

2021 BANQUET MENUS



Hotel GRANDUCA
AUSTIN

EARLY RISER 22

Assorted Breakfast Pastries *with preserves and butter*
Greek Yogurt/Granola *or* Overnight Oats/Dried Fruit

select two

Orange, Grapefruit, Cranberry *or* Apple Juice
Freshly Brewed Peerless Regular and Decaffeinated Coffee
Assorted Mighty Teas

TRADITIONAL BREAKFAST 28

Daily Muffin and Croissant
Steel Cut Oatmeal *with dried fruit, nuts and brown sugar*
Scrambled Eggs *with fresh chives*
Skillet Fried Red Bliss Potato *with sweet onion*
Applewood Bacon *or* Pork Sausage Links

select two

Orange, Grapefruit, Cranberry *or* Apple Juice
Freshly Brewed Peerless Regular and Decaffeinated Coffee
Assorted Mighty Teas

ENHANCEMENTS

Sliced Fresh Fruit and Berries	8
Mixed Berries	12
Jalapeno Cheddar Sausage	6
Applewood Bacon <i>or</i> Pork Sausage	6
Egg Whites, Spinach and Tomato Scramble	9
Assorted Bagels <i>with cream cheese</i>	6
Whole Seasonal Fruit	4
Ham, Egg and Cheese Croissant	12
Organic Smoked Salmon <i>with traditional accompaniments</i>	14
Breakfast Burrito <i>with bacon, egg, pico de gallo and cheddar cheese</i>	12

PLATED BREAKFAST

34

Fresh Baked Pastries *with preserves and butter*

Sliced Seasonal Fruit

Scrambled Eggs *with fresh chives*

Skillet Fried Red Bliss Potato *with sweet onion*

select one

Applewood Bacon, Griddled Ham, Pork Sausage *or* Jalapeno Cheddar Sausage

Includes tableside freshly brewed Peerless regular and decaffeinated coffee,
assorted Mighty Teas

Our eggs are cage free and our sausage and bacon contain no nitrates or additives.

We will select the freshest fruit of the season for you.

BUFFET LUNCH

MARKET LUNCH

42

Mixed Greens *with toasted walnuts, blue cheese, cherry tomatoes, cucumber and champagne dressing*^{VE}

select one

Pasta Salad *with herb dressing and Feta Cheese*^{VE}

Yukon Gold Potato Salad^{GF, VE}

Seasonal Fruit Salad

select three

Chicken Pesto *with aged provolone, gem lettuce and ciabatta*

Sugar Glazed Ham and Brie *with dijon, roasted tomato and baguette*

Smoked Turkey and Swiss *with avocado spread, romaine and 9 grain*

Farmers Veggie Wrap *on a flour tortilla with hummus, arugula and sprouts*^{VG}

Mediterranean *with capicola, mortadella and salami with roasted pepper, garlic aioli, lettuce and tomato*

accompanied by

Chocolate Chip Cookie, Kettle Chips, a Bottled Water and Whole Fruit

Gluten Free Selections by Request

SOUP & SALAD

52

Minestrone Soup *with market vegetables, white beans and fresh herbs*^{VG, GF}

Roasted Eggplant and Tomato Soup^{VG, GF}

Mixed Greens *with cucumber, tomato, carrot, radish and sprouts*^{VG, GF}

Baby Arugula and Romaine *with orange segments, shaved fennel and roasted beets*^{VG, GF}

topped with grilled and chilled proteins

Herb Marinated All Natural Chicken Breast^{GF}

Garlic Shrimp *with calabrian chilies*^{GF}

Citrus Marinated Salmon Medallions *with charred lemons*^{GF}

Tropical Mini Cheesecake

BUFFET LUNCH

SAN JACINTO

48

Tortilla Soup ^{GF, VG}Chop Salad *with romaine, iceberg, tomato, cucumber, black beans, roasted corn, pepitas and cilantro dressing* ^{VG, GF}Grilled Flank Steak *with poblano chili, caramelized onion and chipotle-honey glaze* ^{GF}Achiote Chicken Breast *with pickled carrot, peppers and sonoran rice* ^{GF}Warm Flour Tortillas *with sour cream, salsa, cabbage, onion and jalapeno*Borracho Beans *with cotija cheese* ^{GF}Ensalada de Fruitas *with fresh melon, strawberries, jicama, cucumber and a chili-lime dressing* ^{VG, GF}

