



BANQUET & EVENT MENUS

## BREAKFAST

### PLATED BREAKFAST | PER PERSON

*All plated meals are served with choice of toasted white or wheat bread, assorted juices, regular and decaffeinated coffee and assorted hot teas*

#### BANANAS FOSTER FRENCH TOAST | 22

Brioche French Toast, Caramelized Bananas, Nutella, Warm Maple Syrup, Seasonal Fruit

#### TEXAS EGGS SCRAMBLED WITH CHIVES | 25

Choice of Applewood Smoked Bacon, Chicken Apple Sausage or Grilled Ham, Tomato Confit, Asparagus, Breakfast Potatoes, House-Made Ketchup

#### HAM & GRUYERE QUICHE | 25

Applewood Smoked Ham, Gruyere Cheese, Caramelized Onion, Sun Dried Tomato Pesto, Seasonal Fruit

#### GARDEN FRITTATA | 25

Egg Whites, Feta Cheese, Spinach, Mushroom, Onion, Tomato, Pesto, Seasonal Fruit

#### MIGAS | 30

Scrambled Eggs, Tri-Colored Tortilla Chips, Applewood Smoked Bacon, Organic Refried Beans, Warm Flour or Corn Tortillas

#### EGGS BENEDICT | 32

Two Toasted English Muffins Topped with Canadian Bacon, Poached Eggs, Hollandaise Sauce with Grilled Asparagus, Roasted Potatoes

### BREAKFAST BUFFETS | PER PERSON

*25 Guest (min) • Two Hour Service*

*All Breakfast Buffets are served with assorted juices, regular and decaffeinated coffee, and assorted hot teas.*

#### LRS CONTINENTAL BREAKFAST | 25

Seasonal Sliced Fruit, Melon, and Berries, Muffins, Danish, and Croissants, Assorted Bagels, Cream Cheese

#### AUSTIN TACO BAR BREAKFAST | 30

Seasonal Sliced Fruit, Melon, and Berries, Scrambled Farm Fresh Eggs, Migas, Applewood Smoked Bacon, Elgin Sausage, Roasted Potatoes, Pepper Jack and Cheddar Cheese, House-Made Salsas, Warm Flour and Corn Tortillas

#### DELUXE CONTINENTAL BREAKFAST | 34

Seasonal Sliced Fruit, Melon and Berries, Individual Greek Yogurts with Organic Granola, Muffins, Danish, and Croissants, Assorted Bagels and Cream Cheese, Smoked Salmon, Sliced Tomatoes, Capers, Lemon Slices

#### COURTYARD BREAKFAST | 38

Seasonal Sliced Fruit and Berries, Muffins, Danishes, and Croissants, Scrambled Farm Fresh Eggs with Chives, Brioche French Toast, Caramelized Bananas, Warm Maple Syrup, Breakfast Potatoes with Roasted Peppers and Onions, Applewood Smoked Bacon, Assorted Greek Yogurts with Granola, Oatmeal, Cereals with Milk

#### FRESH START BUFFET | 45

Seasonal Sliced Fruit and Berries, Muffins, Danish, and Croissants, Assorted Bagels and Cream Cheese, Warm Steel Cut Oatmeal with Raisins, Brown Sugar and Milk, Egg White Frittata with Feta, Pesto, and Locally Sourced Vegetables, Chicken Apple Sausage, Cottage Cheese with Sliced Tomatoes and Arugula, Antioxidant Smoothies

### ENHANCEMENTS | priced per person

*Available only as an addition to a Plated Breakfast or Breakfast Buffet.*

Scrambled Eggs with Chives | 7

Applewood Smoked Bacon or Chicken Apple Sausage | 8

Ham & Gruyere Sandwiches | 7

Breakfast Tacos | 9

*Choice of: bacon, sausage, or potato*

Vegetarian Breakfast Burritos | 9

*scrambled eggs, cheddar cheese, roasted potatoes, pico de gallo*

Omelet Stations | 18

Griddled Pancake Station | 8

*\*all stations require \$150 Chef attendant fee | per 2 hours*



BREAKFAST

HILL COUNTRY BRUNCH BUFFET |  
per person

25 Guest (min) • Two Hour Service

- Assorted Citrus and Fruit Juices, Royal Cup Coffee and Decaffeinated Coffee and an Assortment of Teas
- Seasonal Sliced Fruit, Melon and Berries
- Assorted Bagels and Cream Cheese
- Charcuterie Display
- Smoked Salmon, Cream Cheese, Sliced Tomatoes, Capers, Lemon Slices
- Muffins, Danish, and Croissants

SALADS

- Baby Gem Lettuce, Grilled Chicken, Toasted Almonds, California Citrus, Basil Vinaigrette
- Sliced Heirloom Tomatoes, Burrata Cheese, Quinoa, Kale, White Balsamic Vinaigrette

