

# Doubletree Hotel San Diego~Del Mar

## Breakfast Menu



### Continental Breakfast

#### Early Riser

Assorted Fresh Breakfast Pastries,  
Muffins and Bagels with Butter, Honey, Cream  
Cheese and Preserves; Assorted Hot Herbal Teas  
and Fresh Chilled Orange Juice and Seasonal Juices  
**\$14 per person**

#### Carmel Continental

Ham & Cheese Croissant, Fresh Seasonal Fruit and  
Berries, Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee, Assorted Hot Teas and  
Fresh Chilled Juices.  
**\$16 per person**



#### Del Mar Continental

Sliced Fresh Fruit and Berries,  
Assorted Breakfast Pastries, Muffins, Bagels and Scones  
with Butter, Honey, Cream Cheese and Preserves, Freshly  
Brewed Gourmet Coffee, Decaffeinated Coffee, Assorted  
Hot Teas and Fresh Chilled Juices.  
**\$18 per person**



#### Healthy Start

Assorted Fresh Bagels with Light Cream Cheese,  
Light Yogurt with Granola, Fruit Smoothies, Fresh  
Chilled Orange Juice and Fresh Brewed Gourmet  
Coffee and Decaffeinated Coffee and Hot Tea.  
**\$18 per person**

#### Old Town

Warm Flour Tortilla with Scrambled Eggs, Sausage,  
Cheese and Salsa. Served with Fresh Seasonal Fruit,  
Freshly Brewed Gourmet Coffee, Decaffeinated  
Coffee, Assorted Hot Teas and Fresh Chilled Juices.  
**\$18 per person**

#### Additional Items

Fluffy Scrambled Eggs \$3 per person  
Bacon and Sausage \$3 per person  
Yogurt and Granola \$4 each  
Cheese Blintz with Fresh Berries, Sour Cream and Maple Syrup \$5 per person



Prices do not include 22% service charge and 7.75% state sales tax. Prices subject to change

# Doubletree Hotel San Diego~Del Mar

## Breakfast Buffet Service



All Breakfast Buffets include Fresh Chilled Orange Juice, Apple Juice and Tomato Juice, Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas  
(Minimum 20 guests, if less than 20 guests add \$2.00 per person)

### Full American

Assortment of Freshly Baked Pastries, Muffins and Bagels with Butter, Honey, Cream Cheese and Preserves. Fluffy Fresh Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage Links and Fresh Seasonal Fruit and Berries

**\$22 per person**

### Deluxe American Breakfast

Assortment of Freshly Baked Pastries, Muffins and Bagels with Butter, Honey, Cream Cheese and Preserves, Fluffy Fresh Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage Links, Waffles or Pancakes. Fresh Seasonal Fruit and Berries, and Assorted Yogurts with Granola

**\$24 per person**

### Breakfast Buffet Additions

Enhance your buffet with any of the following selections  
(Items can only be added to full breakfast buffet orders)

**Cheese Blintz** with Fresh Berries, Sour Cream and Maple Syrup \$5 per person

**Ham and Cheese Croissant** \$5 per person

**Breakfast Burrito** with Eggs, Bacon, Cheese and Salsa \$6 per person

### Omelet Station

Omelets Made to Order with Mushrooms, Tomato, Bacon, Ham, Shrimp, Cheeses, Bell Peppers, Onion, Avocado,

**\$ 9 per person\***

### Waffle Station

Belgium Waffles with Strawberry and Blueberry Compote, Maple Syrup, Whipped Butter, Toasted Pecans and Whipped Cream

**\$ 7 per person\***

### French Toast

Brioche Toast Dipped in Crème

Brulee and Pan Roasted

**\$6 per person**

\* Attendant fee \$50/hr



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*Doubletree Hotel San Diego~Del Mar*  
*Plated Breakfast*



**Breakfast Table Service**

All breakfast Entrees Include:

Fresh Baked Breakfast Pastries and Muffins with Butter, Honey and Preserves, Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas.



