

WINTER HOLIDAY MENU





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202.651.6000 www.kelloggconferencehotel.com



HORS D'OEUVRES

PLEASE SELECT THREE OF THE FOLLOWING

32.00

HOT

Savory Stuffed Mushroom Caps MWOG, VG. DF

Deviled Maryland Crab Cake, Remoulade Sauce V

Sweet Chili Shrimp, Crispy Garlic, Scallion V, MWOG, DF

Slow Roasted BBQ Pork Slider, Coleslaw

Fried Chicken Slider, Kimchi, Siracha Mayo, Sweet Pickle

Crispy Fried Portobello Slider, Tomato Jam V

Beef Tenderloin Croustade, Cranberry Horseradish

Chicken Empanada, Smashed Avocado

Chicken Quesadilla, Pico De Gallo

COLD

Walnut Raisin Crisp, French Brie, Fig Glaze V

Boursin Cheese Croustade, Pine Nuts, Pesto, Sundried Tomatoes V

Smoked Salmon, Chive Cream Cheese, Pinwheel MWOG, V

Garam Marsala Mushroom Duxelle, Quince Paste, Rice Cracker MWOG, VG

Poached Shrimp, Tequila, Lime, Cocktail Sauce V, MWOG, DF

Cranberry, Pecan, Feta, Red Endive Spear V, MWOG

Tomato, Olive, Mozzarella, Brochette VG, MWOG

Sundried Tomato, Hummus, Cucumber VG, MWOG, DF

All Food and Beverages are subject to 23% taxable service charge and a 10% DC sales tax. Menus are subject change without notice. A minimum of 25 guests for all catering orders or a surcharge will apply.



STATIONARY

PLEASE SELECT TWO OF THE FOLLOWING

47.00

Slow Braised Short Ribs, Whipped Parsnips, Demi Glaze

Sushi Station, Seaweed, Salad V

Taste of Asia

Sweet Chili Chicken& Broccoli

Shrimp with Cashews & Snow Peas

Crab, Tobiko, Cucumber (Kani Salad) V

Carve Roasted Breast of Turkey, Filet Mignon, Horseradish Cream, Cranberry Jam, Smashed Red Bliss Potato, Shaved Roasted Brussel Sprouts

Whiskey BBQ Beef Brisket, Macaroni, and Cheese, Corn Bread

WINTER HOLIDAY MENU

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SWEETS

Miniature Gingerbread Men
Miniature Meringue Cookies MWOG
Assorted
Truffles

Miniature Chocolate Crunch Bites

Kellogg Conference Hotel

Miniature Pecan Tarts

At Gallaudet University

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DRINKS

Eggnog	5.50/person
Holiday Sangria	7.50/person
Hot Chocolate	5.25/person
Irish Coffee	7.00/person



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