ENTRÉE SELECTIONS

- Traditional Eggs Benedict
- Cheese Blintz, Warm Crepe Filled with Mascarpone, Berry Ragout
- Scrambled Farm Fresh Eggs with Chive Crème Fraiche
- Vegetarian Quiche with Oven Roasted Tomatoes and Feta Cheese
- House Smoked Sliced Brisket
- Crispy Fried Chicken and Waffles, Maple Syrup
- Brioche French Toast, Caramelized Bananas, and Nutella



SIDES

- Roasted Potatoes with Sautéed Onions and Peppers
- Applewood Smoked Bacon, Pork Breakfast Sausage, Chicken Apple Sausage
- Greek Yogurt with Granola

DESSERT

Assorted Mini Cupcakes, Warm Cookies and Brownies

*\$50 per person for 2 Entrees and 2 Sides*

*\$65 per person for 3 Entrees and 3 Sides*

BRUNCH ENHANCEMENTS

CHILLED SEAFOOD ON ICE | 41 per person

Display of Fresh Oysters, Jumbo Shrimp, Crab Claws, Lemons, Cocktail and Louis Sauce, Mignonette Lobster | *Additional 7 per person*

\*OMELET STATION | 18 per person

Eggs, Egg Whites, Ham, Bacon, Chorizo, Bell Peppers, Mushrooms, Onions, Spinach, Diced Tomatoes, Asparagus, Shredded Cheddar Cheese, Queso Fresco Cheese, Fresh Salsa

*25 guest minimum*

\*CARVING STATION

- Prime Rib of Beef with Au Jus and Creamy Horseradish  
*500 per order | serves 30 guests*
- Whole Side of Roasted Sea Bass with Yuzu Slaw, Lemongrass Beurre Blanc  
*500 per order | serves 30 guests*

*\*Action stations require a chef attendant at \$150 for 2 hours / per 50 guests*

## BREAKS



## SPECIALTY BREAKS

*25 Guest (min)*

*All Breaks are based on 60 minutes of continuous service.*

## CRISPS AND DIPS | 20

Pimento and Cheese Dip, French Onion Dip, Artichoke Dip, Plantain Chips, Taro Root Chips, House-Made Potato Chips

## SEVENTH INNING STRETCH | 20

Jumbo Soft Pretzels with Sweet Grain Mustard Sauce, Chocolate Drizzled Caramel Corn, Mixed Nuts, Crudité Platter, Hummus and Ranch Dressing

## NOSH AND NIBBLE | 22

Trio of Farmstead Cheese, Assorted Fresh and Dried Fruits, Artisanal Breads and Crackers

## AT THE MOVIES | 25

Buttered Popcorn, Jelly Belly Jelly Beans, Assorted Mini Chocolate Bars, Bottled Maine Root Soft Drinks

## CHOCOHOLIC | 25

Miniature Chocolate Chip and Oatmeal Raisin Cookies, Fudge Brownies, Chocolate Dipped Coconut Macaroons, Assorted Mini Candies, Chocolate-Covered Strawberries

## ENERGY BREAK | 25

Build your own Trail Mix, Assorted Energy Bars, Whole Fresh Fruit Display

## SUNDAE HEAVEN | 25

Chocolate, Vanilla and Strawberry Ice Cream, and Seasonal Berries, Caramelized Bananas, Toasted Hill Country Pecans, Chocolate and Caramel Sauces, Fresh Whipped Cream

## SOUTH OF THE BORDER | 28

Churros with Chocolate and Dulce de Leche, Mexican Cookies, Tri-Color Tortilla Chips with Salsa and Fresh Guacamole, Chili Con Queso, Taquitos with Arbol Chili Roasted Salsa

## SMOOTHIE BAR | 25

*Two, made to order smoothies.*

Choose two ingredients per smoothie: peach, strawberry, blueberry, kale, spinach, ginger, avocado, and protein powder

## BREAKS

## À LA CARTE

## MORNING MUNCHIES | by the dozen

- Assortment of Whole Fruit | 36
- Assorted Greek Yogurts | 36
- Freshly Baked Scones | 48
- Muffins, Danish, and Croissants | 36
- Bagels with Cream Cheese | 36

## AFTERNOON DELIGHTS | by the dozen

- Warm Cookies | 40
- Fresh Baked Brownies and Blondies | 40
- Bagged Mix of Cashews, Almonds, and Pecans | 108
- Individual Trail Mix Bags | 108
- Crudité Cup (choice of hummus or ranch) | 132
- Tri-Color Tortilla Chips with Guacamole and Salsa | 132
- Jumbo Hot Pretzels with Sweet Grain Mustard | 48
- Kettle Chips | 48
- Miniature Ice Cream Cups | 60
- Chocolate Candy Bars | 60
- Assortment of Granola Bars | 72
- Assorted Energy Bars | 84

