



Kellogg Conference Hotel
AT GALLAUDET UNIVERSITY

"Catering To Go"

CAMPUS DELIVERY ONLY

FOR Gallaudet University STAFF ONLY

One Call Does It All

“One Call Does It All” enables our customers to order catering services for delivery at any location on the Gallaudet Campus. We can bring to your table the very best that we have to offer. Our Chefs can custom design menus to fit your occasion, budget and tastes.

All food items are served on disposable platters with plastic plates, flatware and serving utensils. Our staff will set up your meal service at no additional charge. Fine china, linens and serving staff are available at an additional charge.

The GUKCC food service staff is very proactive in Food Safety and Sanitation. All of our staff is ServSafe Certified by the National Restaurant Association. We highly recommend that the food ordered for your meeting remain no longer than 2 hours at room temperature and be immediately discarded at the conclusion of your meeting to ensure safety to your attendees and co-workers. Please call your Sales Coordinator at Ext. 6100 with any questions about food safety or to pick up all remaining food at the conclusion of your meeting.

When placing your order, please call our Sales Coordinator at Extension 6100. Please be prepared to give the following information:

- Date of services needed
- Time of service
- Location to be delivered
- # of people expected
- Budget
- Type of services needed (Breakfast, lunch)

After this information has been received, our Sales Coordinator will send you a proposal based on your needs. When final, you will receive a Banquet Event Order with your final menu and pricing. Please sign and return to your Sales Coordinator. The final guaranteed # of attendees for your event is due 72 hours prior to the date of service.

Minimum delivery of \$75.00. If order is less than \$75.00, there will be a \$50.00 delivery and set up charge on the final invoice.

After you have approved your order, please forward an original check request to your Sales Coordinator. The check request will be processed after your delivery for billing purposes.

Prices quoted are per person unless otherwise noted. Prices are inclusive of delivery and set up charges. All charges are subject to the D.C. 10% sales tax.

Waiters are available to attend to your event at a fee of \$25.00 per waiter per hour with a 3 hour per waiter minimum. Please inquire about the appropriate number of staff and the minimum hours recommended.

Thank you very much for your support. Enjoy our fine food. Bon Appetit!

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Breakfast

Coffee Service

Regular and Decaffeinated Coffee with Assorted Herbal, Regular and Decaffeinated Teas
\$2.50

The Continental

Assorted Bagels and Breakfast Pastries
Coffee Service
\$7.25

Executive Continental

Assorted Fresh Bagels and Breakfast Pastries
Assorted Juices and Coffee Service
Sliced Fresh Fruit
\$9.95

Hot Breakfast Buffet

Minimum 12 people
Scrambled Eggs served with Bacon, Sausage or Turkey Sausage, Home Fried Potatoes,
Assorted Breakfast Pastries
Assorted Juices and Coffee Service
\$11.25

Sunrise Frittata

Minimum 12 people
Golden Baked Omelet Style Casserole made with
Cheese, Sliced Potatoes & Assorted Vegetables
Bacon & Turkey Sausage
Assortment of Breakfast Pastries
Assorted Juices and Coffee Service
\$14.50

Regular or Low Fat Muffin	\$18.00 dz	Croissant	\$18.00 dz
Danish	\$18.00 dz	Sliced Seasonal Fruit Platter	\$4.25 pp
Assorted Donuts	\$18.00 dz	Whole Fruit	\$1.50 each
Bagels & Cream Cheese	\$18.00 dz	Assorted Juices	\$2.00 pp

*dz- dozen
pp – per person

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Luncheon

Salad Selections

All Salads served with Choice of Dressing
And Fresh Baked Bread

The Cobb

Fresh Mesclun Greens topped with Crumbled Bleu Cheese, Bacon, Diced Tomatoes and Egg
Served with Ranch Dressing

\$7.95

Add Grilled Chicken Breast

\$9.95

Spinach Salad

Spinach Leaves topped with Crumbled Bacon, Red Onion and Chopped Egg
Served with Ranch or Vinaigrette Dressing

\$6.95

Traditional Caesar Salad

Crisp Romaine Lettuce, Homemade Croutons, Parmesan Cheese
served with a Traditional Caesar Dressing

\$6.95

Add Grilled Chicken Breast

\$9.25

Farfalle Pasta Salad

Bowtie Pasta tossed with Roast Vegetables, Fresh Salmon and Sun-dried Tomato Dressing

