



Meeting Package Menus

farm-to-table meeting packages

At Travaasa, we serve in-season, fresh, organic, 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 a house-choice rotational “buffet” or an “à la carte” menu (based on occupancy during your program dates). Chef may change menu selections based on seasonal and market availability.

Package Meals allow for private dining at additional charge.

event technology package

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

- LCD Projector (25 person minimum required)
- Screen
- Projector cart
- Wired microphone
- Power Strip & Extension cord
- 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.

Continuous Beverage Break

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

AM Break

House-Made Sweet Scones
Fresh Whole Fruit
House-made Granola Bars

PM Break

Organic Maine Root Sodas
House-made Trail Mix & Dried Fruits
Fresh Whole Fruit
Assorted Pretzels, Terra Chips & Kettle Chips
Assorted Freshly Baked Cookies
Assorted Nut Butters

Breakfast Buffet

Free-Range Scrambled
eggs, cheddar cheese, salsa
Steel Cut Oatmeal
dried fruit, brown sugar, nuts
Steamed Vegetables
Sweet Potato Hash
Jalapeno Chicken Sausage
Applewood Smoked Bacon
House-made Granola
Quinoa Breakfast Bowl
Seasonal Fresh Fruit
Non-fat Greek Yogurt
seasonal berries, chia seeds, flax seeds, pecans
Home-made Buttermilk Pancakes
maple syrup, butter

Lunch

Fresh Mex Monday—Fajita Bar

Seasonal Fresh Salad Bar
assorted lettuces, seasonal vegetables, nuts & seeds, gourmet shredded cheeses, 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

Chef's Selection of Seasonal Desserts

Dinner

Chef's Palette

Fresh Seasonal Composed Salad
garden herb vinaigrette

Sourdough Crusted, Burgundy, Pasture 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

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Blueberry Muffins

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Hummus & Pita Chips

Breakfast Buffet

Free-Range Scrambled

eggs, cheddar cheese, salsa

Steel Cut Oatmeal

dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt

seasonal berries, chia seeds, flax seeds, pecans

Migas

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

Lunch

Al Dente Tuesday—Pasta Bar

Seasonal Fresh Salad Bar

*assorted lettuces, seasonal vegetables, nuts & seeds,
gourmet shredded cheeses & cold salads, tomato garlic
vinaigrette*

Bolognese Rigatoni

Puttanesca (gf)

garlic, tomatoes, green olives

Garden Herb Marinated All-Natural Chicken Breast

Creamy Polenta (gf)

Chef's Selection of Seasonal Desserts

Dinner

South by Southwest

Fresh Seasonal Composed Salad

chili lemon vinaigrette

Chimichurri Rubbed Skirt Steak

Black Drum

roasted tomatillos, jalapenos, poblano peppers

Garbanzo Cake

ancho chilis, cilantro, lime, green onions, pico de gallo

Warm Black Bean Salad

fresh corn kernels, red peppers, poblano peppers, cilantro

Cumin Dusted Green Beans

roasted tomatoes

Cilantro Rice

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Savory Scones

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Trio of Fresh Salsas

tortilla chips

Breakfast Buffet

Free-Range Scrambled

eggs, cheddar cheese, salsa

Steel Cut Oatmeal

dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt

seasonal berries, chia seeds, flax seeds, pecans

Grand Marnier French Toast

maple syrup, butter

Lunch

Smokin' Good Wednesday—BBQ Bar

Seasonal Fresh Salad Bar

assorted lettuces, seasonal vegetables, nuts & seeds, gourmet shredded cheeses, cold salads, lemon honey vinaigrette

House Smoked Turkey Breast

Marinated Grilled Portobello

Pulled Pork

Slider Rolls

Ham Hock Pinto Beans

garlic, molasses

House Coleslaw

Creamed Corn

Sautéed Broccoli Florets

Chef's Selection of Seasonal Desserts

Dinner

Austin's Hana, Maui

Fresh Seasonal Composed Salad

citrus vinaigrette

Miso Crusted Trout

pineapple

Shoyu Braised Boneless Short Ribs

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

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Zucchini Muffins

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Assorted Nut Butters

Breakfast Buffet

Free-Range Scrambled
eggs, cheddar cheese, salsa

Steel Cut Oatmeal
dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt
seasonal berries, chia seeds, flax seeds, pecans