## BEVERAGES

Citrus Juice	45 per gallon
Lemonade or Iced Tea with Lemon, Mint	60 per gallon
Coffee, Decaffeinated Coffee and Assortment of Hot Teas	80 per gallon
Milk: Whole, 2%, Nonfat, Soy, and Almond	66 per gallon
Agua Fresca (Market Special)	60 per gallon
Pre-bottled Smoothies	7.00 each
Diet and Regular Soft Drinks	4.50 each
Bottled Water	5.00 each
Topo Chico and Pellegrino	6.00 each
Teas (Bottled)	6.00 each
Red Bull (Regular and Sugar Free)	7.00 each
Fruit Juices	6.00 each



## LUNCHES

### BOXED LUNCHES | 34 per person

*Includes a piece of whole fruit, bag of chips and one soft drink or bottled water*

### SALADS | select one

- White Cabbage Slaw, Creamy Apple Cider Vinaigrette
- Greek Salad with Tomatoes, Feta and Red Onion, Olive Oil, Lemon
- Heirloom Cherry Tomatoes, Fresh Basil, Baby Mozzarella
- White Rose Potato Salad, Scallions, Cucumber, Capers, Olive Oil, White Balsamic Vinegar
- Orzo Salad with Herbs, Feta, Kalamata Olives, Artichokes, White Balsamic Vinaigrette

### SANDWICHES | select one

- Smoked Turkey, Brie and Dijon Aioli on Rustic Bread
- Roast Beef Sirloin and Horseradish Mayonnaise, Butter Lettuce on Artisan Roll
- Shaved Ham, Mortadella, Soppressata, Provolone and Pesto on Ciabatta
- Whole Wheat Wrap with Grilled Chicken, Butter Lettuce, Cheddar, Avocado, Tomato
- Mediterranean Vegetable Wrap with Spiced Hummus, Avocado, Organic Sprouts

### DESSERT | select one

- Chocolate Chip Cookie
- Double Fudge Brownie



## LUNCHES

## PLATED LUNCH | 34 per person

*Includes freshly baked rolls and butter, iced tea and coffee service. Entrée price includes choice of first course and dessert.*

## FIRST COURSE | select one soup or salad

## SOUP

- Puree of English Pea, Crème Fraiche and Lemon Oil
- Tomato Bisque, Basil Oil – OR – Tomato Gazpacho, Basil Oil
- Butternut Squash, Fried Sage
- Porcini Mushroom Bisque, Truffle Whipped Cream
- Chicken Noodle with Ginger and Cilantro

## SALAD

- Arugula, Wedges of Heirloom Tomato, Burrata Cheese, Cucumber Ribbons, Kalamata Olive Powder, Balsamic Vinaigrette
- Classic Caesar with Hearts of Romaine, Focaccia Croutons, Freshly Shaved Parmigiano-Reggiano, Classic Caesar Dressing
- Arugula, Roasted Beets and Watermelon, Drake Farms Goat Cheese, Radish, White Balsamic Vinaigrette
- Butter Lettuce, Watercress, Shaved Marcona Almonds, Citrus Segments, Radish, Hubolt Fog Cheese, Basil Vinaigrette
- Wedges of Iceberg, Vine Ripened Tomato, Bermuda Onion, Applewood Smoked Bacon, Maytag Blue Cheese, Blue Cheese Vinaigrette



## ENTRÉE OPTIONS | select one

## LAND

- Oven Roasted Breast of Free Range Chicken, Stuffed with Boursin Cheese and Wrapped in Crispy Prosciutto, Sautéed Farro with Tomatoes, Capers and Herbs, Herb Chicken Jus  
*36 per person*
- Grilled Wagyu Flat Iron Steak with Olive Oil Crushed Fingerling Potatoes, Farmer's Market Seasonal Vegetables, Crispy Shallots, Chimichurri Sauce  
*54 per person*

## SEA

- Seared Halibut with Meyer Lemon Bulgur Wheat, English Peas, Pea Shoots, Morel Mushroom, Meyer Lemon Beurre Blanc  
*50 per person*
- Grilled Salmon with Orzo Pasta Risotto, Asparagus Tips, Frisee and Fine Herb Salad, Truffle Vinaigrette  
*42 per person*
- Grilled Texas Red Fish with Tex-Mex Quinoa, Farmers Market Fresh Vegetables  
*45 per person*

## VEGETARIAN ENTRÉE OPTION

- Eggplant Cannelloni Sautéed Spinach, Squash, Ricotta and Marinara Sauce
- Wild Mushroom Gnocchi, Herbs, Light White Wine Sauce
- Chow Mein with Stir Fried Vegetables and Cashews
- Ratatouille, Haricot Verts
- Tex-Mex Style Stuffed Peppers

## DESSERTS | select one

- New York Cheesecake
- Tiramisu
- Chocolate Mousse Cake
- Croissant Bread Pudding
- Key Lime Tart
- Tres Leches Cake
- Pecan Pie

