



HANDLERY
HOTEL
SAN DIEGO

BEVERAGES

Brewed Coffee, Decaffeinated Coffee, Hot Tea	\$59 per gallon
Freshly Brewed Iced Tea	\$54 per gallon
Fruit Juices (Orange, Grapefruit, Apple, Cranberry)	\$36 per pitcher
Lemonade or Fruit Punch	\$40 per gallon
Mint Strawberry Lemonade	\$50 per gallon
Assorted Soft Drinks, Bottled Waters	\$3 each
Fresh Fruit Smoothies	\$5 each
Energy Drinks (Red Bull)	\$5 each

BREAK ITEMS

Pastries, Muffins, Croissants	\$42 per dozen	Assorted Yoplait Yogurts	\$4 each
Bagels, Cream Cheese	\$42 per dozen	Whole Fresh Fruit	\$3 each
Assorted Freshly Baked Cookies	\$36 per dozen	Dry Cereals, Milk	\$3 each
Chocolate Fudge Brownies	\$36 per dozen	Candy Bars	\$2 each
Chocolate Dipped Rice Crispy Bars	\$42 per dozen	Ice Cream Bars	\$4 each
Energy Bars	\$4 each	Jelly Beans / M&M's	\$20 per lb.

CREATIVE BREAK BUFFETS

Sweet Treats Break

Chocolate Brownies, Assorted Cookies, Milk
Brewed Coffee, Decaffeinated Coffee, Tea
Sodas, Waters
\$13 per person

Afternoon Tea Break

Assorted Scones, Finger Sandwiches
Lemon Bars, Cookies
Herbal and Regular Teas, Lemonade
Brewed Coffee, Decaffeinated Coffee
\$14 per person

Fruit & Cheese Break

Domestic and Imported Cheese
Sliced Baguettes & Crackers
Fresh Seasonal Fruit
Brewed Coffee, Decaffeinated Coffee, Tea
Sodas, Waters
\$15 per person

Healthy Break

Jalapeño Cilantro Hummus, Grilled Pita Bread
Vegetable Crudités Display
Fruit Kabobs, Trail Mix
Brewed Coffee, Decaffeinated Coffee, Tea
Sodas, Waters
\$15 per person

7th Inning Stretch

Fresh Popped Popcorn, Roasted Peanuts
Cracker Jacks, Candy Bars
Brewed Coffee, Decaffeinated Coffee, Tea
Sodas, Waters
\$14 per person

Little Italy Break

Caprese Skewers, Bruschetta Display
Antipasto Display
Brewed Coffee, Decaffeinated Coffee, Tea
Sodas, Waters
\$14 per person



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CONTINENTAL BREAKFASTS

Classic Continental Breakfast

Cinnamon Rolls, Bear Claws, Assorted Croissants, Cheese Danish, Muffins
Orange Juice, Brewed Coffee, Decaffeinated Coffee, Tea
\$15 per person

Deluxe Continental Breakfast

Cinnamon Rolls, Bear Claws, Assorted Croissants, Cheese Danish, Muffins
Bagels, Cream Cheese
Seasonal Fruit Display, Assorted Yoplait Yogurts
Orange Juice, Cranberry Juice
Brewed Coffee, Decaffeinated Coffee, Tea
\$18 per person

CONTINENTAL BREAKFAST ENHANCEMENTS

Yogurt Granola Parfaits
\$5 per person
Hard Boiled Eggs
\$1 per person

Smoked Salmon Display
Capers, Red Onion, Hard Boiled Eggs
Bagels, Cream Cheese
\$3 per person

ALL DAY BREAK PACKAGES

Classic Break Package

Classic Continental Breakfast

Mid-Morning Break
Refresh Coffee, Tea
Sodas, Waters

Afternoon Break
Refresh Coffee, Tea
Sodas, Waters
Assorted Cookies
\$22 per person

Deluxe Break Package

Deluxe Continental Breakfast

Mid-Morning Break
Refresh Coffee, Tea
Sodas and Waters

Afternoon Break
Choice of One Creative Break:
Afternoon Tea, Fruit & Cheese,
Healthy Break, 7th Inning Stretch,
Little Italy Break
\$28 per person



