



DOUBLETREE  
BY HILTON™  
SAN DIEGO DOWNTOWN

# Catering Menus 2019

Doubletree by Hilton San Diego Downtown 1646 Front Street San Diego, CA 92101  
Sales & Catering Department Tel. 619-239-6800

# Continental Breakfasts

**\*\*Minimum of 10 People\*\***

## **Traditional Continental**

Fresh Orange Juice

Assorted Muffins, Pastries, Croissants and Bagels

Butter, Preserves, Peanut Butter & Cream Cheese

Sliced Fresh Seasonal Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....**\$27.00**

## **Go Generation Continental Breakfast**

Fresh Orange Juice

Assorted Muffins, Pastries, Croissants and Bagels

Butter, Preserves, Peanut Butter & Cream Cheese

Sliced Fresh Seasonal Fruit Display

Individual Fruit-Flavored Yogurts

Granola

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....**\$31.00**

### **CONTINENTAL BREAKFAST ENHANCEMENTS**

**Hard Boiled Eggs \$26.00 per dozen**

**Assorted Cold Cereals with Milk \$7.00 per person**

**Oatmeal with Brown Sugar & Dried Fruit \$8.00 per person**

**Breakfast Sandwich** Egg, Cheddar Cheese and Ham on a Toasted English muffin **\$9.50 each**

**Breakfast Burrito** Scrambled Eggs, Sautéed Onion, Sausage & Cheddar Cheese in a Flour Tortilla **\$10.00 each**

**Ham & Cheese Croissant** Egg, Sugar-Cured Ham & Swiss Cheese on a Flaky Croissant **\$10.00 each**



# Breakfast Buffets

**\*\*Minimum of 10 People\*\* All Breakfast Buffets Include Sliced Fresh Seasonal Fruit, Fresh Orange Juice and Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.**

## Healthy Start

- Whole Wheat Toast & Bran Muffins
- Egg White Scramble w/ Sautéed Tomatoes, Spinach & Mushrooms
- Chicken Breakfast Sausage
- Greek Yogurt with Granola..... **\$34.00**

## **All-American Breakfast Buffet**

- Assorted Muffins
- Scrambled Eggs with Cheddar Cheese and Scallions
- Apple wood Smoked Bacon
- Turkey Breakfast Sausage
- Crispy Breakfast Potatoes.....**\$34.50**

## **Southwestern Breakfast Buffet**

- Scrambled Eggs with Monterey Jack Cheese
- Refried Beans
- Warm Corn & Flour Tortillas
- Sautéed Onions & Peppers, Salsa and Sour Cream
- Spicy Chorizo Potatoes.....**\$34.50**

## **Sweet & Savory**

- French toast with Butter & Warm Maple Syrup
- Crepes with Berry Sauce
- Scrambled Eggs with Goat Cheese
- Apple wood Smoked Bacon
- Crispy Breakfast Potatoes.....**\$35.50**

**\*\*Enhance your Buffet with an Omelet Station\*\*** Traditional or Egg White Omelets prepared-to-order with your choice of Shredded Cheese, Bell Peppers, Onions, Tomatoes, Mushrooms, Spinach, Sausage, Bacon and Shrimp .....**\$13.00 per person**

***\*\$100 Attendant Fee will apply\****

# A la Carte Breaks



## Beverage Selections

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea.....	\$59.00 per Gallon
Orange, Apple or Cranberry Juice.....	\$45.00 per Pitcher
Freshly Brewed Iced Tea.....	\$45.00 per Pitcher
Lemonade.....	\$45.00 per Pitcher
Soft Drinks (Coca-Cola Products).....	\$6.00 Each
Bottled Water.....	\$6.00 Each
Bottled Juices & Teas.....	\$6.00 Each
Assorted Sports Drinks.....	\$6.50 Each
Sparkling Mineral Water.....	\$7.50 Each
Red Bull Energy Drink.....	\$7.50 Each

## Food Selections

Assorted Breakfast Pastries.....	\$47.00 per Dozen
Bagels with Cream Cheese.....	\$49.00 per Dozen
Assorted Cookies.....	\$47.00 per Dozen
Doubletree Cookies.....	\$48.00 per Dozen
Assorted Brownies.....	\$49.00 per Dozen
Whole Fruit.....	\$5.50 Each
Fruit-Flavored Yogurts.....	\$6.50 Each
Tortilla Chips w/ Salsa.....	\$8.00 per Person
**Add Guacamole.....	\$9.00 per Person
Assorted Candy Bars.....	\$6.50 Each
Granola Bars & Nutri-Grain Bars.....	\$6.50 Each
Individual Popcorn, Pretzels or Chips.....	\$6.50 Each

