



A

HORS D'OEUVRE

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

Hotel GRANDUCA

AUSTIN



A

HORS D'OEUVRE

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

Hotel GRANDUCA

AUSTIN



SPECIALTY

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

Classic Tomato, Garlic and Basil

Cannellini Beans and Herbs

Roasted Artichokes, Lemon

Roasted Eggplant, Capers, Olives

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

Grilled Zucchini, Summer Squash,
Eggplant, Peppers

Roasted, Marinated Red
and Yellow Sweet Peppers

Sun Dried Tomatoes, Pesto

Whipped Ricotta Cheese,
Truffles, Spinach

Roasted Mixed Mushrooms, Marsala

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

AUSTIN



SPECIALTY

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.*

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

CAESAR SALAD STATION

Chipotle Grilled Chicken, Citrus Cumin Marinated Shrimp,
Romaine Lettuce, Focaccia Herb Croutons,
Parmesan Cheese, Caesar Dressing

\$22 per person

GRILLED & ROASTED VEGETABLE DISPLAY

Baby Carrots, Zucchini, Eggplant, Asparagus,
Portobello Mushrooms, Artichokes,
Red Pepper, Lemon Basil Aioli

\$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

Hotel GRANDUCA

AUSTIN



SPECIALTY

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.*

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

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

\$20 per person

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

Cooled 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

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.*

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

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,
Tomato Sauce

Bolognese Meatballs,
Spicy Tomato Sauce

Greek Lamb Meatballs, Feta,
Roasted Peppers

Pork Meatballs, Barbeque Sauce

Thai Meatballs, Peanut 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

AUSTIN



SPECIALTY

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.*

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

Hotel GRANDUCA

AUSTIN



SPECIALTY

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.*

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,
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

Hotel GRANDUCA

AUSTIN



SPECIALTY

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.*

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

Hotel GRANDUCA

AUSTIN



SPECIALTY

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

Hotel GRANDUCA

AUSTIN