



CATERING MENU



Kellogg
Conference
Hotel
Capitol Hill
At Gallaudet University

BREAKFAST BUFFETS

Continental **\$38 per person**

BYO Yogurt Parfait
Assorted Cold Cereal | Milk
Seasonal Sliced Fruit
Artisanal Breakfast Pastries
Muffins | Breakfast Breads | Bagels
Whipped Butter | Fruit Spread's

Oatmeal Bar **\$14 per person**

Steel Cut Oatmeal
Raisins | Dried Cranberries | Brown Sugar
Toasted Coconut | Cinnamon
Whole Milk
Seasonal Sliced Fruit

BYO Breakfast Buffet **\$42 per person**

Choose (2)
Cage Free Scrambled Eggs, Egg White Scramble
Vegetable Frittata
Pancake, Waffle, or French Toast

Sides – Choose (2)
Yukon Gold O'Brien Potatoes
Herb Roasted Zucchini, Squash, Baby Peppers
Pork Bacon, Pork Sausage, Turkey Sausage
Vegan Breakfast Sausage

Seasonal Sliced Fruit
Chef Choice Breakfast Pastries & Muffins
Toast Station | Assorted Bread Selection
Whipped Butter | Fruit Spread's

Enhancements

Yogurt Parfaits	\$7
Individual Flavored Yogurt	\$5
Breakfast Bars	\$5
Seasonal Whole Fresh Fruit	\$4
Cold Cereal Selection with Milk	\$6
Overnight Oats	\$6
Sliced Fruit	\$10

All breakfast options served with Distant Lands Freshly Ground Coffee | Damman Teas | Orange Juice | Cranberry Juice

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CRAFT YOUR BREAKFAST

Beverage Service

Distant Lands Freshl Ground Regular |
Decaffeinated Coffee | Tea | Assorted Soda
Infused Water

Half Day Beverage Station **\$24 per person**
All Day Beverage Station **\$48 per person**

Cold Beverage

Assorted Soda **\$6 ea**
Bottled Juices **\$6 ea**
Bottled Water **\$6 ea**

Distant Lands Fresh Ground Coffee & Damman Teas

Freshly Ground Regular Coffee **\$90 / gal**
Freshly Ground Decaf Coffee **\$90 / gal**

Damman & Specialty Teas

Damman Tea served with
Lemon | Honey **\$90 / gal**



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CRAFT YOUR BREAKFAST

Breakfast Sandwiches

\$144 /doz

Smoked Bacon | Egg | Cheddar Cheese | Freshly Baked Croissant
Caramelized Vegetable Egg White Frittata | Ciabatta Bread
Smoked Turkey Bacon | Egg | White Cheddar | Country Biscuit



Bakery

Donuts	\$40 / doz
Blueberry Scones	\$46 / doz
Assorted Muffins	\$40 / doz
Breakfast Bread's	\$40 / doz
Bagels Cream Cheese	\$40 / doz
Cinnamon Rolls	\$50 / doz



Gluten Free or Vegan

Muffins	\$46 / doz
Bagels / Cream Cheese	\$48 / doz



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BREAKS

Miniature Biscuits

\$28 per person

Smoked Virginia Ham | Caramelized Onion
Pimento Cheese | Pickled Jalapeño
Roasted Turkey | Cranberry Aioli
Smoked Bacon | Avocado | Bibb Lettuce

Smoothie Break

\$18 per person

Strawberry Banana
Pineapple Ginger
Mixed Berry
Green Smoothie

Delicatessen Break

\$22 per person

Smoked And Sliced Atlantic Salmon
Red Onion | Tomato | Cucumber | Capers
Pickled Red Onion | Boursin Cream Cheese
Local Bodo's Bagel and Dark Rye Basket

'Health Nut' Avocado Bar

\$22 per person

Crushed Avocado
Grilled Local 7-Grain Country Loaf | Bagel Chips
Chopped Egg | Red Onion | Arugula | Feta
Seasonal Yogurt Parfait

Mezze Table

\$20 per person

Classic Hummus | Baba Ghanoush
Grilled Naan and Breadstick Basket
Citrus Marinated Mixed Olives
Goat Cheese Stuffed Cherry Peppers

