

# HORS D'OEUVRE - COLD

\$6 per piece

15 minimum piece order for each hors d'oeuvre

Tomato Basil Bruschetta

Ahi Tuna Tartare Cone, Avocado

Crushed Cannellini Bean Crostini

Mini New England Lobster Rolls (\$7 per piece)

Chive Potato Pancake, White Sturgeon Caviar

Beef Carpaccio, Baby Arugula, Lemon, Parmesan

Smoked Salmon Roulade, Horseradish Cream

Zucchini and Goat Cheese Cannelloni, Sweet Pepper Aioli

Lamb Loin, Roasted Eggplant, Tomato Salad, Caperberry on Ciabatta

Poached Pear, Gorgonzola Cheese on Walnut Toast

Spiced Duck Breast, Port Fig Jam on Almond Cake

Artichoke Tomato Crostini, Green Olive Tapenade

Sirloin Beef Medallion with Smoked Paprika Aioli

Avocado and Jicama Salad on Corn Tortilla

Baby Mozzarella, Cherry Tomato Pipettes

Curried Chicken Salad with Strawberry

Watermelon Feta Skewers





### HORS D'OEUVRE - HOT

\$6 per piece

15 minimum piece order for each hors d'oeuvre

Falafel with Spiced Hummus

Chicken Quesadillas, Guacamole

Blue Crab Cake, Mango Tartar Sauce

Mini Quiche, Leeks, Goat Cheese, Truffle

Thai Chicken Satay, Coconut Peanut Sauce

Crispy Asian Duck Rolls, Scallions Hoisin Sauce

Tempura Fish and Chip Cones, Malt Vinegar Aioli

Beef Short Rib Empanadas, Sundried Tomato Aioli

Crispy Risotto Balls, Fontina Cheese, Pomodoro Sauce

Coconut and Kataifi Crusted Shrimp, Curry Orange Sauce

Herb Marinated Baby Lamb Chops, Rosemary Mint Sauce (\$8 per piece)

Crispy Lobster and Scallop Rolls, Passion Fruit Salsa (\$8 per piece)

Saffron Risotto Cake, Smoked Mozzarella

Prosciutto and Fontina Panini, Pesto Aioli

Pork Belly Confit, Texas Peach Compote

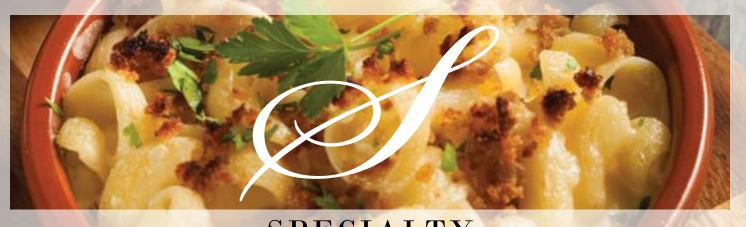
Warm Brie Tartlets, Caramelized Onion

Lamb Kofta, Cucumber Tzatziki Sauce

Spinach and Ricotta Tartlets

Chimichurri Beef Skewers





### SPECIALTY STATIONS & DISPLAYS

Items will be ordered for the number of guests guaranteed for the event. Minimum of three stations or displays are required for any event lasting more than 2 hours. \*Culinary or attendant fee of \$100 per 50 guests.

### BRUSCHETTA STATION\*

Grilled Italian Bread brushed with Extra Virgin Olive Oil and Garlic, topped with various condiments choose four

Chicken Livers, Fresh Marjoram

Roasted Artichokes, Lemon

Grilled Zucchini, Summer Squash, Eggplant, Peppers

> Whipped Ricotta Cheese, Truffles, Spinach

Classic Tomato, Garlic and Basil

Roasted Eggplant, Capers, Olives

Roasted, Marinated Red and Yellow Sweet Peppers

Roasted Mixed Mushrooms, Marsala

Cannellini Beans and Herbs

Caponata, White Tuna, Garlic, Olive Oil, Lemon, Parsley

Sun Dried Tomatoes, Pesto

Italian Burrata, Micro Basil, **Balsamic Vinegar** 

\$20 per person

# GAMBAS AL AJILLO STATION-SPANISH GARLIC SHRIMP TAPAS\*

Large Shrimp Sautéed with Garlic, Extra Virgin Olive Oil, Spanish Paprika, Cognac, Parsley, Lemon French Bread