WEST LAKE HILLS BBQ

55

Texas Chili *with jalapeno cornbread*Simple Greens *with cherry tomatoes, red onion, cucumber and balsamic dressing* ^{VG, GF}Slow and Low Beef Brisket *with onions and pickles*Barbeque Chicken *with pickled onion and cilantro*Tangy Cole Slaw and Potato Salad ^{VE}Sliced Watermelon *with tajin*White Bread *with butter*

Double Chocolate Brownies

All plated and buffet meals include water, iced and coffee service.

PLATED LUNCH

SOUP OR SALAD *select one*

Baked Potato Soup *with bacon, chives and sour cream* ^{GF}

Butternut Squash Soup *with toasted pecan* ^{VG, GF}

Baby Arugula and Radicchio *with walnut, blue cheese, and cabernet vinaigrette* ^{GF, VE}

Classic Caesar *with romaine, garlic crouton, and parmesan* ^{VE}

Artisan Greens *with cucumber, tomatoes, red onion, olives and balsamic dressing* ^{GF, VG}

ENTRÉE *select two*

Grilled Chicken Breast *with red bliss potatoes, parsley and baby carrots* ^{GF} **36**

Herb Marinated Sirloin *with garlic mashed potatoes and broccolini* ^{GF} **46**

Sustainable Salmon Fillet *with fingerling potatoes and asparagus* ^{GF} **42**

Cauliflower Steak *with capers, raisins, carrot emulsion and fennel salad* ^{GF, VG} **32**

DESSERT *select one*

Tiramisu *with espresso ladyfingers, mascarpone, amaretto and dark chocolate* ^{GF}

Coconut Panne Cotta *with fresh berries, vanilla bean and local honey* ^{GF, VG}

Chocolate Flourless Torte *with strawberries* ^{GF}

Includes tableside freshly brewed Peerless regular and decaffeinated coffee, assorted Mighty Teas

All plated and buffet meals include water, iced and coffee service.

HIKING TRAIL 14

Trail Mix, Dried Fruit, Assorted Kind Bars, Brownies and Blondies

MOVIE THEATER 16

M&M *regular and peanut*, Twix Bar, Milky Way, Gummy Bears, Snickers Bar, Skittles and White Cheddar Smart Popcorn

HEALTHY 18

Assorted Naked Juice, Pita Chips, Granola Bars, Protein Bars and Whole Fruit

TAKE A DIP 22

Pimento Cheese Dip, Chili con Queso, Roasted Pepper Hummus, Salsa Quemada, Tortilla Chips, Pita Chip, Crostini and Carr

A LA CARTE SNACKS

Chocolate Chip Cookies	48 dozen
Dark Chocolate Brownies	30 dozen
Raspberry White Chocolate Bars	32 dozen
Red Velvet Cupcakes	36 dozen
Blondies	30 dozen
Lemon Bars	32 dozen
Warm Pretzel Sticks	36 dozen
Freshly Brewed Peerless Regular and Decaffeinated Coffee	92 per gallon
Assorted Soft Drink	5
Juices	4
<i>Orange, Grapefruit, Cranberry or Apple Juice</i>	
Green Monster	6
Bottle water	5

HORS D'OEUVRES

7 per piece

cold

Prosciutto and Fig Crostini

Olive Tapenade Toast Point ^{VE}

Apricot and Brie Cheese Puffs ^{VE}

Shrimp Ceviche *with cucumber pico, avocado and jalapeno* ^{GF}

Deviled Egg *with candied bacon and chive* ^{GF}

Tomato Bruschetta *with basil and roasted garlic* ^{VE}

Ahi Tuna Tataki *with wonton, scallion, dark soy*

Tomato Caprese Skewer *with basil pesto* ^{VE}

hot

Truffled Arancini *with tomato sugo* ^{VE}

Chicken-Lemongrass Pot Stickers *with ponzu dipping*

Cashew Chicken Spring Roll *with sweet thai chili sauce*

Curried Chicken Satay *with yogurt dipping* ^{GF}

Tempura Shrimp *with nuoc cham*

Punjabi Chicken Samosa *with mint chutney*

Fried Pickle Spears *with tartar sauce* ^{VE}

DISPLAY STATIONS

MEAT AND CHEESE

24 per guest

A selection of cured meats, domestic and imported cheeses accompanied by olives, mustard, dried fruit, fruit jam, crackers, and crostini

