



DOUBLETREE®
HOTEL
SAN DIEGO/DEL MAR

Lunch

Luncheon Entrée Salads

All salads include warm artisan rolls with butter, freshly brewed coffee or decaffeinated coffee or iced tea and DoubleTree chocolate chip cookie.

Sydney's Salad

Mixed greens with fresh berries, candied pecans finished with a light champagne vinaigrette dressing.

\$19-

Classic Caesar Salad

Hand-cut romaine lettuce tossed with parmesan cheese and house-made brioche and chibata croutons.

\$19-

Spinach Salad

Fresh baby spinach with diced bacon, pear tomatoes, artichokes and bacon vinaigrette.

\$19-

Frontier Salad

Mixed greens, sweet onions, bacon, roasted corn, avocado, tortilla strips all tossed together with jalapeno ranch dressing.

\$19-

(Add chicken to any of the above salads for \$5.)

Chopped Cobb Salad

Mixed greens, diced bacon, avocado, diced tomatoes, grilled Mexican papaya, charbroiled chicken, blue cheese crumbles with a sweet cherry vinaigrette dressing.

\$24-

Chicken Salad

Sautéed chicken over baby mixed greens with summer squash, finished with a caper balsamic dressing.

\$24-

Chilled Grilled Salmon Salad

Grilled Atlantic salmon on a bed of mixed greens with heirloom tomato, hot house cucumber, lemon and fried onions served with a mango vinaigrette dressing.

\$26-

Prices do not include a 20% service charge and 7.75% CA sales tax

~

Luncheon Sandwiches

All luncheon sandwiches come with coffee, decaffeinated coffee or iced tea and chef's choice dessert.

Sydney's Club

Smoked turkey breast, crispy bacon, green leaf lettuce, tomato and avocado on toasted honey white bread. Served with fresh cut seasonal fruit berries or gourmet potato chips.

\$18-

Aussie Burger

Angus beef patty flame broiled to perfection with an over hard fried egg, crispy smoked bacon, cheddar cheese and a fresh cut pineapple ring. All topped with a house-made barbecue sauce. Served with roasted shallot and red potato salad or gourmet chips

\$22-

Ruben Sandwich

Sautéed corned beef and Austrian sauerkraut with 1000 Island dressing and Swiss cheese on artisan rye bread. Served with roasted shallot and red potato salad or gourmet chips.

\$21-

Flame Broiled Chicken Sandwich

Flame broiled breast of chicken, melted provolone cheese, green leaf lettuce, fresh sliced tomatoes and avocado on a toasted foccacia bun. Served with fresh cut seasonal fruits and berries or roasted shallot and red potato salad.

\$22-

Chilled Luncheon Sandwiches

Served with roasted shallot and red potato salad or gourmet chips and chef's choice dessert.

Roasted Garlic and Thyme Grilled Chicken Breast

On our focaccia roll with baby wild greens and grain mustard aioli.

\$18-

Grilled Vegetable Wrap

Fresh seasonal vegetables grilled to perfection and tossed in a caper balsamic vinaigrette, all wrapped in a fresh grilled spinach tortilla and topped with fresh avocado.

\$16-

Turkey Croissant

Sliced roasted turkey on a jumbo flaky croissant with smoked gouda cheese, smoked bacon, lettuce and tomato.

\$18-

Tender Roast Beef

Marinated roast beef thinly sliced on a fresh artisan roll with caramelized onions and finished with our grain mustard aioli.

\$18-

Albacore Tuna Salad

Our house mix of albacore tuna, celery, candied pecans and curry spice all brought together with our garlic aioli on an artisan wheat roll.

\$17-

Prices do not include a 20% service charge and 7.75% CA sales tax

~

Luncheon Soups and Salads

Served with warm rolls with butter, freshly brewed coffee or decaffeinated coffee or iced tea and chef's choice dessert

Choose one soup and one salad selection

\$24/person



Soups

Select One

- **Classic French Onion Soup**
- **Chicken Tortilla Soup**
- **Black Bean Soup**
- **Creamy Lobster Bisque**
- **Cream of Mushroom Soup**