Pick Me Up

\$20 per person

Taro Chips | Pita Crisps
Tzatziki Dip
Moroccan Spiced Chickpeas
Tabbouleh Cups

Afternoon Fiesta

\$20 per person

House Fried Corn Chips
Pico De Gallo | Crushed Guacamole
Chilled 'Elote' Street Corn Dip
Tomato and Black Bean Flautas | Queso Fresco
Mexican Wedding Cookies

Home Game

\$18 per person

Warm Soft Pretzels | Grain Mustard
Trio Of Popcorn – Sea Salt | Truffle Parmesan | Old Bay
Old-Fashioned Lemonade

Brownies \$48 per dozen

Assorted Cookies \$53 per dozen

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SANDWICH BUFFET

\$46 per person

All Buffet Include: Potato Salad or Coleslaw | Whole Fruit | Chips & Cookie | Hydration Station

Gluten Free bread available on request + \$2 per sandwich | Boxed Option: + \$8 per person

Choose three sandwiches (\$6 per person for each additional selection over three) | Minimum: one dozen of each selection

Sandwich Favorite's

Roast Beef

Caramelized Onions | Horseradish

Aioli | French Baguette

Virginia Smoked Ham

Grain Mustard Aioli | Sweet Onion-Balsamic Jam

Ciabatta Bread

Mediterranean Tuna Salad

Roasted Peppers | Capers | Spinach

Whole-Grain Roll

Grilled Buffalo Chicken

Shredded Lettuce | Celery | Bleu Cheese

Spinach Tortilla Wrap

House Roasted Turkey

Brie Cheese | Rosemary Cranberry Relish | Baby

Arugula | French Baguette

Balsamic Roasted Vegetables (V)

Herbed Goat Cheese | Boston Bib

Whole Wheat Tortilla Wrap

Grilled Portobello Mushroom (Vegan)

Arugula | Roasted Red Peppers | Hummus Spread |

Multi Grain Bread

Caprese (V)

Fresh Buffalo Mozzarella | Tomato

Basil | Balsamic Glaze

Ciabatta Roll



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LUNCH-BUFFETS

\$56 per person

Little Italian

Traditional Caesar Salad
Caprese Salad
Chicken Piccata
Pan Seared Salmon | Puttanesca Sauce
Penne Primavera
Grilled Broccolini | Lemon | Chili
Garlic Bread Sticks
Mini Cannoli's | Tiramisu
Chef Choice Agua Fresca

Southern BBQ

Garden Salad | Ranch | Balsamic Vinaigrette
Potato Salad | Cole Slaw
Texas Style BBQ Beef Brisket
Pit Smoked Pulled Pork
Vegan BBQ Oyster Mushroom
Molasses Baked Beans
Jalapeno Corn Bread | Honey Butter
Brownies | Apple Cobbler
Chef Choice Agua Fresca

Asian Flavors

Asian Chopped Salad | Miso Vinaigrette
Thai Coconut-Lemongrass Soup
Sesame Chicken | Honey-Garlic Sauce
Steamed Pork Dumplings, Ponzu Sauce
Gochujang BBQ Sauce, Marinated Cucumber, Cilantro, Fresh
Chilis
Chinese Broccoli | Sesame Oil, Fried Garlic
Fragrant Jasmine Rice
Mango Coconut Rice Pudding | Chef Inspired Dessert
Chef Choice Agua Fresca

Mexican Taqueria

Santa Fe Cobb | Black Beans | Avocado | Tomato | Crispy Tortilla | Queso Fresco
Chicken Tortilla Soup
Jalisco Chicken Tinga | Cilantro | Lime
Chimmichurri Flank Steak
Chorizo-Roasted Corn Esquite
Vegetables La Parilla
Spanish Red Rice
Fire Roasted Salsa | House Guacamole | Queso Fresco
Tres Leches | Churros de Bunuelo
Chef Choice Agua Fresca

All lunch buffet options served with Distant Lands Freshly Ground Coffee | Damman Teas | Water Hydration Station | Chef's Choice Agua Fresca

Themed buffets are available for dinner for an additional \$20 per person surcharge.

