

— Menu —

Monday April 25, 2022

Breakfast

Applewood smoked bacon & pork sausage

Cage free scrambled eggs

Fried chicken & biscuit, pickles, sriracha aioli

Roasted marbled potatoes

Assorted Pastries w/ butter, fruit preserves, marmalade, honey

Seasonal sliced fresh fruit

Break

Coffee & tea

Lunch

Roasted chicken breast w/ herb roasted marble potatoes & mushroom hash, haricots vert, chicken jus

Seared Scottish ocean trout w/ beluga lentils, roasted pearl onions, zucchini, carrots & herb beurre blanc

Classic Caesar salad w/ garlic croutons & shaved Parmigiano Reggiano

Seasonal soup of the day

Lemon tart

Carrot cake w/ cream cheese frosting

Break

Fresh baked cookies – chocolate chip, oatmeal raisin, sugar, peanut butter, white chocolate macadamia nut, gluten free

Coffee & tea

Tuesday April 26, 2022

Breakfast

Applewood smoked bacon & pork sausage

Cage free scrambled eggs

Fried chicken & biscuit, pickles, sriracha aioli

Roasted marbled potatoes

Assorted Pastries w/ butter, fruit preserves, marmalade, honey

Seasonal sliced fresh fruit

Break

Coffee & tea

Lunch

On your own

Break

Tortilla chips, pita chips, crispy lavish w/ pico do gallo; guacamole; cheddar, gruyere; red pepper hummus; baba ganoush

Coffee & tea

Wednesday April 27, 2022

Breakfast

Non-fat Greek yogurt w/ house made granola

Assorted cereals w/ whole, skim, soy or almond milk

Selection of breakfast breads

Assorted Pastries w/ butter, fruit preserves, marmalade, honey

Seasonal sliced fresh fruit

Break

Coffee & tea

– Reception –



*The Postsecondary Electronic Standards Council
cordially invites you to the*

25TH ANNIVERSARY RECEPTION

**DUPONT CIRCLE HOTEL
6PM – 7PM**

DC Slider Bar

Shredded BBQ pork, crispy shallots, coleslaw

Beef, Irish cheddar bacon & tomato compote

Turkey, brie, cranberry aioli

Mini crab cake, Old Bay remoulade

Truffle fries & Sweet potato fries

Vegetable Crudité Board

Seasonal vegetables

House made dips & red pepper hummus

Baguette & crackers

Complimentary Bar