# Full Day Break & Meeting Packages

**\*\*Minimum of 10 People\*\* Pricing for all breaks is based on 1 hour for breakfasts & lunches and 30 minutes for breaks. Any meals/breaks scheduled for longer will be charged on consumption. All Pricing listed is per Person.**

## LANDING BREAK PACKAGE

### **Continental Breakfast**

Fresh Orange Juice  
Assorted Muffins, Pastries and Bagels  
Butter, Preserves, Peanut Butter & Cream Cheese  
Sliced Fresh Seasonal Fruit Display  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Mid-Morning Break**

Individual Fruit-flavored Yogurts & Granola  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Afternoon Break**

Assorted Cookies and Brownies  
Whole Fresh Fruit  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$45.00**

## MARINA BREAK PACKAGE

### **Continental Breakfast**

Fresh Orange Juice  
Assorted Muffins, Pastries and Bagels  
Butter, Preserves, Peanut Butter & Cream Cheese  
Sliced Fresh Seasonal Fruit Display  
Assorted Cold Cereals & Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Mid-Morning Break**

Individual Fruit-flavored Yogurts & Granola  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Afternoon Break**

Assorted Candy Bars  
Trail Mix  
Whole Fresh Fruit  
Assorted Sodas (Coca-Cola Products) & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$55.00**

## SKYLINE MEETING PACKAGE

### **Continental Breakfast**

Fresh Orange Juice  
Assorted Muffins, Pastries, Croissants and Bagels  
Butter, Preserves, Peanut Butter & Cream Cheese  
Sliced Fresh Seasonal Fruit Display  
Individual Fruit-flavored Yogurts  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Mid-Morning Break**

Assorted Granola & Nutri-Grain Bars  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Lunch Buffet (Select One from Below)**

#### **Deli Buffet**

Mixed Green Salad w/ Ranch & Balsamic Dressings  
Baby Red Potato Salad  
Sliced Roast Beef, Turkey & Ham  
Sliced Cheddar, Monterey Jack & Swiss Cheese  
Lettuce, Tomato, Onion & Pickles  
Assorted Breads & Appropriate Condiments  
Individual Bags of Chips  
Assorted Cookies & Brownie  
Lemonade & Iced Tea

**OR**

#### **Southwestern Buffet**

Build Your Own Taco Salad with  
Crispy Tortilla Shells  
Ground Beef, Lettuce, Tomatoes, Sour Cream  
New-Mexico Style Enchiladas with Red or Green Chile Sauce  
Mexican Rice  
Refried Beans  
Salsa & Guacamole  
Caramel Flan & Cinnamon Churros  
Coffee Station & Iced Tea

### **Afternoon Break**

Assorted Candy Bars  
Trail Mix  
Whole Fresh Fruit  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$71.00**

## **SEAPORT MEETING PACKAGE**

### **Breakfast Buffet**

Fresh Orange Juice  
Assorted Muffins & Pastries with Butter & Preserves  
Scrambled Eggs  
Sliced Fresh Seasonal Fruit Display  
Choice of Applewood Smoked Bacon or Turkey Sausage  
Crispy Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Mid-Morning Break**

Assorted Granola & Nutri-Grain Bars  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Lunch Buffet (Select One from Below)**

#### **Little Italy Buffet**

Caesar Salad with Parmesan & Croutons  
Tomato & Mozzarella Salad with Balsamic  
Choice of Fettuccine Alfredo or Spaghetti & Meatballs  
Eggplant Parmesan  
Garlic Bread  
Tiramisu  
Assorted Petit Fours Fresh Rolls & Butter  
Coffee Station & Iced Tea

**OR**

#### **Salad Bar**

Sliced Fresh Seasonal Fruit Display  
Mixed Greens & Romaine Lettuce  
Ranch & Balsamic Vinaigrette Dressings  
Sliced Grilled Chicken Breast & Hard-Boiled Eggs  
Tomatoes, Mushrooms, Cucumbers & Carrots  
Shredded Cheddar Cheese, Bleu Cheese Crumbles & Croutons  
Fresh Rolls & Butter  
Cheesecake & Carrot Cake  
Lemonade & Iced Tea

### **Afternoon Break**

Assorted Cookies & Brownies  
Individual Bags of Popcorn & Pretzels  
Whole Fresh Fruit  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$81.00**

# Theme Breaks

**\*\*Minimum of 10 People\*\* Pricing for all breaks is based on 1 hour for breakfasts & lunches and 30 minutes for breaks. Any meals/breaks scheduled for longer will be charged on consumption. All Pricing listed is per Person.**

