



Hilton
SAN DIEGO RESORT & SPA

BREAKFAST OPTIONS

CONTINENTAL BREAKFAST

The Eye Opener / 33 per person

Freshly Squeezed Orange & Grapefruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Select Teas

Seasonal Sliced or Whole Fruit

Please Select a Variety of Up to 3 Items:

muffins, croissants,
danishes, bagels or breakfast breads

served with sweet butter, cream cheese,
peanut butter and fruit preserves

Marine Layer / 34 per person

Freshly Squeezed Orange & Grapefruit Juices,
Naked Juice, Freshly Brewed Coffee,
Decaffeinated Coffee & Select Teas

Sliced Seasonal Fruit Display

Assorted Fresh Fruit Yogurt

Assortment of Oven Fresh Pastries & Bagels
served with regular and non-fat cream cheese, sweet
creamery butter and fruit preserves

Assorted Mini Boxed Cereals & Homemade Granola
with 2%, whole and soy milk

World Traveler / 35 per person

Freshly Squeezed Orange, Cranberry & Tomato Juice,
Freshly Brewed Coffee, Decaffeinated Coffee & Select
Teas

French Bread Baguette, Butter & Chocolate Croissants
with fruit preserves

Brie, Gouda & Camembert, Cured Chilled Meats

Exotic Tropical Sliced Fruit Display

Plain or Vanilla Yogurt
honey and fresh berries on the side

Muesli with Assorted Dried Fruit on the Side

The Healthy Choice / 36 per person

Freshly Squeezed Orange Juice and Cranberry Juice

Make Your Own Yogurt Parfaits
plain greek yogurt and strawberry low fat yogurt, homemade
granola, strawberries, blueberries, shredded coconut

Seasonal Sliced Fruit Platter
garnished with berries

Assorted Muffins

Hard Boiled Eggs

Freshly Brewed Coffee,
Decaffeinated Coffee & Select Teas
served with 2%, skim, and soy milk



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BREAKFAST BUFFETS

All hot buffets require a minimum of 25 guests.

Resort Buffet / 45 per person

Freshly Squeezed Orange & Grapefruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Select Teas

Sliced Seasonal Fruit Tray
garnished with fresh berries

Freshly Baked Assorted Muffins,
Plain Croissants & Scones

Homemade Granola & Hot Oatmeal
with brown sugar, raisins and chilled whole and 2% milk

Plain And Low-Fat Fruit Yogurt

Farm Fresh Scrambled Eggs & Chives
(egg beaters available upon request)

Breakfast Potatoes,
Sweet Onions And Peppers

Please Select Two:
crispy bacon, country sausage
or thick-sliced hickory ham

Baja Buffet / 45 per person

Freshly Squeezed Orange & Grapefruit Juices, Bottled Cranberry, V8 & Apple Juice, Freshly Brewed Coffee, Decaffeinated Coffee & Select Teas

Sliced Seasonal Fruit

Sliced Breakfast Breads

Crispy Bacon and Link Sausage

Breakfast Potatoes
with peppers and onions

ENTRÉE

please select one:

Scrambled Eggs & Chives
served with fresh tomato salsa
and chorizo

Chilaquiles
tortilla with roasted tomato
sauce and scrambled egg

Smoked Chicken and Egg
Quesadilla

Nopalitos Scrambled Eggs
with tomatoes

Scrambled Egg Burrito
with cheese

Portofino Buffet / 49 per person

Freshly Squeezed Orange & Grapefruit Juices, Bottled Cranberry, Apple & V8 Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Select Teas

Assortment of Plain & Flavored Bagels
served with regular and non-fat cream cheese,
sweet creamery butter and fruit preserves

Seasonal Sliced Fruit Garnished
with berries and plain yogurt

North Atlantic Smoked Salmon
with sliced tomato, capers, lemons and onions

Freshly Baked Assorted Sliced Breads
to include poppy, banana and carrot

Hot Oatmeal
brown sugar, cinnamon, raisins

MEATS

please select two:
crispy bacon, country sausage
or thick-sliced hickory ham

Breakfast Potatoes
seasoned with rosemary and thyme

ENTRÉES

please select two:

Farm Fresh Scrambled Eggs

Eggs Monte Cristo
poached eggs on sliced capicola ham,
gruyere cheese and chipotle-lime hollandaise sauce

Quiche Florentine

Cinnamon-Apple French Toast
served with a warm caramelized apple-ginger compote and
powder sugar

Bayside Breakfast Sandwich
scrambled eggs and canadian bacon topped with cheddar
cheese on a sourdough english muffin

Prices are subject to the prevailing service charge and applicable California sales tax. All server attended food and beverage events with less than 60 guests require a \$100 labor fee.



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BREAKFAST BUFFET ENHANCEMENTS

In addition to any continental, breakfast, or brunch buffet.

Hot Items

Country Biscuits / 8 per person
pork and sage sausage and
wisconsin white cheddar gravy

Southwest Burrito / 13 per person
scrambled eggs, jack cheese,
chorizo sausage and house-made salsa

**Prosciutto & Gruyere Cheese Croissants
/ 13 per person**

GF Spanish Frittata / 14 per person
spinach, peppers, onions, potatoes,
ham and manchego cheese

GF Scrambled Eggs / 10 per person
fresh herbs and cheese

Hot Oatmeal / 9 per person
served with golden raisins, apple butter, blueberries, nuts,
brown sugar and milk

**Sausage Links, Chicken Apple Sausage,
Canadian Bacon / 8 per person**

GF Country Roasted Breakfast Potatoes / 8 per person
with peppers and onions

California Breakfast Burrito / 13 per person
scrambled eggs, cheese, bacon and potato

Smoked Salmon Quiche / 13 per person
flaky pastry crust filled with eggs,
cheese and smoked salmon

Bacon & Spinach Quiche / 13 per person
flaky pastry crust filled with eggs, bacon,
gruyere cheese and spinach

Cold Items

GF Hard Boiled Eggs / 24 per dozen
with traditional accompaniments

**Gravlax Sugar & Dill Cured Salmon
/ 13 per person**
honey mustard dill

GF Fresh Fruit Kebabs / 12 per person
citrus mint yogurt and dark chocolate fondue

GF Seasonal Sliced Fruit & Berries / 12 per person
citrus-mint, maple-blueberry and apricot-orange
with house flavored yogurts

**Smoked Salmon & Dill Cream Cheese
/ 14 per person**
shaved red onion on plain bagel

Buffet Additions

Assorted Individual Cereals / 6 each
served with choice of milk

Hot Oatmeal / 9 per person
brown sugar, raisins, cream and milk

**Chilled North Atlantic Smoked Salmon
/ 13 per person**
sliced tomato and capers

Buttery Croissant / 11 per person
filled with scrambled eggs and chives

Scrambled Eggs & Canadian Bacon / 13 per person
topped with cheddar cheese on a sourdough english muffin

**Scrambled Eggs, Chorizo & Salsa
/ 13 per person**
wrapped in a flour tortilla

French Toast or Hot Belgium Waffle / 13 per person

Omelet Station Addition / 16 per person
Offer your guests the personalized touch
of your own chef creating omelets to order in a station.
farm fresh eggs, Egg Beaters®, onions, peppers, tomato,
cheddar, swiss and cream cheese, broccoli, spinach,
bacon, ham, chorizo and bay shrimp
chef attendant per 75 guests required / 175

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PLATED BREAKFASTS

For Groups of 10 – 24 guests

Traditional Resort Breakfast / 35 per person

Traditional Scrambled Eggs

Breakfast Potatoes

Choice of Meat (Select One):

(2) Pieces of Bacon

(2) Pieces of Sausage

(1) Piece of Bacon and (1) Piece of Sausage

Thick-Sliced Hickory Ham

Orange Juice

Freshly Brewed Coffee,
Decaffeinated Coffee & Select Teas
served tableside

Buenos Dias Breakfast / 38 per person

Spanish Frittata

with spinach, peppers, onions, potatoes, ham and manchego cheese

Assorted Sliced Fruit

Choice of Meat (Select One):