**American Breakfast**

Fluffy Scrambled Eggs  
Bacon, Sausage or Country Ham  
Breakfast Potatoes and Fresh Fruit Cup  
**\$18 per person**

**Brioche French Toast**

Brioche Toast dipped in Crème Brulee and Pan Roasted. Served with Strawberry Compote and Maple Syrup, Choice of Bacon, Sausage or Country Ham and Fresh Fruit Cup.  
**\$18 per person**



**Old Town Omelet**

Three Egg Omelet with Sausage, Cheese, Avocado, Mild Jalapeño Chilies, and Salsa, Sour Cream and Guacamole. Served with Breakfast Potatoes, and Fresh Seasonal Fruit Cup  
**\$20 per person**

**Huevos Rancheros**

Fluffy Scrambled Eggs with Peppers, Onions, Cheese and Salsa served on a warm Corn Tortilla. Served with Breakfast Potatoes and Fresh Fruit Cup  
**\$20 per person**



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# Doubletree Hotel San Diego~Del Mar

## Brunch Buffet



**\$42 per person**

### Brunch Buffet comes with

- Fresh Baked Breakfast Pastries, Cinnamon Rolls Muffins, Bagels with Butter, Honey, Fruit Preserves and Cream Cheese
- Fluffy Scrambled Eggs
- Country Sausage and Bacon
- Seasonal Fresh Fruit and Berries
- Breakfast Potatoes
- Freshly Brewed Regular and Decaf Coffee and Assorted Hot Herbal Teas. 100% Fresh Squeezed Orange Juice, Apple Juice and Cranberry juice,



### Choose any four of the following items:

- **French Toast:** Brioche Toast Dipped in Crème Brulee Batter, Pan Roasted to Perfection
- **Cheese Blintz:** With Fresh Berries, Sour Cream and Strawberry Maple Sauce
- **Healthy Choice:** Egg Beater Frittata with Spinach and Tomato
- **Thyme Chicken:** Thyme and Garlic Rubbed Chicken Breast Broiled to Perfection
- **Smoked Salmon** with Bagels, Capers, Red Onion, Diced Hard Boiled Egg and Sun Dried Tomatoes
- **Chicken Enchiladas**
- **Baked Three Cheese Penne Pasta**
- **Pan Seared Brown Trout**

### Choose any two of the following:

- **Sydney's Salad:** Mixed Greens with Fresh Berries, Crumbled Blue Cheese and Candied Pecans Finished with Champagne Vinaigrette.
- **Spinach Salad:** Tossed with Pear Tomatoes, Bacon, and Artichoke Hearts and Finished with Sherry Vinaigrette Dressing.
- **Classic Caesar Salad:** Romaine Lettuce Tossed with Parmesan Cheese and House-Made Brioche and Chibata Croutons.
- **Del Mar Potato Salad:** Diced Country Seasoned Red Potatoes, Green Onion, Sweet Red Bell Pepper, Celery and Crumbled Bacon brought together with A Garlic Aioli and Whole Grain Mustard.
- **Waldorf Salad:** The classic with Apples, Celery, Walnuts, Raisins and Dried Cranberries with a Vanilla Yogurt Dressing.



### Choose any two of the following:

- |                                |                    |
|--------------------------------|--------------------|
| Roasted Baby Red Potatoes      | Tossed Orzo Pasta  |
| Garlic Whipped Mashed Potatoes | Roasted Vegetables |

Chef's Selection of Pastries and Desserts  
Add Champagne: \$2.00



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*Doubletree Hotel San Diego~Del Mar*  
*Luncheon Sandwiches*



All Luncheon Sandwiches come with Red Potato Salad, Chips,  
Fresh Brewed Gourmet Coffee, Decaffeinated Coffee and Iced Tea.

**Sydney's Club**

Smoked Turkey Breast, Crispy Bacon, Green Leaf  
Lettuce, Tomato and Avocado on Toasted Honey  
Wheat Bread.

**\$24-**

**Smoked Turkey Croissant**

Sliced Roasted Turkey on a Jumbo Flaky Croissant  
with Smoked Gouda Cheese, Smoked Bacon,  
Lettuce and Tomato.

**\$24-**

**Albacore Sandwich**

Chunk White Albacore with Diced Apple and  
Candied Pecans, served on Toasted Sourdough  
Bread.

**\$24-**



**Flame Broiled Chicken Sandwich**

Sliced Chicken Breast with Provolone Cheese,  
Green Leaf Lettuce, Fresh Sliced Tomatoes and  
Avocado on a Toasted Focaccia Bun.

**\$24-**

**Tender Roast Beef**

Marinated Roast Beef Thinly Sliced on a Fresh  
Roll with Onion. Finished with our Whole Grain  
Mustard Aioli on Whole Grain Bread.

