



LUNCH

CHILLED PLATED LUNCH

Includes a choice of soup, entrée, a selection of artisan rolls and handcrafted dessert, freshly brewed Illy® coffees and a collection Mighty Leaf Teas®.

SOUPS

Chilled Andalusian Gazpacho, Baby Spanish Omelet

Tuscan Minestrone Soup, Fregola Pasta, Ciabatta Crostini

Porcini Potato Soup, Crispy Pancetta

Corn Chowder, Jalapeño Corn Muffin

ENTRÉES

Organic Chicken Breast,
Grilled Hearts of Romaine,
Chipotle Caesar Dressing,
Shaved Parmesan, Herb Croutons

\$42 per person

Nicoise Salad, Seared Ahi Tuna,
Micro Greens, Haricot Vert,
Black Olives, Organic Eggs,
Fingerling Potatoes,
Preserved Lemon,
Oregano Vinaigrette

\$44 per person

Ahi Tuna Tartar, Avocado and
Wakame Salad, Pickled Ginger,
Tapioca Chips, Citrus Ponzu Sauce

\$46 per person

Smoked Duck Breast, Seared Endive
Salad, Shiitake Mushroom,
Sherry Vinaigrette

\$38 per person

Key West Pink Shrimp
Watercress Salad, Rainbow Carrots,
Grapefruit Segments

\$44 per person

Grilled Beef Satay Salad,
Soy Marinated Rice Noodles,
Asian Greens, Pickled Ginger,
Carrots, Coconut Cashew Dressing

\$45 per person

Herb Marinated Atlantic Poached
Salmon Quinoa Salad,
Grilled Asparagus,
Citrus Mustard Sauce

\$42 per person

DESSERTS

Chocolate Hazelnut Mousse,
Hazelnut Meringue, Sherry Reduction

Coconut Panna Cotta, Guava Coulis,
Caramelized Pineapple Sorbet

Candied Apples, Brown Sugar Cake,
Yogurt Cream

Key Lime Pie, Basil Syrup, Berries Compote

Hotel GRANDUCA

AUSTIN



LUNCH

HOT PLATED LUNCH

The lunch menu includes a starter, entrée, a selection of artisan rolls and handcrafted dessert, freshly brewed Illy® coffees and a collection of Mighty Leaf Teas®.

STARTERS

choose one

Chilled Andalusian Gazpacho,
Baby Spanish Omelet

Tuscan Minestrone Soup,
Fregola Pasta, Ciabatta Crostini

Yukon Gold Potato Soup, Crispy Pancetta

Corn Chowder with Cheese, Jalapeno Corn Muffins

Baby Iceberg Wedge Salad, Gorgonzola, Pickled Onions,
Heirloom Tomatoes, Crispy Prosciutto,
Green Goddess Tarragon Dressing

Boston Bibb Wedge, Hearts of Palm, Citrus Segments,
Mango Vanilla Dressing

Tricolore Salad, Romaine, Frisee, Radicchio,
Focaccia Croutons, Shaved Parmesan,
Parmesan Dressing

Mixed Greens, Shaved Carrots, Beet Spirals,
Pea Shoots, Goat Cheese Crostini, Black Olive Tapenade,
Herb Vinaigrette

Artisan Gem Lettuce, Shaved Carrots,
Watermelon Radish, Pea Sprouts,
Buttermilk Green Goddess Dressing

Warm Goat Cheese Tart, Heirloom Tomatoes,
Pistachio Dust, Herb Salad

Wild Mushroom Strudel, Basil Sauce

Hotel GRANDUCA

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Includes a starter, entrée, a selection of artisan rolls and handcrafted dessert, freshly brewed Illy® coffees and a collection of Mighty Leaf Teas®.

ENTRÉES

choose one

Grilled Breast of Chicken,
Herbed Fregola Pasta, Roasted Chicken Jus

\$45 per person

Natural Chicken Breast Stuffed with Spinach, Pine Nuts,
Sundried Tomatoes, Saffron Risotto, Chianti Sauce

\$46 per person

Scottish Salmon, Toasted Farro,
Shaved Fennel and Orange Salad, Red Beet Emulsion

\$49 per person

Gulf of Mexico Red Snapper, Wilted Spinach,
Tomatoes, Beluga Lentils, Yellow Tomato Sauce

\$48 per person

Pan Seared Grouper, Gristmill Organic Polenta,
Sweet Pepper Broth, Asparagus

\$48 per person

Prime Black Angus Bavette Steak, Italian Roasted
Fingerling Potatoes, Parsley Caper Sauce

\$52 per person

Seared Beef Tenderloin Filet, Horseradish Potato Puree,
Roasted Brussels Sprouts with Pancetta,
Pine Nuts, Barolo Sauce

\$55 per person

Turkey Piccata Stuffed with Mushrooms,
Spinach and Potato Gnocchi, Marsala Porcini Sauce