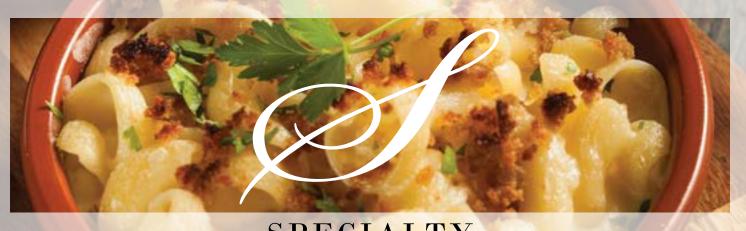
\$26 per person

### EMPANADA STATION\*

Argentinean Style Empanadas: Three Cheese Braised Short Ribs of Beef Pulled Chicken with Red Mole Cilantro Aioli, Pico de Gallo, Avocado Tomatillo Sauce

\$24 per person

# Hotel GRANDUCA



### SPECIALTY STATIONS & DISPLAYS

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Minimum of three stations or displays are required for any event lasting more than 2 hours.

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### ITALIAN SALUMI DISPLAY

Prosciutto di Parma, Speck, Mortadella, Salami, Capocollo, Bresaola Italian Breads, Fruit Mostarda and Marinated Olives \$18 per person

### STEAK DIANE STATION \*

Beef Tenderloin Medallions sautéed with Shallots, Garlic, Beef Jus, Mustard and Cream Flambéed in Cognac Gaufrette Potatoes

\$26 per person

# GRILLED & ROASTED VEGETABLE DISPLAY

Baby Carrots, Zucchini, Eggplant, Asparagus, Portobello Mushrooms, Artichokes, Red Pepper, Lemon Basil Aioli \$22 per person

### CAESAR SALAD STATION

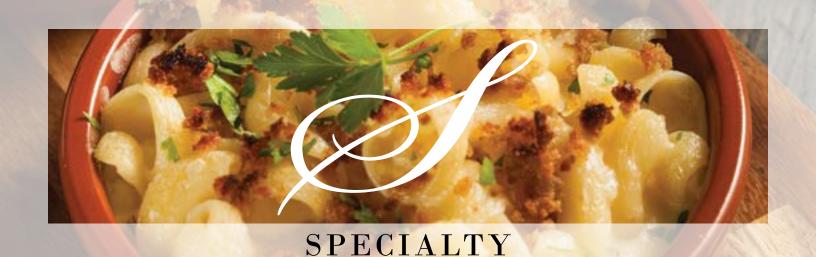
Chipotle Grilled Chicken, Citrus Cumin Marinated Shrimp,
Romaine Lettuce, Focaccia Herb Croutons,
Parmesan Cheese, Caesar Dressing
\$22 per person

# INTERNATIONAL ARTISANAL CHEESE DISPLAY

Triple Crème Brie, Herbed Boursin, Aged Cheddar, Manchego, Roquefort and Peppered Goat Cheese Fresh and Dried Fruits, Homemade Fruit Chutney Assortment of Breads

\$16 per person





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### MAC N' CHEESE DISPLAY

choose three

Short Rib, Wild Mushrooms
Fusilli, Rock Shrimp, Spinach
Truffle and Artichoke Cavatappi,
Fontina

Conchiglie, Lobster, Asparagus Campanelle, Eggplant, Tomatoes Traditional Mac N' Cheese, Aged Cheddar

\$20 per person

Orecchiette, Sausage, Broccoli Rabe Radiatore, Chicken, Roasted Garlic Carbonara, Guanciale, Peas, Romano

### BREADS, SPREADS & DIP

Spinach and Artichoke Dip Chorizo and Manchego Dip Hummus, Bruschetta, Olive Tapenade Pita Chips, Crostini, Flatbreads, Grissini

\$14 per person

### SEAFOOD ON ICE

Mustard Sauce, Chipotle Cocktail Sauce and Lemon Wedges

Chilled Jumbo Prawns \$700 per 100 Pieces

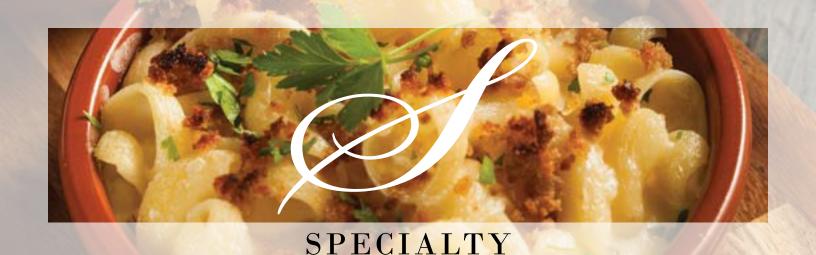
Lobster Medallions \$900 per 100 Pieces Cold Water Oysters \$700 per 100 Pieces