Omelet Two Ways
spinach & mushroom or ham & cheese

Lunch

Salt and Sea Thursday—Mediterranean Bar

Seasonal Fresh Salad Bar

*assorted lettuces, seasonal vegetables, nuts & seeds,
gourmet shredded cheeses, cold salads, peach basil
vinaigrette*

Mediterranean Chicken

feta, tomatoes, olives

Chef's Fresh Catch of the Day

Israeli Couscous

capers, toasted almond slivers

Grilled Eggplant, Green Beans or Seasonal Vegetables

Chef's Selection of Seasonal Desserts

Dinner

Avant-Garden

Fresh Seasonal Composed Salad

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

Continuous Beverage Break

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

AM Break

House-made Sweet Scones
Fresh Whole Fruit
House-made Granola Bars

PM Break

Organic Maine Root Sodas
House-made Trail Mix & Dried Fruits
Fresh Whole Fruit
Assorted Pretzels, Terra Chips & Kettle Chips
Assorted Freshly Baked Cookies
Hummus & Pita Chips

Breakfast Buffet

Free-Range Scrambled
eggs, cheddar cheese, salsa
Steel Cut Oatmeal
dried fruit, brown sugar, nuts
Steamed Vegetables
Sweet Potato Hash
Jalapeno Chicken Sausage
Applewood Smoked Bacon
House-made Granola
Quinoa Breakfast Bowl
Seasonal Fresh Fruit
Non-fat Greek Yogurt
seasonal berries, chia seeds, flax seeds, pecans
Seasonal Fruit Crepes
cream cheese filling, seasonal berry compote topping

Lunch

Stir Fry Friday—Asian Bar

Seasonal Fresh Salad Bar
assorted lettuces, seasonal vegetables, nuts & seeds, gourmet shredded cheeses, cold salads, orange sesame vinaigrette
Crispy Tofu
Organic Chicken Satay
peanut sauce
Ginger Glazed Beef
Miso Soup
stir-fried vegetables, lemongrass, scallion rice
Chef's Selection of Seasonal Desserts

Dinner

Texas Cookout

Fresh Seasonal Composed Salad
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

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Banana Muffins

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Trio of Fresh Salsas

tortilla chips

Breakfast Buffet

Free-Range Scrambled

eggs, cheddar cheese, salsa

Steel Cut Oatmeal

dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt

seasonal berries, chia seeds, flax seeds, pecans

Home-made Buttermilk Pancakes

maple syrup, butter

Lunch

Hearty Soup & Salad

Soup Selection to Include:

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

Chef's Selection of Seasonal Desserts

Dinner

Primavera il Texas

Fresh Seasonal Composed Salad

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

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

Continuous Beverage Break

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

AM Break

House-made Cranberry Muffins
Fresh Whole Fruit
House-made Granola Bars

PM Break

Organic Maine Root Sodas
House-made Trail Mix & Dried Fruits
Fresh Whole Fruit
Assorted Pretzels, Terra Chips & Kettle Chips
Assorted Freshly Baked Cookies
Hummus and Pita Chips

Breakfast Buffet

Free-Range Scrambled
eggs, cheddar cheese, salsa
Steel Cut Oatmeal
dried fruit, brown sugar, nuts
Steamed Vegetables
Sweet Potato Hash
Jalapeno Chicken Sausage
Applewood Smoked Bacon
House-made Granola
Quinoa Breakfast Bowl
Seasonal Fresh Fruit
Non-fat Greek Yogurt
seasonal berries, chia seeds, flax seeds, pecans
Baked Eggs
spinach, tomatoes

Lunch

Chef's Palate

Choice of Chef's Soup

Seasonal Fresh Salad Bar

*assorted lettuces, seasonal vegetables, nuts & seeds,
gourmet shredded cheeses & cold salads, strawberry
balsamic vinaigrette*

