-Smoked Sliced Turkey Breast

### Grilled Portobello Mushrooms

### Warm Potato Salad

*mustard, scallions*

### Green Beans

*pecans, red onions*

### Roasted Cauliflower

*brown butter*

### House-Baked Bread & Butter

### Chef's Choice of Seasonal Dessert

## Lunch

### Chef's Palate

### Seasonal Fresh Salad Bar

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

### Baked Potato Bar

*naked sweet potatoes & russets*

*toppings:*

*pulled BBQ turkey, chopped beef brisket, bacon bits, cheese, diced & steamed fresh garden vegetables, sour cream, butter, chives*

### Flourless Chocolate Chipotle Cake

### Lemon Bars

## Breakfast Buffet

**Free-Range Scrambled Eggs**

*cheddar cheese, salsa*

**Steel Cut Oatmeal**

*dried fruit, brown sugar, nuts*

**Steamed Vegetables**

**Sweet Potato Hash**

**Jalapeño Chicken Sausage**

**Applewood Smoked Bacon**

**Bagels, Cream Cheese & Honey**

**Quinoa Breakfast Bowl**

**Seasonal Sliced Fruit**

**Non-fat Greek Yogurt**

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

**House-Made Buttermilk Pancakes**

*maple syrup, butter*

## Dinner

*Primavera il Texas*

**Fresh Seasonal Composed Salad**

*balsamic vinaigrette*

**Red Wine-Braised Venison Osso Bucco**

**Grilled Chicken Breast**

*olive-sundried tomato tapenade*

**Eggplant Parmesan**

*slow roasted tomato-garlic puree*

**Oregano and Thyme Roasted Red Potatoes**

**Zucchini Gratin**

*parmesan, bread crumbs*

**Sautéed Kale**

*with toasted pecans*

**House-Baked Bread & Butter**

**Chef's Choice of Seasonal Dessert**

## Lunch

*Hearty Soup & Salad*

**Choice of Soup**

- 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*

**Steelhead Trout**

**Chicken Breast**

**Portobello Mushroom**

**House-Baked Sourdough Bread**

**Jalapeño, Bacon & Corn Scones**

**Flourless Chocolate Chipotle Cake**

**Lemon Bars**



## Breakfast Buffet

Free-Range Scrambled Eggs

*cheddar cheese, salsa*

Steel Cut Oatmeal

*dried fruit, brown sugar, nuts*

Steamed Vegetables

Sweet Potato Hash

Jalapeño Chicken Sausage

Applewood Smoked Bacon

House-Made Granola

Quinoa Breakfast Bowl

Seasonal Sliced Fruit

Non-fat Greek Yogurt

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

Baked Eggs Florentine

*spinach, tomatoes*

## Dinner

*Avant-Garden*

Fresh Seasonal Composed Salad

*cilantro-lime vinaigrette*

Rosemary Crusted Pork Loin

*pan juices*

Smoked Quail

*orange-clove-chili glaze*

Lentil Steaks

*mushroom jus, roasted tomatoes*

Creamy Polenta

*garden fresh herbs*

Oven-Roasted Broccoli Florets

Cannellini Bean Cassoulet

*carrots, onions, fennel, thyme*

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

## Lunch

*Stir Fry—Asian Bar*

Seasonal Fresh Salad Bar

*mixed greens, seasonal vegetables, nuts & seeds, gourmet cheese, cold salads, orange sesame vinaigrette*

Crispy Tofu

Organic Chicken Satay

*peanut sauce*

Ginger Glazed Beef

Miso Soup

*stir-fried vegetables, lemongrass, scallion rice*

Mango Chia Pudding with Coconut Milk

Chinese Butter Cookies

## Reception Replaces Dinner

Minimum 16 Guests

### Make Your Own

Choose one

#### Farm to Table Crudité (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

*local butter leaf lettuce & pan seared crimini mushrooms*

*served with Texas pecans, fresh cilantro & micro greens with chili lemon dressing & a 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 with cotija & avocados, carnita tamale bites*

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

#### Build Your Own Tacos

*pollo piblit 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 & a carrot & jicama slaw*

### Stations

Choose two

#### Antipasti

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

#### Crudité with Hummus

*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

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

## Stations *continued*

### Fresh Fruit Display

*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 (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 & cream cheese*

## Passed or Stationary Hors d' Oeuvres

*Choose three*

### Cold

#### Baked Tortilla Chips

*avocado guacamole & black bean puree*

#### Mini Portobello Goat Cheese Tart

#### Chilled Cucumber and Mint Gazpacho Shooters

#### Caprese Skewers

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

#### Corn and Alaskan Smoked Salmon Cake

#### Alaskan Smoked Salmon

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

#### Smoked Chicken

*on butter lettuce cups with jalapeño mustard*

#### White Asparagus Wrapped in Prosciutto de Parma

*with lemon dressing*

### Hot

#### Mushroom and White Cheddar Whole Wheat Quesadilla

#### House-Made Potato and Vegetable Samosas

#### Petite Cottage Pie Tartlet

*with whipped potatoes & broiled cherry tomatoes*

#### Masala Spiced Kale Dolmas

*with curried rice & dates wrapped in steamed kale leaves*

#### Tomato Soup Shots

*with mini rye & mozzarella grill cheese skewer*

#### Peanut and Chili Coated Chicken Satay

#### Pulled Smoked Pork or Mini Texas Toasts

*with wild plum BBQ sauce*

#### Mini Open Faced Reuben Sandwiches

*on rye sourdough toast points*

#### Handmade Meatballs

*with whiskey & mustard glaze*

#### Stuffed Crimini Mushrooms

*with shrimp & andouille*