(2) Pieces of Turkey Bacon

(2) Pieces of Chicken Apple Sausage

Orange Juice

Freshly Brewed Coffee,
Decaffeinated Coffee & Select Teas
served tableside

Sun Diego Breakfast / 40 per person

Classic Eggs Benedict

Breakfast Potatoes

Choice of Meat (Select One):

(2) Pieces of Bacon

(2) Pieces of Sausage

(1) Piece of Bacon and (1) Piece of Sausage

Orange Juice

Freshly Brewed Coffee,
Decaffeinated Coffee & Select Teas
served tableside

All Plated Breakfast Selections Include For the Table:
assorted breakfast breads & pastries
sweet butter and assorted jams

Enhancement:

sliced fruit plate for the table: \$5 per person

BOXED BREAKFASTS

Deluxe Breakfast / 38 per person

Freshly Brewed Coffee,
Decaffeinated Coffee & Select Teas
served with milk, honey and lemon
eco friendly "to go" cups and lids

Whole Fresh Fruit

Sliced House-Smoked Salmon
shaved onion

Mini Bagel
dill whipped cream cheese

Fitness Breakfast / 38 per person

Freshly Brewed Coffee,
Decaffeinated Coffee & Select Teas
served with milk, honey and lemon
eco friendly "to go" cups and lids

Whole Fresh Fruit

Hard Boiled Egg

Your Choice of Muffin:
blueberry, banana-nut, cinnamon, bran raisin, cranberry

Granola Bar

Continental Breakfast / 36 per person

Freshly Brewed Coffee,
Decaffeinated Coffee & Select Teas
served with milk, honey and lemon
eco friendly "to go" cups and lids

Whole Fresh Fruit

Jumbo Butter Croissant or Bagel
sweet preserves

Individual Yogurt

Suggested Boxed Breakfast Enhancements

Assorted Soft Drinks / 6 per item

"Dry Soda" Water / 6 per item
rhubarb, lemongrass, kumquat or lavender

Sparkling & Non-Sparkling / 6 per item

Bottled Fruit Juices / 6 per item

Individual Yogurts / 6 per item

BRUNCH BUFFETS

All brunch buffets require a minimum of 25 guests.

San Marino Brunch / 60 per person

Freshly Squeezed Orange & Grapefruit Juices, Naked Super Food Bottled Juices, Mimosas, Freshly Brewed Coffee, Decaffeinated Coffee & Select Teas

Tropical Sliced Fruit
garnished with berries and coconut flakes

Individual Flavored Yogurt

Citrus Fruit Salad

Freshly Baked Assorted Sliced Breads
poppy, banana, carrot

Pain Au Chocolate

Warm Scones
strawberry preserves

Cheese Blintzes
warm blueberry compote and sour cream

Crab Benedict
dungeness crab cakes

Poached Eggs & Hollandaise
on top of an english muffin

Roasted Loin of Pork
mandarin orange-chile glazed

Baked Salmon
with red pepper coulis and pesto cream

Penne Pasta
tomato basil sauce topped with fresh parmesan and romano cheese

Basmati Rice & Market Fresh Vegetables

Assorted Flavored Cheesecakes

Mini Petit Fours & Tarts

St. Tropez Brunch / 54 per person

Freshly Squeezed Orange & Grapefruit Juices 10 oz. Bottles of Cranberry, Apple & V8 Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Select Teas

Seasonal Sliced Fruit Garnished with Berries

Plain Yogurt

Assortment of Plain & Flavored Bagels
served with regular and non-fat cream cheese, sweet creamery butter, fruit preserves, veggie, strawberry and garlic and herb schmears, chilled atlantic smoked salmon, capers, tomato, lemon and onion - toaster available

Mixed Baby Greens
balsamic vinaigrette

Quiche

Florentine Pecan Herb Crusted Chicken

Roasted Beef
red wine mushroom sauce

Grilled Vegetable Lasagna
melted provolone cheese layered between lasagna pasta and roasted tomato-port sauce

Whipped Potatoes & Market Vegetables

Assorted Flavored Cheesecakes

Mini Petit Fours & Tarts