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RECEPTION DISPLAYS

Mediterranean Table **\$28 per person**

Classic Hummus | Baba Ghanoush | Tabbouleh
Marinated Olives | Pita Chips | Lavash | Focaccia

Charcuterie Board **\$30 per person**

Gourmet Assortment of Dry and Cured Meats
Cornichons | Mostarda | Stone Ground Mustard
Assorted Crackers | Lavash | Crostini | Focaccia

Artisan Cheese **\$28 per person**

Domestic | Imported | Local Cheeses
Grapes | Dried Fruits | Honeycomb | Fig Preserve
Assorted Crackers | Crostini

Raw Bar **MK Price**

Poached Jumbo Shrimp | Greenlip Mussels |
Chesapeake Oysters | Crab Claws
Cocktail | Cucumber Mignonette | Remoulade |
Lemons | Limes | Horseradish | Assorted Crackers
and Crostini's

Farmers Market Salad **\$24 per person**

Display of 3 Seasonal Composed Salads
Housemade Breadsticks

Mini Grilled Sliders **\$34 per person**

Classic American All- Beef Burger
American Cheese | Dill Pickle | Special Sauce

Black Bean Burgers
Chipotle Aioli | Braised Onion Relish

Nashville Fried Chicken
B&B Pickles | Garlic Aioli

60-minute service time for guests to enjoy our offerings.



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RECEPTION ACTION STATION

Lettuce Wraps **\$32 per person**

Assorted Protein

Gochujang Beef | Thai Coconut Curry Shrimp | Teriyaki Chicken

Assorted Components

Assorted Vegetables | Kim Chi

Bibb Lettuce Cups |

Sweet Red Chili Sauce | Sesame-Garlic Sauce

Festa della Pasta **\$38 per person**

Pasta alle Pomodoro

Penne Pasta | Fresh Basil | Fresh Mozzarella

Marinara Sauce

Ravioli ai Funghi

Roasted Mushroom | Roasted Garlic Cream

Pasta al Ragu Bolognese

Cavatappi Pasta

Rich Bolognese

Shredded Parmesan | Chili Flakes

Carving Boards*

Each carving serves approx. 25 guests

NY Sirloin Strip Loin **\$525**

Horseradish Aioli | Silver Dollar Rolls

Fennel Cracked Pepper Pork Loin **\$425**

Apricot Chutney | Herb Focaccia

Maple Basted Roasted Breast of Turkey **\$475**

Cranberry Relish | Mini Brioche Dinner Rolls

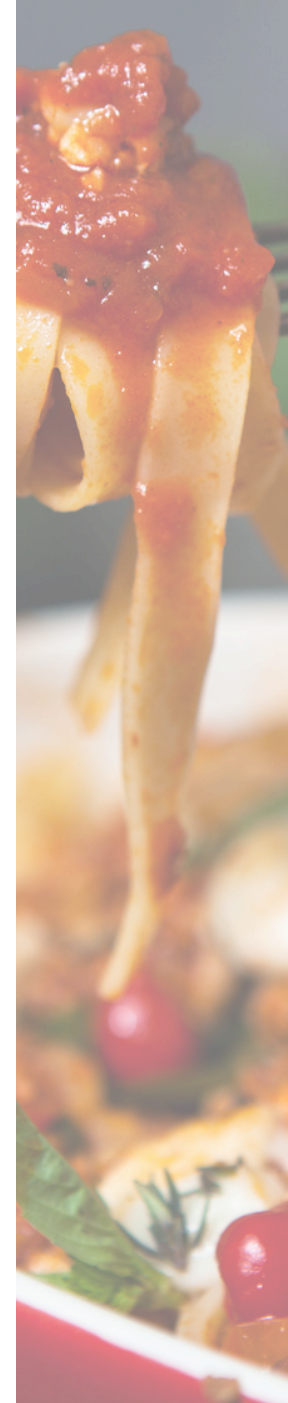
Parmesan Crusted Atlantic Salmon **\$450**