\$46 per person

Berkshire Pork Chop, Apple, Corn,
Pancetta Bread Pudding, Apple Calvados Sauce

\$48 per person

Sliced Beef Sirloin, Roasted Cauliflower Puree,
Crispy Parmesan and Prosciutto Potato Cake,
Balsamic Thyme Sauce

\$50 per person

Orecchiette Pasta, Housemade Duck Sausage,
Oven Dried Tomatoes, Sugar Snap Peas

\$48 per person

Vegetarian Spinach Risotto Primavera,
Italian Carnaroli Rice, Garden Vegetables,
Roasted Tomatoes

\$44 per person

Vegan Portobello Mushroom and Lentil "Filet",
Cauliflower Mash, Carrot and Haricot Vert Ragoût,
Roasted Mushroom Glaze

\$46 per person

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DESSERTS

Chocolate Earl Grey Mousse, Flourless Chocolate Cake, Orange Gelato

Strawberry Soup, Roasted Vanilla Bean Panna Cotta, Lavender Granite

Caramelized Pear, Fig and Ricotta Cheesecake, Brown Butter Shortbread, Lemon-Thyme Cream

Lime and Mint Tart, Graham Cracker, Toasted Coconut Chantilly

Toasted Pecan Crème Brulee, Spiced Biscotti, Caramel Gelato

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.
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LUNCH

CHILLED LUNCH BUFFET

The lunch menu includes soup, salads, sandwiches, desserts, freshly brewed Illy® coffees and a collection of Mighty Leaf Teas®.
Based on 60 minutes of continuous service. A set-up fee of \$150 will apply for lunch tables with less than 30 guests.

SOUPS

choose one

Grilled Corn Chowder, Bacon Muffins

Chilled Cucumber Soup, Dill Mascarpone

Creamless Tomato and Basil Soup

Warm Yukon Gold Potato Soup, Italian Pancetta

Tuscany Minestrone Soup, Fregola Pasta, Ciabatta Croutons

Roasted Cauliflower Soup, Curry Essence, Chives

White Gazpacho, Cucumbers, Grapes, Almonds

Forest Mushroom Bisque, Minced Herbs

Light Cream of Asparagus Soup

Tortilla Soup with Cilantro Pesto

Hotel GRANDUCA

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LUNCH

CHILLED LUNCH BUFFET

(continued)

SALADS

choose three

Quinoa Salad, Roasted Vegetables, Dried Cranberries

Greek Salad, Feta Cheese, Tomatoes, Cucumbers, Kalamata Olives

Crisp Romaine Lettuce, Parmesan Lemon Dressing, Herb Croutons

Cavatappi Pasta Salad, Grilled Asparagus, Cherry Tomato, Basil Pesto

Vine Ripe Local Tomato Salad, Shaved Onion, Freshly Picked Herbs, Provolone Cheese, White Balsamic Dressing

Marinated Fingerling Potato Salad, Applewood Smoked Bacon, Minced Scallions, Mustard Vinaigrette

Young Organic Field Greens with Teardrop Tomatoes, Goat Cheese, Herb Vinaigrette

Petite Greens, Seasonal Tomatoes, Cucumbers, Jicama, Carrots, Citrus Vinaigrette

Fregola Pasta Salad, Sundried Tomatoes, Ricotta Salata Cheese

Shaved Cabbage Slaw, Creamy Poppy Seed Dressing

Roasted Vegetable Salad, Sherry Vinegar Dressing

Hotel GRANDUCA

AUSTIN



LUNCH

CHILLED LUNCH BUFFET *(continued)*

SANDWICHES *choose three*

Free Range Grilled Breast of Chicken, Italian Salsa Rosa on Ciabatta

Gulf Shrimp Salad, Lemon Tarragon Dressing, Shaved Fennel Slaw on Brioche Bun

Roasted Turkey Breast, Tomatoes, Sprouts, Avocado, Herb Cheese on Whole Wheat Tortilla Wrap

Roasted Angus Beef Sirloin, Black Diamond Cheddar, Caramelized Onions, Horseradish on Toasted Ciabatta

Italian Hoagie, Salami, Prosciutto di Parma, Mortadella, Mozzarella, Provolone, Roasted Peppers, Arugula on Ciabatta

Grilled Vegetables, Tomato, Local Mozzarella, Arugula, Basil Pesto on Grilled Focaccia