Salads

Select One

- **Classic Caesar Salad:** Made with hand-cut romaine lettuce tossed with parmesan cheese and house made brioche and chibata croutons.
- **Frontier Salad:** Mixed greens, sweet onions, bacon, roasted corn, avocado, tortilla strips all tossed together with jalapeno ranch dressing.
- **Sydney's Salad:** Mixed greens with fresh berries and candied pecans, finished with champagne vinaigrette dressing.
- **Mixed Green Salad:** Mixed greens with diced tomatoes, cucumber and shredded carrots served with a choice of two dressings.
- **Chopped Cobb Salad:** Mixed greens, diced bacon, avocado, diced tomatoes, grilled Mexican papaya, charbroiled chicken and blue cheese crumbles with a sweet sherry vinaigrette dressing.
- **Spinach Salad:** Fresh baby spinach with diced bacon, pear tomatoes, artichokes and bacon vinaigrette dressing.



Boxed Lunches

Maximum of three choices per group.
Lunches come with Sprite, Coke, Diet Coke or
Arrowhead water.

Napa Valley

Capicola, prosciutto and genoa
salami on an artisan French roll with
havarti cheese served with specialty
chips, whole fresh fruit and a
Double Tree chocolate chip cookie
\$17/Person

Bistro Box

Tender roast beef on an artisan roll with
sweet onion confit, horseradish and whole
grained mustard, served with specialty
Chips, whole fresh fruit and a
Double Tree chocolate chip cookie
\$17/Person

Brassiere Box

Roasted turkey with sliced Gouda cheese and
pickles on an artisan foccacia roll, served with
specialty chips, a Granny Smith apple and brownie
\$17/Person

California Garden

Grilled marinated vegetables, Laura channel
goat cheese on whole grain roll, served
with whole fresh fruit, vegetable root chips
and a Double Tree chocolate chip cookie
\$17/Person

Corner Market

Herb marinated chicken breast,
wild greens and whole grain mustard aioli
served with whole fresh fruit, specialty
chips and a brownie
\$17/Person

~

Luncheon Buffet Service

(Minimum of 25 Guests; if less than 25 guests a premium of \$2.75 per person is added)

Asian Buffet

\$27-

- Fresh field green salad with mandarin oranges and citrus vinaigrette, topped with fried rice noodles.
 - Chicken teriyaki, stir fry vegetables
- Steamed white rice, vegetable egg rolls tossed in soy sauce and red pepper flakes.
 - Freshly brewed coffee, decaf and iced tea

Additions:

- Fried rice \$1.50/person
- Beef and broccoli stir fry \$2.50/person
 - Won Ton soup \$1.50/person

New York Deli Buffet

\$25-

- New potato deli salad
- Curried albacore tuna
- Sliced roasted turkey breast, lean roast beef,
 - black forest ham, salami and capicola.
- Swiss, jack, cheddar and provolone cheeses.
- Assorted artisan breads, rolls and butter
- Lettuce, sliced vine ripened tomatoes,
 - Sliced red onions and deli pickles
- Whole grain Dijon mustard and garlic aioli
 - Potato chips and pretzels
- Fudge brownies and our famous Double Tree chocolate chip cookies.
 - Iced tea

Additions:

- Hot dogs \$2.00/person
- Austrian sauerkraut \$1.00/person
- Soft pretzels \$2.00/person
- Green salad \$2.00/person

The BBQ Buffet

\$29.50

- Field green salad with honey raspberry vinaigrette
 - Del Mar potato salad, fresh fruit salad
 - BBQ boneless chicken breast
- Certified angus beef grilled hamburgers on a artisan foccacia buns
 - BBQ style baked beans
 - Chef's choice dessert selections
 - Freshly brewed iced tea

Additions:

- Beef brisket \$3.00/person
- BBQ catfish \$2.50/person
- BBQ pulled pork \$2.50/person
- Baby back ribs \$3.50/person
- Corn on the Cob \$1.00/person

Fiesta Del Sol Buffet

\$28-

- Southwestern Caesar salad, south of the border slaw, tri-colored tortilla chips with our house made tomato salsa.
- Create Your Own Soft Tacos Bar:
 - Flour and tri-colored corn tortillas
 - Mexican rice
 - Choice of fried black beans or refried beans.
- Shredded lettuce, diced tomatoes, diced sweet yellow onions
 - Cheddar and jack cheese,
- Sour cream, house made salsa and fresh Hass guacamole.
 - Cinnamon churros and bunuelos

