



DINNER

PLATED DINNERS

Three-course plated dinners consist of soup or cold salad, entrée and dessert.
Served with Granduca bread assortment, cultured butter, Illy® coffee and a collection of Mighty Leaf Teas®.

APPETIZERS

Cold (\$14 per person)

Heirloom Tomato, Burrata,
Balsamic Jelly, Crostini,
Tomato Truffle Vinaigrette

Prosciutto di Parma, Melon, Lime,
Petite Arugula, Port Wine Fig

Scottish Smoked Salmon,
Fingerling Potato Salad,
Dill Cream with Fennel,
Pickled Onion, Caviar

Grilled Shrimp, Petite Frisee,
Hearts of Palm, Citrus, Avocado Puree

Togarashi Seared Tuna Fillet, Quinoa,
Ginger, Totsoi, Yuzu Honey Dressing

Hot (\$14 per person)

Spanish Spiced Gulf Shrimp,
Cheese Polenta,
Roasted Tomato Broth

Spinach and Feta Cheese Strudel,
Roasted Tomato Jam,
Cured Lemon Emulsion

Pancetta Wrapped Seared
Diver Scallop, Celery Root Puree,
Port Wine Shallot Reduction

Grilled Asparagus,
Smoked Mozzarella,
Prosciutto di Parma
on Ciabatta Crostini

Crispy Salmon Roll,
Stir Fried Asian Greens,
Blood Orange Vinaigrette

Lobster Bisque and Spinach Flan

Jumbo Lump Blue Crab Cake,
Tropical Fruit Ceviche,
Crispy Sweet Potato,
Mango Tartar Sauce

Roasted Tomato Soup, Goat Cheese
Crostini, Opal Basil

Hotel GRANDUCA

AUSTIN



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COLD SOUPS

Hass Avocado Soup, Tomato Confit, Brioche Crouton

Cucumber Vichyssoise and Local Goat Cheese

Gazpacho, Grilled Shrimp, Brochette

Chilled Melon Soup and Key Lime Panna Cotta

Chilled Carrot and Celery Root Soup, Grapes,
Cinnamon Almond Cream

SALADS

Heart of Bibb, Sugar Roasted Beets, Julienne Vegetables,
Watermelon Radish, Lemon Vinaigrette

Iceberg Wedge Salad, Arugula, Bacon, Texas Blue Cheese,
Beefsteak Tomato, Truffle Ranch Dressing

Bouquet of Baby Greens, Endive, Marcona Almonds,
Gorgonzola, Poached Pear, Champagne Vinaigrette

Grilled Asparagus, Trumpet Mushroom, Petite Frisee,
Watercress, Sesame Soy Dressing

Heirloom Tomato Mozzarella Tower, Balsamic Cubes,
Micro Basil, Ficelle Crisp

Hotel GRANDUCA

AUSTIN

All pricing is subject to a 23% taxable service charge, 6.75% sales tax for food/non-alcoholic beverages and 8.25% sales tax for alcoholic beverages.
320 S. Capital of Texas Highway, Building B, Austin, Texas 78746 | 512.306.6400 phone | 512.303.6401 fax | GranducaAustin.com



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ENTRÉES

Osso Buco Braised in Barolo,
Root Vegetables, Toasted Faro Risotto

\$74 per person

Seared Beef Tenderloin, Bordelaise,
King Oyster Mushrooms, Olive Oil Crushed Potatoes

\$78 per person

Chianti Braised Short Rib of Beef,
Pearl Onions, Cremini Mushrooms, Pancetta Lardons,
Mascarpone Potato Puree, Asparagus

\$72 per person

Grilled Breast of Chicken, Oven Roasted Fingerling
Potatoes, Broccolini, Pommery Mustard Chicken Jus

\$62 per person

Chicken Breast Stuffed with Wild Mushrooms, Spinach
Herb Spätzle, Sugar Snaps, Thyme Jus

\$64 per person

Veal Tenderloin Medallions, Yukon Gold Potato Gnocchi
Chives, Local Vegetables, Jerez Vinegar Sauce

\$74 per person

Veal T-Bone, Oyster Mushrooms, Butternut Squash Puree,
Sugar Snap Peas

\$76 per person

Branzino, Rainbow Cauliflower, Saffron Potatoes,
Crispy Fennel, Preserved Lemon Emulsion

\$68 per person

Berkshire Pork Chop, Mashed Plantains, Brussels Sprouts,
Caramel Orange Sauce, Aged Rum

