



**Hilton**

SAN DIEGO RESORT & SPA

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# LUNCH OPTIONS

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## ENTRÉE SALAD PLATED LUNCHEON

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Choice of entrée salad and dessert, served with rolls and butter,  
iced tea with lemon and freshly brewed coffee service.

**Southwest Chicken Salad / 40 per person**

marinated chipotle grilled chicken breast over chopped iceberg and romaine lettuce,  
roasted corn and red bell peppers, diced papaya, roma tomato wedges,  
roasted tomatillo ancho chile vinaigrette and crisp tortilla confetti

**Grilled Shrimp Skewer Salad / 46 per person**

spinach leaves served with roasted white corn, tomato, roasted walnuts, onion, bacon,  
feta cheese, bread sticks, tossed with hot sweet thai vinaigrette

**Duo Crab Cake Salad / 46 per person**

on fire roasted tomato-pepper and california greens  
served with vinaigrette and basil essence

**GF Seared Ahi Salad / 50 per person**

california mixed greens with hericot vert,  
peppers, egg and olive tapenade, and white balsamic vinaigrette

**Flat Iron Steak Salad / 50 per person**

marinated steak with baby green beans, cucumber, roasted peppers, avocado,  
crispy potatoes, kalamata olives, cherry tomatoes, crumbled blue cheese and red onion  
over baby lettuce, tossed in balsamic herb vinaigrette

**Chicken Cobb Salad / 40 per person**

with gorgonzola, bacon, tomato, egg, greens and white balsamic vinaigrette

**California Chicken Salad / 40 per person**

with napa cabbage, carrots, green onions, nuts and sesame soy vinaigrette

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## THREE COURSE PLATED LUNCHEON

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You may offer up to three entrée selections for your guests. The higher priced entrée will become the price for all meals. An advance count of each entree is required. First course and dessert options located on following page.

### Meat

**GF** New York Steak / 54 per person  
green peppercorn sauce roasted thyme potatoes

**GF** Petite Filet Mignon / 58 per person  
gorgonzola blue cheese, rapini, potatoes purée  
with a port wine reduction

Beef Bolognese / 41 per person  
fusilli pasta and parmesan cheese

Medallions of Pork Tenderloin / 52 per person  
with garlic clam sauce, bacon, potatoes and vegetables

Confit of Duck / 51 per person  
with roasted fingerling potatoes, glazed roasted carrots,  
orange-green peppercorn reduction

Pork Scaloppini "Vienna Style" / 52 per person  
breaded pork loin with lemon,  
warm potato salad and haricot vert

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### Poultry

**GF** Grilled Chicken Breast / 48 per person  
on mushroom ragù with polenta and marsala reduction

Drunken Chicken / 48 per person  
dark rum and molasses soaked airline chicken breast,  
pasta blanket, braised bok choy, grilled asparagus and  
natural reduction

**GF** Roasted Rosemary Garlic Chicken / 48 per person  
thyme roasted tomatoes, sage, smoked apple wood bacon  
and pearl onion truffle potato purée

Braised Burgundy Chicken Breast / 48 per person  
with apple wood bacon, shallots, cremini mushrooms with  
spaetzle and asparagus

### Seafood

Fillet of Salmon / 50 per person  
lobster sauce, shrimp ravioli and haricot vert

Macadamia Crusted Mahi Mahi / 48 per person  
over herb smashed potatoes with passion and mango fruit  
salsa, grilled island vegetables and sliced plantain

Grilled Swordfish Steak / 48 per person  
on cous cous risotto with lemon grass and roasted peppers

Herb Crusted Fillet of Salmon / 51 per person  
on roasted smashed potatoes, asparagus and basil riesling  
reduction

Soy Glazed Red Snapper / 51 per person  
on udon noodles, shiitake mushrooms, green onions, baby  
bok choy, bean sprouts and lemon grass broth

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### Vegetarian

*pricing on entrée section*

#### Chive Crepes

three crepes stuffed with roasted mushrooms and  
vegetables served with puttanesca sauce  
on calico and wild rice

#### Mesquite Grilled Brochettes

skewers of mushrooms, peppers, garnet yams, fennel,  
potatoes, cherry tomatoes and marinated tofu with  
charmoula served on almond currant couscous

#### Lasagna

layered pasta with eggplant, white beans,  
roasted red pepper and marinara sauce

#### Grilled Portobello Mushroom

parmesan polenta and balsamic reduction

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## THREE COURSE PLATED LUNCHEON

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You may choose one soup or salad and one dessert for your three course plated luncheon.