Snow Crab Claws \$700 per 100 Pieces Florida Stone Crab Claws

Seasonal Pricing

# Hotel Granduca

AUSTIN



## SPECIALTY STATIONS & DISPLAYS

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#### PASTA STATION\*

Focaccia, Bread Sticks, Parmesan Cheese choose two

Conchiglie, Rock Shrimp, Zucchini, Red Pepper, Saffron

Penne Pasta, Chicken, Spinach, Sundried Tomatoes, Vodka Sauce

Calamaretti, Clams, Mussels, Calamari, White Wine, Lemon, Parsley

Bolognese Meatballs,

**Spicy Tomato Sauce** 

Greek Lamb Meatballs, Feta, Roasted Peppers

Pork Meatballs, Barbeque Sauce

Green and White Potato Gnocchi Prosciutto Di Parma, Grape Tomatoes, Pine Nuts, Pesto

Radiatore Primavera, Garden Fresh Vegetables and a light Mascarpone Sauce

\$24 per person

Orecchiette, Sausage, Broccoli Rabe, Fennel, Chili Flakes

Cheese Tortellini, Wild Mushrooms, Roasted Tomatoes

Ricotta, Mascarpone and Parmesan Cheese Ravioli, Fresh Tomatoes Caperberries, Olives, Oregano

### MEATBALL SHOP STATION

Served with Italian Sandwich Rolls choose three

Classic Beef Meatballs, Thai Meatballs, Peanut Sauce
Tomato Sauce

Veal Meatballs, Pesto

Turkey Meatballs, Cranberry Chutney

\$24 per person

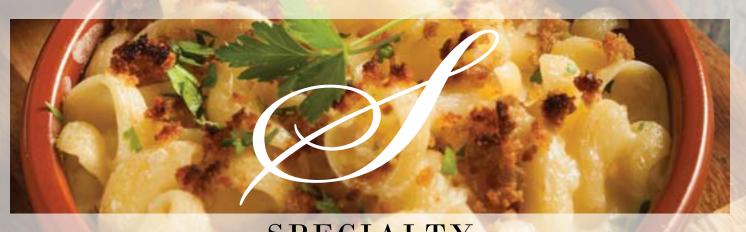
Jerk Chicken Meatballs, Mango Chutney

Mexican Pork Meatballs, Salsa Roja

Swedish Meatballs, Cream Gravy, Lingonberries

Veggie Balls, Arugula Pesto

# Hotel Granduca



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# DELUXE GARDEN CRUDITÉ DISPLAY

choose two dips
Onion, Gorgonzola Cheese, Ranch, Lemon Aioli

or Roasted Eggplant \$18 per person

#### SLIDER STATION

choose two

Classic Beef, Turkey, Lamb, Pork, Veal, Salmon, Grain and Bean, Chicken

Yellow Mustard, Ketchup, Mayonnaise, Onions, Lettuce, Sliced Pickles, Mini Potato Rolls

Housemade French Fry Cones

\$22 per person

#### PAELLA STATION\*

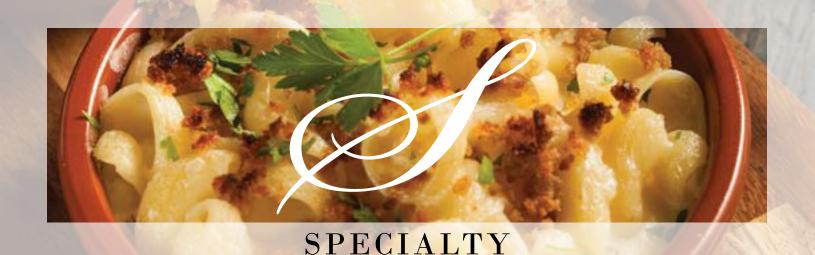
choose one

Paella Valenciana, Chicken, Chorizo, Pork, Artichokes, Green Beans, Red Bell Peppers, Peas

Paella de Mariscos, Shrimp, Lobster, Mussels, Clams, Calamari, Saffron Rice

\$23 per person





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### GRILLED CHEESE STATION\*

choose three

Cabot Horseradish Cheddar, Braised Short Rib, Sourdough

24-Month Aged Cheddar, Vine Ripe Tomato, Applewood Smoked Bacon Havarti, Turkey and Apples