Lemon-Caper Emulsion | Sea Salt Crostini

*Attendant Required. \$125/hr

2 hour Maximum

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Hors d'Oeuvres

Chilled Selection

Vegetable \$86 doz

Brie Cheese | Crostini | Pickle Onion
Goat Cheese Tart | Asparagus | Scallion
Caprese Skewer | Mozzarella | Tomato | Basil

Sea \$96 doz

Smoked Salmon | Dill Crema | Crostini
Tuna Tartar | Wakame | Crispy Wonton
Classic Shrimp Cocktail | Horseradish

Land \$96 doz

Sliced Roast Sirloin | Crostini | Chimichurri
Italian Prosciutto | Manchego | Truffle Honey | Crostini
Southwestern Chicken | Tomato | Cilantro | Tart

Hot Selection

Vegetable \$86 doz

Mushroom Arancini | Truffle Aioli
Tempura Cauliflower Lollipop | Smoked Onion Yogurt
Curried Potato Samosa | Cucumber Raita

Sea \$96 doz

Olive Oil Poached Salmon | Caviar Crema
Coconut Shrimp | Orange Sweet Chili
Maryland Crab Cakes | Old Bay Remoulade

Land \$96 doz

Chicken Sesame Dumplings | Ginger-Garlic Sauce
Harissa Lamb Meatballs | Yogurt Mint Sauce
Beef Empanada | Cilantro Crema

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BUILD YOUR DINNER BUFFET

\$80 per person

An additional entrée option is available for guests at a supplementary charge of \$10.00 per person.

Salads (Select 2)

Iceberg Wedge | Roasted Cherry Tomatoes | Crumbled Bacon | Blue Cheese Dressing
Hearts of Romaine | Shaved Parmigiano | Garlic Croutons | House Caesar Dressing
Baby Arugula Salad | Crumbled Goat Cheese | Dried Cherries | Champagne Vinaigrette
Mixed Greens | Sundried Tomatoes | Kalamata Olives | Cucumber | Italian Vinaigrette
Spinach | Crumbled Blue Cheese | Crispy Bacon | Port Wine Vinaigrette
German Potato Salad | Bacon | Grain Mustard Vinaigrette

Entrees (Select 2)

Porcini Crusted Beef Tenderloin | Horseradish Pomme Puree | Red Wine Demi
Braised Beef Short Rib | Smoked Onion Soubise | Red Wine Jus
Argentinian Style Marinated Skirt Steak | Chimichurri Sauce | Cilantro Rice
Mojo Glazed Mahi Mahi | Lime Crema | Red Rice
Roasted Salmon | Romesco Sauce | Herbed Couscous
Herb Roasted Chicken Breast | Braised Fennel | Charlotte Potatoes | Rosemary Jus
Sliced Slow-Roasted Pork Loin | Spiced Apples | Bourbon Demi Glacé | Sweet Potato
Spinach | Ricotta Cheese Ravioli | Fresh Tomatoes | Basil

Side Dishes (Select 2)

Smoked Gouda Macaroni & Cheese
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Grilled Asparagus | Lemon Zest
Charred Broccolini | Garlic | Crushed Red Pepper
Zucchini-Squash Medley

Desserts (Select 2)

White Chocolate Raspberry Cheesecake
Devils Food Chocolate Cake
Strawberry Short Cake
Tres Leches Cake
Key Lime Pie
Tiramisu
Sorbet (V)
Sliced Fruit

Buffet Dinner includes Distant Lands Freshly Regular and Decaffeinated Coffee | Dammann Tea Selections | Freshly Baked Rolls | Sweet Butter

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DINNER PLATED 3 COURSE



Group can select (1) Soup, (1) Salad, (2) Entrees, (1) Dessert

\$10 per person surcharge will apply for each additional entree selection

Soups

Roasted Red Pepper Bisque | Boursin Cheese | Olive Oil

French Onion Soup | Crispy Crostini | Gruyere Cheese

Celeriac Bisque | Young Celery Hearts | Paprika Oil

Salads

Baby Gem Caesar | Parmesan | Herb Croutons

Spinach and Frisee | Toasted Pumpkin Seeds | Goat Cheese | Cranberries | White Balsamic Vinaigrette

Romaine | Heirloom Tomatoes | Cheddar | Bacon | Tortilla Crisps | Jalapeño Buttermilk