### Soups

**Butternut Squash with Cream**

**Asparagus Bisque**

**Tomato Basil**

**Sweet Garlic with Cream**

**Mushroom Broth with Caramelized Onions**

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### Salads

#### Caesar

crisp heart of romaine, garlic herb croutons,  
parmesan cheese and caesar dressing

#### Boston Lettuce

granny smith apples, grapes, roasted walnuts,  
crumbled blue cheese, croutons with sherry vinegar  
and hazelnut oil

#### Field Greens

california mesclun greens with cherry tomatoes,  
kalamata olives packaged in a sliced cucumber  
crossed with bread sticks served with orange  
blossom vinaigrette

#### Organic Oak Lettuce

with bresaola, goat cheese, blackberries and elder  
vinaigrette

### Desserts

#### Cappuccino Praline

layers of old fashioned hazelnut and cappuccino  
mousse with espresso infused cake

#### Chocolate Raspberry

delicate raspberry mousse and dark cocoa  
sponge cake infused with kirsch

#### Tiramisu Mascarpone Mousse

espresso cake and coffee caramel coulis

#### Vanilla Crème Brûlée Tart

tahitian vanilla crème brûlée  
in sweet pastry shell

#### Apple Streusel Tart

apple compote and apple wedges  
with cinnamon streusel

#### Mixed Fruit Tart

sweet dough with tahitian vanilla pastry cream,  
seasonal fruit chocolate decoration

#### Chocolate Crunch Cake

crunchy praline and chocolate mousse

#### Mango Cake

vanilla cake, vanilla buttercream and mango compote

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## LUNCH BUFFETS

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All buffets include iced tea with lemon and freshly brewed coffee, decaffeinated coffee, and select teas. Buffets require a minimum of 25 guests.

### Market Street Deli / 50 per person

Soup of the Day

Traditional Caesar Salad  
croutons and caesar dressing

Fresh Fruit Salad

Orrechiette

sun-dried tomato and artichoke hearts  
served chilled

Dolphin Safe Solid White Tuna Salad

Sliced Deli Platter

thinly sliced chilled tenderloin, roasted turkey breast, corned beef, pastrami, genoa salami, black forest ham and chilled marinated chicken breast, swiss, pepper jack, brie and provolone cheeses, romaine lettuce, onions, sprouts, tomatoes and kosher pickles, kaiser rolls, pita, multi-grain and new york rye breads, grain mustard, mayonnaise, thousand island dressing and horseradish sauce, taro root chips

Wood Fired Artisan Pizza

Chef's Selection of Desserts

### Soup & Salad / 49 per person

Pita Bread & Ciabatta Rolls

Sweet Garlic Soup  
with croutons

Soup of the Day  
rolls and butter

Corn & Broccoli Salad

Pasta Salad

Caesar Salad with Croutons

Asian Chicken Salad  
sweet and spicy dressing

Artichoke Salad  
roasted bell peppers, olives,  
crumbled blue cheese, tomatoes and  
creamy balsamic

Cucumber & Mango Salad  
rock shrimp

Taco Salad  
spicy ground beef and shredded lettuce  
with cheese, sour cream, salsa and  
guacamole

Fruit Skewers & Pound Cake  
chocolate dipping sauce

### Wrap It Up / 51 per person

Soup of the Day

Traditional Greek Salad

Spicy Shrimp Salad

Fresh Fruit Salad

Taro Chips

Chef's Selection of Desserts

**CHOICE OF WRAPS**

*select four*

TBLT

field greens, crumbled bacon, roasted turkey, tomato, dijon aioli in a whole wheat tortilla