**\$24-**



**Grilled Vegetable Wrap**

Fresh Seasonal Vegetables Grilled and Tossed in a  
Caper Balsamic Vinaigrette, Wrapped in a  
Grilled Spinach Tortilla and Topped with  
Fresh Avocado.

**\$18-**



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*Doubletree Hotel San Diego~Del Mar*  
*Luncheon Entrée Salads*



**Luncheon Entrée Salads**

All Salads Include Warm Rolls with Butter, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee or Iced Tea

**Sydney's Salad**

Mixed Greens with Fresh Berries, Candied Pecans and Crumbled Blue Cheese. Finished with a Light Champagne Vinaigrette Dressing.

**\$20-**

**Classic Chicken Caesar Salad**

Hand-cut Romaine Lettuce tossed with Aged Imported Parmesan Cheese, Chicken Breast Strips and Croutons.

**\$22-**



**Southwest Chicken Salad**

Mixed Greens topped with Seasoned Chicken Breast Strips, Avocado, Cheese, Black Beans, Corn and Tortilla Strips with Sour Cream Chipotle Dressing

**\$24-**



**Cobb Salad**

Mixed Greens topped with Grilled Chicken, Bacon, Tomatoes, Boiled Eggs, Avocado, Swiss and Crumbled Gorgonzola Cheese, served with a Red Wine Vinaigrette.

**\$25-**

**Spiced Rubbed Salmon Salad**

Salmon Fillet seasoned with our Special Blend of Spices served on a Bed of Mixed Greens and Julienne Vegetables with a Light Honey Mustard Dressing.

**\$26-**



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*Doubletree Hotel San Diego~Del Mar*  
*Boxed Lunches*



**Boxed Lunches**

Maximum of three choices per group.  
Boxed Lunches come with Deli Salad, Whole Fresh Fruit  
and a Doubletree Chocolate Chip Cookie.  
Served with your choice of Sprite, Coke, Diet Coke or Bottled water.

**Napa Valley**

Capicola, Genoa Salami, and Provolone  
Cheese served on a French Roll  
**\$25/person**

**Bistro Box**

Tender Roast Beef on a Roll with Sweet Onion,  
Horseradish and Whole Grained Mustard  
**\$25/person**



**Brasserie Box**

Roasted turkey with sliced Smoked Gouda  
cheese and Pickles on a Focaccia Roll  
**\$25/person**

**Corner Market**

Herb Marinated Chicken Breast, with Provolone  
Cheese and Whole Grain Mustard Aioli  
**\$25/person**

**California Garden**

Grilled Marinated Vegetables, Laura Channel  
Goat Cheese and Avocado on Whole Grain Roll  
**\$25/person**



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# Doubletree Hotel San Diego~Del Mar

## Luncheon Buffet Service



(Minimum of 20 Guests; if less than 20 guests a premium of \$2.75 per person is added)  
All Luncheon Buffets come with Fresh Brewed Gourmet Coffee, Decaffeinated Coffee or Iced Tea.

### Asian Buffet

Green Salad with Mandarin Oranges and Citrus Vinaigrette  
Chicken Teriyaki ~ Stir Fry Vegetables  
Steamed White Rice  
Vegetable Egg Rolls tossed in Soy Sauce and Red Pepper Flakes  
Chef's Choice Dessert  
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Additions:  
Fried Rice \$1.50/person  
Beef and Broccoli Stir Fry \$2.50/person  
Won Ton Soup \$1.50/person  
**\$30/person**

### The BBQ Buffet

Field Green Salad with Honey Raspberry Vinaigrette  
Red Potato Salad ~ Fresh Fruit Salad  
BBQ Boneless Chicken Breast  
BBQ Style Baked Beans  
Warm Rolls  
Chef's Choice Dessert  
-

Additions:  
Beef Brisket \$3.00/person  
BBQ Pulled Pork \$2.50/person  
Baby Back Ribs \$3.50/person  
Corn on the Cob \$1.00/person  
**\$32/person**



### New York Deli Buffet

Mixed Green Salad with Champagne Vinaigrette  
New Potato Deli Salad  
Curried Albacore Tuna  
Sliced Roasted Turkey Breast ~ Lean Roast Beef  
Black Forest Ham ~ Salami  
Swiss ~ Jack ~ Cheddar ~ Provolone Cheese  
Assorted Breads and Rolls  
Lettuce ~ Sliced Vine Ripened Tomatoes  
Sliced Red Onions ~ Deli Pickles  
Whole Grain Dijon Mustard ~ Mayonnaise  
Potato Chips  
Doubletree Chocolate Chip Cookies.  
**\$29/person**