Fontina della Val D'aosta, Balsamic Grilled Vegetables, Ciabatta

\$18 per person

Manchego, Serrano Ham and Fig Spread, Grain Bread

French Gruyère, Caramelized Onions

### FLATBREAD STATION\*

choose three

Margherita, Mozzarella, Gril Tomato, Basil

Barbeque Chicken, Roasted Garlic, Arugula

Wild Mushrooms, Fontina, Thyme

Smoked Salmon, White Sturgeon Caviar, Crème Fraiche, Dill

Grilled Vegetable, Shaved Pecorino

Turkey, Pear, Fontina

Duck, Provolone, Orange Hoisin

Wild Mushrooms, Roasted Peppers, Asparagus

\$20 per person

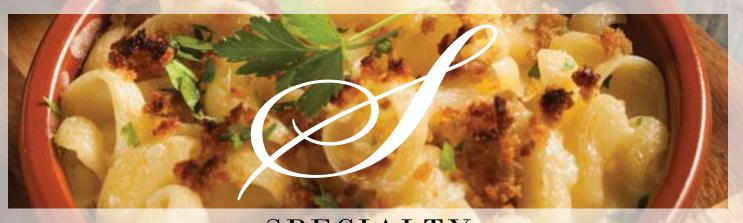
Shrimp, Roma Tomatoes, Chives. Lime

Tomato, Pepperoni, Mushrooms

Bacon, Caramelized Onions, French Gruyère

Spinach, Artichoke, Ricotta





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### MEXICAN STATION

Ceviche de Camarón, Poached Shrimp, Pico de Gallo, Mango Jicama Slaw, Serrano, Lime Chili Piquin Broth and Mint

Tacos al Pastor, Chili Lime Marinated Roasted Pork, Grilled Pineapple, Corn Tortillas

Lemon Thyme Marinated Grilled Chicken Tacos, Serrano Bacon Mojo

> Epazote, Marinated Skirt Steak, Corn, Salsa Verde, Crispy Potato

Cheese Quesadillas, Chihuahua and Oaxaca Cheese, Corn, Roasted Poblanos, Tomatillo Salsa, Crema Fresca

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

\$30 per person

### GUACAMOLE BAR

choose three
Tradicional Pico de Gallo, Jalapeño,
Garlic, Key Lime, Cilantro

Cebolla de Verdeo, Tomatillo Pico de Gallo, Epazote, Habanero, Grilled Corn

Mango, Jicama, Chipotle, Pico de Gallo

Al Pastor, Pico de Gallo, Double Cut Bacon, Grilled Pineapple, Cured Onions, Ancho Guajillo Chiles, Cilantro

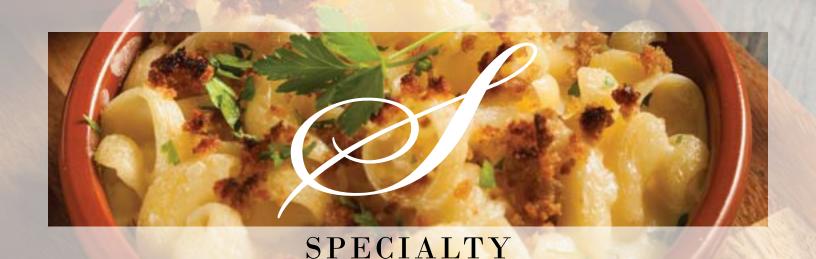
Poblano, Roasted Poblanos, Serrano Chile, Cilantro, Pico de Gallo

Toreado, Sautéed Chile Serrano, Garlic, Oregano, Tomatillo Pico de Gallo

Warm Corn Tortilla Chips, Carrot, Jicama Sticks

\$26 per person





# CARVING STATIONS

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

### BEEF SHORT RIBS

Braised Beef Short Ribs, Horseradish Potato Puree \$20 per person

# HERB CRUSTED RACK OF LAMB

Pinot Noir, Roasted Garlic,
Rosemary Sauce, Minted Couscous
and Vegetable Salad
\*Minimum 20 Persons
\$24 per person

# MISO GLAZED CHILEAN SEA BASS FILLET

Orange Ginger Glaze, Asian Slaw
\*Minimum 40 Persons
\$24 per person

# ROASTED BEEF TENDERLOIN

Cabernet Jus, Horseradish Cream
Assorted Rolls
\*Minimum 20 Persons
\$24 per person

### ITALIAN PORCHETTA

Crispy Boneless Pork Roast,
Sour Orange Jus, Ciabatta Rolls
\*Minimum 25 Persons
\$16 per person

# LEMON AND SAGE BRINED OVEN ROASTED TURKEY BREAST

Natural Pan Jus, Cranberry Chutney,
Rosemary Aioli
Whole Wheat Rolls
\*Minimum 40 Persons
\$15 per person

# CEDAR PLANKED SALMON PASTRAMI

Orange Mustard Dill Sauce \$17 per person

# <u>Hotel Granduca</u>