



LAKEWAY RESORT AND SPA

BANQUET + EVENT MENUS

LAKE TRAVIS EVENTS *at lakeway*

Host your corporate or social engagements at Lakeway Resort and Spa and enjoy versatile, fully-equipped event space amid a stunning lakeside setting.



- 24,000 Sq. Ft. of Meeting Space
- Concierge + Activity Desks
- Audio Visual Equipment
- Restaurant, Bar + Lounge
- Event Catering
- Event Planning
- Business Center
- Free Wireless Internet
- Team Building Activity Recommendations
- Spa Services
- Marina + Boat Rentals
- Three Outdoor Pools + Hot Tub

BREAKFAST *buffets*

Lakeway Resort & Spa

Includes: Lavazza Coffee, Rishi Hot Tea, Assorted Bottled Juices

LAKE TRAVIS CONTINENTAL | \$35pp

no minimum requirement

SLICED FRUITS + BERRIES

BREADS | Croissants, Danishes, Muffins

BAGELS | Cream Cheese + James

PARFAITS | Low-Fat Plain + Fruit Yogurt with

Gluten Free Granola

SOUTHWEST CONTINENTAL | \$38pp

no minimum requirement

SLICED FRUITS + BERRIES

BREADS | Croissants, Danishes, Assortment of Muffins

BREAKFAST TACOS | Assortment of Egg, Potato, Bacon, Cheese

PARFAITS | Low-Fat Plain + Fruit Yogurt with

Gluten Free Granola

TEX-MEX BREAKFAST | \$40pp

25 person minimum

SLICED FRUITS + BERRIES

CAGE FREE SCRAMBLED EGGS

PROTEIN | Applewood Smoked Bacon, Pork Sausage

SKILLET FRIED POTATOES | Bell Peppers + Onions

SIDES | Cheddar + Pepper Jack Cheese, Warm Flour + Corn

Tortillas, House-made Salsa

HEALTHY KICK BREAKFAST | \$40pp

25 person minimum

SLICED FRUITS + BERRIES

STEEL CUT OATMEAL | Flax Seed, Blueberries, Strawberries, Bananas, Almonds, Pecans, Walnuts, Raisins, Dried Cranberries, Brown Sugar

ASSORTED GREEK YOGURT | Gluten-free Granola

ASPARAGUS MIX | Sundried Tomatoes + Vinaigrette

SCRAMBLED EGGS | Chicken Apple Sausage + Steamed Vegetables



COWBOY BREAKFAST | \$52pp

25 person minimum

SLICED FRUITS + BERRIES

BREADS | Muffins, Danishes, Croissants

BUTTERMILK BUSCUITS | Bacon Gravy

MIGAS | Roasted Tomato Salsa + Guacamole

COWBOY MIX | Applewood Smoked Bacon + Green Chili Home Fried Potatoes



BREAKFAST *enhancements*

Lakeway Resort & Spa

Can be added to any buffet

OATMEAL BAR | \$8pp

requires chef attendant | \$150

STEEL CUT IRISH OATMEAL

SIDES | Flax Seed, Blueberries, Strawberries, Bananas, Almonds, Pecans, Walnuts, Raisins, Dried Cranberries, Brown Sugar

MILK | Low-Fat, Non-Fat, Soy, Almond

GRAB + GO | \$9pp

pick one from the following

GREEK YOGURT PARFAIT | Gluten-free Granola

FRUIT SALAD | Melons, Berries

OMELETTE STATION | \$13pp

ADDITIONS | Mushrooms, Asparagus, Spinach, Roasted Pepper, Bell Pepper, Red Onion, Tomato, Scallions, Jalapeños, Cheese, Bacon, Ham, Sausage

ADD ON | Shrimp (+\$7pp), Crab (+\$10pp)

CAGE FREE FARM FRESH EGGS | \$10pp

SCRAMBLED EGGS OR EGG WHITES

BREAKFAST BURRITOS | \$12pp

SCRAMBLED EGGS, BACON, CURED TOMATOES, POTATOES, CHEESE

BREAKFAST TACOS | \$12pp

VARIETY | Eggs, Cheese, Potato, Bacon + Sausage

BREAKFAST SANDWICHES | \$12pp

select 1

CROISSANT | Ham + Cheese

ENGLISH MUFFIN | Scrambled Eggs, Canadian Bacon, Cheddar Cheese

PLATED *breakfast*

Includes: Lavazza Coffee, Rishi Hot Tea, Assorted Bottled Juices, Baked Breakfast Pastries

CAGE FREE SCRAMBLED EGGS + CHIVES | \$34pp

MEAT | Applewood Smoked Bacon, Chicken Apple Sausage or Grilled Ham

SIDES | Tomato Confit, Asparagus, Rosemary Breakfast Potatoes

QUICHE | \$35pp

SPINACH, TOMATO, FETA CHEESE

SIDES | Breakfast Potatoes + Asparagus

GARDEN FRITTATA | \$35pp

EGG WHITES, FETA CHEESE, SPINACH, MUSHROOMS, ONIONS,
TOMATO, PESTO SQUASH RIBBONS

EGGS BENNY | \$40pp

TOASTED ENGLISH MUFFINS | Canadian Bacon, Poached Eggs, Hollandaise

SIDES | Grilled Asparagus + Roasted Potatoes

ADD | Crab Cake (+\$10pp)