Additions:

- Carne asada \$3.50/person
- Carnitas \$4.00/person
- Black bean soup \$2.00/person
- Tortilla soup \$2.00/person
- Torta Bread \$1.50/person

Prices do not include a 20% service charge and 7.75% CA sales tax

Express Deli Buffet

- Mixed green salad with champagne vinaigrette,
- Deli potato salad,
- Sliced roast turkey breast, lean roast beef, black forest ham and salami,
- Swiss, cheddar and provolone cheese,
- Assorted artisan breads,
- Lettuce, tomato, sliced red onion and deli pickles
- Whole grain Dijon mustard and garlic aioli,
- DoubleTree chocolate chip cookies,
- Iced tea or coffee.

\$21-

Mini Roma Express Buffet

- Tossed Caesar salad with foccacia croutons and aged shredded parmesan cheese.
- Boneless and skinless breast of chicken
- Marinated in fine herbs and bistro white wine whole grain mustard, grilled and then fire roasted to perfection.
- Baked three cheese penne pasta, seasonal vegetables, Italian rolls.
- Chef's choice dessert,
- iced tea or coffee.

\$23-

Additions:

- Tomato Bruschetta \$4.00/person
- Proscuitto and melons \$5.00/person
- Pizza \$4.00/person
- Minestrone soup \$2.00/person
- Tiramisu \$2.00/person
- Cannoli \$3.00/person



Hot Lunches

All hot luncheon entrees include choice of soup or salad, rolls, chef's choice dessert and freshly brewed coffee, decaffeinated coffee and selected herbal and iced tea.

Chicken

Herb Roasted Chicken

Boneless and skinless breast of chicken marinated in fine herbs and bistro white wine whole grain mustard, grilled and then fire roasted to perfection, served over a bed of roasted garlic mashed potatoes and seasonal mixed vegetables and finished with chicken jus.

\$26-

Mushroom Chicken

Boneless and skinless breast of chicken marinated in fine herbs and bistro white wine whole grain mustard, topped with wild mushrooms and fine herbs and Served with roasted garlic mashed potatoes and seasonal mixed vegetables.

Finished with wild mushroom au jus.

\$26-

Chicken Florentine

Boneless and 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. Finished with sauce supreme and basil chiffonade.

\$27-

Beef

London Broil

Marinated in red wine and fine herbs, grilled and then roasted to perfection. Served thinly sliced atop a bed of wild rice or garlic mashed potatoes with seasonal mixed vegetables and finished with a sherry demi reduction.

\$29-

Filet of Rib Eye

Pan seared and then fire roasted to perfection (medium), served over a bed of risotto primavera and topped with micro greens tossed in a vanilla vinaigrette. Finished with our roasted garlic and thyme demi glace.

\$31-

Beef Culottes

Marinated in our house red wine and roasted shallots and slow roasted to perfection. Served thinly sliced atop a bed of grilled polenta cake with a cabernet demi reduction.

\$33-

~

Prices do not include a 20% service charge and 7.75% CA sales tax

Pork

Filet of Pork

Brined pork tenderloin rubbed with fresh thyme, maple glazed and slow roasted. Served atop a bed of roasted red potatoes with fresh seasonal vegetables. Finished with a ginger jus.

\$28-

Pan Roasted Pork Chop

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-

Seafood

Pan Seared Atlantic Salmon

Served with roasted and boiled lentils and roasted red bell peppers. Topped with crème fraîche

\$27-

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. Topped with parsley persillade.

\$29-

Grilled and Blackened Swordfish

Served over chivied cannelloni beans and topped with our house-made pineapple marmalade. Finished with micro greens tossed in our champagne vinaigrette.

\$30-

Vegetarian

Roasted Eggplant

Roasted eggplant marinated in our house-made balsamic glaze, placed over a bed of fresh spinach and finished with our thyme flavored goat cheese

\$23-

Pasta Primavera

Fresh seasonal vegetables tossed with penne pasta and extra virgin olive oil and finished with chopped fine herbs.

\$21-

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.

\$24-

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.

\$22-

Specialty Luncheon 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 filled with a rich chocolate filling and enveloped by a thick chocolate frosting.

Lemon Cloud

Layers of fluffy white sponge cake are 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.

