

Lunch Menus



Who said lunch has to be boring? Make your mid-day meal a celebration with this delectable variety of buffet and plated options.

Lunch Buffet Menus

The Big Bear Buffet

20 person minimum
Prices listed per person

*All Buffets Served for 1½ Hours
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea*

Choice of Two Entrees \$36

Choice of Three Entrees \$38

Choice of Four Entrees \$41

Salads

Garden Green Salad with Assorted Dressings

Entrées

Black Salt Sirloin Steak with Mushrooms and Shallots

Roasted Chicken Rosemary

Chipotle Lime-Crusted Tilapia

Spinach and Ricotta Ravioli with Florentine Cream Sauce

Accompaniments

Chef's Seasonal Vegetables and Appropriate Starch

Assorted Rolls with creamy Butter

Dessert

Selection of Chef's Seasonal Desserts

All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.

Lunch Buffet Menus

The Gondola Buffet

20 person minimum
Prices listed per person

*All Buffets Served for 1½ Hours
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea*

Choice of Two Entrees \$36
Choice of Three Entrees \$38
Choice of Four Entrees \$41

Salads

Caesar Salad with Caesar Dressing

Entrées

Three Meat Ragu with Pappardelle Pasta

Garlic Rosemary Chicken

Salmon with Aleppo Pepper Gremolata

Creamy Mozzarella Sundried Tomato Basil Tortellini

Accompaniments

Chef's Seasonal Vegetables and Appropriate Starch
Garlic Bread

Dessert

Selection of Chef's Seasonal Desserts

All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.

Lunch Buffet Menus

The Sombrero Buffet

20 person minimum
Prices listed per person

*All Buffets Served for 1½ Hours
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea*

- Choice of Two Entrees \$36
- Choice of Three Entrees \$38
- Choice of Four Entrees \$41

Salads

Fiesta Salad with Serrano Ranch Dressing
Mixed Greens and Romaine Lettuce with Diced Red Onion, Radishes, Tomatoes,
Cheddar and Monterey Jack Cheeses, and Cilantro

Entrées

- Chicken Santa Fe** with Black Beans, Corn, Red Peppers, Shredded Pepper Jack Cheese and Cilantro
- Beef Fajitas**
- Chile Rellenos**
- Tortilla-Crusted Tilapia**

Accompaniments

Refried Beans
Spanish Rice
Warm Flour Tortillas
Tortilla Chips, Molcajete Salsa, Sour Cream, Shredded Lettuce, and Diced Onions

Dessert

Selection of Chef's Seasonal Desserts

All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.

Lunch Buffet Menus

Round 'Em Up Buffet

20 person minimum
Prices listed per person

*All Buffets Served for 1½ Hours
and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea*

- Choice of Two Entrees \$40
- Choice of Three Entrees \$43
- Choice of Four Entrees \$46

Salads

Garden Green Salad with Assorted Dressings

Entrées

- Baby Back Ribs** with Kansas City Barbecue Sauce
- Tequila Lime Chicken**
- Chipotle Citrus Salmon** with Barbecue Sauce
- Grilled Marinated Flank Steak**

Accompaniments

- Chef's Seasonal Vegetables and Appropriate Starch
- Fresh Baked Corn Bread with creamy Butter

Dessert

- Selection of Chef's Seasonal Desserts

All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.

Lunch Buffet Menus

The Sandwich Board Buffet

20 person minimum

Prices listed per person

All Buffets Served for 1½ Hours

and include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea

Salads

Garden Green Salad with Assorted Dressings

Potato or Macaroni Salad

Fresh Seasonal Sliced Fruit and Berries

Build your own Sandwich

A Selection of Roast Beef, Smoked Turkey and Black Forest Ham

Sliced Pepper Jack, Swiss and Cheddar Cheeses

Assortment of Sliced Deli Breads and Sandwich Rolls

Accompaniments

Butter Lettuce, Tomato, Red Onion and Pickles

Homemade Potato Chips

Condiments include Mayonnaise and Mustard

Dessert

DoubleTree Chocolate Chip Cookies

\$34

All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.

Lunch Buffet Menus

The Dragon Buffet

20 person minimum
Prices listed per person

All Buffets Served for 1½ Hours

And include Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea

Choice of Two Entrees, \$36

Choice of Three Entrees, \$38

Choice of Four Entrees, \$41

Salads

Mandarin Orange, Cashew, Spinach Salad with Sesame Dressing

Fresh Spinach, Mandarin Orange Segments, Bell Peppers and Cashews

Entrées

Orange Chicken

Honey Walnut Shrimp

Broccoli Beef

Kung Pao Tofu

Accompaniments

Egg Fried Rice, Chow Mein or Steamed Rice (Choose One)

Chef's Seasonal Vegetables

Assorted Rolls with creamy Butter

Dessert

Selection of Chef's Seasonal Desserts

All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.

Plated Lunch Menus

Plated Lunch

Prices listed per person

Served with Chef's choice of Seasonal Vegetable and Appropriate Starch, Assorted Rolls and creamy Butter, Starbucks Coffee, Decaf, Tazo Hot Teas and Iced Tea

Salads (Choose one)

Garden Green Salad with Assorted Dressings

Mixed Greens and Romaine Lettuce, Cucumber, Shredded Carrots, Heirloom Tomatoes

Granny Smith Apple and Goat Cheese Salad with Raspberry Vinaigrette

Mixed Greens, Granny Smith Apples, Goat Cheese Crumbles and Heirloom Tomatoes

Caesar Salad with Caesar Dressing

Romaine Lettuce, Shaved Parmesan, Asiago Cheese Croutons, Heirloom Tomatoes

Entrées (Choose one)

Chicken Breast with Mushrooms and Agave Orange Sauce, \$34

Roasted Chicken Rosemary, \$36

Pecan-Crusted Tilapia, \$34

Creamy Garlic Butter Shrimp, \$34

Salmon with Basil Beurre Blanc, \$36

White Sea Bass with Citrus Salsa, \$38

Apricot and Leek-Stuffed Port Tenderloin with Orange Sauce, \$32

Black Salt Sirloin Steak with Mushrooms and Shallots, \$36

Tri-Tip with House Steak Sauce, \$36

Two or more entrées selected per plate will be charged an additional \$7.50 per person

If more than one Entree is selected per plate, all Entrees will be charged at the Higher Menu Price

All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.

Plated Lunch Menus (continued)



DOUBLETREE
by Hilton™
SAN BERNARDINO

Vegetarian Plated Lunch

Vegetarian Entrées (Choose one)

Spinach Ravioli Artichokes, Capers and Sundried Tomatoes with Olive Oil

Mushroom Porcini and Truffle Ravioli with Brandy Sauce

Mediterranean Zucchini Boats and Marinara Sauce

Roasted Vegetable Wellington with Tomato Basil Cream Sauce

Roasted Cauliflower with Lemon, Capers and Black Lentils with Harissa Hummus

Tofu Pad Thai with Teriyaki Sauce*^>

Chipotle Quinoa Timbale with Roasted Vegetables and Roasted Red Pepper Coulis*^>

Mushroom, Artichoke and Asparagus Risotto*^

* **Gluten free** | ^ **Vegan option** | >**Diary Free**

Dessert (Choose one)

Strawberry Shortcake

Carrot Cake

New York Cheesecake with Seasonal Berry Compote

Chocolate Mousse Cake

Tiramisu

Tres Leches Cake

All food and beverage is subject to State sales tax, service charge, and California Tourism assessment fee.