Additions:  
Hot Dogs \$2.00/person  
Austrian Sauerkraut \$1.00/person  
Soft Pretzels \$2.00/person  
Green Salad \$2.00/person

### Fiesta Del Sol Buffet

Southwestern Caesar Salad  
Tri-colored Tortilla Chips with House-made Tomato Salsa.  
Create Your Own Soft Tacos Bar:  
Flour and Tri-colored Corn Tortillas  
Seasoned Chicken and Beef  
Shredded Cheddar and Jack Cheese  
Shredded Lettuce  
Diced Tomatoes and Sweet Yellow Onions  
Mexican Rice  
Choice of Fried Black Beans or Refried Beans.  
Sour Cream, house-made Salsa and fresh Hass Guacamole.  
Cinnamon Churros  
**\$31/person**

Additions:  
Carne Asada \$3.50/person  
Carnitas \$4.00/person  
Tortilla Soup \$2.00/person



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**Mini Roma Express Buffet**

Tossed Caesar Salad with Croutons and Shredded  
Parmesan Cheese  
Grilled Breast of Chicken Marinated in a light Marsala Sauce  
Baked Three-Cheese Penne Pasta  
Seasonal Vegetables, Italian rolls  
Chef's Choice Dessert  
Iced Tea or Coffee  
**\$30/person**

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Additions:

Tomato Bruschetta \$3.00/person  
Proscuitto and Melons \$5.00/person  
Pizza \$4.00/person  
Minestrone Soup \$2.00/person  
Tiramisu \$4.00/person



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*Doubletree Hotel San Diego~Del Mar*  
*Hot Plated Lunches*



All hot luncheon entrees include choice of Caesar, Sydney's or Mixed Green Salad, Rolls, Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selected Herbal Hot and Iced Tea

· **Herb Roasted Chicken**

Breast of Chicken marinated in Fine Herbs and Bistro White Wine Whole Grain Mustard  
Served over a Bed of Roasted Garlic Mashed Potatoes and Seasonal Mixed Vegetables  
Finished with Chicken Au Jus  
**\$26/person**

· **Grilled Petit New York Strip**

Marinated in Red Wine and Fine Herbs  
Served Wild Rice or Garlic Mashed Potatoes and Seasonal Mixed Vegetables  
Finished with a Cabernet Sauce  
**\$29/person**



· **Chicken Marsala**

Breast of Chicken sautéed and served with a Marsala reduction sauce with onions, mushrooms and herbs.  
**\$26/person**

· **Filet of Rib Eye Steak**

Filet of Rib Eye Steak pan seared and then fire roasted and served over a Bed of Risotto Primavera and topped with Micro Greens tossed in a Vanilla Vinaigrette.  
**\$31/person**



· **Chicken Florentine**

Boneless, Skinless Breast of Chicken marinated in Fine Herbs and Bistro White Wine Whole Grain Mustard  
Grilled and then Fire Roasted  
Served over a Bed of Spinach, Sun-Dried Tomatoes and Roasted Garlic  
**\$27/person**

· **Pan Roasted Pork Chop**

White Marble Pork rubbed with Ginger and Bistro White Wine Whole Grain Mustard and served atop a bed of Austrian Sauerkraut with Sautéed Apples  
Finished with a Bourbon-Maple Glaze  
**\$30/person**



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· **Onion and Tomato Braised Halibut**

Fresh caught Northern Halibut slowly roasted with Onion and Tomato Broth. Served over Roasted Garlic Mashed Potatoes and Braised Spinach and topped with Parsley Persillade.

**\$29/person**

· **Oven Roasted Atlantic Salmon**

Oven Roasted, Herb Crusted Salmon with Jasmine Rice Served with Seasonal Mixed Vegetables

**\$27/person**



· **Risotto Primavera**

Fresh Seasonal Vegetables roasted and then sautéed and added to our Vegetarian House-Made Risotto.

Finished with Parmesan Cheese and topped with a Grilled Artichoke Half.

**\$23/person**

· **Roasted Vegetable Wellington**

Fresh Seasonal Vegetables Marinated in our Roasted Balsamic Glaze and wrapped in Puff Pastry and baked until golden brown.

Topped with Fine Herbs and Goat cheese.

