



ENHANCEMENTS

Items will be ordered for the number of guests guaranteed for the event.

Items may not be ordered a la carte.

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

FRESH QUICHE DISPLAY

choose 2

Classic Lorraine, Double Smoked Bacon, Gruyere Cheese

Florentine, Baby Spinach, Sundried Tomatoes, Fontina Cheese

Vegetable, Asparagus, Broccoli, Roasted Peppers, Fresh Herbs, Boursin Cheese

\$14 per person

CHEF-PREPARED TO ORDER OMELETS AND EGGS*

Organic Farm Fresh Eggs and Egg Whites,
Italian Ham, Aged Cheddar, Swiss Cheese, Scallions,
Mushrooms, Tomatoes, Spinach, Onions,
Roasted Peppers

\$12 per person

CHEF-PREPARED PANCAKES*

choose 3

Malted, Blueberry, Chocolate Chip, Carrot,
Lemon Mascarpone, Granola and Red Velvet
Whipped Cream, Maple Syrup,
Homemade Berry Marmalade

\$9 per person

Hotel GRANDUCA

AUSTIN



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Chef-Prepared Pancakes
or Belgian Waffles*, Whipped Cream,
Maple Syrup, Housemade Berry Marmalade

\$9 per person

Apple Blintzes with Calvados
Sabayon or Ricotta Cheese Blintzes
with Raspberry Sauce

\$8 per person

Chef Carved Nueske's Applewood Smoked Ham*
Honey Mustard Rum Glaze, Sweet Corn Soufflé

\$14 per person

Traditional Eggs Benedict, Soft Poached Farm Egg,
Italian Ham, English Muffin, Hollandaise

\$8 per person

Eggs Benedict Florentine,
Soft Poached Farm Egg, Sautéed Spinach

\$7 per person

Smoked Salmon Benedict,
Soft Poached Farm Egg, Scottish Smoked Salmon,
English Muffin, Dill Hollandaise

\$10 per person

New York Style Bagels, Scottish Housemade
Smoked Salmon, Capers, Shaved Sweet Onion,
Sliced Tomatoes, Cream Cheese

\$14 per person

True Scottish Housemade Smoked Salmon,
Capers, Shaved Sweet Onions, Sliced Tomatoes

\$10 per person

Housemade Granola, Toasted Oats, Pumpkin Seeds,
Assorted Nuts, Dried Fruits

\$6 per person

Greek Yogurt Parfait
Housemade Granola, Berry Coulis

\$6 per person

Applewood Smoked Bacon
or Chicken and Apple Sausage

\$6 per person

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Display of Chilled Poached Gulf Shrimp,
Snow Crab Claws, Cocktail Sauce,
Remoulade Sauce, Lemon

\$20 per person

Breakfast Tacos, Farm Eggs, Peppery Chorizo,
Cheddar Cheese, Salsa, Avocado Crema

\$7 per person

Farm Fresh Omelet, Ham, Cheddar Cheese
on a Freshly Baked Croissant

\$7 per person

Lightly Scrambled Egg Whites, Fine Herbs on Tomato

\$4 per person

Gristmill Steel Cut Oatmeal, Maple Sugar, Raisins,
Walnuts, Bananas

\$6 per person

Assortment of Organic and Regular Cereals,
Bananas, Seasonal Berries with
Whole, Skim, 2%, Almond Milks

\$5 per person

Carafes of Frullato di Frutta

\$30 per carafe

Illy® Espresso, Cappuccino Station

\$7 per person

Italian Bloody Mary or Bellini

\$9 per drink

Coke®, Diet Coke®, Sprite®, Vitamin Water®,
Acqua Panna®, San Pellegrino®

\$5.50 per item

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Freshly Brewed Illy® Coffee, Decaffeinated Coffee,
a collection of Mighty Leaf Teas®

\$82 per gallon

Illy® Espresso, Cappuccino Station

\$7 per person

House Squeezed
Orange and Grapefruit Juice

\$62 per gallon

Housemade Apple and Cranberry Juices

\$62 per gallon

Freshly Prepared Fruit Smoothies,
Blueberry, Banana, Strawberry or Mango

\$6 per person

Coke®, Diet Coke®, Sprite®, Vitamin Water®,
Acqua Panna®, San Pellegrino®

\$5.50 per item

San Pellegrino Sparkling Citrus Sodas

\$5.50 per item

New York Style Bagels, Plain and Herb Cream Cheeses

\$60 per dozen

Seasonal Sliced Fruits,
Sun-Ripened Berries, Citrus Yogurt

\$6 per person

Selection of Fruit Danish, Pain au Chocolate,
Muffins, Butter Croissants

\$60 per dozen

Freshly Baked Cookies, Valrhona Chocolate Chip,
White Chocolate Pecan, Oatmeal Raisin
or Malted Almond Butter Cookies

\$48 per dozen

Valrhona Chocolate Brownies, Hazelnut Blondies,
Lemon Bars or Peach Crumble Bars

\$48 per dozen

Cinnamon Churros with Chocolate Sauce,
Caramel Sauce, Whipped Cream

\$48 per dozen

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Market Basket of Seasonal Whole Fruit

\$3 per item

Individual Mini Crudité Rolls, Low Fat Ranch

\$48 per dozen

Housemade Organic Granola, Assorted Candy Bars

\$4 per item

Chocolate Dipped Strawberries

\$48 per dozen

Chocolate Truffles or Bonbons

\$48 per dozen

Kettle Chip Bags, Assorted Flavors

\$4 per bag

Freshly Made Popcorn, Classic Butter,
Truffle Parmesan or Caramel

\$6 per person

Freshly Baked Salted Soft Pretzels,
Yellow and Honey Mustards

\$60 per dozen

Warm Roasted Premium Nuts

\$30 per pound

Warm Corn Tortilla Chips, Queso,
Lime Roasted Tomato Chipotle
and Tomatillo Avocado Salsas

\$12 per person

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AUSTIN