BREAK options

Based off of 30 minutes of continuous service | 25 person minimum required

COFFEE SHOP | \$30pp

DONUT HOLES

CINNAMON CHURROS | Spicy Mexican Chocolate

CHOCOLATE-PISTACHIO BISCOTTI

CARAMEL POPCORN

LEMON BARS

MAKE YOUR OWN TRAIL MIX | \$24pp

GLUTEN-FREE GRANOLA, MINI PRETZELS,
ROASTED NUTS, ASSORTED DRIED FRUIT, MIKE & IKE'S,
M&M'S, REESE'S PIECES, SOUR PATCH KIDS,
YOGURT + CHOCOLATE COVERED PRETZELS

HALFTIME SNACKS | \$30pp

AMERICAN WAGYU BEEF SLIDERS | Cheddar Cheese,

Fried Pickles, Fancy Sauce

GILROY GARLIC FRIES

WARM SOFT PRETZEL | Stone-Ground Beer Mustard,

Cheddar-Jalapeño Sauce

CANDY | Cracker Jacks, Mini Rice Krispy Treats, Kettle Corn

Lakeway Resort & Spa

TEX MEX | \$35pp

WARM CORN TORTILLA CHIPS

SIDES | Spicy Charred Salsa, Salsa Verde, Guacamole

CHICKEN ADOBO QUESADILLAS

CHORIZO QUESO DIP

CINNAMON CHURROS | Spicy Mexican Chocolate

FRUIT SKEWERS | Melon-Pineapple-Strawberry,

Chili-Lime Spice

NORTHERN ITALY | \$30pp

CHARCUTERIE PLATE

MARINATED ITALIAN OLIVES

MARINATED BABY MOZZARELLA

MINI SAUSAGE CALZONE | Tomato Sugo

BISCOTTI

GRILLED + ROASTED VEGGIES | \$18pp

GRILLED ASPARAGUS, CHERRY TOMATOES,
BASIL PESTO, BABY CARROTS, ZUCCHINI, EGGPLANT,
PORTOBELLO MUSHROOMS, ARTICHOKEs,
RED PEPPER, LEMON BASIL AIOLI



BUILD YOUR OWN *break*

1 Item | \$9 per person
2 Items | \$17 per person
3 Items | \$25 per person

4 Items | \$32 per person
5 Items | \$52 per person

Lakeway Resort & Spa

FRUITY

MELON-PINEAPPLE-STRAWBERRY SKEWERS | Citrus Greek Yogurt Dip

ASSORTED DRIED FRUITS

VALRHONA CHOCOLATE DIPPED STRAWBERRIES

SLICED FRUIT + BERRIES

FRUIT SMOOTHIE SHOOTERS, *choose two* | Mixed Berry, Banana, Kale, Honeydew, Mango, Cucumber

SAVORY

HOUSE-MADE SEA SALT POTATO CHIPS

MIXED COCKTAIL NUTS

PEANUT BUTTER-FLAX SEED GRANOLA BARS

ENERGY + KIND HEALTHY BARS

TORTILLA CHIPS | Salsa Verde + Charred Salsa

INDIVIDUAL VEGETABLE CRUDITÉS

WARM SOFT PRETZEL | Stone-Ground Beer Mustard, Cheddar-Jalapeño Sauce

KETTLE CORN

TEA SANDWICHES | Cucumber, Smoked Salmon, Vadouvan Curry Chicken

SWEET

JUMBO COOKIES, *choose 2* | Chocolate Chip, Oatmeal, Snickerdoodle

TRIPLE FUDGE BROWNIE

SEA SALT BLONDIE

CINNAMON CHURROS | Spicy Mexican Chocolate

TARTLETS, *choose two* | Mango, Orange, Strawberry, Blueberry

MINIATURE CAKES, *choose two* | Carrot-Citrus, Vanilla-Mango, Opera, Chocolate

CAKE POPS, *choose one* | Flourless Chocolate, Lemon Cheesecake

DONUT HOLES | Chocolate + Caramel Dipping Sauces

THIRST QUENCHERS | a la carte

SOFT DRINKS | \$8 ea.

MINERAL WATERS | \$8 ea.

SPARKLING JUICE | \$8 ea.

LAVAZZA COFFEE, decaf or regular | \$92 per gallon

RISHI HOT TEA | \$80 per gallon

ICED TEA OR LEMONADE | \$80 per gallon

LUNCH buffets

Lakeway Resort & Spa

*Includes: Rolls + Butter, Regular + Decaf Lavazza Coffee, Rishi Iced Tea
25 person minimum required*

MISSION STREET FOOD BUFFET | \$63pp

BABY MIXED GREENS | Diced Sweet Potatoes, Beets, Chimichurri, Cotija Cheese, Saffron-Chili Aioli

MINI GRILLED CORN | Cilantro, Cream, Queso Fresco

TACOS | Shredded Green Chili, Beef Barbacoa, Wild Mushroom

TORTILLAS | Corn + Flour

SIDES | Guacamole, Salsa + Chips

DESSERTS | Flan + Churros

TACO BAR | \$40pp

TORTILLA SOUP | Avocado, Tortilla Strips

CHOPPED ROMAINE | Corn, Tomatoes, Cotija Cheese, Pumpkin Seeds, Cilantro Lime Vinaigrette

FAJITAS | Chicken + Beef, Peppers + Onions

SIDES | Guacamole, Salsa, Shredded Cheese, Sour Cream, Flour + Corn Tortillas

DESSERT | Tres Leches Cake

SOUTHERN BUFFET | \$60pp

CHOPPED LETTUCE | Shaved Cucumber, Carrots,
Roma Tomatoes, Croutons, Ranch + Savory Vinaigrette