*\*Max of 2 choice entrée selections with counts provided 72 business hours in advance – price based on the higher priced entree*

## LUNCHES

## LUNCH BUFFETS | per person

25 Guest (min) • 2 Hour Service

Includes freshly baked rolls and butter, iced tea and coffee service

FRESH AND LIGHT BUFFET |  
48 per person

- Barley Soup with Market Vegetables
- Quinoa Salad with Kale, Cherry Tomatoes and Burrata, Lemon and Olive Oil
- Crudités with Ranch and Hummus
- Grilled Red Fish with Fennel, Frisee, Olive Tapenade and Lemon Beurre Blanc
- Grilled Free Range Breast of Chicken with Chimichurri
- Farro with Tomatoes, Capers and Herbs
- Ratatouille Vegetables
- Assorted Berries with Fresh Whipped Cream

COASTAL ITALIAN BUFFET |  
52 per person

- Roasted Tomato Bisque
- Bocconcini Mozzarella, Heirloom Cherry Tomatoes, Basil, Extra Virgin Olive Oil
- Classic Caesar Salad with Focaccia Croutons
- Free Range Breast of Chicken Saltimbocca, Prosciutto, Sage, Fontina Cheese, Pesto Beurre Blanc
- Mediterranean Snapper, Olive Tapenade, Aromatic Clam Broth
- Quattro Formaggi Ravioli with Garlic Confit, Wild Rocket, Lemon Oil
- Sautéed Italian Vegetables
- Strawberry Tiramisu

## BAJA BUFFET | 52 per person

- Chicken Posole
- Mexican Caesar Salad with Pepitas, Cotija Cheese, Chipotle Caesar Dressing, Jicama, Corn and California Citrus, Cilantro Vinaigrette
- Grilled Marinated Free Range Breast of Chicken, Bell Peppers and Onions
- Grilled Achiote Marinated Rock Shrimp, Cilantro Lime Vinaigrette
- Green Chile Cheese Enchiladas, Corn Succotash, Red Sauce
- Refried Black Beans with Roasted Jalapenos
- Cilantro Rice
- Tres Leches Cake
- Churros

## ASIAN PACIFIC BUFFET | 55 per person

- Miso Soup, Wakame, Shiitake Mushrooms, Organic Tofu and Scallions
- Chicken Salad, Napa Cabbage, Shredded Carrots, Oranges, Cashews, Shredded Green Papaya, Thai Basil and Mint, Ginger Chicken
- Grilled Miso Glazed Salmon with Bok Choy, Enoki Mushrooms, Mirin Ginger Sauce
- Korean BBQ Flat Iron Steak, Shiitake Mushrooms, Soy Sesame Glaze
- Chow Mein with Stir Fried Vegetables, Cashews
- Steamed Jasmine Rice or Brown Rice
- Chocolate Dipped Fortune Cookies
- Pineapple Cake



## LUNCHES

### DELICATESSEN BUFFET | 40 per person

#### SOUP | choose one

- Puree of English Pea with Crème Fraiche and Lemon Oil
- Tomato Bisque with Basil Oil – or – Tomato Gazpacho with Basil Oil
- Butternut Squash with Fried Sage
- Porcini Mushrooms Bisque, Truffle Whipped Cream
- Chicken Noodle with Ginger and Cilantro

#### INCLUDES:

#### SALAD

- Mixed Greens Salad
- White Rose Potato Salad

#### DELI OPTIONS

- Sliced Fresh Roasted Turkey Breast, Roasted New York Sirloin, Applewood Smoked Ham, Grilled Chicken Breast
- Premium Assorted Sliced Cheeses, Butter Lettuce, Sliced Vine-Ripened Tomatoes, Kosher Dill Pickles, Bermuda Onions, Freshly Baked Breads
- Classic Condiments
- House-Made Sea Salt Potato Chips

#### DESSERTS

- Assorted Cookies
- White Chocolate Blondies
- Chocolate Brownies with Chocolate Ganache



## HORS D'OEUVRES

### BUTLER PASSED HORS D'OEUVRES | minimum 50 pieces, priced per piece

#### COLD | 6 each

- Brie Cheese on Walnut Baguette, Fig Chutney
- Humboldt Fog Goat Cheese, Stone Fruit Chutney on Walnut Crostini
- Vanouvan Spiced Chicken Salad, Mango Chutney, Radicchio
- Tomato and Mint Gazpacho Shooter
- Roasted Beets, Texas Chevre

#### COLD | 8 each

- Aged Prosciutto di Parma, Ripe Melon, Port Wine Sauce
- Prime Beef Tataki, Horseradish Cream, Crisp Lavosh
- Seared Ahi Tuna, Wasabi Aioli on Crispy Wonton Crostini
- Smoked Salmon and Chives, Crème Fraiche, on Belgium Endive
- Scallop Ceviche Shooter
- Marinated Shrimp, Hass Avocado, Tortilla Chip
- Beef Tartar, Truffle Goat Cheese
- Maine Lobster Salad, Remoulade, Cucumber