**\$25/person**



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*Doubletree Hotel San Diego~Del Mar*  
*Specialty Luncheon Desserts*



**Specialty Luncheon Desserts**

Add a dessert for an additional \$3 per person.

**Chocolate Mousse Cup**

A Dark Chocolate Shell Envelopes a Chocolate Sponge Cake filled with Creamy Chocolate Mousse.

**Three Layer Chocolate Triangle**

Three layers of Chocolate Sponge Cake filled with a Rich Chocolate Filling and Enveloped by a thick Chocolate Frosting.

**Lemon Cloud**

Layers of Fluffy White Sponge Cake filled with a Tangy Lemon Curd, Iced with Whipped Cream and Garnished with White Chocolate Shavings.

**Cheesecake**

Rich Creamy Cheesecake served with your choice of Strawberry or Cherry Topping.

**Chocolate Grand Marnier**

A magical combination of Chocolate infused with Grand Marnier.

**Apple Blossom**

A tasty flaky Pastry Dough filled with Old Fashioned Apple Filling. Large Granules top off the Delectable Dessert that is Blossomed of Sweetness.

**Mango Mousse**

Mango Mousse atop a Light White Cake surrounded by Shavings of White Chocolate.

**Tiramisu**

Layers of Lady Fingers and Mascarpone Cheese with Rich Espresso Filling.



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# Doubletree Hotel San Diego~Del Mar

## Plated Dinners



Entrée selections include choice of Salad, Warm Rolls with Butter, Dessert selections and Freshly Brewed Gourmet Coffee, Decaffeinated Coffee or Herbal Iced Tea.

### Salad

(Select one)

#### **Classic Caesar Salad**

Made with Hand Cut Romaine Lettuce tossed with Parmesan Cheese and Garlic Croutons.

#### **Sydney's Salad**

Mixed Greens with Fresh Berries, Candied Pecans Crumbled Blue Cheese and finished with Champagne Vinaigrette.

### **Add Soup**

(\$3.00 per person additional)

Cream of Mushroom Soup ~ Classic French Onion Soup

Chicken Tortilla Soup ~ Black Bean Soup

Creamy Lobster Bisque

### Entree Selections

#### **Chicken**

##### **Herb Roasted Chicken**

Boneless and Skinless Breast of Chicken marinated in Fine Herbs and White Wine Whole Grain Mustard. Served over Roasted Garlic Mashed Potatoes and Seasonal Mixed Vegetables

**\$38 per person**

##### **Chicken Marsala**

Breast of Chicken sautéed and served with a Marsala reduction sauce with onions, mushrooms and herbs  
Served with Seasonal Mixed Vegetables

**\$38/person**

##### **Chicken Florentine**

Boneless and Skinless Breast of Chicken marinated in Fine Herbs and White Wine Whole Grain Mustard Grilled and then Fire Roasted and served over a bed of Baby Spinach, Sun Dried Tomatoes and Roasted Garlic Mashed Potatoes.

**\$39 per person**



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## Beef

### **London Broil**

Tender Beef marinated in Red Wine and Fine Herbs grilled and then roasted to perfection. Served thinly sliced atop of a bed of Wild Rice and Seasonal Mixed Vegetables.

**\$42 per person**

### **Filet of Rib Eye**

Prime aged Rib Eye served over a bed of Risotto Primavera and topped with Micro Greens tossed in a Vanilla Vinaigrette and finished with our Roasted Garlic and Thyme Demi Glace.

**\$42 per person**

### **Filet Mignon**

Pan roasted Filet Mignon (medium rare) marinated in Fine Herbs and Red Wine. Served with Herb Roasted Red Potatoes and Seasonal Root Vegetables. Finished with a Mustard Cream Sauce.

**\$48 per person**

## Pork

### **Filet of Pork**

Brined Pork Tenderloin rubbed with Fresh Thyme and slow roasted with a Maple Glaze. Served atop a bed of Roasted Red Potatoes and Fresh Seasonal Mixed Vegetables. Finished with a Ginger Au Jus.

**\$41 per person**

### **Pan Roasted Pork Chop**

White Marble Pork rubbed with Ginger and White Wine Whole Grain mustard and served with Austrian Sauerkraut with Sautéed Apples. Finished with a Bourbon Maple Glaze.

**\$42 per person**

## Seafood

### **Pan Seared Atlantic Salmon**

Atlantic Salmon served with Roasted and Boiled Lentils, Roasted Red Bell Peppers and Topped with Crème Fraiche.

