



DROP-OFF MENU



Kellogg
Conference
Hotel
At Gallaudet University



DROP-OFF MENU



Please clearly mark your selections by placing number of items/people in the blank gray boxes.

Minimum order: \$75
Minimum order of eight (8) guests per entrée selection.

Please complete form and fax to:
202.651.6107
or contact:
Alexandria Cavas-Mitson
202.651.6104
alexandra.cavas-mitson@gallaudet.edu

All orders require two (2) business days notice please.



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Breakfast – Great Beginnings “Healthy Start” Continental

Freshly Baked Mini Low-Fat Muffins, Low Fat Tea Bread, Whole Grain Raisin Walnut Bread, Low Fat Yogurt, Granola and Dried Fruit, Locally Grown Seasonal Fresh Fruits Seasonal Berries, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Mighty Leaf Teas, Fresh Squeezed Orange and Grapefruit Juice

	\$18.50 per person
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Ala Carte Additions

Item	Count	Price
Low Fat Tea Bread		\$12.00 per loaf
Individual Yogurts and Granola Parfaits		\$4.50 each
Bacon, Egg and American Cheese on an English Muffin		\$4.00 each
Sausage Patty, Egg and Cheddar Cheese on a Bagel		\$4.00 each
Egg White, Pepper and Mushroom Tortilla Wrap		\$4.00 each

AM Breaks Bakery

Mini Fruit Scones and Stick Buns, Two selections of Fresh Baked Breakfast Bread or Coffee Cakes, Two Seasonal Hand Fruits, Fresh Brewed Regular and Decaffeinated Coffee and Assorted Mighty Leaf Teas, Bottled Juices

	\$13.00 per person
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Fresh from the Hearth

An assortment of Freshly Baked Goods to include the following:
Regular and Low-Fat Assorted Mini Muffins, Croissants, Coffee Cake, Fruit Scones
(Served with Sweet Butter and Preserves)

	\$8.50 per person
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Packages are subject to 23% taxable service charge and 10% DC sales tax
Menus are subject to change without notice. Minimum of 25 guests for all catering orders or surcharges will apply.
Surcharges apply for all substitutes.

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Full Beverage Service

Assorted Sodas, Bottled Water, Freshly Brewed Coffee, Mighty Leaf Teas, Milk, Cream and Sweeteners

\$6.50 per person

Breakfast – Ala Carte

Item	Count	Price
Freshly Brewed Coffee, Mighty Leaf Teas, Milk, Cream and Sweeteners		\$28.00 per gallon
Still and Sparkling Waters with an Assortment of Diet and Regular Sodas		\$2.50 per bottle
Bottled Juices		\$3.50 per bottle
Assorted Cereals and Milk		\$2.50 each
Assorted Cereals and Milk		\$2.50 each
Bagels and Cream Cheese		\$2.80 each
Stuffed Bagels Herb Cream Cheese or Sun Dried Tomato Cream Cheese		\$3.80 each
Locally Grown Seasonal Fresh Fruit, Berries and Honey Yogurt Dip		\$4.00 each
Sticky Buns		\$30.00 per dozen
Organic Yogurt		\$4.00 each
Homemade Granola & Dried Fruit		\$3.25 per person
Freshly Baked Muffins		\$2.50 each
Homemade Sliced Breakfast Breads		\$12.00 per loaf
Assorted Hand Fruit		\$1.50 each

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Luncheon

Pre-made Sandwich Package

Salads

Peruvian, Yukon & Fingerling Potato Salad with Leeks, Sweet Peas & Mustard Vinaigrette, Potato Salad or Flik Chips

Flik Chips

Sweet, Purple and Golden Yukon Potato Chips

Wraps & Sandwiches *(Select three wraps or sandwiches)*

Hummus Wrap, English Cucumbers, Tomatoes, Sprouts, Carrots & Dijon Vinaigrette		
Peppered Turkey Wrap with Smoked Gouda, Roasted Peppers, Lettuce & Tomato		
Chicken BLT Wrap, Applewood Smoke Bacon & Organic Tomatoes		
Italian Provision on Herb Focaccia, Sun Dried Tomatoes, Provolone and Basil Pesto		
Chipotle BBQ Eye Round of Beef, Bleu Cheese Frizzled Onions on an Artisan Roll		
Brown Sugar Turkey, Smoked Gouda Cheese, Arugula on Sour Dough Baguette		
Grilled Chicken on Brioche, Mozzarella, Cured Eggplant & Pommery Mustard		
Albacore Tuna Salad, Sliced Cucumbers on Naan Bread		
Hummus, Grilled Eggplant on Ciabatta		

Dessert

FLIK Chocolate Chip Cookies and Truffle Chocolate Brownies

		\$21.00 per person
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Ala Carte Salads

Chicken Caesar Salad

Crisp Romaine Lettuce, Grilled Marinated Chicken Breast, Balsamic Glazed Seasonal Vegetables, Vine Ripened Tomatoes, Baked Herbed Croutons, Marinated Olives, Freshly Shaved Romano Cheese and our own Caesar Dressing, Assorted Sliced Artisan Breads