#### HOT | 7 each

- Kalamata Olive, Cheese Tartlet
- Spinach and Feta Spanakopita, Sun-Dried Tomato Tapenade
- Bacon Wrapped Scallop, Citrus Glaze
- Moroccan Spiced Chicken Skewer, Cucumber Mint Raita

#### HOT | 8 each

- Coconut Shrimp, Sweet Chili Sauce
- Peking Duck Spring Roll, Apricot Sauce
- Shrimp Spring Roll, Sweet and Sour Star Anise Sauce

#### HOT | 9 each

- Petite Lamb Chops, Rosemary Demi-Glace



## DISPLAYS & STATIONS

ARTISANAL CHEESE DISPLAY | 20 per person  
Variety of Imported and Artisanal Domestic Cheese, Fruit Chutney, Grapes, Artisanal Crackers, Assorted Rustic Breads

TEXAS FARMERS MARKET VEGETABLES DISPLAY | 15 per person  
Assorted Baby Vegetables Served with Beet and Goat Cheese Dip, Ranch, Spiced Hummus

ITALIAN ANTIPASTO | 26 per person  
Prosciutto, Soppressata, Salami, Mortadella and Finocchio Salami Marinated Artichokes, Olives, Roasted Peppers, Roasted Mushrooms Buffalo Mozzarella, Balsamic Cured Cipollini Onion, Marinated Vegetables Grilled, Focaccia, Grissini

JUMBO PRAWN COCKTAIL | 19 per person  
Served with Lemons, Cocktail and Louis Sauces

CHILLED SEAFOOD ON ICE | 41 per person  
Display of Fresh Oysters, Jumbo Shrimp, Crab Claws, Lemons, Cocktail and Louis Sauces, Mignonette



STREET TACOS | 27 per person, select two

- Achiote Marinated Chicken, Bell Peppers and Onions
- Mahi Mahi, Cilantro Lime Vinaigrette
- Grilled Marinated Flank Steak, Charred Peppers and Onions
- Pork Al Pastor, Poblano Pineapple Salsa
- Taco Bar Accompaniments: Shredded Cabbage, Onions, Cilantro, Cheddar Cheese, Queso Fresco Cheese, Sour Cream, Fresh Guacamole, Pico de Gallo, Salsa Roja, Fresh Corn and Flour Tortillas

### MARTINI STATION

#### HOT

- Classic Beef Bourguignon, Horseradish Mashed Potatoes
- "Shellfish Cioppino," Fregola Pasta
- Chicken "Pot Pie" | Chicken, Peas and Carrots, Puff Pastry
- Hoisin Glazed Pork Belly with Kimchi, Jasmin Rice

#### COLD

- Citrus Marinated Ceviche, Vine Ripened Tomato, Jalapeno and Cilantro, Crispy Tortilla
- Ahi Tartare, Avocado, Japanese Yuzu Soy Dressing, Crispy Wontons
- Jumbo Lump Crab and Shrimp Cocktail with Louis Sauce

*27 per person for 2 selections*

*33 per person for 3 selections*

*\*Optional Chef Attendant at \$150 for 2 hours/ per 50 guests*

## DISPLAYS & STATIONS



### GOURMET MINI SANDWICH STATION |

27 per person, select two

- Mini Wagyu Beef Hot Dog, House-Made Ketchup, Dijon, Chopped Onion
- Caprese Panini, Mozzarella Cheese, Heirloom Tomato, Arugula
- Prosciutto Panini, Truffle Cheese, Prosciutto, Arugula, Ciabatta
- Braised Pork Sliders with Tomatillo and Cilantro Cabbage Slaw, Chipotle Aioli
- Grilled Kobe Burger, Cheddar Cheese, Grilled Onions, Pickle
- Ahi Tuna Sliders, Sesame Seed Crusted, Cabbage Salad, Japanese Dressing, Sriracha Aioli

Enhancements | 11 per person

- Truffle French Fries
- Sweet Potato Fries

### MAC N' CHEESE STATION | 25 per person

SELECT TWO:

- Classic Macaroni, Yellow Cheddar Cheese Sauce
- Lobster Macaroni with Classic Alfredo, Lobster, Sweet Peas and Pancetta
- Shrimp Macaroni, Spicy "Arrabiata" Sauce, Shrimp Scampi and Artichokes
- Italian Macaroni, Italian Sausage, Charred Peppers and Onions in Tomato Fondue, Hatch Green Chiles

### QUESADILLA STATION | 20 per person

- Corn and Flour Tortillas
- Pepper Jack, American, and Cotija Cheese
- Sautéed Peppers
- Shredded Fajita Chicken and Beef
- Black Beans and Green Chiles
- Pico de Gallo, House made Salas, Guacamole

