

## PLATED DINNERS

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

#### 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

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,

Hot (\$14 per person)

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

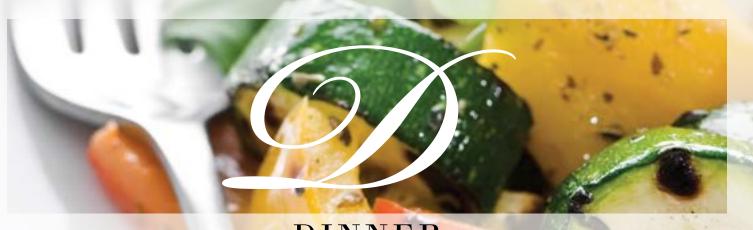
Bouquet of Baby Greens, Endive, Marcona Almonds, Gorgonzola, Poached Pear, Champagne Vinaigrette

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

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



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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

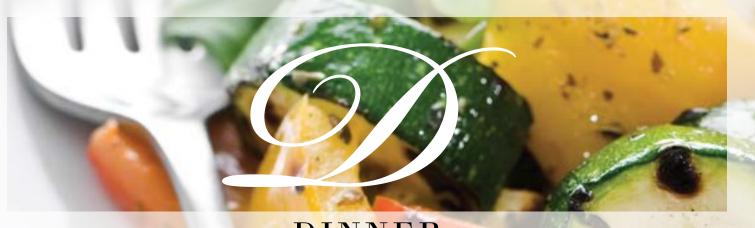
Milk Chocolate Frangelico Caramel Tart, Frosted Hazelnut, Cinnamon Marshmallow

> Honey Crème Brulee, Candied Apples, Cardamom Spiced Shortbread

> Mojito Cream Cake, Candied Lime Zest, Vanilla Rum Syrup

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## **GRANDUCA DINNER BUFFET**

Dinner served with Granduca bread assortment, cultured butter, Illy<sup>®</sup> coffee and a collection of Mighty Leaf Teas<sup>®</sup>. 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

Seared 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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## FAMILY-STYLE ITALIAN BUFFET

Dinners served with Granduca bread assortment, cultured butter, Illy<sup>®</sup> coffee and a collection of Mighty Leaf Teas<sup>®</sup>. 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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