\$12.95 per person

Classic Cobb Salad

House Salad Greens, Virginia Smoked Ham and Roast Turkey, Vine Ripened Tomatoes Ripe Avocado , Hard Boiled Eggs, Crumbled Bacon and Bleu Cheese and Dijon Mustard Vinaigrette, Assorted Sliced Artisan Breads

\$15.95 per person

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Luncheon

Ala Carte Sandwiches & Wraps

Item	Count	Price
Raspberry Chipotle BBQ Eye Round of Beef with Bleu Cheese, Frizzled Onions on Artisan Roll		\$8.00 each
Virginia Smoked Ham on Herb Focaccia, Sun Dried Tomatoes, Provolone and Basil Pesto		\$8.00 each
Pepper Turkey Wrap, Smoked Gouda Cheese, Roasted Apples, Pecans & Grilled Endive		\$8.00 each
Free Range Chicken BLT Wrap with Apple Smoked Bacon & Heirloom Tomatoes		\$8.00 each
Hummus Wrap, English Cucumbers, Tomatoes, Sprouts and Dijon Vinaigrette		\$8.00 each

Sides

Item	Count	Price
Fingerling Potato Salad, Dijon and Fresh Herbs		\$2.00 each
Napa Cabbage Slaw, Garlic Peppercorn Dressing		\$2.00 each
Kettle Chips		\$2.00 each
Assorted Whole Fruit		\$1.50 each
Signature FLIK Cookies		\$2.00 each
Soft Drinks and Bottled Water		\$2.50 each

Afternoon Breaks

All Breaks Include Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf Tea and assorted Sodas

Healthy Invigoration

Asparagus Guacamole, Grilled Pita Chips, Hummus, Oatmeal Bars, Seasonal Hand Fruits

		\$14.00 per person
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Afternoon - Ala Carte Beverages

Item	Count	Price
Freshly Brewed Coffee, Mighty Leaf Teas, Milk, Cream and Sweeteners		\$28.00 per gallon
Still and Sparkling Waters with an Assortment of Diet and Regular Sodas		\$2.50 per bottle
Bottled Peak Iced Tea		\$2.50 per bottle
Bottled Juices		\$3.50 per bottle

Savory Items

Item	Count	Price
Herb Bagel Chips, Garlic Bagel Chips, Cinnamon & Brown Sugar Bagel Accompanied by Artichoke Dip and Honey Cream Cheese Dip		\$3.50 per person
Flik Chips – Sweet, Purple and Golden Yukon Potato Chips		\$2.50 per person
Tri Color Tortilla Chips with Fresh Jalapeño Salsa		\$2.50 per person
Grilled Pita Chips and Hummus		\$4.00 per person

Sweet Items

Item	Count	Price
Flik Chocolate Chip Cookies or Fat Free Oatmeal Cookies		\$2.00 each
Chocolate Truffle Brownies		\$2.00 each
Assorted Hand Fruit		\$1.50 each
Chocolate Covered Pretzels Sticks		\$10.00 per ½ lbs
Fat Free Oatmeal Cream Cheese Cookie Sandwiches		\$12.00 per ½ dozen

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Display & Platters

Antipasto Display

Assorted Sliced Provisions to include Imported Prosciutto, Capocollo, Sopressata and Salami, accompanied by Imported Italian Cheeses, Marinated Vegetables and Assorted Olives, White Bean Dip, Grilled Asparagus and Calamari Salad. Assorted Grilled Bruschetta and Crostini

Office Platter		\$95.00 serves 12
Small		\$180.00 serves 25

Seasonal Vegetable Display

A selection of Seasonal and Local Vegetables to include: Asparagus, Broccoli, Cauliflower, Squash, Celery, Carrots, Bell Peppers, Grape Tomatoes Accompanied by a Herb Crème Fraiche and Hummus

Office Platter		\$65.00 serves 12
Small		\$125.00 serves 25

Gourmet Cheese and Fruit Display

A selection of Domestic, Imported and Artesian Cheese, accompanied with Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

Office Platter		\$90.00 serves 12
Small		\$165.00 serves 25

Mediterranean Display

Toasted Pita Chips with Roasted Red Pepper Hummus and Roasted Eggplant Spread, accompanied by Cucumber – Feta Cheese Salad, Tabbouleh, Marinated Olives, Stuffed Grape Leaves and Roasted Garlic. Served with Zatar Bread, Lavash, Crostini and Focaccia

Office Platter		\$80.00 serves 12
Small		\$150.00 serves 25

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Order Details

Please complete the form below and fax your entire order to: **202.651.6107**

Today's Date.....

Contact.....

Delivery Date & Time.....

Number of Guests.....

Conference Room/Location.....

Company.....

Telephone Number.....

Email Address.....

Address.....

Additional Items/Notes.....

Payment Details

I hereby agree that all specified charges incurred from the above event will be charged to my credit card as shown below:

Type of Card:..... **Expiration Date**.....

Credit Card Number.....

Card Security Code.....

Printed Name on Card.....

Billing Address.....

Signature..... **Date**.....

Daytime Phone Number.....

For Office Use:

Processed by.....

Processed Date.....

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