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BREAKFAST SERVED

Breakfast includes Chilled Orange Juice
Brewed Coffee, Decaffeinated Coffee, Tea
Fresh Seasonal Fruit Medley

Traditional American Breakfast

Scrambled Eggs, Crisp Bacon, Sausage Links, Grilled Ham (select one)
Bistro Potatoes, Mini Croissants
\$21 per person

Breakfast Burrito

Scrambled Eggs, Flour Tortilla, Cheese, Breakfast Sausage
Salsa, Sour Cream, Bistro Potatoes
\$20 per person

Quiche Florentine

Egg Pie with Spinach, Mushrooms, Swiss Cheese, Bistro Potatoes
\$21 per person

Huevos Rancheros

Scrambled Eggs, Black Beans, Monterey Jack Cheese
Ranchero Sauce, Crisp Corn Tortilla, Salsa, Sour Cream
\$20 per person

Golden Pancakes

Warm Maple Syrup,
Crisp Bacon, Sausage Links, Grilled Ham (select one)
\$20 per person

Benedict Florentine

Two Poached Eggs, Sautéed Spinach, Feta Cheese, Toasted English Muffin
Orange Hollandaise, Bistro Potatoes
\$21 per person

Chipotle Benedict

Two Poached Eggs, Breakfast Sausage, Toasted English Muffin
Chipotle Hollandaise, Bistro Potatoes
\$21 per person

Brioche French Toast

Cinnamon and Vanilla Custard French Toast, Warm Maple Syrup
Crisp Bacon, Sausage Links, Grilled Ham (select one)
\$20 per person

Berry Parfait Plate

Seasonal Fruits and Berries, Yogurt and Granola Parfait
\$20 per person

PRICES ARE SUBJECT TO SERVICE CHARGE AND SALES TAX



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AMERICAN BREAKFAST BUFFET

Chilled Orange Juice, Cranberry Juice
Cinnamon Rolls, Bear Claws, Assorted Croissants, Cheese Danish, Muffins
Seasonal Fruit Display
Fluffy Scrambled Eggs
Bistro Potatoes
Crisp Bacon, Sausage Links, Grilled Ham
(select one breakfast meat or add \$1 per person for choice of two)
Brewed Coffee, Decaffeinated Coffee, Tea

\$24 per person

Minimum 25 people

Breakfast Buffet Upgrades (per person)

Golden Pancakes, Maple Syrup \$2

Brioche French Toast, Maple Syrup \$2

Mini Breakfast Burritos
With Bacon, Ham or Sausage \$3

Lox Display \$3
Smoked Salmon, Capers, Red Onion,
Hard Boiled Eggs, Bagels, Cream Cheese

Specialty Scrambled Eggs

Scrambled Eggs, sautéed Mushrooms, Spinach, Feta Cheese \$2

Scrambled Eggs, sautéed Asparagus, Diced Tomatoes, Fresh Basil \$2

Scrambled Eggs, Sun-Dried Tomato, Feta Cheese, Fresh Basil \$2

Beverage Enhancements

Mimosas - \$6 per glass

Coffee & Cocoa Station – \$2 per person
Mini Marshmallows, Chocolate Shavings, Whipped Cream



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HANDLERY BRUNCH BUFFET

Chilled Orange Juice, Cranberry Juice
Breakfast Display - Pastries, Muffins, Croissants
Seasonal Fruit Display
Fluffy Scrambled Eggs
Bistro Potatoes
Crisp Bacon, Sausage Links, Grilled Ham (select one)
Lox Display – Smoked Salmon, Bagels, Cream Cheese
Mixed Greens Salad, Two Dressings
Seafood Pasta Salad
Market Vegetables

*Choice of One Carving Station

Appropriate condiments, dinner rolls
Honey Mustard Glazed Ham
Top Round of Beef
Oven Roasted Turkey Breast

Choice of Two Entrées

Salmon, Lemon Caper Cream Sauce	Chicken, Pesto Cream Sauce
Mahi Mahi, Mango Salsa	Marinated Tri-Tip,
Chicken, Sun-Dried Tomato Basil Cream Sauce	Mushroom Whiskey Sauce Teriyaki Beef Stir-Fry

Chef's Dessert Display

Brewed Coffee, Decaffeinated Coffee, Tea
\$40 per person

Minimum 50 people

* Add \$75.00 for Chef attended station fee