

**WASHINGTON DUKE INN & GOLF CLUB
EXECUTIVE CONFERENCE CENTER**

Conference Dining

Chef Jason Cunningham has designed a food and beverage program that satisfies the varied tastes of your group while highlighting regional specialties.

Served in the Vista Restaurant

Breakfast Buffet- for the early risers, wake up to a full breakfast, including assorted juices, fresh fruit, scrambled eggs, bacon and sausage, breakfast potatoes, assorted hot and cold cereals, assorted pastries and breads and our freshly brewed coffees. Our buffet menus rotate on a ten day schedule to provide variety and avoid repetition.

Luncheon Buffet- every day we offer an extensive buffet, featuring soup, salad bar, deli & cheese platter, hot entrees, an attended food station, chef's appropriate accompaniment and lavish dessert presentation. Our buffet themes rotate on a ten day schedule to provide variety and avoid repetition.

Dinner Options- depending on your schedule and the number of attendees in your group, we have several dinner choices designed to end your day on a high note. Whether it's buffet dining, a private banquet, or dining at your leisure, our conference planner will recommend a format and menu that's just right for you. Our buffet menus rotate on a ten day schedule to provide variety and avoid repetition.

Served in the Rotunda

Continuous Refreshment Breaks - Served 7am to 5pm daily, offering freshly brewed coffees, flavored coffees, specialty teas, bottled waters, fruit juices and soft drinks. Morning favorites include fresh baked breakfast breads and pastries, bagels, assorted cereals, breakfast bars and yogurts, fresh sliced and whole fruit and a daily protein item. Afternoons feature sweets and snacks, specialty hot items, vegetable crudites, ice cream and fruit bars, and our signature cookies.