POKE BOWL

32 per guest

Ahi Tuna, Sustainable Salmon and Gulf Shrimp

Seasoned rice, cucumber salad, carrots, radishes, edamame, tomatoes, bean sprouts, fried garlic, crispy wontons, wasabi aioli, sriracha, soy sauce, togarashi and furikake

GUACAMOLE & SALSA

32 per guest

House guacamole, salsa verde and salsa quemada

Warm tortilla chips, sour cream, jalapeno and hot sauce

MARKET VEGETABLE & HUMMUS

18 per guest

A selection of raw vegetables and crudite, roasted pepper hummus and feta cheese Pita chips and crackers

BUFFET DINNERS

TASTE OF ITALY

90

Minestrone *with cannellini beans and market vegetables* ^{GF, VG}

Focaccia Bread *with house olive mix*

Baby Arugula Salad *with shaved fennel, orange segments and aged balsamic*

Caprese Salad *with vine ripe tomato, fresh mozzarella, basil and texas olive oil*

Rigatoni Primavera *with eggplant, tomatoes, broccoli rabe and crushed chilies* ^{VE}

Chicken Piccata *with roasted potatoes, caper butter and charred lemon*

Steak Pizzaiola *with braised tomatoes & mushrooms and rosemary* ^{GF}

Tiramisu *with biscotti*

SOUTHERN COMFORT

90

She Crab Soup *with old bay*

Cornbread *with local honey butter*

Chop-Chop Salad *with iceberg, corn, bacon, pickled green tomatoes, smoked cheddar, black eyed peas and creamy mustard dressing*

Tangy Cole Slaw and Potato Salad

Slow and Low Barbeque Brisket *with pickles, onions and house sauce*

Barbeque Chicken *with charred green onions*

Baked Mac-N-Cheese

Apple Crisp

Watermelon

*Includes tableside freshly brewed Peerless regular and decaffeinated coffee,
assorted Mighty Teas*

PLATED DINNERS

SOUP, APPETIZER AND SALAD select oneTruffled Cauliflower Soup *with roasted cauliflower* ^{GF, VE}Potato Leek Soup *with crisp leeks and chive oil* ^{GF, VG}Roasted Vegetable Minestrone *with white beans and fresh herbs* ^{GF, VG}Baby Arugula and Radicchio *with shaved parmesan, toasted hazelnut and lemon dressing* ^{GF, VE}Artisan Greens *with watermelon radish, walnuts, cherry tomatoes, cucumber, orange emulsion* ^{GF, VG}Romaine Lettuce *with red cabbage, frisee, roasted beets, goat cheese, pistachio and cabernet vinaigrette* ^{GF, VG}Tomato Caprese *with vine ripe tomatoes, fresh mozzarella, basil, texas olive oil, and crostini* ^{VE}Griddled Polenta *with wild mushrooms, tomato with shallots and roasted pepper sauce* ^{GF, VE}Cheese Tortellini *with asparagus tips, toasted pine nuts and basil oil* ^{VE}ENTRÉE select twoPetit Filet *with wild mushroom ragout, cheddar and chive mashed potatoes and heirloom baby carrot* ^{GF} 75Grilled All Natural Chicken Breast *with fingerling potatoes, roasted asparagus and natural jus* ^{GF} 68Braised Prime Beef Short Rib *with garlic mashed potatoes, oven roasted tomatoes and broccolini* ^{GF} 72Texas Red Snapper *with cannellini bean ragout and citrus-tomato salad* ^{GF} 64Pan Seared Salmon *with quinoa and jasmine rice pilaf, rapini and carrot emulsion* ^{GF} 64Vegetable Risotto *with asparagus, zucchini, tomatoes, butternut squash and fresh herbs* ^{VG, GF} 55DESSERT select onePanne Cotta *with roasted fruit compote and strawberry gelee*Tiramisu *with espresso ladyfingers, mascarpone, amaretto and dark chocolate*Caramel Crumb Cake *with chocolate and caramel sauce*Flourless Chocolate Torte *with strawberries*