## The Ballpark

Hot Soft Pretzels  
 Spicy Mustard & Cheese Sauce  
 Fresh Buttered Popcorn  
 Churros  
 Assorted Soft Drinks & Bottled Water.....**\$21.50**

## Baja Break

Corn Tortilla Chips  
 Nacho Cheese Sauce  
 Salsa & Guacamole  
 Jalapenos, Tomatoes & Sour Cream  
 Assorted Soft Drinks & Bottled Water.....**\$21.50**

**\*\*Add Bottled Imported or Domestic Beer...\$8 each\*\***

## Sweet Tooth

Assorted Freshly Baked Cookies & Brownies  
 M & Ms and Assorted Candy Bars  
 Pitchers of Cold Milk  
 Assorted Soft Drinks  
 Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea.....**\$22.50**

## The Bistro

Imported & Domestic Cheese Display  
 Sliced Fresh Seasonal Fruit  
 Petit Quiches  
 Assorted Petit Fours  
 Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea.....**\$25.00**

**\*\*Add a Glass of House Merlot or Chardonnay...\$8each\*\***



# Sandwiches & Salads

All Sandwiches & Salads Include Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea and Assorted Cookies & Brownies for Dessert.

## Fish Tacos

Three (3) Beer-Battered Mahi Mahi Tacos with Cabbage  
Ranch Slaw, Chopped Tomato & Shredded Cheese  
Served in Corn Tortillas & Garnished with Fresh Fruit

**\$27.00 per Person**

## Reuben Panini

Hot shaved Corned Beef, melted Swiss cheese  
and Russian Dressing pressed between Tandoori  
Naan bread...served with Tri-Color Potato Salad

**\$28.00 per Person**

## Berry & Goat Cheese Salad

Mixed Greens & Baby Spinach with Seasonal Berries  
and Crispy Goat Cheese Rounds tossed in a  
Poppy Seed Dressing.... Served with Fresh Rolls & Butter

**\$28.00 per Person**

## Chicken Caesar Wrap

Romaine Lettuce and Grilled Chicken Tossed with Caesar  
Dressing and Parmesan Cheese, Sliced Tomatoes & Sprouts and wrapped  
in a Spinach Tortilla....served with Tri-Color Potato Salad

**\$27.00 per Person**

## Portobello Sandwich

Grilled Portobello Mushroom, Mixed Greens, Avocado, Tomatoes and  
Sprouts with Garlic Aioli on a Potato Roll  
served with Tri-Color Potato Salad

**\$29.00 per person**

## Chilled Roasted Vegetable Salad

Spinach, Mozzarella Pearls, Edamame, Yellow Tomato, Red Bell Pepper  
Onion, Basil and Lemon tossed with Balsamic Vinegar and  
Extra Virgin Olive Oil.... Served with Fresh Rolls & Butter

**\$29.00 per Person**

**\*\*Add Grilled Chicken to either Salad...\$7.00 per person\*\***

**Boxed Lunch** ~ Choice of Ham, Turkey or Veggie Sandwich on a Roll, Served with Appropriate Condiments  
Bag of Chips, Piece of Whole Fruit, Cookie & Bottled Water ..... **\$32.00**

# Lunch Entrees

All Hot Lunch Entrees Include choice of Mixed Baby Green Salad or Caesar Salad, Rolls & Butter, Chef's choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

## Quiche

Individual Vegetarian Quiche served  
With Mixed Baby Greens & Fresh Fruit

**\$29.50 per Person**

## Pasta Primavera

Penne Pasta & Sautéed Seasonal Vegetables  
Tossed with Garlic, Olive Oil and a  
Light Tomato Sauce

**\$30.50 per Person**

## Parmesan-Crusted Chicken

With a Lemon Butter Sauce  
Served with Rice Pilaf and Fresh  
Seasonal Vegetables

**\$33.50 per Person**

## Short Ribs

Red-Wine Braised and  
Served over a bed of Garlic Mashed Potatoes  
With Fresh Seasonal Vegetables

**\$34.50 per Person**

## Teriyaki Chicken Stir-Fry

Sliced Chicken Breast and Asian-Style  
Vegetables in a Teriyaki Glaze served with  
Basmati Rice and topped with Toasted Sesame Seeds

**\$32.50 per Person**

## Grilled or Blackened Tilapia

Topped with a Tropical  
Served with Rice Pilaf & Fresh Seasonal Vegetables

**\$33.50 per Person**

# Dinner Entrees

All Dinner Entrees Include choice of Mixed Baby Green salad or Caesar salad, Rolls & Butter, Chef's choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

