

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