



MEETING PACKAGE MENUS

Farm-To-Table Meeting Packages

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

Package Meals allow for private dining at additional charge.

Audio Visual Package

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

- LCD Projector
- Screen
- Projector Cart
- 54” Screen TV
- Power Strip & Extension cord
- Wired microphone
- 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.

NOTE: Meeting 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 the individual account.

Continuous Beverage

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

AM Break

Toasted Coconut and Almond Butter Bars
Fresh Whole Fruit (gf) (v)
Individual Greek Yogurts

PM Break

Natural Cane Sugar Sodas
Topo Chico Mineral Water
House-Made Trail Mix & Dried Fruit (gf) (v)
Fresh Whole Fruit (gf) (v)
Assorted Bagged Chips
Brownie Bites
Black Bean “Hummus” with Crudité (gf) (v)
& Fresh Baked Pita Chips

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) (v) (gf)
black quinoa & hemp seed burger 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)
with mustard and 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 Tortillas (gf)
Chef’s Choice of Seasonal Dessert (gf on request)

Continuous Beverage

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

AM Break

Fresh Whole Fruit (gf) (v)
2 oz bags of Trail Mix (gf) (v)
Baked Croissants with Jam

PM Break

Natural Cane Sugar Sodas
Topo Chico Mineral Water
2 oz bags of House-Made Dried Fruits (gf) (v)
Fresh Whole Fruit (gf) (v)
Spinach Dip (gf) & Bagel Chips
Fresh Baked Churros with Cinnamon Sugar
Assorted Individually Bagged Popcorns (gf)

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)

Continuous Beverage

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Organic Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-Made Granola Bars

Fresh Whole Fruit (gf) (v)

Individual Greek Yogurts

PM Break

Natural Cane Sugar Sodas

Topo Chico Mineral Water

Dried Fruits (gf) (v)

Fresh Whole Fruit (gf) (v)

Assorted Pretzels, Terra Chips & Kettle Chips

Chai Spiced Candied Nuts (gf) (v)

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)

House-Made Buttermilk Pancakes
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 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)

Continuous Beverage

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Organic Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

Toasted Coconut and Almond Butter Bars

Fresh Whole Fruit (gf) (v)

Chef's Choice of Bakery Item

PM Break

Natural Cane Sugar Sodas

Topo Chico Mineral Water

House-Made Trail Mix

Fresh Whole Fruit (gf) (v)

Tamari Glazed Almonds with Fried Capers (gf) (v)

Assorted Freshly Baked Cookies

Warm Queso Blanco served with Tortilla Chips (gf)

Breakfast Buffet

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 (gf)

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)

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 (gf) (v)

with pecans & marsala raisins

Brussels Sprouts

with parmigiano, gremolata & lemon

Baked Garlic Sourdough Bread and Butter

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

Continuous Beverage

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

AM Break

House-Made Granola Bars
Fresh Whole Fruit (gf) (v)
2 oz packages of Nuts

PM Break

Natural Cane Sugar Sodas
Topo Chico Mineral Water
2 oz packages of House-Made Trail Mix (gf) (v)
Fresh Whole Fruit (gf) (v)
Trio of Fresh Salsas with Tortilla Chips (gf)

Breakfast Buffet

Vegetarian Frittata (gf) (v)
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)
Grand Marnier French Toast
maple syrup, butter

Lunch

Taste of Latin America

Seasonal Fresh Salad Bar
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)

Sauteed 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 (on request)

Continuous Beverage

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

AM Break

Blueberry Muffins
Fresh Whole Fruit (gf) (v)
House-Made Granola Bars (gf)

PM Break

Natural Cane Sugar Sodas
Topo Chico Mineral Water
House-Made Trail Mix & Dried Fruits (gf) (v)
Fresh Whole Fruit (gf) (v)
Assorted Pretzels, Terra Chips & Kettle Chips
Assorted Freshly Baked Cookies
Crudité with Hummus (gf) (v) and Pita Chips