BRISKET + SWEET CORN SOUP

BUTTERMILK + HERB FRIED CHICKEN | with Biscuits

SMOKED BBQ PORK

HILL COUNTRY COLLARD GREENS | with Ham Hocks

RED SKIN POTATOES | with Black Pepper Gravy

DESSERT | Croissant Bread Pudding

BBQ LUNCH | \$65pp

TRADITIONAL POTATO SALAD

TEXAS COLESLAW

SIMPLE GREENS | Vegetables + Assorted Dressings

SMOKED BRISKET

HICKORY JALAPEÑO SMOKED SAUSAGE

SMOKED BBQ CHICKEN

SIDES | BBQ Beans, Creamed Corn, Green Beans

DESSERTS | Pecan Pie + Cherry Pie

FRESH + LIGHT | \$50pp

POTATO LEEK SOUP

QUINOA SALAD | Kale, Cherry Tomatoes, Burrata, Lemon,
Olive Oil

GRILLED REDFISH | Lemon Thyme + Extra Virgin Olive Oil

GRILLED CHICKEN BREAST | with Red Pepper Vinaigrette

SAUTEED VEGETABLES | Sesame Dressing

DESSERT | Raspberry White Chocolate Swirl Cheesecake

DELI LUNCH | \$58pp

TOMATO BISQUE

POTATO SALAD

MEATS | Turkey, Ham, Roast Beef

SIDES | Cheese, Tomato, Lettuce, Onions, Pepperoncini,
Pickles, Breads

POTATO CHIPS

DESSERT | Cookies + Brownies

SANDWICHES | choose 1, additional sandwich choice +\$5pp

Falafel + Hummus Wrap, cured tomato, fennel-tomato-olive relish, spinach, cilantro, whole wheat tortilla, \$35

Grilled Squash + Eggplant, pickled red onion, ricotta salata, baby kale, harissa aioli, focaccia, \$35

Grilled Chicken Salad, pecan, celery root slaw, kale, vadouvan-lime aioli, whole grain roll, \$46

Turkey + Smoked Bacon, grilled red onion, arugula, white cheddar, lemon-caraway aioli, rustic roll, \$46

Genoa Salami-Mortadella-Capicola, pepperoncini, lettuce, provolone, oregano-black pepper aioli, ciabatta, \$35

Certified Angus Roast Beef, watercress, aged cheddar, horseradish cream, brioche bun, \$46

SALADS | choose one

German Style Potato Salad, pee wee potato, celery, green apple, parsley, grain mustard

Gem Lettuce, radicchio, cured tomato, sourdough, parmesan, caesar dressing

Baby Spinach + Kale, smoked bacon, haricot vert, feta, toybox tomato, green goddess dressing

Organic Baby Greens, shaved fennel, radish, mushroom, rye, shallot vinaigrette

Orecciette Pasta, charred rainbow, cauliflower, rapini, niçoise olive, manchego, cilantro vinaigrette

SIDES | both included

Chips + Fruit

DESSERT | choose one

Jumbo Cookies

Brownies

Salted Caramel-Hazelnut Bars

Austin Trail Mix

BUILD YOUR OWN *lunch buffet* | \$65pp

SOUPS | choose one

FRENCH ONION SOUP | Gruyere Cheese Crouton

BUTTERNUT SQUASH SOUP | Red Thai Curry + Coconut Cream

TORTILLA SOUP | Tortilla Strips, Avocado + Cilantro

SALADS | choose two

HERB ROASTED CHICKEN BREAST | Carrots, Tomatoes, Cucumber, Pecans, Croutons, Ranch + Balsamic Vinaigrette

GRILLED ATLANTIC SALMON | Shaved Baby Squash, Sunflower Seed, Manchego, Blackberry, Raspberry Vinaigrette

GRILLED FLANK STEAK | Radicchio, Asparagus, Sourdough, Parmesan, Caesar Dressing

ROASTED CAULIFLOWER STEAK | Cucumber, Strawberry, Queso Blanco, Green Goddess Dressing

UPLAND CRESS | Frisée, Grilled Asparagus, Peas, Pancetta, Crouton, Grated Egg, Sherry-Dijon Vinaigrette

WILD ARUGULA + RED QUINOA | Roasted Rainbow Carrots, Caper Berry, Toasted Goat Cheese, Dill Vinaigrette

GARGANELLI PASTA | Fava Beans, Bocconcini, Pickled Baby Peppers, Almond, Tomato Vinaigrette

ENTRÉES | choose two

FISH

- Grilled Sustainable Salmon**, *salsa verde*
- Baja Yellowtail Tail**, *thai red curry sauce*
- Seared Barramundi**, *preserved lemon gremolata*
- Texas Red Fish**, *parsley vinaigrette*

FOWL

- Chicken Rotisserie**, *charred lemon, nicoise olive, natural jus*
- Sonoma Duck Leg Confit**, *smoked bacon*
- Chicken Breast "Basquaise"**, *bell pepper + onions fondue*
- Roasted Turkey Breast**, *braised baby gems, peas*

MEAT

- Roasted Pork Tenderloin**, *dijon mustard sauce*
- Beef Short Ribs**, *chestnut mushrooms, pearl onions*
- Roasted Beef Strip Loin**, *peppercorn sauce*
- Braised Lamb Shank "Tagine"**, *apricots + butter almonds*

SIDES | choose two

Lakeway Resort & Spa

VEGETABLES

- Jumbo Asparagus**, *chimichurri*
- Steamed Rainbow Cauliflower**, *cheddar cheese glaze*
- Assorted Peas + Beans**, *pearl onions + mint*
- Grilled Broccolini**, *pickled shallot, espelette pepper*
- Roasted Baby Rainbow Carrots**, *pickled radishes*
- Seasonal Vegetable Ratatouille**