*\* Chef Attendant at \$150 for 2 hours/ per 50 guests*

### CARVING STATIONS

*Require a Chef Attendant at \$150 for 2 hours.*

*Served with freshly baked rolls and butter.*

- Whole Roasted Turkey and Cranberry Relish, Classic Pan Gravy  
*375 per order, serves 20*
- Roasted Beef Tenderloin with Béarnaise and Cabernet Jus  
*550 per order, serves 20*
- Harissa Marinated Leg of Lamb, Rosemary Jus  
*550 per order, serves 20*
- Mustard Herb Crusted Prime Rib, Whipped Creamy Horseradish, Au Jus  
*500 per order, serves 30*

### SWEET TEMPTATIONS | 25 guest minimum

#### ICE CREAM SUNDAE BAR | 30 per person

- Select Two Ice Creams: Vanilla, Chocolate, Strawberry (Amy's Ice Cream)
- Warm Chocolate Sauce, Strawberry Sauce, Salted Caramel Sauce
- Fresh Berries, Caramelized Pineapple, Toasted Peanuts, Rainbow Sprinkles
- Fresh Chantilly, Chocolate Shavings and Waffle Cup

*\*For 50 people or more, mandatory Chef Attendant for \$150*

#### SWEET SENSATIONS | 23 per person

Fresh Seasonal Fruit Tartlets, Flourless Chocolate Cake, Tres Leches Torte, Berries with Chantilly

#### FIRESIDE S'MORES | 20 per person

Crispy Graham Crackers, Assorted Mini Chocolate Bars, Fluffy Marshmallows and a stick for roasting

*\*Limited to 50 guests*

## DINNER

## PLATED DINNER

*Includes freshly baked rolls and butter, coffee and tea service. Entrée price includes choice of soup or salad and dessert.*

## FIRST COURSE | select one soup or salad:

## SOUP

- Puree of English Pea, Crème Fraiche and Lemon Oil
- Tomato Bisque, Basil Oil -OR- Tomato Gazpacho, Basil Oil
- Butternut Squash, Fried Sage
- Porcini Mushroom Bisque, Truffle Whipped Cream
- Chicken Noodle with Ginger and Cilantro

## SALAD

- Arugula, Spinach, Poached Pear, Candied Walnuts, Gorgonzola Cheese, White Balsamic Vinaigrette
- Hearts of Romaine, Herbed Croutons, Shaved Parmigiano-Reggiano, Poached Garlic Vinaigrette
- Heirloom Tomato Carpaccio, Arugula, Cucumber Ribbons, Kalamata Olive Dust, Burrata Cheese, Balsamic Vinaigrette
- Arugula, Roasted Beets, Radish, Goat Cheese, Truffle Vinaigrette
- Butter Lettuce, Watercress, Radish, Marcona Almonds, Citrus Segments, Humboldt Fog Cheese, Basil Vinaigrette
- Wedges of Iceberg, Vine Ripened Tomato, Bermuda Onions, Applewood Smoked Bacon, Maytag Blue Cheese, Blue Cheese Vinaigrette

*\*\$12 per person for additional soup or salad course*

## ENTRÉE OPTION | per person

## LAND

- Free Range Breast of Chicken Marinated in Herbs, Potato Mousseline, Seasonal Vegetables, Whole Grain Mustard Sauce  
55
- Breast of Chicken Stuffed with Boursin Cheese, Wrapped in Crispy Prosciutto, Farro Risotto with Tomatoes, Capers and Herbs, Jumbo Asparagus, Lemon Beurre Blanc  
60
- Braised Short Ribs with Creamy Polenta, Baby Carrots, Mushroom Ragout, Braising Jus, Crispy Onion  
65
- Prime 8oz Filet Mignon Baked with Mushroom Duxelles and Dauphinoise, Porcini Mushroom Crème, Potato Baby Carrots, Truffle Perigourdine Sauce  
80
- Prime 8oz Filet Mignon, Potato Mousseline, Green Asparagus, Roasted Cipollini Onion, Sweet Carrot Puree, Cabernet Demi-Glace, Maître d' Butter  
80
- Harissa and Herb Marinated New Zealand Rack of Lamb, Olive Oil Crushed Fingerling Potatoes, Baby Zucchini, Ratatouille, Moroccan Spiced Jus  
90



## DINNER

## ENTRÉE OPTION | per person

## SEA

- Texas Red Fish, Shiitake Scallion Rice, Mushroom Broth, Bok Choy, Lotus Chips  
68
- Striped Bass, Pomme Puree, Ratatouille, Squash Blossom, Pesto, Meyer Lemon Beurre Blanc  
68
- Dijon Parsley Crusted Seared Filet of Atlantic Salmon, Meyer Lemon Bulgar Wheat, Pea Shoots, Sweet Pea Puree, Morel Mushrooms, Lemon Beurre Blanc  
70

