



15 E Street NW, Washington, DC 20001
phone 202.661.2701 / fax 202.347.0359
bis@hotelgeorge.com

Brunch Buffet - \$46.50 per person (one entrée) or \$56.50 per person (two entrées)

Available on Saturday & Sunday Only. 20 person minimum is required.

All buffets are served with french roast coffee & a medley of organic tea.

Includes:

juice assortment - freshly squeezed orange & grapefruit, tomato & cranberry
assortment of scones, muffins, danish & breakfast breads *with whipped butter & fruit preserves*
scrambled eggs *with chives & crème fraîche*
lyonnaise potatoes
applewood smoked bacon & link breakfast sausage

Choice of Salad (Select 1)

melon & cucumber *with grape tomatoes, feta, basil & yuzu vinaigrette*
mesclun greens *with toasted walnuts & raspberry vinaigrette*
french green beans *with mesclun greens, roasted shallots, tomato concassé & red wine vinaigrette*

Entrées (Select 1 or 2)

vol-au-vent à la reine *poached chicken, asparagus, mushrooms, pearl onions, chive cream in puff pastry shell*
escalope of salmon *with braised fennel, spinach, potato mousseline & saffron tarragon cream*
classic eggs benedict *two poached eggs on english muffin with canadian bacon & hollandaise*
petite filet benedict *two poached eggs on english muffin with seared minute filet & choron sauce*
french toast *sliced brioche in hazelnut batter with seasonal berries, warm syrup & crisp bacon*
cold poached atlantic salmon *with sliced tomatoes, marinated cucumbers, red onion & dill sauce*
roasted chicken breast *with artichokes, tomatoes, calamata olives, peppers & pearl couscous*
leg of lamb provençale *with glazed artichokes, pearl onions, black olives, goat cheese polenta & rosemary lamb jus*
chicken & waffles *southern fried chicken breast, belgium waffle, warm syrup & crisp bacon*

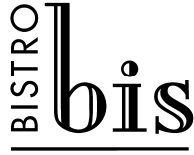
Dessert

pastry chef's assortment of miniature pastries, fruit tarts, chocolate truffles & petit fours

Brunch Libations

bloody mary *spiced tomato juice with absolute vodka, house seasonings, lemon, lime, celery & horseradish* - 12.50 each
mimosa prosecco *with freshly squeezed orange juice or passion fruit juice* - 12.50 each
blush peach bellini *prosecco, campari, peach nectar & grenadine* - 12.50 each
bis royale *absolute vodka, lillet blanc, maraschino liqueur & brut sparkling* - 12.50 each
vitamin water, coconut water or red bull drinks - \$6.00 each (dozen minimum order)
soft drinks or still & sparking waters - \$5.00 each

A \$100.00 service charge will be applied if guarantee is below 20 guests. Guarantees must be provided by 5 pm three business days prior to the event. All prices are subject to 10% D.C. sales tax & 20% service fee. Prices are subject to change without notice.



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Plated Brunch Menus - \$38.50 per person

Available on Saturday & Sunday Only. Choose one appetizer, two entrées & one dessert. All menus are served with an assortment of breakfast pastry & breads, butter, fruit preserves, french roast coffee & a medley of organic tea.

Appetizers (Select 1)

prosciutto & melon *thinly-sliced parma ham with seasonal melon & lime cream*
endive salad chardeux *endive julienne with pears, walnuts, blue cheese & walnut vinaigrette*
smoked scottish salmon *with capers, red onion, chopped egg & toasted brioche*
onion soup les halles *rich broth with sweet onions & sourdough croutons topped with gruyère cheese*
mesclun green salad *with toasted walnuts & raspberry vinaigrette*
french green bean salad *with mesclun greens, roasted shallots, tomato concassé & red wine vinaigrette*
chef's soup du jour *chef's seasonal creation*

Entrées (Select 2)

eggs benedict *two poached eggs on english muffin with canadian bacon & hollandaise*
petite filet benedict *two poached eggs on english muffin with seared filet & choron sauce*
french toast *sliced brioche in hazelnut batter with glazed bananas, maple syrup & crisp 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 & provençale vegetables*
vol-au-vent à la reine *poached chicken, asparagus, mushrooms, pearl onions, chive cream in puff pastry shell*
chicken & waffles *southern fried chicken breast, belgium waffle, warm syrup & crisp bacon*
beef bourguignon *braised boneless short rib, red wine, bacon lardons, mushrooms, pearl onions & pommes purée*

Dessert (Select 1)

crème brûlée *sugar crusted custard*
chocolate mousse *on dark chocolate sponge with raspberries & berry coulis*
bistro apple tart *baked apple tart on crisp pastry with crème fraîche & calvados sauce*
white chocolate & strawberry bavarian *with vanilla bean shortbread, strawberry coulis & chantilly cream*
citron tart *lemon verbena baked custard in crisp pastry with raspberries & raspberry coulis*
fresh seasonal berries *mixed sweet berries with crème fraiche (add \$3.95 per person)*

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