



BREAKFAST

PLATED BREAKFAST

Served with fresh Orange Juice, freshly brewed Illy® coffees and a collection of Mighty Leaf Teas®.
Plated Breakfasts include baskets of Croissants, Muffins, Danish, Pastries, Cultured Butter and Fruit Preserves.

TRADITIONAL

Cantaloupe, Sun-Ripened Berries, Passion Fruit Coulis
Brioche French Toast, Wild Berry Compote,
Vermont Maple Syrup
Choice of Applewood Smoked Bacon, Italian Ham,
Pork or Chicken Apple Sausage

\$34 per person

EGGS BRUSCHETTA

Florida Orange, Ruby Red Grapefruit Segments,
Jamaican Mint
Eggs Bruschetta, Organic Farm Eggs on
Grilled Ciabatta Bread, Heirloom Tomatoes, Basil,
Prosciutto di Parma, Roasted Parmesan Potatoes

\$34 per person

HEALTHY START

Honey Poached Strawberries, Mascarpone
Breakfast Strudel, Organic Eggs or Egg Whites, Wild Mushrooms,
Fontina della Val d'Aosta Cheese, Fresh Herbs, Chive Yogurt Sauce and Vegetable Hash

\$34 per person

EGGS BENEDICT

Greek Yogurt Panna Cotta, Fresh Berries,
Housemade Granola Crumble
Eggs Benedict, Italian Ham, Hollandaise,
Grilled English Muffin, Asparagus
Rosemary Roasted Fingerling Potatoes

\$35 per person

POACHED EGGS

Tropical and Exotic Sliced Fruit,
Olive Oil Bread,
Poached Organic Eggs on Short Rib,
Fingerling Potato Hash, Herb and Heirloom Tomato Salad

\$36 per person

Hotel GRANDUCA

AUSTIN



BREAKFAST

BUFFETS

Served with 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 breakfast tables less than 20 guests.

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

THE CONTINENTAL

Freshly Squeezed Orange and Ruby Red Grapefruit Juices

Seasonal Sliced Fresh Fruit and Sun-Ripened Berries

New York Style Bagels with Cream Cheese

Freshly Baked Butter Croissants, Danish, Muffins

Cultured Butter and Fruit Preserves

\$29 per person

THE GRANDUCA CONTINENTAL

Freshly Squeezed Orange
and Ruby Red Grapefruit Juices

Seasonal Sliced Fresh Fruit and Sun-Ripened Berries

Greek Yogurt Parfait, Berries, Housemade Granola

Cereals and Granola with Skim, Whole, Almond Milks

New York Style Bagels with Cream Cheese

Freshly Baked Butter Croissants, Danish and Muffins

Cultured Butter and Fruit Preserves

Whole Bananas

\$34 per person

SUNRISE

Freshly Squeezed Orange
and Ruby Red Grapefruit Juices

Seasonal Sliced Fresh Fruit and Sun-Ripened Berries

Plain and Berry Organic Yogurts

New York Style Bagels with Cream Cheese

Freshly Baked Butter Croissants, Danish, Muffins

Cultured Butter and Fruit Preserves

Scrambled Organic Farm Eggs

Rosemary Roasted Fingerling Potatoes

Natural Pork Sausage and Applewood Smoked Bacon

\$37 per person

Hotel GRANDUCA

AUSTIN



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HEALTHY START BREAKFAST

Freshly Squeezed Orange and Ruby Red Grapefruit Juices

Seasonal Sliced Fresh Fruit and Sun-Ripened Berries

Individual Greek Yogurt Parfait, Berries, Housemade Granola

Housemade Bircher Muesli

Scrambled Organic Farm Eggs or Egg Whites

Herb Broiled Tomatoes, Grilled Asparagus, Housemade Chicken Apple Sausage

\$41 per person

ITALIAN BREAKFAST TABLE

Frullato di Frutta

Seasonal Sliced Fruit and Sun-Ripened Berries

Italian Charcuterie Display, Prosciutto, Speck, Salami, Bresaola, Parma Cotto

Tomatoes, Fresh Mozzarella, Basil

Scrambled Eggs with Bruschetta

Poached Eggs on Parmesan Polenta, Crispy Pancetta, White Balsamic Zabaione

Italian Roasted Potatoes with Parmesan

Grilled Italian Style Breakfast Sausage

\$48 per person

Hotel GRANDUCA

AUSTIN