



GUEST
SERVICES™

For Immediate Release

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Guest Services, Inc. Brings Fair & Balanced Cuisine to U.S. Department of Justice

Fairfax, VA (April 21, 2005) -- Guest Services, Inc., a private hospitality company dedicated to excellence in food, hotel, resort and leisure services, is proud to announce the addition of the **U.S. Department of Justice** (DOJ) newly renovated food court in Washington, DC to its impressive list of clients. Guest Services will begin operations at the recently renovated DOJ Food Court in May 2005.

Guest Services Vice President **Sam Ayoub** will oversee the account which will serve breakfast, lunch, catered events and coffee service to the 1,800 employees of the DOJ. Guest Services will integrate its signature **Choice Cuisine** food and beverage program to enhance employees' and guests' dining experience. Choice Cuisine, a full line of branded culinary concepts designed to bring freshness, quality and variety to food service facilities nationwide, incorporates 22 signature brands now being utilized in government facilities at the U.S. House of Representatives, the U.S. Department of State, the U.S. Department of the Interior, General Accounting Office, Department of Labor, the Centers for Disease Control and Prevention in Atlanta, GA and the Social Security Administration in Baltimore, MD.

The selection of Choice Cuisine concepts at the U.S. Department of Justice includes lite fare options such as *Egg Skillet*, *Baker's Street* and *The Salad Garden*. More traditional and heartier selections include *Stacker's Deli*, *Stacker's Grab & Go*, *Portabello*, *Branding Iron*, *Farmer's Table* and *Noble Roman's Pizza*. Beverage services can be found at *Quencher's* and *HotJava* featuring Starbucks. Prices range from \$2.49 for breakfast meals to under \$5.00 for an average lunch entrée.

"We believe our modular menu system offers the most extensive and interesting array of choices in the industry," says **Robin Thurman**, Vice President of Business Development at Guest Services. "Choice Cuisine is our unique adaptation to the employee dining environment of the food court concept found in upscale shopping malls. The marketing strategy behind Choice Cuisine is to design not only a showplace for our creativity, but also a system that delivers quality, variety and diversity to our dining customers."

The selection of branded concepts was developed in Guest Services' test kitchens by a team of chefs and quality assurance experts. New recipes and rotating menus are continually created for GSI clients.

Guest Services, Inc. is a private hospitality company dedicated to providing excellence in food, hotel, resort and leisure services. The company and its subsidiaries have more than 3,500 employees that serve over 25 million guests annually at more than 250 facilities nationwide. Guest Services provides management services in a variety of markets including museums, hotels, resorts, conference centers, government & business dining, senior living, health care, campus dining, specialty retail stores and restaurants.

For more information on Guest Services, visit www.guestservices.com or contact Carrie Foster at 703.522.0703 or carrie@lindarothpr.com.

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