## Eggplant with Tofu

Oven-Roasted and served with a Sweet Asian Chili Sauce served with Mashed Potatoes & Fresh Seasonal Vegetables

**\$34.50 per Person**

## Sonoma Chicken

Grilled Chicken Breast with Artichokes & Garlic  
In a California Chardonnay & Scallion Cream Sauce  
Served with Garlic Mashed Potatoes & Seasonal Vegetables

**\$39.00 per Person**

## Pan-Seared Halibut

Served in a Garlic & White Wine Sauce with Rice Pilaf and Fresh Seasonal Vegetables

**\*\* Market Price \*\***

## Filet Mignon

Grilled Black Angus Filet Topped  
With a Green Peppercorn Sauce, served on a bed of Garlic Mashed Potatoes and sautéed Baby Spinach

**\$52.00 per Person**

## Herb-Roasted Chicken

Marinated in Garlic, Rosemary, Lemon & Thyme  
Served with Roasted Potatoes & Fresh Seasonal Vegetables

**\$38.50 per Person**

## Fresh Atlantic Salmon

Grilled Fillet of Salmon Marinated in Garlic & Soy  
Served over Basmati Rice with Asian-Style Vegetables

**\$45.00 per Person**

# Buffets



Minimum of 10 People. All Buffets Include a Coffee Station and choice of Iced Tea or Lemonade.

## Deli Buffet

Mixed Green Salad w/ Ranch & Balsamic Dressings  
Baby Red Potato Salad  
Roast Beef, Turkey & Ham  
Sliced Cheddar, Monterey Jack & Swiss Cheese  
Lettuce, Tomato, Onion & Pickles  
Assorted Breads & Appropriate Condiments  
Individual Bags of Chips  
Assorted Cookies & Brownies

**Lunch Only ~ \$38.00 per Person**

**Dinner ~ \$43.00 per Person**

## “Build Your Own” Taco Bar

Seasoned Ground Beef & Shredded Chicken  
Beer-Battered Mahi-Mahi  
Shredded Lettuce & Diced Tomatoes  
Shredded Cheese & Assorted Salsas  
Sour Cream & Guacamole  
Corn & Flour Tortillas  
Mexican Rice & Refried Beans  
Caramel Flan & Cinnamon Churros

**Lunch ~ \$39.00 per Person**

**Dinner ~ \$44.00 per Person**

## Harbor View

Sliced Fresh Seasonal Fruit Display and Spinach Salad with Sliced Mushrooms, Hardboiled Eggs & Crumbled Bacon

***Entrée Selections (Lunch ~ 2, Dinner ~ 3):***

Pasta Primavera ~ Chicken Picatta ~ Sonoma Chicken ~ Red-Wine Braised Short Ribs ~ Fresh Atlantic Salmon ~ Grilled Tilapia

***Accompanied by:***

Garlic Mashed Potatoes, Fresh Seasonal Vegetables, Fresh Rolls & Butter

And Chef's Choice of Assorted Desserts

**Lunch ~ \$45.00 per Person**

**Dinner ~ \$50.00 per Person**

## Salad Bar

Fresh Seasonal Fruit Display  
Mixed Greens & Romaine Lettuce  
Ranch & Balsamic Vinaigrette Dressings  
Sliced Grilled Chicken Breast & Hard Boiled Eggs  
Tomatoes, Mushrooms, Cucumbers & Carrots  
Shredded Cheddar Cheese & Bleu Cheese Crumbles  
Croutons and Fresh Rolls & Butter  
Cheesecake & Carrot Cake

**Lunch Only ~ \$38.00 per Person**

**Dinner ~ \$43.00 per Person**

## Little Italy

Caesar Salad with Parmesan & Croutons  
Tomato & Mozzarella Salad with Balsamic Vinaigrette  
***Entrée Selections (Lunch ~2, Dinner ~ 3):***  
Fettuccine Alfredo, Spaghetti & Meatballs,  
Shrimp Scampi, or Eggplant Parmesan  
Garlic Bread  
Tiramisu  
Assorted Petit Fours

**Lunch ~ \$40.00 per Person**

**Dinner ~ \$45.00 per Person**

# Reception

\*Requires an Attendant ~ Fee of \$100.00 (limit to 2 stations) will be applied.\*

## FOOD STATIONS \*\*Minimum 25 People\*\*

### Mashed Potato Bar

Creamy Garlic Mashed Potatoes with  
Steamed Broccoli, Caramelized Onions, Shredded Cheese, Crumbled Bacon, Sour Cream, Chives & Salsa