**\$39 per person**

### **Onion and Tomato Braised Halibut**

Fresh Northern Halibut slowly roasted in an Onion and Tomato Broth served with Roasted Garlic Mashed Potatoes and Braised Spinach Topped with a Parsley Persillade.

**\$41 per person**

## Vegetarian

### **Roasted Vegetable Wellington**

Fresh Seasonal Vegetables marinated in our Roasted Balsam Glaze and Wrapped in Puff Pastry and baked until golden brown Topped with Fine Herbs and Goat Cheese.

**\$36 per person**

### **Risotto Primavera**

Fresh Seasonal Vegetables roasted sautéed and added to our vegetarian House Made Risotto. Finished with Parmesan Cheese and topped with a Grilled Artichoke Half.

**\$36 per person**



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# Doubletree Hotel San Diego~Del Mar

## Dinner Buffets



Dinner Buffets include freshly Brewed Gourmet Coffee, Decaffeinated Coffee or Tropical Iced Tea.  
(Minimum of 20 people, or \$3.00 per person surcharge)

### **South Seas Buffet**

Includes Island Fresh Fruit, Maui Rice Pilaf (Coconut Scented Wild Rice Pilaf finished with a hint of Kona coffee) and Chef's choice of delectable dessert

#### **Select two items from below:**

- Fresh Baby Greens and Mandarin Oranges with a Ginger Vinaigrette
  - Ahi Poke Salad
- Lomi Salad (Ceviche)
- Stir Fry Crispy Vegetables

#### **Select two entrees from below:**

- Fresh Grilled Mahi Mahi
- Pan Roasted Sea Bass
  - Grilled Salmon
- Roasted Pork Tenderloin
  - Szechwan Beef
  - Lemon Grass Chicken

**\$43 per person**



### **The BBQ Buffet**

- Fresh Field Greens with Honey Raspberry Vinaigrette
  - Fresh Fruit Salad
- Grilled Hamburgers and Hot Dogs
- Ranch Style BBQ Baked Beans
  - Biscuits and Butter
- Red Potato Salad
- BBQ Boneless Skinless Chicken Breast
  - Artisan Focaccia Buns
  - Corn on the Cob
  - Apple Pie

**\$40 per person**

#### **Additional Items:**

Beef Brisket \$3.00 per person  
BBQ Pulled Pork \$2.50 per person

BBQ baby back ribs \$3.50 per person  
New York Steak \$6.00 per person



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### **Fiesta Del Sol Buffet**

- Southwestern Caesar Salad
- Tri Colored Tortilla Chips with Salsa
  - Cheese Enchiladas

- Corn & Flour Tortillas
- Seasoned Chicken and Beef
  - Mexican Rice
- Cheddar and Jack Cheese
  - Guacamole
- Choice of Black Beans or Refried Beans
  - Shredded Lettuce
  - Diced Tomatoes
- Sour Cream and Fresh Salsa
  - Diced Onions
- Cinnamon Churros

**\$40.00 per person**



### **American Bounty Buffet**

- Cubed Fresh Fruit Display
- Herb Pasta Salad
- Chicken Florentine
- Mixed Green Salad with Assorted Dressings
- Sliced New York Strip Loin with Au Jus
- Roasted Red Potatoes

Seasonal Vegetable Medley  
Chef's Choice Dessert

**\$42.00 per person**



### **Del Mar Turf Club Buffet**

- Make your own Caesar Salad station
- Grilled Halibut with Lemon Caper Sauce
  - Roasted Red Potatoes
- Fresh Seasonal Vegetables
- Shrimp with Cocktail Sauce and Lemon
- Roasted Prime Rib Sliced with Au Jus
  - Rice Pilaf

Chef's Choice Dessert

**\$50.00 per person**



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## **Viva Italia Buffet**

Heirloom Tomato Bruschetta  
Tossed Caesar Salad with Focaccia Croutons and Aged Shredded Parmesan Cheese

- Chicken Parmesan
- Fresh Seasonal Vegetables
- Fettuccini Alfredo
- Warm Rolls and Butters

Chef's Choice Dessert  
**\$42 per person**

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# Doubletree Hotel San Diego~Del Mar

## Dessert



## Specialty Desserts

Substitute one of the desserts below in place of the Chef's choice dessert for an additional \$3 per person.

### **Chocolate Mousse Cup**

A Dark Shell Envelopes a Chocolate Sponge Cake filled with Creamy Chocolate Mousse.