STARCHES

- Local Farms Fingerling Potatoes**, *cipollini onion, lemon thyme*
- Yukon Potato Purée**, *brown butter*
- Quinoa Pilaf**, *fennel, cured tomato, sorrel*
- Red Flint Polenta**, *smoked gouda blanco*
- Black Rice Risotto**, *roasted eggplant, tomato + parsley*
- Baked Sweet Potato**, *brown sugar + orange glaze*

DESSERTS | choose two

- Strawberry Tiramisu**, *blueberry compote*
- Raspberry White Chocolate Swirl Cheesecake**, *caramel sauce*
- Lemon Tart**, *mango jelly + crushed almond*
- Maple Pecan Tart**, *cinnamon spiced creme fraiche*
- Chocolate Hazelnut S'Mores**, *milk chocolate cream + blackberries*
- White + Dark Chocolate Mousse**, *chocolate ganache*
- Carrot Cake**, *mascarpone cream*

PLATED *lunch*

Includes: Rolls + Butter, Regular + Decaf Lavazza Coffee, Rishi Iced Tea

SALADS | choose one

SPRING GREENS

Carrots, Tomatoes, Cucumber, Pecans, Croutons, Ranch + Balsamic Vinaigrette

BABY KALE, CURLY ENDIVE + WATERCRESS SALAD

Caramelized Pumpkin Seeds, Spiced Pistachio, Fresh Blueberries, White Balsamic + Molasses Vinaigrette

BABY ROMAINE LEAVES

Kalamata Olive Crostini, Oven Dried Tomato, Shaved Parmesan Cheese, Creamy Caesar Dressing

MAPLE SYRUP ROASTED BUTTERNUT SQUASH

Buffalo Mozzarella, Roasted Pear Vinaigrette, Candied Brioche Crouton

ROASTED ROOT VEGETABLES + FARRO GRAIN CHOP

Piquillo Pepper + Sherry Vinegar Coulis, Grilled Artichokes Hearts

Lakeway Resort & Spa

ENTRÉES | choose two

FISH

North Atlantic Salmon, \$45 | *grilled rapini, pearl couscous with herbs & preserved lemon, toasted almonds, basil pesto*

Branzino Filet, \$52 | *vegetables ratatouille, crispy artichokes heart, sauce vierge*

Barramundi, \$45 | *saffron + chorizo risotto, roasted brussel sprouts, chimichurri sauce*

Texas Striped Bass, \$50 | *spanish rice pilaf, charred haricot verts, salsa verde volute*

FOWL

Tortilla Crusted Chicken Breast, \$45 | *sweet corn mashed potatoes, buttered broccolini, tomatillo cream + blistered cherry tomatoes*

Herb Roasted Chicken Breast, \$49 | *jalapeño jack cheese + spinach grits, fried chickpeas, rosemary oil*

Duo of Confit Duck Leg + Breast, \$65 | *white bean + root vegetable cassoulet, parsley + parmesan brioche crumb*

Thyme + Citrus Glazed Chicken Breast, \$45 | *spinach gnocchi, piquillo peppers coulis, grilled butternut squash*

MEAT

Short Ribs, \$55 | *mashed potatoes, sautéed cremini mushrooms, smoked pancetta, baby carrots, pearl onions, red wine sauce*

Certified Angus Beef Tenderloin, \$60 | *potato gratin, grilled asparagus, sautéed mushrooms, horseradish cream, cabernet reduction*

Seared Texas Pork Chops, \$55 | *truffle potato aligot, brussel sprouts, caramelized cipollini onions, green pepper + cognac cream sauce*

Braised Lamb Shank, \$70 | *soft parmesan polenta, gremolata, cured tomato, rosemary + thyme jus*

VEGETARIAN

Eggplant Parmesan, \$35 | *tomato basil, smoked mozzarella, herb salad*

Roasted Cauliflower Steak, \$35 | *curried chickpeas, cinnamon + raisin pilau rice*

Moroccan-Style Vegetable Couscous, \$30 | *mixed vegetables, dried fruits, cinnamon, sumac*

Butternut Squash Ravioli, \$30 | *kale pesto, sage + hazelnut brown butter*

DESSERTS | choose one

Chocolate Trilogy, *vanilla, white + dark chocolate mousse, milk chocolate sauce, mango jelly*

ATX Pecan Pie, *molasses roasted pecans, vanilla ice cream, blueberries compote, spiced wine reduction*

Flourless Chocolate Cake, *raspberry jelly, white chocolate mousse, pistachio crumble*

Opera Cake, *buttercream, chocolate ganache, apple compote, toasted walnut*

Citrus Tart, *lemon, yuzu, lime, blood orange gel*

New York Cheesecake, *caramelized pineapple + strawberry compote, raspberry purée*

DINNER *buffets*

Lakeway Resort & Spa

*Includes: Rolls & Butter, Regular & Decaf Lavazza Coffee, Rishi Iced Tea
25 person minimum required*

LAKEWAY FIESTA | \$90pp

CHICKEN TORTILLA SOUP | Avocado, Tortilla Strips, Cilantro Crema

FIESTA SALAD | Black Beans, Corn, Onions

PULLED PORK ENCHILADAS | Tomatillo Sauce + Queso Fresco

FAJITAS | Beef + Chicken, Peppers + Onions

SIDES | Guacamole, Chips, Salsa, Queso, Spanish Rice, Borracho Beans, Flour + Corn Tortillas

