



DOUBLETREE®
HOTEL
SAN DIEGO/DEL MAR

BREAKFAST

Continental Breakfast Buffet

Early Riser

Assorted fresh breakfast pastries,
muffins and scones with butter, honey and preserves
Freshly brewed gourmet coffee, decaffeinated coffee,
assorted herbal teas and fresh chilled juices

\$12-



Del Mar Continental

Sliced fresh fruit and berries,
assorted breakfast pastries, muffins and scones
with butter, honey and preserves,
freshly brewed gourmet coffee,
decaffeinated coffee, assorted teas and
fresh chilled juices.

\$14-

Deluxe Continental

Sliced fresh fruit and berries,
fruit yogurt, assorted dry cereals,
assorted fresh breakfast pastries, muffins and
scones with butter, honey and preserves,
freshly brewed gourmet coffee,
decaffeinated coffee, assorted teas and fresh
chilled juices.

\$16-

Additional Items

Fluffy scrambled eggs \$2.00/person

Bacon and sausage \$3.00/person

Hot breakfast wrap \$2.00/each

- Ham and cheese
- Spinach and feta cheese

Onion and tomato Smoked Salmon display \$8.00/person

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Breakfast Buffet Service

(Minimum 20 guests, if less than 20 guests add \$2.00 per person)

Full American

Fresh squeezed orange juice, apple juice and cranberry juice
Assortment of freshly baked pastries; croissants
Fruit Danish, muffins and scones with butter
honey and preserves.
Hot and cold cereals,
Fluffy fresh scrambled eggs
Breakfast potatoes
Bacon and sausage links
Fresh seasonal fruit and berries
Freshly brewed regular and decaffeinated
coffee and teas
\$20-

Deluxe American Buffet

Fresh squeezed orange juice, apple juice and cranberry juice
Assortment of freshly baked pastries
with butter, honey and preserves.
Hot and cold cereals
Fluffy fresh scrambled eggs
Breakfast potatoes
Bacon and sausage links
Fresh seasonal fruit and berries
Assorted yogurts
Freshly brewed regular and decaffeinated coffee and
herbal teas
\$22-

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Breakfast Buffet Additions

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

Omelet Station

Omelets made to order with mushrooms, tomato,
shrimp, broccoli, bacon, ham and cheeses
\$ 9/person

Waffle Station

Waffles made to order with strawberry and blueberry
compote, maple syrup, whipped butter,
toasted pecans and whipped cream
\$ 7/person

French Toast

Brioche toast dipped in crème
brulee and pan roasted
\$2.00/person

Cheese Blintz \$5.00/person

Ham and Cheese Croissant \$3.00/person

Breakfast Burrito \$3.00/person

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Breakfast Table Service

All breakfast entrees include:

Sliced fresh fruit, freshly baked breakfast pastries and muffins, butter and preserves, regular, decaffeinated coffee or herbal tea.

American Breakfast

Scrambled eggs
Bacon, sausage or country ham
Skillet potatoes
\$ 15.00/person

Bourbon French Toast

Thick Texas style French toast with strawberry compote and maple syrup.
Choice of bacon, sausage or country ham
\$ 16.00/person

Eggs Florentine

Scrambled eggs with fresh spinach and feta cheese
Choice of bacon or sausage
Breakfast potatoes
\$ 16.00/person

Steak and Eggs

Charbroiled New York strip steak
Fluffy fresh scrambled eggs
Country breakfast potatoes
\$ 23.00/person

Healthy Choice Breakfast

Egg beater frittata with spinach and tomato
Chicken and apple sausage
Country breakfast potatoes
\$23.00/person

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Brunch Buffet

Served with 100% fresh squeezed orange juice, apple juice and cranberry juice.

Freshly brewed regular and decaf coffee and assorted herbal teas.

Freshly baked breakfast pastries: croissants, fruit Danish, muffins and scones with butter, fruit preserves and honey. Fluffy scrambled eggs, sliced seasonal fresh fruit, bagels and cream cheese, smoked salmon display and country breakfast potatoes.

Choose any four of the following items:

- **French Toast:** Brioche toast dipped in crème brulee batter, pan roasted to perfection
- **Eggs Florentine:** Fluffy scrambled eggs with fresh spinach, tomatoes and feta cheese
- **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
- **Baked Three Cheese Penne Pasta**
- **Fettuccini ala Carbonara**
- **Pan Seared Brown Trout**

Choose any three 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 potatoes, diced red onion, diced sweet red bell pepper, diced celery, crumbled bacon brought together with a garlic aioli and whole grain mustard.
- **Antipasti Salad:** Mixed pasta, julienne prosciutto, kalamata olives, sun dried tomatoes and artichokes finished with olive oil and champagne vinegar.
- **Arugla Salad:** Fresh baby arugla, toasted pistachios, candied fennel, finished with cranberry vinaigrette.

Choose any three of the following:

- **Roasted Baby Red Potatoes**
- **Garlic Whipped Mashed Potatoes**
- **Baked Potato**
- **Toasted Orzo Pasta**
- **Bacon**
- **Sausage**
- **Roasted Vegetables**

Desserts:

Chef's Selection of Pastries, Cakes and Pies

\$31/Person