

One Call Does It All

NO Frills

Minimum of 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
Grilled Eggplant, Tomatoes and Cheese	\$5.50

TAKE A BREAK

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

Beverages

Assorted Soft Drinks	\$2.50
Bottled Water	\$2.50
Coffee Service	\$3.50
Hot Chocolate	\$2.50
Unsweetened Iced Tea	\$2.50
Fresh Lemonade	\$2.75
Honey and Ginger Lemonade	\$2.95
Fruit Punch	\$2.75
Hot Apple Cider	\$2.95

Nostalgic Desserts

Assorted Cookies	\$22.00 doz
Assorted Bar Style Cookies	\$22.00 doz-
Chocolate and Nut Brownies	\$24.00 doz-
Build Your Own Berry Shortcake Bar	\$6.75
Strawberries with Chocolate Fondue	\$22.00 doz

“One Call Does It All” enables our customers to order catering services for delivery at any location on Gallaudet University Campus. Our Chef can custom design menus to fit your occasion, budget and taste

All drop off food items are set up by our staff, served on disposable platters with plastic plates, napkins, paper cups, flatware and serving utensils.. For an additional charge we can provide fine china, linens and serving staff to service your event.

The Kellogg Conference Hotel 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 you meeting remain out no longer than 2 hours at room temperature and be immediately discarded at the conclusion of your meeting.

Place your order today by contact Carley Chicklo at the Kellogg Conference Hotel at 202-651-6120. 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, break)

After this information has been received a proposal will be sent to you based on your needs.

When final, you will receive a Banquet Event Order with your final menu and pricing. Please sign and fax back to 202-651-6120

The final guaranteed number and details of your order are due 72 hours prior to the date of service. An additional \$50.00 delivery and set up fee will be applied to any order under 25 people.

Prices quoted are per person unless otherwise noted. Prices are inclusive of delivery and set up charges. Gratuities not included

We look forward to serving you and appreciate your business!

Kellogg Conference Hotel

Gallaudet University



Catering Menu

Please Contact

**Carley Chicklo
202-651-6120**

Carley.chicklo@gallaudet.edu



Kellogg Conference Hotel
AT GALLAUDET UNIVERSITY

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

Add Ons

Regular or Low Fat Muffin	\$22.00 dz
Danish	\$22.00 dz
Assorted Donuts	\$22.00 dz
Bagels & Cream Cheese	\$22.00 dz
Croissant	\$18.25 dz
Sliced Seasonal Fruit Platter	\$5.25 pp
Whole Fruit	\$1.75 each
Assorted Juices	\$3.00 pp

Salads

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

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

Deli 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 or Pasta Salad
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 Tapanade
Baby Spinach and Tomato on Herb Focaccia