



HANDLERY
HOTEL
SAN DIEGO

LIGHT LUNCH SERVED

Two Courses to include: Entrée, Dessert, Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Add a Fresh Seasonal Fruit Medley Course - \$2 per person

Cobb Salad

Crisp Greens, Grilled Chicken, Diced Tomato, Chopped Egg, Bacon Bits, Sliced Black Olives
Crumbled Bleu Cheese, Avocado, Choice of Two Dressings, Rolls and Butter
\$24 per person

Chicken Caesar Salad

Herb Chicken Breast, Crisp Romaine, Croutons, Parmesan Cheese
Caesar Dressing, Rolls and Butter
\$23 per person

Southwest Salad

Crisp Spring Greens, Grilled Chicken, Whole Kernel Corn, Black Beans
Avocado, Onion, Choice of Two Dressings, Rolls and Butter
\$24 per person

Stuffed Croissant

Flaky Croissant with Choice of Turkey Breast, Ham, Roast Beef or Grilled Vegetables
Lettuce, Tomato, Avocado, Jack Cheese, Potato Salad
\$24 per person

Chipotle Turkey Wrap

Chipotle Tortilla, Smoked Turkey, Lettuce, Tomato, Avocado
Shredded Cheese, Chipotle Mayonnaise, Spring Vegetable Pasta Salad
\$24 per person

Warm Panini Sandwich Selections

select 1-2 sandwiches, choice of Pasta Salad or Potato Salad

Caprese – Roma Tomatoes, Buffalo Mozzarella, Basil, Pesto Mayonnaise, Wheat Ciabatta Roll

Italian – Ham, Salami, Pepperoni, Provolone Cheese, Basil, Oregano, Italian Roll

Reuben – Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread

Savannah – Smoked Turkey, Carmelized Onion, Dijon Mustard, Swiss Cheese, Texas Toast

Turkey Ciabatta – Sliced Turkey, Fontina Cheese, Mayonnaise, Whole Wheat Ciabatta Roll

\$24 per person

Box Lunch

Flaky Croissant with Choice of Turkey Breast, Ham, Roast Beef or Grilled Vegetables
Lettuce, Tomato, Cheese, Potato Chips, Whole Fruit, Cookie and Beverage
\$20 per person

Select 1-2 entrées for your Luncheon. All meals are charged at the highest priced entrée.
If selecting multiple entrée selections, the split totals will be due with your final guaranteed count.

PRICES ARE SUBJECT TO SERVICE CHARGE AND SALES TAX



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LUNCH SERVED

Three Courses to include: Starter, Rolls and Butter, Entrée, Dessert
Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Starter Selections

select one starter

Fresh Seasonal Fruit Medley – Assorted Fresh Seasonal Fruits

House Salad - Mixed Field Greens, Carrot, Cucumber, Tomato
Ranch and Balsamic Vinaigrette Dressings

Caesar Salad - Crisp Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Spring Salad – Baby Arugula, Tomato Confit, Fontina Cheese, Walnut Tarragon Dressing

Lunch Entrée Selections

Pesto Chicken

Grilled Chicken Breast, Creamy Pesto Sauce
Penne Pasta, Market Vegetables
\$27 per person

Chicken Whiskey

Grilled Chicken Breast, Wild Mushroom Whiskey Sauce
Au Gratin Potatoes, Market Vegetables
\$28 per person

Tuscany Chicken

Grilled Chicken Breast, Roasted Tomato Sage Cream Sauce
Rigatoni Pasta, Market Vegetables
\$27 per person

Chicken Piccata

Grilled Chicken Breast, Creamy Lemon Caper Sauce
Garlic and Parsley Potatoes, Market Vegetables
\$28 per person

Chicken Marsala

Sautéed Chicken Breast, Sweet Marsala Mushroom Sauce
Oven Roasted Potatoes, Market Vegetables
\$28 per person

Mango Chicken

Seared Chicken Breast, Mango Salsa
Rice Pilaf, Market Vegetables
\$27 per person

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Lunch Entrée Selections Page 2

Three Peppercorn Pork Loin

Garlic Crusted Roasted Pork Loin, Three Peppercorn Demi-Glace
Garlic and Parsley Potatoes, Market Vegetables
\$28 per person

Macadamia Red Snapper

Macadamia Nut Crusted Red Snapper, Creamy Mango Sauce
Orange Basil Rice, Market Vegetables
\$28 per person

Miso Glazed Salmon

Baked Marinated Salmon, Miso Glaze
Steamed Jasmine Rice, Market Vegetables
\$29 per person

Carne Asada

Marinated Beef Strips, Onions, Peppers, Tomato, Cilantro
Black Beans, Cotija Cheese, Spanish Rice
\$27 per person

Southwest Tri-Tip

Grilled Marinated Steak, Au Gratin Potatoes, Market Vegetables
\$29 per person

Grilled Vegetable Napoleon

Grilled Eggplant, Yellow Squash, Zucchini, Red Onion
Tomato, Mozzarella Cheese, Marinara Sauce, Penne Pasta
\$27 per person

Tofu Stir-Fry

Fried Tofu sautéed with Peppers, Onion, Carrot, Snow Peas,
Water Chestnuts, Bamboo Shoots, Tangy Teriyaki Sauce, Steamed Jasmine Rice
\$27 per person

Cheese Tortellini Primavera

Tri-Colored Cheese Tortellini, Creamy Pesto Sauce
Oven Roasted Vegetables, Freshly Grated Parmesan Cheese
\$28 per person

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DESSERTS

select one dessert for your Luncheon

German Chocolate Cake

Traditional German Chocolate Cake with Chocolate Coconut Walnut Icing

Black Forest Cake

Chocolate Cake Layered with Sweetened Cherries frosted with Whipped Cream

Lemon Cake

Tangy Lemon Cake with Lemon Custard and Fluffy White Icing

Strawberry Mango Cake

Vanilla Sponge Cake layered with Mango Mousse and Strawberry Jam

Tiramisu

Italian Cake with Marsala soaked Ladyfingers and Mascarpone Cheese

Snickers Mousse Cake

Rich Layers of Chocolate Mousse, Caramel Jam, Chocolate Cake and Peanuts

Chocolate Fudge Cake

Chocolate Layer Cake with Creamy Chocolate Frosting

Carrot Cake

Moist Carrot Cake with Walnuts and Almonds, Cream Cheese Icing

Bailey's Irish Cream Cheesecake

Rich Cheesecake baked with Bailey's Irish Cream on a Chocolate Crust

Chocolate Cheesecake

Creamy Chocolate Cheesecake with White Chocolate topped with Chocolate Ganache

Walnut Brownies

Chocolate Brownie drizzled with Chocolate Sauce and Whipped Cream

Chocolate Decadence Cake

Flourless Chocolate Cake with Raspberry Sauce

Almond Joy Cake

Chocolate Cake with Chocolate frosting, Whipped Cream, Coconut and Almonds

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