## DUET ENTREES

- Free Range Breast of Chicken and Herb Crusted Salmon with Potato Mousseline, Sweet Pea Puree, Sautéed California Vegetables, Beurre Blanc and Mustard Demi  
80
- Pan Seared Filet Mignon and Roasted Striped Bass with Mascarpone Whipped Potatoes, Sweet Pea Puree, Sautéed California Vegetables, Cabernet Red Wine Sauce and Meyer Lemon Beurre Blanc  
95
- Seared Filet Mignon and Marinated Grilled Jumbo Shrimp, Yukon and Basil Puree, Baby Carrots and Asparagus, Merlot Wine Sauce and Meyer Lemon Beurre Blanc  
110

## VEGETARIAN ENTRÉE OPTION

- “Eggplant Cannelloni,” Sautéed Spinach, Squash, Ricotta and Marinara Sauce
- Ratatouille, Haricot Verts
- Wild Mushroom Gnocchi, Herbs, Light White Wine Sauce
- Tex-Mex Style Stuffed Peppers
- Chow Mein, Stir Fried Vegetables and Cashews

## DESSERT | select one

- New York Cheese Cake
- Key Lime Tart
- Tiramisu
- Tres Leches Cake
- Chocolate Mousse Cake
- Croissant Bread Pudding
- Pecan Pie

*\*\$5 additional fee per person for Duet Dessert option*



DINNER/  
BUFFETS

PLATED DINNER ENHANCEMENTS |  
per person

COLD

- Seared Ahi, Yuzu, Creme, Daikon, Lotus Chip  
17
- Jumbo Asparagus and Poached Quail Egg, Burrata, Mache, Confit Lemon, Parmesan Crisp, Truffle Oil  
17
- Beef Carpaccio, Capers, Arugula, Shaved Parmesan, Lemon Vinaigrette  
17
- Dungeness Crab Salad, Avocado, Local Citrus Supremes, Sriracha Caviar, Mache  
18

HOT

- Potato Gnocchi, Sautéed Assorted Mushrooms, Truffle Crème Sauce  
15
- Seared Jumbo Lump Crab Cake, Chipotle Crème, Jicama, Radish, Cilantro Salad  
18
- Crab and Lobster Risotto, Carrot, Chives, Lobster Velouté  
18
- Pan Seared Diver Scallops, Ponzu, Matsutake Mushroom, Scallion  
18



BUFFETS | per person

25 Guest (min) • 2 Hour Service.

*Includes Freshly Baked Rolls and Butter, Iced Tea and Coffee Service.*

TERRACE BUFFET | 85 per person

*\*Grill available for groups of 25-40 attendees.  
\$150 Chef Fee & \$150 Grill Fee*

TO START:

- Margherita and Spicy Sausage Flatbreads

ON THE GRILL:

- Petite Prime Filet
- Herbed Free Range Chicken Breasts
- Texas Red Fish
- Market Fresh Vegetable Skewers
- Corn on the Cob with Garlic Butter

*\*add Lobster Tails or Crab Claws at Market Price*

ON THE TABLE:

- Wedges of Iceberg, Vine Ripened Tomato, Bermuda Onion, Applewood Smoked Bacon, Maytag Blue Cheese, Blue Cheese Vinaigrette
- White Rose Potato Salad

TO END:

- Warm seasonal Cobbler topped with Vanilla Ice Cream

## DINNER/ BUFFETS

### LAKE TRAVIS BBQ BUFFET | 95 per person

- Corn Chowder
- Petite Iceberg Wedge, Applewood Smoked Bacon, Bermuda Onions, Maytag Blue Cheese, Blue Cheese Dressing
- Watermelon and Feta Salad, Mint and Balsamic Drizzle
- Grilled Free Range Breast of Chicken, Black Bean and Corn Relish
- Baby Back Ribs, Barbeque Sauce, Green Onion
- Mini Wagyu Hot Dogs
- Kobe Beef Sliders, Cheddar Cheese, with 1000 Island Dressing, Served with Dijon Mustard, Ketchup, Relish, Diced Maui Onions
- Baked Four Cheese Macaroni and Cheese
- Corn on the Cob
- Jalapeño Cornbread, Buttermilk Biscuits
- Mini Apple Pies, Cheesecake, Assorted Cookies

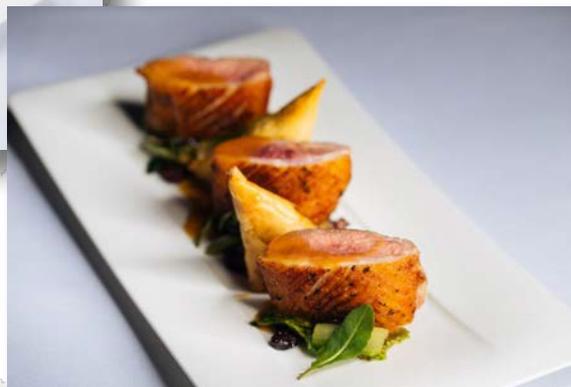
### FARMERS MARKET BUFFET | 95 per person

