



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

## Receptions

### Hors d'Oeuvres

Hors d'oeuvres passed butler style with a minimum of 24 pieces per item. Prices are per piece.

steak tartar & cornichon on black bread	\$4.50
smoked salmon on brioche with dill crème fraîche	\$4.75
zucchini round with grilled chicken & olive salad	\$4.00
bruschetta with roasted peppers & fresh basil	\$3.75
spicy tuna tartar on cucumbers rounds	\$4.75
gougères (cheese pastry puffs) with whipped goat cheese & chives	\$3.50
artichoke beignet with mascarpone & lemon aioli	\$4.50
roasted baby lamb chops with rosemary aioli	\$6.75
petite crab cakes with remoulade sauce	\$6.00
individual beef wellington in crisp pastry	\$5.50
tempura shrimp with soy dipping sauce	\$5.50
miniature quiche with mushrooms & sweet garlic custard	\$4.25
fig & fontina with lavender in phyllo	\$3.75
vegetable spring roll with sweet chili sauce	\$3.75
spicy duck spring roll with plum sauce	\$4.50
shrimp salad canapé	\$6.25
spinach & feta cheese in phyllo	\$3.75
sea scallops wrapped with bacon	\$4.75
sundried tomato & goat cheese tartlet	\$4.00
chipolte beef blue corn empanadas with salsa fresca & cilantro	\$3.75
sesame crusted chicken with plum sauce	\$3.75

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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### **Reception Displays**

Each display serves up to 25 guests.

#### **Cheese & Fruit Display - \$185.00**

*an assortment of domestic & imported cheeses with assorted crackers, rustic breads, dried fruits & grapes*

#### **Vegetable Crudite - \$155.00**

*chilled fresh vegetables served with boursin cheese dipping sauce*

#### **Jumbo Shrimp Cocktail - \$5.95 per piece (50 piece minimum)**

*chilled gulf shrimp served traditionally with horseradish seasoned cocktail sauce & lemon*

#### **Smoked Salmon Display - \$260.00 per side**

*scottish smoked salmon garnished with chopped onions, egg, parsley, capers & black bread*

#### **Bis Charcuterie Display - \$195.00**

*house-made charcuterie, savory sausages & patés with marinated olives, cornichons, mustards & country french breads*

#### **Chilled New York Strip Loin Display - \$395.00 per loin**

*served medium-rare, sliced & chilled with petite breads & rolls, tarragon sauce, mustard & horseradish*

#### **Chilled Prime Rib of Beef Display - \$495.00 per loin**

*served medium-rare, sliced & chilled with petite breads & rolls, tarragon sauce, mustard & horseradish*

#### **Sushi Assortment - \$4.50 per piece (50 piece minimum)**

*a variety of fresh sushi & maki rolls with pickled ginger, soy & wasabi*

#### **Pastry & Petit Fours - \$12.95 per person (25 person minimum)**

*with assorted miniature pastries, petit fours, chocolate truffles, seasonal fruit tarts & mini crème brûlée*

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**Chef's Capital Reception - \$65.00 per person**

Requires a chef attendant @\$125.00 additional & is based on a reception lasting two hours or less.  
20 person minimum.

**Select Three (each additional selection is \$7.50 per person)**

profiteroles gourmande *with duck mousse, wild mushrooms & green peppercorns*  
salt cod cakes *with caper-olive butter aioli*  
"boles de picolat" veal meatballs *with olives & saffron-tomato sauce*  
saucisson en croute *with pommery mustard sauce*  
eggs basquaise *with crisp bayonne ham & espelette pepper*  
stuffed clams provençale *with garlic, tomato & basil*  
quiche lorraine *with caramelized onions, lardons & gruyère*  
tartine niçoise *with goat cheese, niçoise olives, boquerones, roasted peppers & basil*  
curried lobster bisque *with crisp papadoms*  
sweetbread beignets *with lemon-rosemary aioli*

**Select Two (each additional selection is \$15.00 per person)**

shrimp & grits *gulf shrimp & creamy anson mills grits with tasso ham, sweet peppers & shellfish butter*  
salmon en croute *salmon & scallop mousse wrapped in puff pastry with lobster beurre blanc*  
coquille st. jacques provençale *seared sea scallop with olives, garlic, tomato, basil & creamy polenta*  
roasted duroc pork tenderloin *with apple-date stuffing, black pepper grits & rye whiskey jus*  
steak au poivre *pepper crusted beef sirloin with trumpet mushrooms, dijon mustard, cognac cream & pommes mousseline*  
carre d'agneau persillade *roasted baby lamb chops with parsley-garlic crust, rosemary jus & white bean purée (add 7.00 per person)*

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**Pastry Chef's Capital Reception - \$35.00 per person**

Based on a reception lasting two hours or less.  
20 person minimum.

**Passed Desserts (Select 3)**

valhrona chocolate soup *with hazelnut tuile*  
granny smith apple tartlet *with marcona almond streusel*  
bourbon pecan tart *with spiced crème fraîche*  
raspberry linzer torte *with fresh berry coulis*  
tiramisu gateau *with mocha sauce*  
chocolate almond cake *with roasted pineapple compote*  
mandarin orange sponge cake *with grand marnier mousse*  
chocolate fudge walnut brownie *with salted caramel sauce*

**Buffet Desserts (Select 2)**

chocolate torte *chocolate sponge cake layered with coffee ganache & peanut butter mousse*  
cupcakes st. honoré *vanilla cupcakes with chocolate frosting & caramel profiterole*  
banana cream pie *with salted caramel & bananas brûlée*  
beignets montmorency *with french vanilla pastry cream & candied cherries*  
pineapple upside down cake *with mango-lime compote*  
pear & almond cake *with caramelized pears*  
bananas foster *flambéed with rum & vanilla bean ice cream (requires a chef at \$125.00)*  
crepes suzette *sautéed with orange supremes & gr& marnier (requires a chef at \$125.00)*

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### Reception Stations

Carving Stations are available with a chef attendant @\$125.00.  
Serving sizes are based on a reception size portion.

**Pepper-Crusted New York Strip Loin - \$395.00 per loin (Serves 25)**

*roasted medium rare with mustard & horseradish sauces & assorted miniature sourdough rolls*

**Herbes de Provence Crusted Rack of Lamb - \$290.00 per three racks (24 chops)**

*carved cocktail chops of tender lamb with mint-garlic aioli & crostini*

**Maple Cured Smoked Ham - \$260.00 each (Serves 25)**

*with house-made rosemary biscuits & pommery mustard*

**Herb Roasted Turkey - \$240.00 each (Serves 25)**

*with cranberry citrus relish & snowflake rolls*

**Salmon en Croute - \$280.00 each (Serves 25)**

*with mushroom duxelle & spinach in crisp puff pastry with chive beurre blanc*

**Pasta with Fresh Parmesan (Select 1) - \$15.95 per person (25 Person Minimum)**

*four cheese ravioli with mushroom cream*

*penne with fresh tomato & basil*

*tortellini with white wine, shallots & herbs*

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