

FOUR-COURSE PLATED DINNERS

Consider adding an Appetizer to our three-course plated dinners for a Four Course

PLATED APPETIZERS

Choose one:

COLD

Heirloom Tomato, Burrata, Balsamic Pearls, Crostini,
Extra Virgin Olive Oil
\$13 per person

Prosciutto San Danielle, Melon,
Petite Arugula, Port Wine Fig
\$13 per person

Scottish Smoked Salmon, Fingerling Potato Salad,
Dill Cream with Fennel, Pickled Onion, Caviar
\$14 per person

Seared Tuna Carpaccio, Capers, Shaved Onions,
Baby Greens, Lemon Dressing
\$14 per person

HOT

Grilled Asparagus, Smoked Mozzarella,
Prosciutto di Parma, Ciabatta Crostini
\$13 per person

Lobster Bisque
\$14 per person

Jumbo Lump Blue Crab Cake,
Poblano Tartar Sauce and Crispy Sweet Potato
\$15 per person



Hotel GRANDUCA
AUSTIN

All pricing is subject to a 23% taxable service charge and 8.25% sales tax

320 S. Capital of Texas Highway, Building B, Austin, Texas 78746 | 512.306.6400 phone | 512.303.6401 fax | GranducaAustin.com

THREE-COURSE PLATED DINNERS

Three-course plated dinners consist of soup or cold salad, entrée and dessert.

Served with Granduca bread assortment, cultured butter, freshly brewed coffee and a collection of Mighty Leaf Teas®.

SOUPS

choose one

Roasted Tomato Bisque, Goat Cheese Croutons

Cream of Asparagus

Cauliflower Brie

Wild Mushroom Bisque White Truffle Oil

SALADS

choose one

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

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

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

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

ENTRÉES

choose one

Osso Buco Braised in Barolo,
Baby Root Vegetables, Wild Mushroom Risotto
\$75 per person

Seared Beef Tenderloin, Bordelaise, King Oyster Mushrooms,
Broccolini, Olive Oil Crushed Potatoes
\$78 per person

Chianti Braised Short Rib, Pearl Onions, Cremini Mushrooms,
Pancetta Lardons, Mascarpone Potato Puree, Asparagus
\$75 per person

Grilled Chicken Breast, Oven Roasted Fingerling
Potatoes, Broccolini, Pommery Mustard Chicken Jus
\$62 per person

Chicken Breast Stuffed with Wild Mushrooms, Spinach
Herb Spätzle, Asparagus, Thyme Jus
\$65 per person

Branzino, Rainbow Cauliflower, Saffron Potatoes,
Fennel, Lemon Butter Emulsion
\$68 per person

Berkshire Pork Chop, Mashed Red Bliss Potatoes,
Brussel Sprouts, Calvados Pork Jus
\$65 per person

Pan Seared Chilean Sea Bass, Lemon Sauce
Wilted Greens, Potato Puree
\$85 per person

Scottish Salmon, Green Asparagus, Grain Pilaf,
Chardonnay Mustard Dill Sauce
\$70 per person



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PLATED DINNERS (continued)

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ENTRÉE DUETS

Seared Chicken and Shrimp Skewers
Herb and Olive Orzo, Greek Oregano Sauce
\$84 per person

Beef Tenderloin and Chilean Sea Bass
Okinawa Sweet Potato Mash, Cabernet and Yuzu Glaze
\$100 per person

Beef Short Ribs and Snapper
Soft Polenta, Fresh Corn, Fontina Cheese
Chianti Reduction, Salsa Verde
\$85 per person

DESSERTS

choose one

Tiramisu, Sambuca Anglaise
Lemon Meringue Tart, Cassis Reduction,
Peach jam, Blackberries
Valrhona Chocolate Fondant Lava Cake
Texas Pecan Tartlet, Bourbon Caramel

Carmel Delight, Crumble base, Toffee Cream
Speculoos Cheesecake, Speculoos Crumble Cookie Base,
Brandied Cherries
Gianduja Shortbread, Almonds, Crushed Hazelnuts, Candied
Orange, Pistachio



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DINNER BUFFETS

Dinners served with Granduca bread assortment, butter, coffee and a collection of Mighty Leaf Teas*.
Based on 60 Minutes of Continuous Service. *A set-up fee of \$150 will apply for dinner tables less than 30 guests.*

GRANDUCA DINNER BUFFET

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

Choose two:

Seared Natural Chicken Breast, Wild Mushroom Sauce
Crispy Gulf Red Snapper, Saffron Fennel Sauce
Chianti Braised Beef Short Rib

Horseradish Potato Puree
Roasted Brussels Sprouts, Carrots

Tiramisu, Carrot Cake, Opera Strip Cake
\$95 per person
\$98 per person, with three proteins

TEX-ITALIAN BUFFET

Tuscan White Bean Soup, Applewood Smoked Bacon
Grilled Seasonal Vegetables, Rosemary Aioli
Kale Caesar Salad, Garlic Croutons, Parmesan Caesar Dressing
Texas Tomato Salad, Arugula, Cucumber, Baby Mozzarella

Choose two:

Grilled Chicken Breasts, Goat Cheese Polenta, Natural Chicken Jus
Pan Seared Texas Redfish, Preserved Lemon Sauce
Roasted NY Striploin, Wild Mushrooms

Grilled Broccolini with Garlic Lemon Olive Oil
Olive Oil Yukon Gold Potato Puree

Lemon Tarts, Pecan Tarts, Carmel Delight
\$85 per person
\$90 per person with three proteins



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DINNER BUFFETS (continued)

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ITALIAN BUFFET

ANTIPASTI

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

PRIMI

Penne Arrabiata, San Marzano Tomato Sauce,
Orecchiette, Italian Sausage, Dried Tomatoes, Broccoli Rabe

SECONDI

Choose two:

Chicken al Mattone
Red Snapper with Black Olives, Tomatoes, Pinenuts and Basil
Bistecca alla Fiorentina Sliced Angus Sirloin Florence Style

Brussels Sprouts, Pancetta, Caramelized Onions
Roasted Fingerling Potatoes

DOLCI

Tiramisu
Flourless Chocolate Cake
Premium Cheesecake, Seasonal Fruit Topping

\$95 per person

\$100 per person with three proteins



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