



TravisPointe
COUNTRY CLUB

SPECIALTY RECEPTION: I

ULTIMATE PERSONAL CHEF SERVICE

Minimum of 50 Guests

Romaine Caesar Salad Bar

With Assorted Toppings

Lobster Bisque

The Ultimate Delight

Artisan Bread Basket

*Served with a rosemary and herb focaccia bread and Italian rolls
with flavored oils and butter.*

BUTLER PASSED HORS D'OEUVRES

*Shrimp Cocktail
Mini Crab Cakes*

*Lobster Cakes
Crab Claws*

CARVED TENDERLOIN

*Chef carved slow-roasted tenderloin of beef, served with a horseradish cream sauce
and a port wine demi glaze.*

CARVED SEA BASS IN PUFF PASTRY

*Fresh Chilean sea bass filet wrapped in puff pastry with braised fennel, shitake mushrooms, Arugula
and dried apples, served with a citrus butter sauce.*

MAINE LOBSTER TAIL STATION

"Cracked to order" Maine lobster tails.

Gourmet Mashed Potato Bar

With assorted toppings

Asparagus & Red Pepper Bundles

*Fresh asparagus wrapped in a carrot ribbon
with red peppers.*

Chocolate Fountain

Imported chocolate with an array of treats for dipping: fresh fruits, marshmallows and assorted cookies.

DELUXE COFFEE & BISCOTTI STATION

Gourmet coffees, flavored syrups and creams, biscotti, mini chocolate mousse cups and petit fours.

\$100.00



TravisPointe
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SPECIALTY RECEPTION: II

EUROPEAN DELIGHT

Minimum of 50 Guests

European Orange-Berry Salad Bar

With assorted toppings dressings.

Gala Apple Cream Soup

With champagne and pistachios.

Artisan Bread Basket

*Served with a rosemary and herb focaccia bread and
Italian rolls with flavored oils and butter.*

INTERNATIONAL CHEESE SELECTION

An assortment of imported and domestic cheese served with gourmet crackers.

SEASONAL FRESH FRUITS AND BERRIES

With a honey and lavender flavored yogurt dipping sauce.

BUTLER PASSED MINI PHYLLO CUPS

*Lobster and Cantaloupe Salad
Brie Cheese and Raspberry Jam*

*Shrimp and Pineapple
Cashew Chicken Salad*

CARVED BASIL & PISTACHIO-STUFFED TENDERLOIN

Slow roasted tenderloin of beef, Chef carved and served with a roasted garlic-port wine demi glaze.

CARVED SALMON FLORENTINE IN PUFF PASTRY

*Fresh Atlantic salmon filet wrapped in puff pastry with spinach, feta cheese, onions and fresh garlic,
Chef carved and served with a sun-dried tomato and roasted garlic coulis.*

CARVED CRANBERRY STUFFED TURKEY BREAST

Served with an apple-blueberry marmalade.

Gourmet Mashed Potato Bar

With assorted toppings.

Asparagus & Red Pepper Bundles

*Fresh asparagus wrapped in a carrot ribbon with red
peppers.*

Mini Dessert Extravaganza

*Chocolate Dipped Strawberries
Hand-Made Cannolis*

*Assorted Mini Individual Bite Size Desserts
Mini Cheese Cakes and Mini Fruit Tarts*

INTERNATIONAL TEA & COFFEE STATION

\$85.00



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SPECIALTY RECEPTION: III

A MEDITERRANEAN JOURNEY

Minimum of 50 Guests

Fresh Mozzarella and Vine-Ripened Tomato Display

Grilled Asparagus and Sun-Dried Tomato Platter

Traditional Lebanese Tabbouleh Salad

Basmati-Stuffed Grape Leaves

Feta Cheese Display

Assorted Mini Pies

Fried Kibbi Balls

Assorted Olives

Baba Ganouch

Hummus

Chilled Gazpacho Soup

Split Lentil Pea Soup

Artisan Bread Basket

*Served with a rosemary and herb focaccia bread, pita bread and Italian rolls
with flavored oils and butter.*

SHISH KABOB EXTRAVAGANZA

Shrimp and Pineapple Kabob

Marinated Chicken Kabob

Beef Tenderloin Kabob

Vegetable Kabob

LAMB CHOP LOLI POPS

Served with a ginger-mango chutney

ROASTED FINGERLING POTATOES

With fresh herbs.

ROASTED & GRILLED VEGETABLES

An array of herbed and marinated roasted and grilled vegetables.

MINI BAKLAVAS & PETIT FOURS

Assorted mini individual bite size desserts.

INTERNATIONAL TEA & COFFEE STATION

\$65.00