**\$20.50 per Person**

### Pasta Bar

Penne Pasta & Cheese Tortellini  
Marinara, Alfredo and Pesto Sauces  
Parmesan Cheese, Diced Tomatoes, Black Olives, Roasted Red Peppers & Sautéed Mushrooms

**\$25.50 per Person**

### Scampi Station\*

Jumbo Shrimp Sautéed with Garlic and Lemon Butter

**\$32.00 per Person**

### Flambé Station\*

Bananas Foster or Cherries Jubilee served over Vanilla Ice Cream

**\$30.00 per Person**

### Coffee Bar

Freshly Brewed Coffee & Decaffeinated Coffee  
and an Assortment of Herbal Teas displayed with  
Flavored Syrups, Whipped Cream, Cinnamon Sticks,  
Chocolate Shavings, Milk, Sugar & Honey

**\$28.00 per Person**

## CARVINGS

**Honey Glazed Spiral Ham\*** ~ Served with Spicy Mustard & Silver Dollar Rolls (serves up to 30 people).....**\$275.00**

**Roasted Turkey Breast\*** ~ Served with Cranberry Relish & Silver Dollar Rolls (serves up to 30 people).....**\$275.00**

**Prime Rib\*** ~ With Au Jus & Creamy Horseradish (serves up to 20 people).....**\$390.00**

# Hors d' Oeuvres

**\$155.00 per Order \*(50 Pieces)\***

Bruschetta  
Hummus on Pita Crisp  
Brie & Pear Compote on Crostini  
Assorted Finger Sandwiches  
Chicken or Beef Empanadas  
Orange Chicken Spring Rolls  
Petite Quiches  
Crab-Stuffed Mushroom Caps  
Swedish Meatballs

**\$250.00 per Order \*(50 Pieces)\***

Turkey Sliders  
Mini Beef Wellington  
Thai Shrimp Cones  
Ahi Tuna on Wonton Crisp  
California Rolls with Wasabi & Soy  
Coconut Shrimp  
Chicken or Beef Satay  
Mini Crab cakes  
Goat Cheese-Stuffed Artichokes

**DISPLAYS \*\*Small serves (25), Medium serves (50), Large serves (75)\*\***

**Imported and Domestic Cheese Display**

Served with Sliced Baguettes, Assorted Crackers & Fresh Fruit Garnish.....*Small \$175.00    Medium \$330.00    Large \$490.00*

**Fresh Vegetable Crudités**

With House-Made Ranch Dip.....*Small \$170.00    Medium \$320.00    Large \$460.00*

**Fresh Fruit Display**

Sliced Seasonal Fruit & Berries with our House-Made Yogurt Dip.....*Small \$180.00    Medium \$335.00    Large \$495.00*

**Viennese Display**

Assorted Petit Desserts, Cookies, Brownies and Chocolate Dipped Strawberries..... *Small \$195.00    Medium \$370.00    Large \$510.00*

**The Mediterranean**

Grilled Vegetables, Feta Cheese, Hummus & Eggplant Spreads with Lavosh Crackers & Pita Bread..... *Small \$175.00    Medium \$335.00*  
*Large \$485.00*

**Smoked Salmon (serves 50 People)**

With Mini Bagels, Cream Cheese, Lemon & Capers.....**\$400.00**

# Reception Bars

## Premium Brands

Absolut, Tanqueray, Bacardi Silver, Jose Cuervo Gold, Chivas Regal, Makers

## Call Brands

Skyy, Beefeater, Cruzan, Sauza, Dewars, Jim Beam, Jack Daniels, Canadian Club, Christian Brothers

## CASH BAR \*Bar Minimum Requirement \$500.00++ or a \$150 Bartender Fee will be applied\*

Premium Brands.....	\$9.00
Call Brands.....	\$8.00
House Wine (by the Glass).....	\$7.00
Imported Beer.....	\$7.00
Domestic Beer.....	\$6.00
Soft Drinks & Juices.....	\$4.50
Bottled Water.....	\$4.50

## HOSTED BAR \*May charge on consumption per drink or host to a specified dollar amount\*

Premium Brands.....	\$8.00
Call Brands.....	\$7.00
House Wine (by the Glass).....	\$6.00
Imported Beer.....	\$6.00
Domestic Beer.....	\$5.00
Soft Drinks.....	\$4.00
Bottled Water.....	\$4.00

House Wine .....	\$35.00 per Bottle
House Champagne .....	\$42.00 per Bottle
Fruit Punch (Non-Alcoholic).....	\$40.00 per Gallon
Corkage Fee.....	\$15.00 per 750ml Bottle

**\*\*Custom Specialty Cocktails available...please inquire with your Catering Manager or Event Coordinator for details\*\***