\$68 per person

Sake Miso Marinated Chilean Sea Bass,
Bok Choy Crispy Rice Roll, Yuzu Sauce

\$71 per person

Scottish Salmon, Green Asparagus, Grain Pilaf,
Chardonnay Mustard Dill Sauce

\$69 per person

Marcona Almond Crusted Diver Scallops,
Cauliflower Puree, Caper Sauce

\$72 per person

Gulf Snapper with Cannellini Beans, Haricot Vert,
Sweet Peppers, Chorizo Tomato Broth

\$69 per person

Herb Crusted Lamb Loin, Garbanzo Frites,
Eggplant, Vegetable Cannelloni

\$74 per person

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ENTRÉE DUETS

Seared Chicken and Shrimp Skewers
Herb and Olive Orzo, Greek Oregano Sauce

\$75 per person

Beef Short Ribs and Jumbo Diver Scallop
Yellow Soft Polenta, Fresh Corn, Fontina Cheese,
Chianti Reduction Salsa Verde

\$84 per person

Veal Tenderloin and Crab Cake "Oscar"
Goat Cheese Potato Gratin, Horseradish Tomato
Béarnaise Sauce

\$80 per person

Beef Tenderloin and Chilean Sea Bass
Okinawa Sweet Potato Mash, Cabernet and Yuzu Glaze

\$84 per person

Petit Beef Tenderloin and Maine Lobster Gratin
Pecorino Romano Potato Cake, Shallot Sauce

\$84 per person

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DESSERTS

Coffee Mousse, Chocolate Shortbread, Sambuca Anglaise

Meyer Lemon Meringue Tart, Cassis Reduction,
Peaches, Blackberries

White Chocolate Pistachio Napoleon,
Mascarpone Mousse, Strawberry Salad

Duo of Chocolate Brownie Mousse,
Blackberry Orange Shortcake

Chocolate Cheese Torte, Praline Graham Crunch,
Brandied Cherries

Milk Chocolate Frangelico Caramel Tart, Frosted Hazelnut,
Cinnamon Marshmallow

Honey Crème Brulee, Candied Apples,
Cardamom Spiced Shortbread

Mojito Cream Cake,
Candied Lime Zest, Vanilla Rum Syrup

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DINNER

GRANDUCA DINNER BUFFET

Dinner served with Granduca bread assortment, cultured butter, Illy® coffee and a collection of Mighty Leaf Teas®.
A set-up fee of \$150 will apply for dinner tables less than 30 guests.

Roasted Tomato Bisque, Goat Cheese Crostini

Grilled Asparagus, Eggs, Pine Nuts, Parsley

Fingerling Potato Salad, Artichokes, Olives, Roasted Peppers

Local Farmers Salad Greens, Watermelon Radish, Shaved Carrots, Cucumber,
Grape Tomatoes, Herb Croutons, Sherry Vinaigrette, Herb Ranch Dressings

Searched Natural Chicken Breast, Roasted Sweet Potato Cake, Wild Mushroom Sauce

Crispy Gulf Red Snapper, Vegetable Quinoa, Fennel, Saffron Sauce

Chianti Braised Beef Short Rib, Horseradish Potato Puree

Roasted Brussels Sprouts, Carrots

Grapefruit Blackberry Panna Cotta

Piña Colada Tart

Caramelized Pear Rice Pudding

Malted Chocolate Nemesis

\$90 per person

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DINNER

FAMILY-STYLE ITALIAN BUFFET

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A set-up fee of \$150 will apply for dinner tables less than 30 guests.

ANTIPASTI

Tricolore Salad, Arugula, Frisee, Radicchio, White Balsamic Vinaigrette
Shaved Fennel, Orange Salad
Heirloom Tomatoes, Fresh Mozzarella
Italian Cheese and Salumi

PRIMI

Penne Arrabiata, San Marzano Tomato Sauce, Guanciale
Farfalle, Salmon, Asparagus, Dill Sauce
Orecchiette, Chicken, Broccoli

SECONDI

Chicken al Mattone
Red Snapper Livornese
Bistecca alla Fiorentina Sliced Angus Sirloin Florence Style
Brussels Sprouts, Pancetta, Caramelized Onions
Roasted Cauliflower, Lemon, Chili, Breadcrumbs
Roasted Fingerling Potatoes

DOLCI

Tiramisu
Lemon Almond Polenta Cake
Torta di Cioccolato e Mandorle
Italian Cookies

\$100 per person

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