



HANDLERY
HOTEL
SAN DIEGO

SANDWICH BUFFETS

Deli Buffet

Mixed Greens with Assorted Dressings
Traditional Cole Slaw
Red Potato Salad
Relish Display with Pickle Spears, Pepperoncini, Black Olives
Sliced Turkey, Roast Beef, Ham, Salami
Cheddar, Jack, Swiss, Pepper Jack, American Cheeses
Shredded Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Mustard
Whole Wheat, Marbled Rye, White, Sourdough Breads, Kaiser, French Rolls
Freshly Baked Cookies and Brownies
Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea
\$26 per person

Deluxe Sandwich Buffet

Mixed Greens with Assorted Dressings
Traditional Cole Slaw
Red Potato Salad
Relish Display with Pickle Spears, Pepperoncini, Black Olives
Turkey Sandwich - Smoked Turkey, Jack Cheese, Avocado, Flaky Croissant
Reuben Sandwich - Corned Beef, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Rye Bread
Grilled Vegetable Wrap - Spinach, Red Onion, Roasted Red Peppers,
Artichoke, Feta Cheese, Spinach Tortilla
Dessert Display - Fresh Fruit Tarts, Lemon Bars, Brownies
Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea
\$29 per person

Buffet Enhancements

Assorted Sodas - \$2 per person
Premium Dessert Display - \$2 per person
Selection of Cakes, Cheesecake, Fresh Fruit Tarts

Buffets prepared for a minimum of 35 people
PRICES ARE SUBJECT TO SERVICE CHARGE AND SALES TAX



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WORLD LUNCH BUFFETS

Mediterranean Buffet

Greek Salad - Red Onion, Tomato, Feta Cheese
Creamy Ziti and Artichoke Pasta Salad

Entrée Selections

Braised Ham, White Beans,
Tomato, Basil

Lemon Herb Roasted Chicken

Fettuccini with Bolognese

Red Snapper, Peppers, Zucchini,
Tomato, Capers, Oregano

Saffron Rice Pilaf, Sautéed Mushrooms and Broccoli

Roasted Red Pepper Hummus, Pita Bread

Dessert Display – Tiramisu, Fresh Fruit Tarts

Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Two Entrée Selections
\$32 per person

Three Entrée Selections
\$35 per person

Baja Lunch Buffet

Classic Caesar Salad
Roasted Corn and Black Bean Salad

Entrée Selections

Carnitas

Carne Asada

Red Snapper Vera Cruz

Chicken Fajitas

Three Cheese Enchiladas

Grilled Chicken with Papaya Salsa

Mexican Rice with Cilantro and Jalapeño, Refried Beans

Assorted Condiments, Flour and Corn Tortillas

Dessert Display - Kahlua Flan, Tres Leches Cake, Chocolate Cinnamon Cake

Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Two Entrée Selections
\$33 per person

Three Entrée Selections
\$36 per person

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CLASSIC LUNCH BUFFETS

Handlery Lunch Buffet

Crisp Garden Salad, Ranch and Balsamic Vinaigrette Dressings
Tomato Cucumber Salad

Entrée Selections

Chicken Piccata

Southwest Tri-Tip

Chicken Pesto

Three Peppercorn Pork Loin

Tuscany Chicken

Macadamia Red Snapper

Roasted Potatoes, Garlic Mashed Potatoes, Steamed Rice or Cilantro Rice (select one)

Market Vegetables, Rolls and Butter

Dessert Display - Assorted Cakes and Cheesecake

Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Two Entrée Selections
\$33 per person

Three Entrée Selections
\$36 per person

All American Lunch Buffet

Mixed Greens, Ranch and Italian Dressings

Sliced Seasonal Fresh Fruit Display

Entrée Selections

Grilled Hamburgers

Fried Chicken

BBQ Pulled Pork

Hot Dogs

Marinated Grilled Chicken

Bratwurst

Sliced Cheddar and Jack Cheeses, Assorted Buns and Rolls, Condiments

Grilled Fresh Corn on the Cob, Herb Butter, Homemade Macaroni and Cheese

Dessert Display - Fresh Baked Pies

Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Two Entrée Selections
\$32 per person

Three Entrée Selections
\$35 per person

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