DESSERTS | Churros with Dipping Sauce, Tres Leches Cake

BACKYARD BBQ | \$100pp

SALAD | Iceberg Lettuce, Blue Cheese Crumbles, Sunflower Seeds, Cherry Tomatoes, Cucumbers, Vinaigrette

MACARONI SALAD | Smoked Country Ham

TOMATO SALAD | with Mozzarella

PROTEIN | Smoked Chicken, Baby Back Ribs, Elgin Smoked Sausage, Smoked Brisket

SIDES | Pinto Beans, Corn on the Cob, Jalapeños, Red Onions, Pickles

DESSERTS | Assorted Mini Pies, Petit Fours

SOUTHERN COMFORT | \$95pp

SOUP | Baked Potato

FIELD GREENS | Olives, Carrots, Cucumbers, Croutons, Ranch + Balsamic Vinaigrette

CRISPY CHICKEN FRIED STEAK | Black Pepper Gravy

GRILLED SNAPPER | Black-Eyed Pea Relish

CREAMY GREEN BEANS | Wild Mushrooms

SIDES | Coleslaw, Garlic Whipped Potatoes

DESSERT | Chocolate Hazelnut S'Mores



LAKESIDE GRILL *buffet* | \$110pp

Lakeway Resort & Spa

Available for groups of 25-40 people (add \$10 per person for larger groups) | \$150 grill fee | \$150 chef fee

STARTERS

MARGARITA + CAJUN SAUSAGE FLATBREAD | Parsley, Olive Gremolata

SOUP | Smoked Brisket + Corn

ON THE GRILL

PRIME PETIT FILETS | Parsley, Olive Gremolata

ROSEMARY MARINATED ALL NATURAL CHICKEN BREAST | Cherry Infused BBQ Sauce

TEXAS RED FISH | Chimichurri

SEASONAL VEGETABLES | Basil Oil

CORN ON THE COB | Honey Chipotle Butter

ON THE BUFFET

BABY ICEBERG | Heirloom Cherry Tomatoes, Pickled Bermuda Onions, Apple-Wood Smoked Bacon, Rogue Smokey Blue Cheese, Orange Honey Sherry Vinaigrette

AUNT PEARL'S POTATO SALAD | Rose Water

SEASONAL FRUIT COBBLER | Vanilla Ice Cream

BUILD YOUR OWN *dinner buffet*

*Two Entrees for \$105pp | Three Entrees for \$120pp
Includes: Rolls & Butter, Regular & Decaf Lavazza Coffee, Rishi Iced Tea*

SOUPS | choose one

CREAMLESS TOMATO BISQUE | Rosemary Focaccia

ASPARAGUS SOUP | Truffle Mascarpone

CLEAR CHICKEN SOUP | Kale, Lemon Grass, Ginger, Tear Drop Tomatoes

SALADS | choose two

ORGANIC BABY GREENS | Butternut Squash, Kohlrabi, Candied Pepitas, Aged English Cheddar, Shallot Vinaigrette

BABY KALE | Radicchio, Rainbow Cauliflower, Rye, Parmesan, Caesar Dressing

HEIRLOOM CHICORY | Roasted Rainbow Carrot, Quinoa, Pomegranate Seed, Caraway-Citrus Dressing

WILD ARUGULA | Frisée, Charred Broccolini, Radish, Garlic Crouton, Manchego, Green Goddess Dressing

BIB HYDRO | Baby Beets, Shaved Turnip, Toasted Goat Cheese, Walnut Vinaigrette

BABY GEM | Farro, Golden Raisins, Shaved Parm, Cherry Tomatoes, Caesar Dressing

ENTRÉES | choose two or three

FISH

- North Atlantic Salmon**, *salsa verde*
- Baja Yellow Tail**, *thai red curry sauce*
- Seared Barramundi**, *preserved lemon gremolata*
- Sea Bass**, *chorizo + parsley vinaigrette*

FOWL

- Chicken Rotisserie**, *charred lemon, nicoise olive, natural jus*
- Muscovy Duck Leg Confit**, *smoked bacon*
- Chicken Breast “Basquaise”**, *bell pepper + onions fondue*
- Roasted Turkey Breast**, *thyme succotash*

MEAT

- Roasted Pork Tenderloin**, *dijon mustard sauce*
- Beef Short Ribs**, *chestnut mushrooms, pearl onions*
- Roasted Beef Strip Loin**, *peppercorn sauce*
- Braised Lamb Shank “Tagine”**, *apricots + butter almonds, mint yogurt, extra virgin olive oil*

VEGETABLES **Jumbo Asparagus**, *chimichurri*
Steamed Rainbow Cauliflower, *cheddar cheese glaze*
Assorted Peas + Beans, *pearl onions + mint*
Grilled Broccolini, *pickled shallot, espelette pepper*
Roasted Baby Rainbow Carrots, *pickled radishes*
Seasonal Vegetable Ratatouille

STARCHES **Local Farms Fingerling Potatoes**, *cipollini onion, lemon thyme*
Yukon Potato Purée, *brown butter*
Quinoa Pilaf, *fennel, cured tomato, sorrel*
Red Flint Polenta, *smoked gouda blanco*
Black Rice Risotto, *roasted eggplant, tomato + parsley*
Baked Sweet Potato, *brown sugar + orange glaze*