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
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 and 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
with tomato basil pesto & pine nuts
House-Baked Bread & Butter
Chef's Choice of Seasonal Desserts (gf on request)

Continuous Beverage

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

AM Break

Baked Croissants with Jam
Fresh Whole Fruit (gf) (v)
Individual Greek Yogurts (gf)

PM Break

Natural Cane Sugar Sodas
Topo Chico Mineral Water
House-Made Dried Fruits (gf) (v)
Fresh Whole Fruit (gf) (v)
Veggie Pinwheels (v)
Assorted Freshly Baked Cookies

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) (v)
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 and 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 (gf)
Accompaniments: Pickles & Onions
Warm Potato Salad (gf)
with mustard & scallions
Creamed Corn (gf)
House-Made Coleslaw
House-Baked Bread & Butter
Chef's Choice of Seasonal Desserts (gf on request)

Working Breakfast Options

Hot Breakfast – Choose one

Assorted Breakfast Tacos (2) per person

Choice of two

- egg with potato
- egg with bacon
- egg with jalapeño chicken sausage
- egg with south Texas antelope chorizo

Austin Breakfast Sandwich

egg, bacon, cheese, chipotle mayo, house-made ciabatta

Smoked Salmon BLT on Bagel

Farm Fresh Egg Cups (2) per person

cheese, smoked bacon crumbles, green onions

Individual Quiches

farm vegetable, cheese and/or spinach, onion & bacon

Working Lunch Options

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 dessert bars.

Fresh Catch Wrap

crisp slaw, pico de gallo, chipotle mayo

Organic Grilled Chicken

seasonal baby greens, honey mustard dressing

Grilled Portobello Fajita Wrap

crisp slaw, pico de gallo, poblanos, caramelized onions

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 dessert bars.

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 (v)

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

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

Accompaniments

Yogurt (gf)

with seasonal berries

Seasonal Fresh Fruit (gf) (v)

Steel Cut Oatmeal (gf) (v)

with brown sugar & dried fruit

Hearty Soup & Salad

Requires 10+ guests

Not available in Spur, Chef's Table or Parlor

Choice of Soup

served with jalapeño-bacon-corn scones

- chili with salsa (gf)

- corn chowder (gf)

- tomato basil soup (gf)

Fresh Seasonal Composed Salad (gf)

served with house-made balsamic vinaigrette

Protein Selections for Salad

choice of two

- steelhead trout (gf)

- chicken breast (gf)

- portobello mushroom (gf)

House-Made Dessert Bars (gf on request)

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.

CMP Reception Replaces CMP Dinner

Minimum 20 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 *cont'd*

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 served 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 (gf) (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 (gf)

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

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

Long Day of Meetings? Strategically Wind Down

one hour service as priced

two drinks per person

Pretzels, Peanuts and Beer

Includes Domestic & International Beers, Pretzels, Peanuts & Trail Mix

\$24 per person

The Sombrero

Choice of Sangrias or Margaritas

Chips & Salsa

\$24 per person

Wine and Cheese

House Red & White Wines

Selection of European & American Cheeses with Whole Wheat Crackers,
Crusty House-Made Bread & Marinated Olives

\$24 per person

Martini's Madness

Choice of 3 Martini Options (*Ketel One Vodka*)

Dirty, Cosmopolitan, Tropical, Watermelon, Appletini, Mintini

Seafood Bites

Seared Ahi Tuna Loin (gf)

on wasabi mashed potatoes & grilled brussel sprouts served on grilled watermelon radish

Mini Grilled Bacon Wrapped Shrimp Kabobs (gf)

Sushi Grade Troll Caught Yellow Fin Tuna Tartar (gf)

served in cucumber cup

\$35 per person / \$150 per bartender / 1 bartender per 30 guests

Sparkling Wine and Fish Tacos

MIONETTO "Valdobbiadene Superiore D.O.C.G." Prosecco, Veneto, Italy

Tiny Fish Taco Bites with Garden Fresh Pico

\$35 per person