



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 the 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 an additional charge.

NOTE: Meal 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 an individual account.

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) (gf) (v)

black quinoa & hemp seed burger served 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)

mustard, 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 (gf) Tortillas

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

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)

Breakfast Buffet

Farm Fresh Scrambled Eggs (gf)

cheddar cheese, salsa

Steel Cut Oatmeal (gf) (v)

with 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

with 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 (gf) 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)

Breakfast Buffet

Farm Fresh Egg Cups

cheese, smoked bacon crumbles, green onions

Steel Cut Oatmeal (gf) (v)

with 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)

with 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)

with 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, Pecans & Marsala Raisins (gf) (v)

Brussels Sprouts

with parmigiano, gremolata & lemon

Baked Garlic Sourdough Bread and Butter

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

Breakfast Buffet

Vegetarian Frittata (gf) (v)
Steel Cut Oatmeal (gf) (v)
with 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
with maple syrup, butter

Lunch

Taste of Latin America

Seasonal Fresh Salad Bar (gf)
*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)
Sautéed 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 (gf on request)

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 (gf)

*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 & 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 Tomatoes

with basil pesto & pine nuts

House-Baked Bread & Butter

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

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)

*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 & 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

Accompaniments: Pickles & Onions

Warm Potato Salad (gf)

with mustard & scallions

Creamed Corn

House-Made Coleslaw

House-Baked Bread & Butter

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

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 (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

Crudité 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

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

Stations *continued*

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 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 (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

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

White 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