Grilled Vegetable Wrap

Chicken Cobb Wrap

with butter lettuce, chicken, crumbled bacon, blue cheese, tomato, chopped egg, avocado aioli in a spinach tortilla

Fajita Spiced Steak Wrap

filled with Spanish rice, avocado and chipotle

Spinach Tortilla Wrap

filled with shrimp and mango

Pita Stuffed Chicken Caesar Wrap

*Wraps are cut in half to allow for different halves per person. Distribution of wraps to Chef's discretion unless otherwise noted on event order.*

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## LUNCH BUFFETS

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All buffets include iced tea with lemon and freshly brewed coffee, decaffeinated coffee, and select teas.  
Buffets require a minimum of 25 guests.

### Kauai / 56 per person

Island Cole Slaw

Fresh Fruit & Melon Display

Potato Salad

Green Papaya Salad  
peanuts and cilantro

Seasonal Mesclun Greens  
fresh diced mango, papaya,  
strawberries, toasted coconut flakes,  
goat cheese crouton, guava-ginger  
vinaigrette

Nut Crusted Mahi Mahi  
pineapple salsa

Traditional Hawaiian  
Smoked Kalua Pork  
barbecued ginger

Drunken Chicken  
soaked in dark rum and mango with  
tropical salsa

Roasted Sweet Potatoes  
maui onions and stir fry vegetables

Fresh Tropical Fruit Tarts

Coconut Custard Pie

### Puerto Nuevo / 56 per person

Tortilla Soup

Baby Mixed Greens  
shredded cheese, diced tomatoes,  
olives, crispy tortilla confetti with  
roasted garlic vinaigrette

Seafood Ceviche

Nopalitos Salad  
with tomatoes, red onions, and roasted  
corn cilantro vinaigrette

Quesadillas  
jack and cheddar cheeses

Resort Mahi Mahi Fish Tacos

Build Your Own Fajitas  
grilled marinated chicken, warm soft  
tortillas, ancho chile and leatherwood  
honey glazed carne asada, sautéed  
onions, jalapeño peppers, cheddar  
cheese, lettuce, tomatoes, sour  
cream, pico de gallo and guacamole

Tri Colored Corn Tortilla Chips

Spanish Rice & Black Beans

Churros  
with warm chocolate and fresh berries

### Little Italy / 60 per person

Pasta Fagioli Soup  
ciabatta rolls

Buffalo Mozzarella  
& Tomato Caprese  
fresh basil

Tomato Bruschetta  
pizza dough

Traditional Caesar  
garlic dressing and croutons

Mussels, Clams, Olives  
& Artichoke Salad  
marinated in garlic and olive oil

Penne Pasta Primavera

Chicken Parmesan

Braised Italian Sausage  
with peppers and onions

Salmon Livornese  
black olives, cherry tomatoes &  
capers in white wine

Sautéed Seasonal Vegetables

Roasted Potatoes  
with thyme and rosemary

Panna Cotta & Tiramisu

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## LUNCH BUFFETS

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All buffets include iced tea with lemon and freshly brewed coffee, decaffeinated coffee, and select teas. All buffets require a minimum of 25 guests.

### Bayside BBQ / 58 per person

#### **SALADS**

*select three*

**Spinach & Bacon Salad**  
poppy seed dressing on the side

**Marinated Mushrooms**  
garden vegetables

**Citrus Fruit Salad**

**Pesto Pasta Salad**  
roasted vegetables

**Home Style Potato Salad**

**Crab & Pasta Salad**

**Chopped Iceberg Lettuce**  
with cucumber, chopped peppers, broccoli buds, sunflower seeds, carrots, yellow and red baby tomatoes served with raspberry vinaigrette or ranch dressing on the side

#### **SIDES**

**Barbecue Baked Beans**

**Corn on the Cob**

#### **ENTRÉES**

*select three*

*based on three items per person*

marinated chicken breasts, hot dogs, hamburgers, veggie burgers, pork carnitas with flour tortillas, swordfish steaks

