

## DAY MEETING PACKAGE

### CONTINENTAL BREAKFAST

An assortment of Freshly Baked Goods to include the following: Regular and Low-Fat Assorted Mini Muffins, Coffee Cake, Fruit Scones, Bagels served with Sweet Butter, Preserves  
Plain and Strawberry Cream Cheese  
Fresh Sliced Fruit and Honey Yogurt Dip  
Fresh Squeezed Orange, Cranberry and Apple Juice  
Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Mighty Leaf Teas

### MID MORNING BREAK

Our Chefs design your Mid Morning Break daily. They focus on healthy, seasonal and local products to ensure your attendees enjoy an energizing break.

*All Breaks include:*

Three Seasonal Food Options  
Two Seasonal Hand Fruits  
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Mighty Leaf Teas  
Bottled Juices and Chef's Fresh Seasonal Juice

### HOT LUNCHEON BUFFET

Fresh, Seasonal, Organic, Local and Homemade are the foundations on which your luncheon items will be designed and created.

Our Chefs are driven to bring you a menu that is uniquely familiar.

*All Luncheons Include:*

Soup, Fresh Salad, Two Entrees, Seasonal Vegetables and Starches, Assorted Desserts,  
Fresh Baked Breads and Rolls  
Homemade Iced Tea and Water

### AFTERNOON BREAK

Your Afternoon Break is designed to invigorate and refresh your attendees by incorporating light, healthy, sweet and savory foods.

*All Breaks Include:*

Three Energizing Food Selections such as;  
Grilled Pita Chips with Hummus, Chocolate Dipped Pretzel Sticks, Cinnamon &  
Brown Sugar Bagel Chips, Roasted Vegetable Bruchette  
Seasonal Hand Fruits  
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea  
Assorted Sodas and Season Inspired Specialty Beverage

### CONFERENCE ITEMS

One General Meeting Room Rental  
One LCD Projector and Screen  
One Podium and Microphone  
On-Site AV Technician  
One Flip Chart  
Complimentary Parking for All Attendees

Packages are inclusive of service charge and subject to 10% DC sales tax

Menus are subject to change without notice. Minimum of 25 guests excluding the "Small Meeting Package" for all catering orders or surcharges will apply.

Surcharges apply for all substitutes.



**Kellogg  
Conference  
Hotel**

At Gallaudet University

## EXECUTIVE MEETING PACKAGE

### CONTINENTAL BREAKFAST

An assortment of Freshly Baked Goods to include the following: Regular and Low-Fat Assorted Mini Muffins, Coffee Cake, Fruit Scones, Bagels served with Sweet Butter, Preserves, Plain and Strawberry Cream Cheese  
Fresh Sliced Fruit and Honey Yogurt Dip  
Fresh Squeezed Orange, Cranberry and Apple Juice  
Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Mighty Leaf Teas

### MID MORNING BREAK

Two Seasonal Hand Fruits  
Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Mighty Leaf Teas

### EXECUTIVE DELI BUFFET

Peruvian, Yukon & Fingerling Potato Salad with Leeks, Sweet Peas & Mustard Vinaigrette  
Balsamic Glazed Grilled Vegetables  
FLIK Chips – Sweet, Purple and Golden Yukon Potato Chips

Pesto Chicken Salad, Smoked Turkey, Virginia Smoked Ham, Roasted Inside Round of Beef Provolone, Cheddar, Swiss Cheese  
Grain Mustard, Herb Mayonnaise, Hummus, Basil Pesto  
Artisan Rolls, Sour Dough, 9 Grain, Marble Rye

Accompanied by:  
Fresh Tomatoes, Leaf Lettuce, Red Onion, Cucumbers

FLIK Chocolate Chip Cookies, Truffle Chocolate Brownies, or Lemon Bars  
Homemade Iced Tea

### AFTERNOON BREAK

Your Afternoon Break is designed to invigorate and refresh your attendees by incorporating light, healthy, sweet and savory foods.

*All Breaks Include:*

Two Energizing Food Selections such as;  
Grilled Pita Chips with Hummus, Chocolate Dipped Pretzel Sticks, Cinnamon & Brown Sugar Bagel Chips, Roasted Vegetable Bruchette  
Seasonal Hand Fruits  
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea  
Assorted Sodas

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## SMALL MEETING PACKAGE (25 people or less)

### FULL BREAKFAST BUFFET IN THE BISTRO RESTAURANT

Our Bistro Menu is designed daily to incorporate fresh and seasonal options to start your day off right. The daily option include: Assortment of Fresh Bake Goods, Sliced Fruit, Seasonal Berries, Hot Cereal, Cold Cereals, Eggs, Meats and Potatoes. Fresh Squeezed Orange, Cranberry and Apple Juice  
Fresh Brewed Regular and Decaffeinated Coffee  
Assorted Mighty Leaf Teas

### MID MORNING BREAK

Two Seasonal Hand Fruits  
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Mighty Leaf Teas

### HOT LUNCHEON BUFFET IN THE BISTRO RESTAURANT

Fresh, Seasonal, Organic, Local and Homemade are the foundations on which your luncheon items will be designed and created.

Our Chefs are driven to bring you a menu that is uniquely familiar.

*All Luncheons Include:*

Soup, Fresh Salad, Two Entrees, Seasonal Vegetables and Starches, Assorted Desserts,  
Fresh Baked Breads and Rolls  
Homemade Iced Tea and Water

### AFTERNOON BREAK

Your Afternoon Break is designed to invigorate and refresh your attendees by incorporating light, healthy, sweet and savory foods.

*All Breaks Include:*

Three Energizing Food Selections such as;  
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Brown Sugar Bagel Chips, Roasted Vegetable Bruchette  
Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea  
Assorted Sodas and Season Inspired Specialty Beverage

### CONFERENCE ITEMS

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## PRODUCTIVITY ENHANCERS

### CONFERENCE

Individual Portions Set at Each Attendees Seat

Individual Fresh Fruit Plates  
Yogurt Parfaits  
Spiced Nuts and Dried Fruit  
Cape Cod Trail Mix  
Mini Flik Chocolate Chip and Oatmeal Cookies  
Seasonal Hand Fruit  
Godiva Chocolate Pearls  
Altoids Peppermints  
Odwalla Juice  
Bottled Peak Iced Tea

### GUEST ROOM AMENITIES

#### Eco Water and Hand Fruit

A 1 Liter bottle of Filtered Water in a Recyclable Glass Bottle and Seasonal Hand Fruit

#### Fruitful

Arrangement of seasonal fruit dipped in chocolate, Eco Water.

#### Sweet Tooth

Assortment of Flik signature cookies and delicious baked brownie served with a cup of refreshing milk.

#### Healthy Choice

Assortment of dried fruits and a variety of crispy homemade chips and spiced nuts, Eco Water

#### Cheese Spread

Assortment of domestic cheeses, seasonal berries, Naan chips, specialty crackers, Eco Water.

### ADDED TOUCHES

Purell Hand Sanitizer  
Individual Tissue Travel Packs  
Hand Lotion

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Productivity Enhancers are inclusive of service charge and subject to 10% DC sales tax.

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