- Freshly Baked Focaccia
- Red and Golden Beets, Wild Watercress, Goat Cheese, White Balsamic Vinaigrette
- Wild Arugula, Heirloom Tomatoes, Fresh Basil, Pine Nuts, Burrata, Olive Oil, Reduced Balsamic Drizzle
- Flat Iron Steak, Chimichurri Sauce and Queso Stuffed Squash Blossoms
- Seared Breast of Free Range Chicken, Grilled Corn Succotash, Pesto Drizzle
- Pan Seared Halibut, Romesco Sauce, and Kale
- Red Quinoa, Tomatoes and Basil
- Broiled Cauliflower, Brown Butter, Capers, Lemon
- Individual Peach Pies
- Tartlet with Fresh Sliced Strawberries and Whipped Cream

### HAWIIAN LUAU BUFFET | 125 per person

- Soba Noodle Salad, Carrots, Sugar Snap Peas, Cilantro, Ginger Peanut Sauce
- Jicama Salad, Green Papaya, Mango, Slaw, Shoyu and Cilantro
- Ahi Tuna Poke, Sesame Seeds, Wakame
- Vegetable Pot Stickers, Soya Ginger Sauce
- Hoisin Pork Belly, Pineapple, Peppers and Onions
- Teriyaki Mahi Mahi
- Huli Huli Chicken, Bok Choy
- Spam Fried Rice, Egg, Scallion, Green Peas
- Caramelized Pineapple Cake
- Seasonal Fresh Fruit Display
- Kona coffee Chocolate Cake

*\*add whole roasted pig at market price\**



## THE BAR

## BAR BEVERAGE SELECTIONS

## DOMESTIC BEER

- Bud Light
- Miller Lite
- O'Douls (N/A)
- Coors Light\*
- Michelob Ultra\*

## PREMIUM BEER

- Shiner Bock
- Dos XX
- Heineken•

*\*Select beers available only upon request*

## CALL BRAND WINES

- Michelle Brut Sparkling
- CK Mondavi Chardonnay
- CK Mondavi Cabernet

## PREMIUM BRAND WINES

- Chandon Brut Sparkling
- Beaulieu Vineyard Coastal Chardonnay
- Beaulieu Vineyard Coastal Cabernet

## SUPER PREMIUM WINES

- Mumm Napa Brut Sparkling
- Seven Falls Chardonnay
- Seven Falls Cabernet

## CALL BRAND LIQUORS

- Sauza Gold Tequila
- Jim Beam Bourbon
- Cinzano Vermouth
- J Walker Red Scotch
- Smirnoff Vodka
- Cruzan Rum
- Beefeater Gin
- Canadian Club Whiskey
- Paul Masson Amber Brandy

## PREMIUM BRAND LIQUORS

- Sauza Blue Silver Tequila
- Makers Mark Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Scotch
- Absolut Vodka
- Cruzan Rum
- Tanqueray Gin
- Cinzano Vermouth
- Hennessy VS Brandy

## SUPER PREMIUM BRAND LIQUORS

- Patron Tequila
- Basil Hayden Bourbon
- Crown Royal Special Reserve Whiskey
- Glenlivet 12 Scotch
- Grey Goose Vodka
- Captain Morgan Rum
- Bombay Sapphire Gin



## PRICING | hourly, per person

## Two Hour Package:

- Beer & Wine | \$25
- Call Liquors | \$30
- Premium Liquors | \$35
- Super Liquors | \$40

## Three Hour Package:

- Beer & Wine | \$32
- Call Liquors | \$37
- Premium Liquors | \$42
- Super Liquors | \$47

## Four Hour Package:

- Beer & Wine | \$40
- Call Liquors | \$45
- Premium Liquors | \$50
- Super Liquors | \$55

LAKEWAY RESORT & SPA

BANQUET & EVENT

MENUS

---

Host your corporate or social engagements at Lakeway Resort and Spa and enjoy versatile, fully equipped event space amid a stunning lakeside setting. With a seasoned staff of professionals and 24,000 square feet of meeting space, we provide an ideal environment for connecting. From executive boardrooms to elegant ballrooms, our resort delivers incomparable versatility for conferences, conventions and receptions. We also provide a scenic, rustic atmosphere and conveniences that enhance the social experience and heighten productivity. With stunning views of Lake Travis, Lakeway Resort and Spa provides everything you need for a successful meeting or event in the Texas Hill Country.

---

101 Lakeway Drive  
Austin, TX 78734

•  
512-261-6600

•  
[sales@lakewayresortandspa.com](mailto:sales@lakewayresortandspa.com)  
[www.lakewayresortandspa.com](http://www.lakewayresortandspa.com)

[ Updated July 2018 ]