Baked Potato Bar

*naked sweet potatoes & russets, bacon bits, shredded
cheeses, diced & steamed fresh garden vegetables, sour
cream, butter, chives*

Chef's Choice of Protein Topping

Chef's Selection of Seasonal Desserts

Dinner

Hill Country Comfort

Fresh Seasonal Composed Salad

Carved Beef Tenderloin

Chicken Picatta

Seared Olive Oil & Garlic Portobellos

Roasted Rosemary Potatoes

Grilled Vegetables

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

working breakfast options

Hot Breakfast

Choose one

Assorted Breakfast Tacos (2) per person
shredded cheese, salsa

Choice of: egg with bacon OR potato

Choice of: egg & jalapeño chicken sausage or egg & south texas antelope chorizo

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 vegetable, cheese and/or spinach, onion & bacon

working lunch options

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

house-baked sourdough & jalapeño-bacon-corn scones

chili with salsa (v)

corn chowder (v)

tomato basil soup (v)

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 bar desserts.

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

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

Accompaniments

Yogurt

with seasonal berries

Seasonal Fresh Fruit

Steel Cut Oatmeal

with brown sugar & dried fruit

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 bar desserts.

Fresh Catch Wrap

crisp slaw, pico de gallo, chipotle mayo

Organic Grilled Chicken

seasonal baby greens, honey mustard dressing

Grilled Portobello Fajita Wrap

slaw, pico de gallo, poblanos, caramelized onions

De-constructed Soup Bar

Assemble your own soup with freshly prepared ingredients & various broths.

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.

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

make your own

choose one

Farm to Table Crudit  (based on seasonality)

Assorted vegetables including crisp green beans, grape tomatoes, summer squash, baby carrots, and red peppers
served with: spiced pecans, fresh melon slices, rosemary cream cheese spread, fresh berry compote, round rock honey cream cheese spread and slice home-made sourdough

Farm to Table Lettuce Tacos

Local butter leaf lettuce, pan seared crimini mushrooms
served with: texas pecans, fresh cilantro and micro greens, chili lemon dressing
jicama and carrot slaw

add chicken: \$6pp | add shrimp: \$8pp | add vegetarian tuna salad: \$5pp

Build Your Own Sliders

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

Texas Tapas

Organic chicken and cilantro empanadas, mini chorizo chalupas with cotija and avocados, carnita tamale bites
served with: lime sour cream, fresh pico, lime wedges, fresh cilantro, crumbled cojita and carrot jicama slaw

Build Your Own Tacos

Pollito pibli chicken breast slowly cooked in achiote, tequila, orange juice and peppers, al pastor pork shoulder seared then braised in caldo, with guajillo, ancho, chipotle and pineapple-sliced chimichurri rubbed skirt steak
served with: tomatillo salsa, salsa roja, lime sour cream, fresh pico, lime wedges, cilantro, crumbled cojita & carrot jicama slaw

stations

choose two

Anti-Pasti

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

Crudit  with Hummus

A colorful array of crisp seasonal vegetables and house-made hummus & cream cheese dip

Domestic & International Cheese Board

A selection of European and American cheeses
served with whole wheat crackers, crusty house-made bread and marinated olives

Crostini Platter

Grilled marinated vegetable bruschetta, beef carpaccio, sundried tomato, goat cheese and capicola

sample breakfast à la carte

Entrée

Please select one

Huevo Rancheros 2.0

sweet potato hash (gf)

Omelette

choice of: ham, mushroom, bell pepper,

spinach, onion, swiss, cheddar. (gf)

Eggs Your Way

two farm eggs any style, sweet potato hash, bacon (gf)

Polenta French Toast

Buttermilk Pancakes

Add-On Sides

Please select up to two

Sweet Potato Hash (gf)

Richardson's Farm Jalapeno Chicken Sausage

Pork Bacon (gf)

Yogurt & Granola (gf)

Toasted Nine Grain Bread

Fresh Baked Scone

Texas Ruby Red Grapefruit Half (gf)

