

## break presentation

our creative break options are designed to increase energy, touch the senses and revitalize the body and spirit.

breaks are inclusive of freshly brewed coffee and tea

### the cookie break

chocolate chip, blueberry and white chocolate and peanut butter cookies  
pecan nut brownies, blondies and biscotti  
2% milk, skim milk and chocolate milk

### half time

roasted mixed nuts, warm jumbo pretzels with stadium mustard, individual boxes of crackerjack  
crispy snacks; Doritos, Fritos, Lays chips

### healthy break

power muesli bar  
carrot zucchini bread, banana nut bread  
coconut melon soup with lychee

### energy boost

assorted sun dried fruits, terra chips  
granola bars, power bars, cliff and luna bars,  
fresh bananas, apples and oranges

### milkshake break

(choose 3)  
made with yogurt, soy and whole milk  
mango passion, Maracaibo chocolate,  
Madagascar vanilla, raspberry, hazelnut or espresso

### garden fresh

assortment of freshly cut vegetables, fresh pita bread,  
crisp breadsticks, roasted garlic hummus,  
peppercorn – herb ranch, creamy Maytag bleu cheese

### pastry chef's favorite

fresh fruit skewer with plain and fruit yogurt  
pear and almond financier  
dry fruit-bitter chocolate drops  
Pastry Chef's cookie sampler

### miniature pastry sampler

double chocolate fudge, cream cheese brownie  
caramelized hazelnut pannacotta  
miniature plum and pecan nut caramel pies  
trilogy of mousse au chocolat

### beverage enhancement

soft drinks; Coke, Diet Coke, Sprite

coffee, decaffeinated coffee and  
selection of imported tea

still and sparkling mineral water

Odwalla energy, and protein drinks

Red Bull, and Diet Red Bull

Vitamin Waters

Starbucks Frappuccinos

*prices are subject to 21% service charge and 10% DC tax*

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### specialty break

#### the ice cream break

(Chef attendant required)

3 flavours each of ice cream and sorbet, with condiments to include: marshmallows, chocolate pearls, biscotti, crunchy almond crumble, nuts and waffle cones

#### afternoon tea with the empress

warm plain, and raisin scones with Devonshire clotted cream, and fruit preserve, raspberry financier, trio of afternoon tea sandwiches, vanilla crème brulee

#### the coffee bar

(minimum of 50 guests)

made to order espresso, cappuccino, latté, affogato with whipped cream, chocolate shavings and cinnamon sticks

### food enhancement

chips

granola bars

warm mixed nuts

whole seasonal fruit

XXL cookies  
extra large chocolate chunk,  
peanut butter and blueberry and  
white chocolate

MANDARIN ORIENTAL  
WASHINGTON D.C.

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