Cinnamon Apple Galette, *maple glaze*
Strawberry Tiramisu, *blueberry compote*
Raspberry White Chocolate Swirl Cheesecake, *caramel sauce*
Lemon Tart, *mango jelly + crushed almond*
Maple Pecan Tart, *cinnamon spiced creme fraiche*
Chocolate Hazelnut S'Mores, *milk chocolate cream + blackberries*
White + Dark Chocolate Mousse, *chocolate ganache*
Carrot Cake, *mascarpone cream*

PLATED *dinner*

Includes: Rolls & Butter, Regular & Decaf Lavazza Coffee, Rishi Iced Tea

SALADS | choose one

BABY KALE, CURLY ENDIVE, & WATERCRESS SALAD

*Caramelized Pumpkin Seeds, Spiced Pistachio & Fresh Blueberries,
White Balsamic + Molasses Vinaigrette*

LEAVES OF BABY ROMAINE

*Kalamata Olive Crostini, Oven Dried Tomato, Shaved Parmesan Cheese,
Creamy Caesar Dressing*

MAPLE SYRUP ROASTED BUTTERNUT SQUASH

Buffalo Mozzarella, Roasted Pear Vinaigrette, Candied Brioche Crouton

CHOPPED SALAD OF ROASTED ROOT VEGETABLES & FARRO GRAIN

Piquillo Pepper + Sherry Vinegar Coulis, Grilled Artichokes Hearts



ENTRÉES | choose two

FISH

North Atlantic Salmon, \$85 | *grilled rapini, pearl couscous with herbs + preserved lemon, toasted almonds, basil pesto*

Branzino Filet, \$95 | *vegetables ratatouille, crispy artichokes heart, sauce vierge*

Barramundi, \$85 | *saffron + chorizo risotto, roasted brussel sprouts, chimichurri sauce*

Texas Striped Bass, \$90 | *spanish rice pilaf, charred haricot verts, salsa verde volute*

FOWL

Herb Roasted Chicken Breast, \$90 | *jalapeño jack cheese + spinach grits, fried chickpeas, rosemary oil*

Duo of Confit Duck Leg + Breast, \$105 | *white bean + root vegetable cassoulet, parsley & parmesan brioche crumb*

Thyme + Citrus Glazed Chicken Breast, \$90 | *spinach gnocchi, piquillo peppers coulis, grilled butternut squash*

MEAT

Short Ribs, \$85 | *mashed potatoes, sautéed cremini mushrooms, smoked pancetta, baby carrots, pearl onions, red wine sauce*

Certified Angus Beef Tenderloin, \$90 | *potato gratin, grilled asparagus, sautéed mushrooms, horseradish cream, , cabernet reduction*

Pork Chop, \$80 | *truffle potato aligot, brussel sprouts, caramelized cipollini onions, green pepper + cognac cream sauce*

Braised Lamb Shank, \$100 | *soft parmesan polenta, gremolata, cured tomato, rosemary + thyme jus*

VEGETARIAN

Eggplant Parmesan, \$80 | *tomato basil, smoked mozzarella, herb salad*

Roasted Cauliflower Steak, \$80 | *curried chickpeas, cinnamon + raisin pilau rice*

Moroccan-Style Vegetable Couscous, \$70 | *mixed vegetables, dried fruits, cinnamon, sumac*

Butternut Squash Ravioli, \$70 | *kale pesto, sage + hazelnut brown butter*

DESSERTS | choose one

Chocolate Trilogy, vanilla, white + dark chocolate mousse, milk chocolate sauce, mango jelly

ATX Pecan Pie, molasses roasted pecans, vanilla ice cream, blueberries compote, spiced wine reduction

Flourless Chocolate Cake, raspberry jelly, white chocolate mousse, pistachio crumble

Opera Cake, buttercream, chocolate ganache, apple compote, toasted walnut

Citrus Tart, lemon, yuzu, lime, blood orange gel

New York Cheesecake, caramelized pineapple + strawberry compote, raspberry purée

ACTION + CARVING *stations*

THE BUTCHERY

Chef Attendant Required | \$150 per 75 guests

LOCAL FARMS TURKEY BREAST, \$25pp

Cranberry-Grand Marnier Relish

NIMAN RANCH PORK LOIN, \$26pp

Smoked Apple Mustard

SUSTAINABLE SALMON, \$30pp

Lemon-Rosemary

CERTIFIED ANGUS PRIME RIB, \$36pp

Red Wine Jus, Horseradish + Black Pepper Crème

CERTIFIED ANGUS NEW YORK STRIP LOIN, \$34pp

Bourbon-Peppercorn Jus

CERTIFIED ANGUS BEEF TENDERLOIN, \$42pp

Bordelaise Jus

MUSTARD + HERB CRUSTED RACK OF LAMB, \$44

Mint Chimichurri

SIDES STATIONS

One (1) Side, \$7pp | Two (2) Sides, \$13pp | Three (3) Sides, \$19pp

VEGETABLE

Jumbo Asparagus, *chimichurri*

Steamed Rainbow Cauliflower, *cheddar cheese glaze*

Assorted Peas + Beans, *pearl onions + mint*

Grilled Broccolini, *pickled shallot, espelette pepper*

Roasted Baby Rainbow Carrots, *pickled radishes*

Seasonal Vegetable Ratatouille

STARCHES

Local Farms Fingerling Potatoes, *cipollini onion, lemon thyme*

Yukon Potato Purée, *brown butter*

Quinoa Pilaf, *fennel, cured tomato, sorrel*

Red Flint Polenta, *smoked gouda blanco*

Black Rice Risotto, *roasted eggplant, tomato + parsley*

Baked Sweet Potato, *brown sugar + orange glaze*

ARTISANAL BOARDS

CHEESE BOARD | \$32pp

Selection of Local + Imported Cheeses, Dried Fruits + Nuts, Seasonal Compote

CHARCUTERIE BOARD | \$32pp

Selection of Cured + Smoked Meats, Stone Ground Dijon, Cornichon

SLIDER SHACK | \$27pp

Select three (3) from the following:

QUINOA + MUSHROOM | Jarlsberg, Celery Root Remoulade, Grain Mustard

PULLED PORK SLIDER | Memphis Style BBQ, Squash + Pickled Red Onion Slaw

CHEDDARWURST SLIDER | Aged Cheddar + Pork Sausage, Beer Mustard, Grilled Cabbage + Fennel “Kraut”

FRIED CHICKEN SLIDER | Carrot + Celery Slaw, Pickled Onion, Tabasco Aioli

AMERICAN KOBE BEEF SLIDER | American Cheese, Onion, Dill Pickle Relish, Fancy Sauce

SIDES:

HOUSE-MADE KENNEBEC CHIPS, \$6pp | Sea Salt, Parmesan-Truffle, or Cumin + Lime Spice

FRENCH FRIES, \$6pp | Kennebec, Onion Rings, or Curly Fries

SOUTHERN TATORS, \$6pp | Kennebec French Fries, Cheese Curds, Brown Gravy

SOUTHWEST TATORS, \$6pp | Tater Tots, Cheese Curds, Bacon Gravy, Cilantro

GAME TIME | \$35pp

Includes the following:

WINGS | Buffalo + BBQ Spiced, Individual Vegetable Crudit , House Ranch

FOCACCIA PIZZA | Cured Tomato, Fresh Mozzarella, Spring Onion, Parmesan + Prosciutto , Wild Mushroom, Fontina

CHIPS | House-Made Kennebec Chips, Tortilla Chips

DIPS | Guacamole, Spicy Charred Salsa, Smoked Onion-Sour Cream

TASTE OF LAKEWAY | \$32pp

Includes Herb Focaccia + Garlic Bread. Choose three (3) from the following:

CRUDIT  | Jumbo Asparagus, Carrot, Broccolini, Radish, Endive, Greek Yogurt & Cucumber Dip

BEET PARFAIT | Chioggia Beet Tartar, Roasted Gold Beet Salad, Pretzel Granola, Citrus Cr me Fra che

GOAT CHEESE "HUMMUS" | Blackberry, Micro Basil, Crisp Chickpeas, Pita Chips

ORGANIC PETITE GREENS | Salumi, Crisp Artichoke, Bocconcini, Stone Fruit, Oregano Vinaigrette

ROASTED SPRING VEGETABLE SALAD | Fris e, Smoked Beech Mushroom, Hazelnut, Coriander Vinaigrette

BAY SHRIMP LOUIS SALAD | Gem Lettuce, Asparagus, Scallion, Olive, Egg, Louis Dressing

MISSION STREET TAQUERIA | \$35pp

Lakeway Resort & Spa

Includes the following:

EL PASTOR | Pineapple, Onion

CARNE ASADA | Grilled Green Onion, Tomato

MARINATED SHRIMP | Mezcal, Cilantro

SALSA BAR | Salsa Verde, Pico de Gallo, Spicy Charred Salsa, Guacamole, Grilled Onion, Roasted Jalapeño, Crème Fraîche, Cotija Cheese, Cilantro, Pickled Veggies, Lime

SOFT CORN TORTILLAS & TOSTADAS

TASTE OF ITALY | \$35pp

Choose two (2) from the following:

SAFFRON RISOTTO | Bay Shrimp, Shishito Pepper

ROASTED TOMATO RISOTTO | Caramelized Fennel, Lemon, Manchego

GRAIN RISOTTO | Quinoa-Farro-Barley, Asparagus, Oyster Mushroom, Smoked Gouda

RIGATONI BOLOGNESE | Ricotta Salata

VEGETABLE LASAGNA | Ricotta Cheese, Marinara

CAVATELLI PASTA | Rapini Pesto, Grilled Onion, Roasted Squash, Queso Blanco

GARGANELLI PASTA | San Marzano Tomato Marinara, Parmesan

TAGLIATELLE PASTA | Roasted Garlic-Mushroom Alfredo, Pecorino

SPINACH & RICOTTA RAVIOLI | Roasted Garlic, Grilled Rapini, Cured Tomatoes

WILD MUSHROOM RAVIOLI | Castelvetro Olive, Rosemary, Marsala

LOBSTER RAVIOLI | Roasted Baby Peppers, Fennel, Cioppino Emulsion (add \$5pp)

SHORT RIB RAVIOLI | Roasted Baby Peppers, Fennel, San Marzano Tomato Marinara

TASTE OF JAPAN | \$49pp

MAINS | Shrimp, Yellowtail, Salmon, California Roll, Veggie Rolls, Pickled Ginger, Wasabi + Soy Sauce

SIDES | Vegetable Ramen Noodles, Red Miso, Shiitake Mushroom, Ginger, Grated Egg, Scallion + Cucumber

CHINATOWN | \$35pp

Includes: Soy Sauce, Sambal Chili Garlic Sauce & Sweet Chili Sauce, Mini BBQ Pork Steam Buns

Choose four (4) from the following:

PORK GYOZA

SHRIMP GYOZA

SHRIMP & PORK SIU MAI

VEGETABLE SPRING ROLL

VEGETABLE GYOZA

SHRIMP DUMPLING (Har Gow)