#### **FIXINGS**

iceberg lettuce, sliced beefsteak tomato, onion, sliced cheese, kosher pickles, herb mayonnaise, ball park and grain mustard and ketchup, barbecue potato chips and tortilla chips along with salsa, guacamole and sour cream

#### **DESSERT**

traditional fruit cobbler

*For outdoor events only, you may add a chef attendant to grill  
1 attendant per 75 guests, \$175 labor fee per chef.*

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## LUNCH BUFFETS

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**Mission Bay**  
one entrée option / 56 per person  
two entrée option / 60 per person

### STARTERS

#### Mixed Baby Greens

tomatoes, olives, carrots, cucumber and crumbled stilton cheese served with raspberry poppy seed vinaigrette

#### Soup of the Day

#### Rolls & Butter

#### International & Domestic Cheese & Fruit Platter

#### Citrus Fruit Salad

#### Orzo Pasta Salad

artichoke hearts, olives, peppers, and cucumbers

### SIDES

#### Seasonal Market Vegetables

#### Thyme Roasted New Potatoes

### DESSERT

#### Chef's Selection of Assorted Desserts

### ENTRÉES

*please select one or two options*

#### Skirt Steak with Rum Sauce

#### Herb Crusted Pork Loin

with cinnamon apple & raisin chutney

#### Meatloaf with Tomato Wild Mushroom Sauce

#### Applejack Bonein Chicken

poached apples, walnuts and sage

#### Lemon Sage Chicken with Sun-Dried Tomatoes

artichoke hearts & portobello mushrooms

#### Atlantic Salmon

smoked tomato sauce and roasted garlic

#### Paella Resort Style

mussels, clams, sausage and saffron rice

#### Mahi Mahi Fish Tacos

sour cream, mango salsa and guacamole

#### Miso Glazed Swordfish

shitake mushroom and bean sprouts

#### Five Cheese Ravioli

roasted peppers and spinach tomato basil fondue

#### Sesame Crusted Eggplant

on a bed of port roasted tomato sauce

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## BUILD YOUR OWN BOXED LUNCH / 45 PER PERSON

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The boxed lunch menus are designed for a quick and easy “take away” lunch option. A separate room and seating is not offered with this menu option. Boxed lunch menus are not sold as buffets. If you require a private room or seating set up for this menu, room rental will apply. Charges are based on current rental fees for space required. Each boxed lunch includes: bottle of water or soft drink, roll and butter, one starter, one entrée, two sides and dessert.

### Starter

*please choose one*

**Garnished Mixed Baby Greens**  
red and yellow plum tomatoes  
in a raspberry vinegar and hazelnut oil

**Penne Pasta Salad**  
tomatoes, basil, feta cheese,  
roasted garlic vinaigrette

**Fresh Fruit Salad**  
minted yogurt and toasted coconut

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### Sides

*please choose two*

**Brie Cheese & Crackers**

**Kettle Potato Chips**

**One Piece of Whole Fruit**

### Entrée

*please choose one*

**Asian Chicken Salad**  
toasted almonds, julienne of peppers on a bed  
of romaine lettuce, ginger soy vinaigrette

**Grilled Chicken Caesar Salad**

**Chilled Sliced Roast Beef**  
brie, caramelized onions and  
spinach on a ciabatta

**Turkey Panini**  
filled with swiss cheese, tomato,  
lettuce and garlic aioli on a baguette

**Focaccia Layered Portobello**  
fresh basil, tomato and goat cheese  
with fresh sonoma herbs

**Tequila & Lime Marinated Chicken Breast Wrap**  
roasted red bell peppers, onions and cilantro aioli

**Speck (Austrian Prosciutto) on Artesian Bread**  
mustard aioli and sun-dried tomatoes

**Grilled Balsamic Vegetables**  
on house-made onion focaccia bread  
heirloom tomatoes and daikon sprouts

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### Dessert

*please choose one*

**Chocolate Brownie**

**Chocolate Chip Cookie**