



MEAL PACKAGE MENUS

Farm-To-Table Meal 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: Meal 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 pibbi 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