*Includes tableside freshly brewed Peerless regular and decaffeinated coffee,
assorted Mighty Teas*

BANQUET TIER OPTIONS

HOSTED BEER, WINE AND CHAMPAGNE per person

one hour **20** two hours **25** three hours **30** four hours **35**

HOSTED PRIMO PACKAGE per person

one hour **31** two hours **36** three hours **48** four hours **60**

HOSTED DI LUSSO PACKAGE per person

one hour **40** two hours **45** three hours **59** four hours **73**

PRIMO BAR

liquor

El Jimador Reposado
 Absolute Vodka
 Beefeater Gin
 Bacardi Silver Rum
 Jim Beam
 Glenfiddich

tray service

Eos Cabernet
 Eos Chardonnay

beer

Budweiser
 Miller Lite
 Shiner Bock
 Lone Star

DI LUSSO BAR

liquor

Patron Silver
 Tito's Vodka
 Hendrick's Gin
 Capt Morgan's Spiced Rum
 Maker's Mark
 Chivas Regal

tray service

Banshee Cabernet
 Banshee Chardonnay

beer

Pearl Snap Pilsner
 Live Oak Hefeweizen
 Stash IPA
 Austin Amber

CASH STANDARD BAR per person

liquor **14** per drink wine by the glass **14** per glass domestic beer **8.50** per bottle

CASH PREMIUM BAR per person

liquor **16** per drink wine by the glass **16** per glass craft beer **10** per bottle

NON ALCOHOLIC BEVERGES	5
Coke, Diet Coke, Sprite, Dr. Pepper, Iced Tea, Coffee, Hot Tea, or Lemonade	
LOCAL BEER	8
Austin Beer Works-Pearl Snap Pilsner	
Austin Beer Works-Peacemaker Anytime Ale	
Live Oak-Hefeweizen	
Firemans 4-Blonde	
Independence-Amber	
DOMESTIC AND IMPORT BEER	6
Moretti-Pale Lager	
Peroni-Lager	
Budweiser-Lager	
Bud Light-Lager	
Miller Lite-Pilsner	
Shiner Bock-Dark Lager	
Dos XX-Lager	
Lone Star	
SPARKLING AND CHAMPAGNE BY THE BOTTLE	
La Marca Prosecco, IT	45
Domain Chandon Brut, CA	65
Lucian Albrect Sparkling Rose, FR	700
Veuve Clicquot Brut, FR	150
Veuve Clicquot Brut Rose, FR	165

WHITE AND ROSE BY THE BOTTLE

Breezette, Rose, CA	56
Banshee, Rose, CA	48
Kung Fu Girl, Resiling, WA	50
Tangnet, Pinot Gris, CA	50
Barone Fini, Pinot Grigio, CA	58
Four Graces, Pinot Gris, CA	62
Cliff Lede, Sauvignon Blanc, CA	72
Ferrari Carano, Fume Blanc, CA	50
Chalone, Chardonnay, CA	64
Chalk Hill, Chardonnay, CA	65
Pascal Jolivet, Sancerre, FR	95
Trinitas, Sauvignon Blanc, CA	56
Trinitas, Chardonnay, CA	56
Two Sisters, Chardonnay, CA	55
Cakebread, Chardonnay, CAS	66
Fransican Estate, Chardonnay, CA	65
Banshee, Chardonnay, CA	72
Eos, Chardonnay, CA	35

RED WINE BY THE BOTTLE

Sebastiani, Pinot Noir	63
Bella Glos, Pinot Noir, CA	95
Rickshaw, Pinot Noir, CA	60
Chalone, Pinot Noir, CA	68
Sebastiani, Pinot Noir, CA	63
Don Nicanor, Malbec, ARG	56
Firestone, Cabernet, CA	56
Roth Estate, Cabernet, CA	56
Mount Veeder, Cabernet, CA	92
Banshee, Cabernet, CA	75
Trinitas, Cabernet, CA	130
Foley Johnson, Cabernet, CA	88
Eos Cabernet, CA	35
The Prisoner, Red Blend, CA	105
Trinitas, Mysteriama, CA	64