



15 E Street NW, Washington, DC 20001  
phone 202.661.2701 / fax 202.347.0359  
[bis@hotelgeorge.com](mailto:bis@hotelgeorge.com)

### Lunch Buffets

All buffets require a minimum of 20 guests are served with french roast coffee & a medley of organic hot tea

#### Salad Sampler Buffet - \$44.00 per person

chicken gourmande *with artichoke hearts, avocado, edamame, chickpeas, quinoa, power greens, avocado oil & white balsamic*  
tuna niçoise *with fingerling potato, haricots verts, chopped egg, tomato, radish, niçoise olives, gem lettuce & red wine vinaigrette*  
steak au poivre *medium rare sirloin with cucumber, tomato, bell peppers, kalamata olives, romaine hearts & herb chimichurri*  
assortment of rustic breads  
brownies, blondies, miniature pastries & cookies

#### Hot Luncheon Buffet - \$45.50 per person (one entrée) or \$55.50 per person (two entrées)

salad (select 1)      romaine hearts *with baby kale, reggiano, garlic croutons & caesar dressing*  
                              mesclun greens *with shallots, chives & champagne vinaigrette*  
                              kale & spinach *with avocado, edamame, chickpeas, butternut squash, cranberry, avocado oil & white balsamic*

entrée (select 1 or 2)      breast of chicken *with artichoke hearts, tomato confit, olives & caper lemon butter*  
                                      escalope of salmon *with fennel, leeks & saffron tomato butter*  
                                      berkshire pork loin *with caramelized apples, shallots, dates & rosemary cider jus*  
                                      beef bourguignon *with mushrooms, bacon lardons & braised pearl onions*  
                                      baked ziti *with spinach, ricotta, mushrooms, tomato & mozzarella*  
                                      cheese tortellini *with butternut squash, kale & fresh sage butter*

sides (select 1 or 2)      roasted fingerling potatoes      green beans almandine      au gratin potatoes  
                                      snow peas with toasted sesame      creamy parmesan polenta      glazed root vegetables  
                                      wild & brown rice medley      ancient grain pilaf      market asparagus

assortment of rustic breads  
brownies, blondies, miniature pastries & cookies

#### Deli Luncheon Buffet - \$35.00 per person

mesclun greens *with shallots, chives & champagne vinaigrette*  
bowtie pasta *with artichoke hearts, grape tomatoes, roasted peppers, kalamata olives, red onion, spinach, feta & herb dressing*  
a selection of smoked ham, turkey, mortadella, roast beef sirloin & assorted cheeses *with toppings, pickles & condiments*  
assortment of rustic breads & rolls  
brownies, blondies, miniature pastries & cookies

#### Lunch Buffet Enhancements - \$7.50 per person per selection

soup of the day *chef's creation of seasonal market ingredients*      red bliss potato salad *with stone-ground mustard dressing*  
cream of mushroom soup *with black pepper brioche croutons*      caprese salad *with bocconcini, olive oil & balsamic vinegar*  
tomato bisque *with parmesan sourdough croutons*      grains & greens *with avocado oil & white balsamic*  
arugula salad *with shaved fennel & parmesan*      seasonal melon & fresh fruit platter *with lime yogurt dressing*

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 Lunch Menus

For a plated lunch choose one appetizer, one entrée & one dessert. The price per person is listed by the entrée. French roast coffee & organic hot tea service is included with the menu. Vegetarian, food allergies & dietary restrictions are certainly accommodated.

#### Appetizers (Select 1)

smoked salmon carpaccio *scottish salmon with capers, red onion, chopped egg, dill & pumpernickel croutons*  
caesar salad *crisp romaine hearts, creamy garlic parmesan dressing & baguette croutons*  
beet salad au citron *roasted beets, goat cheese, walnuts, orange, arugula & citrus-olive oil vinaigrette*  
goat cheese tart *rich chèvre egg in a crisp pastry shell with piquillo pepper coulis*  
endive salad *with watercress, apples, walnuts, blue cheese & walnut oil vinaigrette*  
salad panachée *seasonal greens with shallots, chives & champagne vinaigrette*  
soup of the day *chef's creation of seasonal market ingredients*

#### Entrées (Select 1)

filet mignon *beef tenderloin with caramelized shallot, potato gratin, spinach & red wine bordelaise* \$52.50 per person  
atlantic salmon *with braised beluga lentils, vegetable mirepoix, celeri root purée & red wine bordelaise* \$44.50 per person  
organic chicken breast *with roasted lemon, potato gratin, spinach & citrus herb butter* \$44.50 per person  
risotto forestière *creamy arborio rice with mushrooms, english peas, leeks & fines herbs* \$39.50 per person  
halibut filet *with pearl couscous, artichoke hearts, tomato confit, niçoise olives & basil butter* \$52.50 per person  
berkshire pork tenderloin *with caramelized apples, potato gratin, spinach, sage & apple brandy jus* \$44.50 per person  
tuna salad niçoise *seared rare yellow fin tuna with haricots verts, fingerlings, olives, egg, tomatoes & arugula* \$42.50 per person  
tagliatelle pasta *with mushroom "bolognese", smoked mozzarella, pecorino & fresh basil* \$39.50 per person  
jumbo lump crab cakes *with sautéed spinach, market vegetables & mustard beurre blanc* \$52.50 per person

#### Dessert (Select 1)

petit four plate *daily selection of confections, cookies & chocolate plated for the table*  
white chocolate & strawberry bavarian *with vanilla bean shortbread, strawberry coulis & chantilly cream*  
crème brûlée *sugar crusted vanilla bean custard with grand marnier madeleine*  
bistro apple tart *crisp apple tart with crème fraîche & calvados sauce*  
chocolate mousse *semi-sweet chocolate mousse on a dark chocolate sponge with fresh berries & berry coulis*  
citron tart lemon *verbena baked custard in crisp pastry with raspberries & raspberry coulis*  
fresh seasonal berries *mixed seasonal berries with crème fraîche (add \$3.95 per person)*

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### **Express Lunch Menu - \$34.50 per person**

For our express lunch choose one appetizer & one entree. Vegetarian, food allergies & dietary restrictions are certainly accommodated.

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

caesar salad *crisp romaine hearts, creamy garlic parmesan dressing & baguette croutons*  
salad panachée *seasonal greens with shallots, chives & champagne vinaigrette*  
tomato bisque *cream of tomato soup with tomato shallot confit & parmesan sourdough croutons*  
soup of the day *chef's creation of seasonal market ingredients*

#### **Entrées (Select 1)**

steak au poivre *seared coulotte sirloin with caramelized shallot, potato gratin, spinach & brandy cream sauce*  
atlantic salmon *with braised beluga lentils, vegetable mirepoix, celeri root purée & red wine bordelaise*  
organic chicken breast *with roasted lemon, potato gratin, spinach & citrus herb butter*  
tagliatelle pasta *with mushroom "bolognese", smoked mozzarella, pecorino & fresh basil*  
bistro shrimp salad *with avocado mousse, mesclun greens, grape tomatoes & tarragon lemon dressing*

#### **Add Dessert**

petit four plate *daily selection of confections, cookies & chocolate plated for the table* 6.00 person

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