

15 E Street, N.W. Washington, D.C. 20001
Phone: 202.661.2701 E-mail: 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

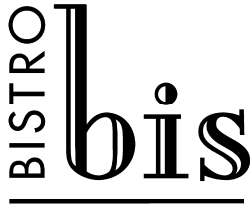
Bloody Mary's spiced tomato juice with Absolut vodka served with house seasonings, lemon, lime, celery and horseradish

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.



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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

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Mimosas Champagne and freshly squeezed orange juice or passion fruit juice

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