PEKING DUCK SPRING ROLL

ROCKPORT TEXAS | \$55pp

Lemon & Lime Wedges, Mignonette Pearls, Horseradish & Cocktail Sauce

Includes the following:

WEST COAST PRAWNS

EAST + WEST COAST OYSTERS | on the Half Shell

PERUVIAN STYLE CEVICHE | Local Snapper + Shrimp

LUMP CRAB | with Crawfish Salad

SHRIMP 'BLOODY MARY' COCKTAIL

PETITE SWEETS | \$25pp

Includes the following:

CHOCOLATE DIPPED STRAWBERRIES
ASSORTED MINI TARTLETS
MINIATURE CAKES | Carrot + Opera
ASSORTED FRENCH MACARONS

SWEET AUSTIN | \$30pp

Choose four (4) from the following:

PECAN BITES
SEASONAL FRUIT KABOB
FLOURLESS CHOCOLATE CAKE
WHITE AND DARK CHOCOLATE MOUSSE
CHOCOLATE BROWNIE "SUNDAE"
ASSORTED TRUFFLES
ASSORTED MACARONS
RASPBERRY SWIRL CHEESECAKE
S'MORES BREAD PUDDING



HORS D'OEUVRES *selections*

Lakeway Resort & Spa

Choose one (1), \$9pp | two (2), \$16pp | four (4), \$32pp | six (6), \$48pp

COLD

- Baked Brie + Asian Pear Tartlet**, *micro basil + toasted marcona almonds*
- Roasted Cauliflower**, *cumin, turmeric, + preserved lemon aioli*
- California Roll**, *crab, avocado, + cucumber*
- Madras Chicken Curry**, *green apple, golden raisins, chutney on toast*
- Bresaola**, *parmesan + arugula roll, creamy caesar dressing, belgium endive*
- Smoked Salmon**, *boursin cheese on a bagel chip with capers*
- Seared Tuna**, *avocado cream + micro basil served on crispy wonton*
- Caprese Skewer**, *tomato, mozzarella + mint*

HOT

- Mini Crab Cakes**, *spicy remoulade sauce*
- Chicken Empanada**, *piquillo sauce*
- Bacon Wrapped Scallops**
- Crispy Vegetarian Egg Rolls**
- Vegetable Potstickers**
- Candied Bacon**, *on a stick*
- Chicken Fried Steak Bites**
- Sweet Chili Glazed Meatloaf Bites**
- Mushroom Caps**, *stuffed with artichoke + boursin cheese*

- Korean Short Rib BBQ Meatball Skewers**, *kimchi aioli*
- "Pigs in a Blanket"**, *dijon mustard sauce*
- Mini BBQ Beef Sliders**, *on challah bun*
- Pork Potstickers**
- Truffle Fries**, *in a cone with ketchup*
- Shrimp + Grits**, *in disposable cup*
- Fried Mac + Cheese Bites**
- Crab Stuffed Mushrooms**, *with roasted poblano cream*

BAR *prices + packages*

LAKEWAY BAR

by the drink

EVENT BEER	8
EVENT WINE	12
SUPER PREMIUM	13
ULTRA PREMIUM	15
EVENT NON-ALCOHOLIC	7

CASH BAR (\$500 minimum)

EVENT BEER	9
EVENT WINE	13
SUPER PREMIUM	14
ULTRA PREMIUM	16
EVENT NON-ALCOHOLIC	8

BEER + WINE PACKAGES

2-HOUR	30
3-HOUR	36
4-HOUR	43
5-HOUR	50

SUPER PREMIUM PACKAGES

2-HOUR	45
3-HOUR	50
4-HOUR	55
5-HOUR	60

ULTRA PREMIUM PACKAGES

2-HOUR	50
3-HOUR	55
4-HOUR	60
5-HOUR	65

SUPER PREMIUM LIQUOR

Vodka: New Amsterdam
Rum (Light): Cruzan Aged Light
Rum: Diplomatico Mantuano
Gin: New Amsterdam
Whiskey: Jim Beam White
Scotch: Laphroaig 10 Year
Bourbon: Makers Mark
Tequila: Espolon Blanco
Cognac: Remy Martin VSOP
Sweet Vermouth: Carpano Classico Sweet
Dry Vermouth: Carpano Classico Dry
Triple Sec: Dekuyper

EVENT WINE

Sparkling: One Hope Sparkling
Rose: Fleur de Prairie Rose
Pinot Grigio: Proverb
Sauvignon Blanc: Proverb
Chardonnay: Proverb
Pinot Noir: Proverb
Merlot: Proverb
Cabernet Sauvignon: Proverb

ULTRA PREMIUM LIQUOR

Vodka: Hanson of Sonoma Organic Vodka
Rum (light): Cruzan Aged Light
Rum: Diplomatico Reserva Exclusiva 12 yr
Gin: Gray Whale
Whiskey: Jim Beam White
Scotch: Laphroaig 10 Year
Bourbon: Knobs Creek
Tequila: Casamigos Blanco
Mezcal: Montelobos
Cognac: Remy Martin VSOP
Sweet Vermouth: Carpano Antica Formula Sweet
Dry Vermouth: Carpano Classico Dry

EVENT BEER

Michelob Ultra
Bud Light
Coors Light
Miller Light
Corona Extra
Sam Adams Boston Lager
Love Street Blonde Ale/Lost Gold IPA
Truly Hard Seltzer (Wild Berry)
High Noon (Pineapple)

EVENT NON-ALCOHOLIC

Red Bull Energy Drink
Ginger Beer
Club Soda
Spectacular Tonic
Bud Zero



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