\$7.50

Asian Salad

Asian Noodles with Fresh Garden Vegetables

\$6.25

Grilled Vegetable Salad

Fresh Grilled Garden Vegetables with Olive Oil & Basil

\$6.95

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Luncheon

Classic Greek Salad

Mixed Garden Greens, Feta Cheese, Tomatoes, Grilled Eggplant and Zucchini,
Kalamata Olives and Red Wine Vinaigrette

\$7.95

Vegetable Cous Cous

Served with Pine Nuts

\$5.95

Tomato, Fresh Mozzarella & Basil

\$6.95

Luncheon Platters

All Luncheon Wrap or Sandwich Platters served with
Choice of 3 Wraps or Sandwiches (Total of 3)
Choice of Salad: Texas Style Cole Slaw, Red Bliss Potato Salad
Or Pasta Salad
Choice of Fresh Baked Cookies or Brownies
House Fried Tortilla Chips with Salsa Fresca
Choice of Beverage: Iced Tea, Lemonade or Soft Drinks
\$14.95

Wrap Selections

Grilled Chicken Wrap

Grilled Chicken Breast with Roasted Corn, Jack Cheese,
Lettuce, Tomato & Black Bean Spread
Hand Rolled in Assorted Flour Tortillas

Vegetarian Wrap

Garden Roasted Vegetables with
Hummus, Sprouts and Tomato
Hand Rolled in Assorted Flour Tortillas

Smoked Turkey Wrap

Smoked Turkey with Cucumber, Watercress,
Peppered Goat Cheese Spread and Tomato
Hand Rolled in Assorted Flour Tortillas

Roast Beef Wrap

House Roasted Roast Beef served
With Walnuts, Bleu Cheese, Arugula and
Sautéed Onions

Sandwich Selections

Pit Smoked Ham

Pit Smoked Ham & Dill Havarti Cheese
Served with a Dijonaise Spread with Lettuce &
Tomato on Ciabatta Bread

Grilled Spiced Chicken Breast

Grilled Spiced Chicken Breast
Served with Tropical Salsa,
Lettuce and Pepperjack Cheese on Kaiser Roll

Tuna Salad

Tuna Salad with Capers, Olives and Roast Peppers
On Ciabatta Bread

Turkey and Swiss Cheese

House Baked Turkey & Swiss Cheese
Served with Bacon, Dijonaise Spread,
Lettuce and Tomato on a Croissant

Grilled Vegetables

Grilled Vegetables
Served with Sprouts, Tomato
Olive Oil and Balsamic Reduction on Herb Focaccia

Roast Beef and Smoked Cheddar

House Roasted Roast Beef & Smoked Cheddar
Served with Red Onion,
Chipolte Mayonnaise
On a Kaiser Roll

Portobello Mushrooms

Grilled Portobello Mushrooms and Provolone Cheese
Served with Olive Tapenade
Baby Spinach and Tomato on Herb Focaccia

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No Frills

Minimum 20 people

Homemade Baked Meat or Vegetable Lasagna	\$6.50
Beef Chili and Beans	\$5.75
Hunan Chicken & Rice	\$6.50
Pasta Alfredo with 3 Cheeses	\$5.75
Kielbasa Sausage and Peppers with Onions and Fennel	\$5.50
Grilled Eggplant, Tomatoes and Cheese	\$5.50
Grilled Vegetable and Bean Enchilada Casserole	\$6.00

Nibbles

Taste of Mediterranean

Hummus, Tabbouleh, Baba ghanoush with Toasted Pita Chips
\$4.00

Cheese and Fruit Platter

Assortment of Domestic Cheese, Seasonal Sliced Melons and Berries
\$5.25

Fresh Garden Crudités

A Seasonal Medley of Fresh Vegetables served with
2 Dipping Sauces
\$4.00

Mexican Fiesta

House Fried Tortilla Chips with Salsa
\$3.00

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Beverages

Assorted Soft Drinks	\$1.50
Bottled Water	\$1.50
Coffee Service	\$1.50
Hot Chocolate	\$1.50
Unsweetened Iced Tea	\$1.50
Fresh Lemonade	\$1.75
Honey and Ginger Lemonade	\$1.95
Fruit Punch	\$1.75
Hot Apple Cider	\$1.95

Nostalgic Desserts

Assorted Bar Style Cookies	\$18.00 per dozen
Chocolate and Nut Brownies	\$18.00 per dozen
Build Your Own Berry Shortcake Bar	\$4.75
Strawberries with Chocolate Fondue	\$4.25
Assorted Cookies	\$18.00 dozen
Apricot Nut Bread Pudding with Whiskey Sauce	\$4.25