### **Three Layer Chocolate Triangle**

Three layers of Chocolate Sponge Cake filled with a Rich Chocolate Filling and enveloped by a thick Chocolate Frosting.

### **Lemon Cloud**

Layers of Fluffy White Sponge Cake filled with a Tangy Lemon Curd, Iced with Whipped Cream and Garnished with White Chocolate Shavings.

### **Cheesecake**

Rich Creamy Cheesecake served with your choice of Strawberry or Cherry Topping.

### **Chocolate Grand Marnier**

A magical combination of Chocolate infused with Grand Marnier.

### **Apple Blossom**

A tasty flaky Pastry Dough filled with Old Fashioned Apple Filling. Large Granules top off the Delectable Dessert that is Blossomed of Sweetness.

### **Mango Mousse**

Mango Mousse atop a Light White Cake surrounded by Shavings of White Chocolate.

### **Tiramisu**

Layers of Lady Fingers and Mascarpone Cheese with Rich Espresso Filling.



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# Doubletree Hotel San Diego~Del Mar

## Appetizers



### Cold Selections

(Based on 25 pieces)

- ☞ Bruschetta with Goat Cheese, Tomatoes & Green Olive Tapenade \$78-
- ☞ Smoked Salmon Pinwheels \$80-
- ☞ Buffalo Mozzarella Bruschetta \$80-
- ☞ Jumbo Shrimp (with cocktail sauce & lemons) \$115-
- ☞ Lobster Medallion Canapé \$115-
- ☞ Smoked Salmon with Red Onions, Capers, Dill Cream Cheese, Fresh Lemons & Fresh Chopped Parsley (serves 25) \$375

### Cold Displays

(Small serves 50 ~ Large serves 100)

- ☞ **Tomato Bruschetta** served with Toasted Points \$3.00/person
- ☞ **Spicy Shrimp Ceviche** on Toasted Baguette \$3.50/person
- ☞ **Fresh Seasonal Fruit** with Berries & Honey Yogurt for dipping \$5.50/person
- ☞ **Fresh Vegetable Crudités** served with a Creamy Ranch Dip & Roasted Red Pepper dip \$4.50/person
- ☞ **Finest Imported & Domestic Cheeses** garnished with Fresh Fruit & served with Specialty Crackers & Artisan Breads. \$6.50/person
- ☞ **Antipasto** assortment of Meats & Cheeses including Genoa Salami, Honey Cured Ham, Provolone & Mozzarella, marinated Artichokes, Roasted Vegetables, and Assorted Olives served with Italian Bread & Hummus \$10.50/person
- ☞ **Deli Platter** Sliced Roast Turkey Breast, Lean Roast Beef, Black Forest Ham and Salami, Swiss, Cheddar and Provolone Cheese, Assorted Breads, Lettuce, Tomato, Sliced Red Onion and Deli Pickles, Whole Grain Dijon Mustard and Garlic Aioli. \$10.00 per person (min. 10 people)



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# Doubletree Hotel San Diego~Del Mar

## Appetizers



### **Hot Selections**

(Based on 25 pieces)

☛ Southwestern Egg Rolls	\$25.00/dozen
☛ Chicken and Pork Pot Stickers w/dipping sauce	\$35.00/dozen
☛ Beef Empanadas with Salsa	\$35.00/dozen
☛ Chinese Egg Rolls with Mustard Sauce	\$35.00/dozen
☛ Spinach & Feta in Phyllo	\$35.00/dozen
☛ Buffalo Wings with Ranch Dressing	\$38.00/dozen
☛ Seafood Pot Stickers	\$38.00/dozen
☛ Thai Chicken Satay with Peanut Sauce	\$38.00/dozen
☛ Beef Sliders	\$39.00/dozen
☛ Beef Tenderloin with Ancho Chile	\$40.00/dozen
☛ Salmon Bruschetta with feta cheese, dried tomatoes	\$42.00/dozen

### **Carvery**

(Carving stations include uniformed chef)

☛ Roast Whole Turkey (serves 40)	\$240.00
☛ Honey Glazed Ham (serves 50)	\$265.00
☛ Tenderloin of Beef (serves 25)	\$300.00
☛ Roast Sirloin of Beef (serves 50)	\$350.00
☛ Roasted Prime Rib of Beef (serves 40)	\$375.00



*Prices do not include 22% service charge and 7.75% CA sales tax. Prices subject to change.*