



HANDLERY
HOTEL
SAN DIEGO

DINNER BUFFETS

Handlery Dinner Buffet

Salad Selections

(select 2-3)

- | | |
|--|-----------------------------------|
| Crisp Garden Salad | Seafood Pasta Salad |
| Classic Caesar Salad | Black Bean and Roasted Corn Salad |
| Mediterranean Pasta Salad | Caprese Salad |
| Spinach Salad with Mushrooms,
Bacon and Red Onion | Seasonal Sliced Fruit Display |

Entrée Selections

- | | |
|-------------------------------------|---|
| Chicken Piccata | London Broil, Port Sauce |
| Chicken Tuscany | Southwest Tri-Tip |
| Herb Pork Loin, Dijon Mustard Sauce | Oven Roasted Turkey (add \$1)* |
| Salmon, Lemon Beurre Blanc | Honey Glazed Ham (add \$2)* |
| Mahi Mahi, Mango Cream Sauce | Roast Prime Rib* (add \$3) |
| Tilapia, Curry Cream Sauce | *Carving Station, \$75 Chef Attendant Fee |

Side Selections

(select 2)

- | | |
|-----------------------------|---------------------------|
| Saffron Rice Pilaf | Garlic Parsley Potatoes |
| Wild Rice Medley | Garlic Mashed Potatoes |
| Jasmine Rice Pilaf | Herb Roasted Red Potatoes |
| Creamy Three Cheese Polenta | |

Market Vegetables, Rolls and Butter

Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Chef's Dessert Display

Two Entrées
\$38 per person

Three Entrées
\$42 per person

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



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WORLD DINNER BUFFETS

Little Italy Buffet

Classic Caesar Salad

Caprese Salad - Buffalo Mozzarella, Sliced Tomato, Fresh Basil

Sautéed Italian Vegetables

Garlic Bread

Pasta Selections

(select 1)

Cheese Tortellini, Marinara Sauce

Homemade Vegetable Lasagna

Cheese Stuffed Manicotti

Farfalle Pasta, Alfredo Sauce

Entrée Selections

Chicken Breast, Pesto Cream Sauce

Linguini with Clam Sauce

Fettuccini Bolognese

Chicken Parmesan

Sausage and Peppers

Herb Roasted Pork Loin, Porcini Sauce

Dessert Display - Tiramisu, Amaretto Cake, Cannoli and Berries

Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Two Entrée Selections

\$38 per person

Three Entrée Selections

\$42 per person

Baja Buffet

Classic Caesar Salad

Mexican Rice with Cilantro and Jalapeño

Roasted Corn and Black Bean Salad

Flour and Corn Tortillas

Refried Beans

Appropriate Accompaniments

Entrée Selections

Carnitas

Carne Asada

Red Snapper Vera Cruz

Chicken Fajitas

Three Cheese Enchiladas

Grilled Chicken, Papaya Salsa

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

Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Two Entrée Selections

\$38 per person

Three Entrée Selections

\$42 per person

Buffets prepared for a minimum of 35 people
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CLASSIC DINNER BUFFETS

Ohana Buffet

Hawaiian Cole Slaw
Mixed Greens Salad, Dressings
Sweet Hawaiian Rolls

Stir-Fry Vegetables
Steamed Jasmine Rice

Entrée Selections

Cashew Chicken Stir Fry
Hoisin BBQ Chicken
Teriyaki Tri-Tip

Sweet and Sour Pork
Hawaiian Kalua Pork
Mahi Mahi, Mango Cream Sauce

Dessert Display - Strawberry Mango Cake, Pina Colada Cheesecake, Seasonal Fruit Tarts
Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

Two Entrée Selections
\$38 per person

Three Entrée Selections
\$42 per person

All American Buffet

Mixed Greens Salad, Dressings
Sliced Seasonal Fresh Fruit Display

Corn on the Cobb, Herb Butter
Homemade Macaroni and Cheese

Entrée Selections

Grilled Tri-Tip
Fried Catfish

Fried Chicken
Marinated Grilled Chicken

BBQ Pulled Pork
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
\$36 per person

Three Entrée Selections
\$40 per person

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