Chilled Tuna Salad, Celery, Cucumber, Micro Sprouts on a Grilled Tortilla Wrap

Smoked Salmon BLT, Applewood Smoked Bacon, Spiced Mayo on Brioche

Curried Chicken Salad, Grilled Pineapple, Raisins, Scallions on Brioche

Smoked Ham, Swiss Cheese on Artisanal Rye Bread

DESSERTS

Lemon Meringue Tart, Pineapple Upside Down Cake,

White Chocolate Mousse,

Blackberry Cheesecake Eclairs

\$48 per person

Hotel GRANDUCA
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DELI

Seasonal Grilled Vegetable Antipasto

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

Roasted Beet Salad with Oranges, Arugula, Ricotta Salata

Tuscan Minestrone Soup, Fregola Pasta, Ciabatta Crouton

Traditional Caesar Salad, Croutons and Parmesan Shavings

Deli Meats including Italian Style Salami, Cured Ham, Prosciutto,

Herb Roasted Turkey Breast and Roast Sirloin of Beef

Display of Sliced Cheeses including Provolone, Vermont Cheddar, Montasio

Dill Pickles, Marinated Olives, Mayonnaise, Deli, Dijon Mustards

Selection of Sliced Artisan Breads

Hazelnut Crunch Bar, Orange Creamsicle Pie, Raspberry Chocolate Overload, Lemon Polenta Cake

\$43 per person

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PANINI, PIADINA E FLATBREADS*

Lentil Soup, Lemon, Parsley Cream

Tuscan Bean Salad, Oregano Dressing

Panzanella, Italian Vegetable Salad, Roasted Focaccia

Grilled Asparagus, Parmesan, Fine Herbs Vinaigrette

Spring Greens, Garden Vegetables, White Balsamic Vinaigrette

Herb Roasted Angus Beef Sirloin, Horseradish and Chive Aioli, Aged Vermont Cheddar, Ciabatta

Italian Ham, Fontina Val d'Aosta, Fig Compote, Whole Grain Farmer's Bread

Mozzarella, Italian Prosciutto di Parma, Baby Arugula, Flatbread

Natural Turkey Breast, Pear, Montasio Piadina

Grilled Vegetable Flatbread

Tiramisu, Chocolate Pistachio Tart, Vanilla Panna Cotta with Tropical Fruit, Limoncello-Passion Fruit Mousse

\$50 per person

**Culinary or attendant fee of \$100 per 50 guests*

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SOUTH OF THE BORDER

Marinated Hearts of Palm

Jicama Orange Salad, Lime, Chili Flakes, Cilantro

Romaine Lettuce, Plum Tomatoes, Chipotle Parmesan Dressing

Classic Tortilla Soup, Queso Fresco, Mexican Crema, Avocado, Tortilla Strips

Adobo Spiced Grilled Chicken, Roasted Red Peppers and Onions

Slow Roasted Pork Carnitas

Red Snapper Veracruz Style

Pinto Beans, Chihuahua Cheese

Cilantro Rice

Guacamole, Salsa Mexicana, Tomatillo Salsa, Queso Fresco, Lettuce

Corn Tortilla Chips, Warm Flour Tortillas

Tres Leches, Mango Bread Pudding with Tequila Chantilly, Coconut Arroz con Leche,

Mexican Chocolate Pudding

\$52 per person

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ITALIAN LUNCH BUFFET

Assorted Cured Italian Meats

Caprese Platter, Fresh Mozzarella, Tomatoes, Balsamic Vinegar, Petite Basil

Grilled Calamari Salad, Artichoke, Roasted Peppers, Fennel, Lemon Garlic Infusion

Tricolore Salad, Romaine, Frisee, Radicchio, Focaccia Croutons, Shaved Parmesan, Parmesan Dressing

Grilled Asparagus, Eggplant, Zucchini, Marinated Mushrooms, Heirloom Peppers

Cavatappi Pasta, Shrimp, Asparagus, Sundried Tomatoes

Red Snapper, Tomatoes, Basil, Oregano

Pollo alla Cacciatora Hunter Style

Broccolini, Lemon, Garlic

Rustic Italian Breads

Tiramisu, Nutella Panna Cotta, Lemon-Pistachio Cannoli, Assorted Biscotti

\$55 per person

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FARMER'S MARKET TO THE TABLE

Carrot Ginger Soup, Chive Sour Cream

Roasted Beet Salad, Gorgonzola, Candied Walnuts

Beluga Lentil Salad, Asparagus, Cauliflower, Parsley Lime Dressing

Mixed Greens Salad, Cucumber, Shaved Baby Carrots, Watermelon Radish, White Balsamic Dressing

Herb Crusted Chicken Breast, Roasted Fingerling Potatoes, Tomato Capers Chardonnay Sauce

Sliced Sirloin of Beef with Cauliflower Puree, Mushroom Ragoût

Crispy Gulf Snapper, Polenta Cake, Fennel, Saffron Sauce

Selection of Home Baked Rolls

Market Vegetables

Texas Bourbon Pecan Tarts, Mini Peach Cobbler

Profiteroles Cinnamon-Carrot Cake with White Chocolate Mousse and Fresh Berries

\$60 per person

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