Beverage Accompaniments

Selection of Tazo Hot Teas

Fair Trade Roasted Coffee & Decaffeinated Coffee

Hibiscus Mint or Iced Tea

package breakfast buffet

Buffet Offerings

Fresh Baked Goods

various array of baked goods, fresh from the oven

Hot Offerings

Free-Range Scrambled Eggs

cheddar cheese, salsa

Steel Cut Oats

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Smoked Bacon

Cold Offerings

Housemade Granola

Quinoa Breakfast Bowl (gf)

Seasonal Fresh Fruit, Texas Grapefruit

Nonfat Greek Yogurt

Chia Seeds, Flax Seeds, Pecans

Featured Items

One savory & one sweet offered on a rotational basis

Savory:

Migas

scrambled eggs, onions, corn tortillas strips, cheese

Omelets Two Ways (gf)

spinach & mushroom or ham & cheese

Baked Eggs (gf)

spinach, tomatoes

Sweet:

Buttermilk Pancakes

Grand Marnier French Toast

Sweet Potato Crepes

* All Breakfast Buffets will be accompanied with fresh squeezed Orange Juice, Fair Trade Coffee & Tazo Hot Tea

**Package Breakfast Buffet can be served at your meeting room or private space for an additional \$5 per person

sample lunch à la carte

Lunch Entrées

Select one, served with salad or soup du jour

Fresh Catch Wrap – 12

crisp slaw, pico de gallo, chipotle mayo

Steak Sandwich on Ciabatta – 12

crimini mushrooms, swiss cheese

Fava Bean Falafel – 12

open-faced, greek yogurt tzatziki

Root Vegetable Trio – 12

parsnip cake, beet cake, sweet potato cake (gf)

Sweet Endings

Assorted Ganache Brownies, Ginger Lemon

Bars & Raspberry Streusel Bars

served family style at your table or meeting room

Beverage Accompaniments

Selection of Tazo Hot Teas

Fair Trade Roasted Coffee & Decaffeinated Coffee

Hibiscus Mint or Iced Tea

package lunch buffet

Featured Rotational Lunch Bar

Rotated daily Monday-Friday & served with daily offerings including:

Seasonal Fresh Salad Bar

assorted lettuces, house-made dressings, seasonal vegetables, nuts & seeds, gourmet shredded cheeses & cold salads

Featured Rotational Items*

rotating options including fajita bar, pasta bar, bbq station, Italian family style, & taco bar

Chef's Selection of Seasonal Desserts

Fresh Mex Monday

(Fajita Bar)

Carrot & Jicama salad

ancho lime vinaigrette

Beef, Chicken & Portobello Fajitas

sautéed peppers & onions

Chili-Cilantro Rice & Borracho Beans

Accompaniments

warm corn & flour tortillas, white cheddar cheese & shredded lettuce, diced tomatoes, sour cream, guacamole & salsa

Al Dente Tuesday

(Pasta Bar)

Bolognese Rigatoni

Puttanesca (gf)

garlic, tomatoes, green olives

Garden Herb Marinated All-

Natural Chicken Breast

Accompaniments

creamy polenta (gf)

Smokin' Good Wednesday

(BBQ Bar)

House Smoked Turkey Breast

Marinated Grilled Portobello

Pulled Pork

slider rolls

Ham Hock Pinto Beans

garlic, molasses

Accompaniments

house coleslaw, creamed corn, sautéed broccoli florets

Salt & Sea Thursday

(Mediterranean Bar)

Mediterranean Chicken

feta, tomatoes, olives

Fresh Catch

Orzo or Couscous

Accompaniments

grilled eggplant, green beans or other

vegetables

Asian Flare Friday

(Asian Bar)

Crispy Tofu

Organic Chicken Satay

Peanut Sauce

Ginger Glazed Beef

Accompaniments

miso soup, stir-fried vegetables, lemongrass & scallion Rice

Package Lunch Buffets can be served at your meeting room or private space for an additional \$7 per person.

sample dinner à la carte

The Beginning

Travaasa Seasonal Salad

lightly dressed selection of “at peak” ingredients on artisan greens (gf)

Caesar Salad

farm greens, sourdough crouton, pecorino romano, eggless caesar dressing, cherry tomatoes