Wild Arugula | Watermelon Radish | Cucumber | Cotija | Shallots | Beet Vinaigrette

Entrées

Porcini Crusted Beef Tenderloin | Horseradish Potato | Natural Jus \$98

Braised Beef Short Rib | Wild Mushroom | Onion | Mashed Potato | Red Wine Jus \$90

Mojo Glazed Mahi Mahi | Fried Yukon Gold Potatoes | Roasted Asparagus | Lime Crema \$88

Roasted Salmon | Romesco Sauce | Herbed Couscous \$86

Roasted Chicken Breast | Boursin Potato Puree | Kale | Imperial Sauce \$82

Grilled Cauliflower Steak | Corn Succotash | Arugula | Balsamic Glaze (VG) \$82

All Items are priced per person \$72

Menu includes two entrée selections. In the event of differing entrée prices, the higher-priced item will prevail.

Dessert

Chocolate Pot de Creme | Candied Orange | Chocolate Coffee Bean

Raspberry Cheesecake | Oreo Crumbs | Berry Coulis (FB)

White Chocolate Bread Pudding | Salted Caramel

Lemon Shortbread Torte | Raspberry Puree

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BAR PACKAGES

Beer & Wine Bar

\$28 per person for first hour

\$12 per additional hour

Deluxe Red | White Wine

Imported | Craft and Domestic Beers

Cordial Bar

Includes Bailey's, Kahlua, Frangelico, Grand Marnier

\$18 per person

Mocktails

Custom Low or No Alcohol Cocktail

\$10 per person

Deluxe Bar

\$36 per person for first hour

\$12 per additional hour

Deluxe Red | White Wine

Deluxe Brand Liquors

Imported | Craft and Domestic Beers

Seasonal Signature Cocktail

Premium Bar

\$42 per person for first hour

\$14 per additional hour

Premium Red and White Wine

Premium Brand Liquors

Imported | Craft and Domestic Beers

Seasonal Signature Cocktail



*Bartender Required. \$125 per hour

Bars are priced per person for 1 hour. For additional hours appropriate charge applies.

All bars include sodas | mixers | non-alcoholic options.

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BAR A LA CARTE

House Red & White Wine **\$14**

Domestic Beer **\$8**

Budweiser | Bud Light | Coors Lite | Samuel Adams

Local Craft Beer **\$10**

Three Stars | DC Brau | Devil's Backbone

Imported Beer **\$10**

Stella Artois | Corona | Heineken | Amstel Light

Premium Liquors **\$16**

Tito's Vodka | Tanqueray Gin | Mount Gay Rum | Knob Creek Bourbon

Johnnie Walker Black Scotch Whiskey | Jose Cuervo Silver Tequila

Deluxe Liquors **\$14**

Smirnoff Vodka | Gordon's Dry Gin | Bacardi White Rum

Jack Daniel's Bourbon | Dewar's Scotch Whiskey | El Jimador White Tequila

Themed Bars **MP**

Margarita | Bubbles | Bloody Mary | Martini | Bourbon | Crush

Sodas & Bottled Water **\$5**



*Bartender Required. \$125 per hour, 4 hour minimum

All bars include sodas | mixers | non-alcoholic options.

Consumption Bar requires \$15pp minimum

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SUCCESSFUL BANQUET & EVENTS GUIDELINES

GENERAL

- Please note that menu prices may change without notice. If the catering office is not informed by the specified time, the estimated figure will automatically become the guarantee and cannot be reduced. Any increases are subject to approval by the Sales & Catering Department.
- An additional charge of \$500 will be applied for every 60 minutes beyond the confirmed end-time and will be billed to the master account.
- Assignment of rooms is based on the guaranteed minimum number of anticipated attendees. Due to potential variations in actual attendance, we retain the right to adjust room reservations to best accommodate changes in attendance figures, whether increasing or decreasing.
- Please be aware that the sales and service of alcoholic beverages are regulated by the District of Columbia. The Hotel reserves the right to terminate the event, and a financial penalty will be imposed if any alcohol is brought into the Hotel.
- All functions must be paid for in advance unless direct billing has been approved by our credit manager.