

15 E Street, N.W. Washington, D.C. 20001  
Phone: 202.661.2701 E-mail: [bis@hotelgeorge.com](mailto:bis@hotelgeorge.com)  
Fax: 202.347.0359

## **Private Party Plated Brunch Menus**

Saturday and Sunday Only, Minimum of 15 People

\$34.00 per person not including tax or gratuity

Brunch includes one appetizer, entrée and dessert per person

All menus served with Bis' breakfast breads, fruit preserves and whipped sweet butter  
French roast coffees and a medley of teas

### **Appetizers (Select 1)**

**Prosciutto and Melon** thinly-sliced ham with seasonal melon and lime cream

**Endive Salad Chardenoux** julienne endive with pears, walnuts, blue cheese and walnut vinaigrette

**Smoked Salmon** scottish smoked salmon with capers, red onion, chopped egg and brioche croutons

**Onion Soup Les Halles** rich broth with sweet onions and sourdough croutons topped with gruyère cheese

**Salade Panachée** mixed seasonal greens with shallots, chives and champagne vinaigrette

**Chef's Soup Du Jour** chef's selection of the seasonal market

### **Entrees (Select 2)**

**Eggs Benedict** two poached eggs on an english muffin with Canadian bacon and hollandaise

**Petit Filet Benedict** two poached eggs on an english muffin with a seared filet and choron sauce

**Trout Salad Lyonnaise** seared trout filet with frisée, fingerling potatoes, hard boiled egg, ham, capers and crème fraîche remoulade

**French Toast** sliced brioche in hazelnut batter with glazed bananas, maple syrup and breakfast bacon

**Quiche Florentine** crisp pastry filled with custard, spinach, wild mushrooms, & gruyere served with crisp bacon

**Sea Scallops Provençale** pan seared with garlic, tomato, olive, parsley and provençale vegetables

**Salade Gourmande** chicken breast with field greens, artichokes, mushrooms, asparagus and mushroom vinaigrette

### **Desserts (Select 1)**

**Crème Brûlée** sugar crusted custard

**Chocolate Mousse** on dark chocolate sponge with raspberries and berry coulis

**Bistro Apple Tart** baked apple tart on crisp pastry with crème fraîche and calvados sauce

**White Chocolate & Strawberry Bavarian** with vanilla bean shortbread, strawberry coulis and chantilly cream

**Citron Tart** lemon verbena baked custard in crisp pastry with raspberries and raspberry coulis

**Fresh Seasonal Berries** mixed sweet berries with crème fraîche

### **Brunch Beverage Suggestions**

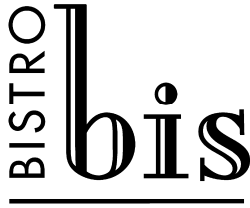
**Bloody Mary's** spiced tomato juice with Absolut vodka served with house seasonings, lemon, lime, celery and horseradish

**Mimosas** Champagne and freshly squeezed orange juice or passion fruit juice

Guarantees must be provided by 5 PM three working days prior to the function.

All prices are subject to 10% D.C. sales tax and a 20% gratuity (subject to tax).

Fifty dollar service charge if guarantee is below 20 guests. Prices are subject to change without notice.



15 E Street, N.W. Washington, D.C. 20001  
Phone: 202.661.2701 E-mail: bis@hotelgeorge.com  
Fax: 202.347.0359

## ***Private Party Brunch Buffet***

*25 Person Minimum Required*

***Freshly Squeezed Orange and Grapefruit Juice, Tomato and Cranberry Juice  
An Assortment of Croissants, Muffins, Danish & Breakfast Breads Whipped Sweet Butter and Fruit Preserves***

***Scrambled Eggs with Chives and Crème Fraîche  
Lyonnaise Potatoes, Crisp Bacon and Link Sausage***

### ***Choice of Salad (Select 1)***

***Fresh Fruit Salad with mint and citrus syrup  
Mesclun Greens with toasted pecans and raspberry vinaigrette***

### ***Choice of Entrée (Select 1 or 2)***

***Vol-au-Vent a'La Reine*** ragout of chicken, mushrooms, pearl onions, chive cream and pastry shell  
***Escalope of Salmon*** with braised leeks, spinach, celery root mousseline and cider-herb vinaigrette  
***Eggs Benedict*** with canadian bacon and hollandaise  
***Petit Filet Benedict*** two poached eggs on an english muffin with a seared minute filet and choron sauce  
***Seared Rare Tuna Niçoise*** with haricots verts, olives, potatoes, arugula, basil and garlic aioli  
***Cold Poached Atlantic Salmon*** with cucumbers, red onion and dill sauce  
***Roasted Chicken Breast*** with artichokes, tomatoes, calamata olives and peppers  
***Leg of Lamb Provençale*** with glazed artichokes, pearl onions, black olives, goat cheese polenta and rosemary-lamb jus  
***Chicken Salad Gourmand*** with field greens, artichokes, mushrooms, asparagus and mushroom vinaigrette

### ***Desserts and Confections***

***An assortment of miniature pastries, tarts, chocolate truffles and petit fours***

***\$54.00 per person for a buffet set up with two entrées     \$44.00 per person for a buffet of one entrée***

### ***Brunch Beverage Suggestions***

***Bloody Mary's*** spiced tomato juice with Absolut vodka served with house seasonings, lemon, lime, celery and horseradish

***Mimosas*** Champagne and freshly squeezed orange juice or passion fruit juice

*Guarantees must be provided by 5 PM three business days prior to the event.  
All prices are subject to 10% D.C. sales tax and a 20% gratuity (subject to tax).  
Prices are subject to change without notice.*