Grilled Green Tomato Caprese

johnson’s backyard garden green tomatoes, fresh mozzarella, house made pomodoro, fresh basil

Quail Breast & Sea Scallop “Slider”

broken arrow quail breast, seared sea scallop, blueberry balsamic reduction (gf)

The Middle

South Texas Antelope Scaloppini

broken arrow farms south texas antelope, roasted acorn squash, goat cheese, caramelized onions, fresh basil, candied pecans, sautéed farm greens, balsamic reduction (gf)

Belly Wrapped Loin

house-cured richardson’s pork belly, richardson’s pork tender loin, roasted root vegetables, pomegranate molasses, farm greens (gf)

Orange-Achiote Chicken

dewberry farms boneless half chicken, polenta, grilled green beans, orange-achiote reduction (gf)

Miso Hamachi

miso-crusted hamachi, roasted maitake mushrooms, napa slaw, tamari ginger sauce (gf)

Vegan Spinach & Mushroom Cannelloni

travaasa farm zucchini, roasted eggplant purée, crimini mushrooms, oak hill farms spinach, grape tomatoes, pomodoro (gf)

Mushroom Risotto

portabella mushroom duxelle, maitake mushrooms, arborio rice, parmesan, (gf)

The End

Pound Cake

fresh blackberries, almond paste

Blueberry Muffin Bread Pudding

crème anglaise

Chocolate Date Pie (v, gf)

Package menus are served in Jean’s Kitchen on a non-exclusive basis. Please ask your event manager if you require private or working menus. Package menus are served on a rotational basis and service style is determined based on the total group occupancy of hotel.

package dinner buffets

Rotated on a Daily Basis

Austin's Hana, Maui

Fresh Seasonal Composed Salad
 Miso Crusted Trout
 Pineapple & Shoyu Braised
 Boneless Short Ribs
 Sesame & Panko Crusted Tofu Steaks
lemon-shoyu-cilantro dressing
 Steamed Jasmine Rice
lemon grass, scallions
 Five-Spice Whipped Sweet Potatoes
fresh ginger
 Chef's Choice of Seasonal
 Stir-Fried Vegetables

South By Southwest

Fresh Seasonal Composed Salad
 Chimichurri Rubbed Skirt Steak
 Black Drum
roasted tomatillos, jalapenos, poblano peppers
 Garbanzo Cake
ancho chilis, 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

Avant-Garden

Fresh Seasonal Composed Salad
 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
 Cannelini Bean Cassoulet
carrots, onions, fennel, thyme
 House-Baked Bread with Local
 Texas Olive Oil & Vinegar

Primavera il Texas

Fresh Seasonal Composed Salad
 Red Wine-Braised
 Venison Osso Bucco
 Grilled Chicken Breast
olive-sundried tomato tapenade
 Eggplant Parmesan
slow roasted tomato-garlic puree
 Oregano & Thyme Roasted
 Red Potatoes
 Zucchini Gratin
parmesan, bread crumbs
 Sautéed Kale
 House-Baked Bread with Local
 Texas Olive Oil & Vinegar

Chef's Palette

Fresh Seasonal Composed Salad
 Sourdough Crusted Burgundy
 Pasture Pork Chop
rosemary, sage, thyme
 Coriander Dusted Shrimp
greek oregano, lemon zest
 Portobello & Roasted Pepper
 Pastry Parcels
 Fennel Wild Rice Pilaf
carrot, onion
 Cous Cous-Stuffed Roasted Tomato
basil pesto
 Braised Purple Cabbage
 & Sweet Potatoes
 House-Baked Bread & Butter

Texas Cookout

Fresh Seasonal Composed Salad
 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

Hill Country Comfort

Fresh Seasonal Composed Salad
 Carved Beef Tenderloin
 Chicken Picatta
 Seared Olive Oil & Garlic Portobellos
 Roasted Rosemary Potatoes
 Grilled Vegetables
 House-Baked Bread & Butter

**Package Dinner Buffets can be served at your meeting room or private space for an additional \$10.00 per person.