

15 E Street, N.W. • Washington, D.C. • 20001

Telephone: 202.661.2701 E-mail: bis@hotelgeorge.com Fax: 202.347.0359

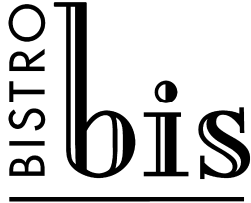
Receptions

Hors D'oeuvres (Passed Butler Style)

24 piece minimum

<input type="checkbox"/> <i>Steak Tartar and Cornichon on Black Bread</i>	<i>\$4.00</i>
<input type="checkbox"/> <i>Smoked Salmon on Brioche with Dill Crème Fraîche</i>	<i>\$4.50</i>
<input type="checkbox"/> <i>Zucchini Round with Grilled Chicken and Olive Salad</i>	<i>\$3.75</i>
<input type="checkbox"/> <i>Bruschetta with Roasted Peppers and Fresh Basil</i>	<i>\$3.50</i>
<input type="checkbox"/> <i>Tuna Tartar on Cucumbers</i>	<i>\$4.50</i>
<input type="checkbox"/> <i>Gougères with Goat Cheese and Chives</i>	<i>\$3.25</i>
<input type="checkbox"/> <i>Artichoke Beignet</i>	<i>\$4.50</i>
<input type="checkbox"/> <i>Roasted Baby Lamb Chops with Rosemary Aioli</i>	<i>\$6.75</i>
<input type="checkbox"/> <i>Petite Crab Cakes with Remoulade Sauce</i>	<i>\$6.00</i>
<input type="checkbox"/> <i>Individual Beef Wellington in Crisp Pastry</i>	<i>\$5.50</i>
<input type="checkbox"/> <i>Tempura Shrimp with Soy Dipping Sauce</i>	<i>\$5.50</i>
<input type="checkbox"/> <i>Forest Mushroom Tartlet</i>	<i>\$4.25</i>
<input type="checkbox"/> <i>Fig and Fontina with Lavender in Phyllo</i>	<i>\$3.75</i>
<input type="checkbox"/> <i>Vegetable Spring Roll with Ginger Sauce</i>	<i>\$3.50</i>
<input type="checkbox"/> <i>Spicy Duck Roll with Plum Sauce</i>	<i>\$4.50</i>
<input type="checkbox"/> <i>Shrimp Salad Canapé</i>	<i>\$6.25</i>
<input type="checkbox"/> <i>Spinach and Feta Cheese in Phyllo</i>	<i>\$3.25</i>
<input type="checkbox"/> <i>Sea Scallops wrapped with Bacon</i>	<i>\$4.75</i>
<input type="checkbox"/> <i>Sundried Tomato and Goat Cheese Tartlet</i>	<i>\$3.75</i>
<input type="checkbox"/> <i>Chipolte Beef Blue Corn Empanadas with Salsa Fresca and Cilantro</i>	<i>\$3.50</i>
<input type="checkbox"/> <i>Sesame Crusted Chicken with Plum Sauce</i>	<i>\$3.75</i>

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



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Chef's Tasting Reception

Available with a 20 person minimum and requires a station Chef @ \$125.00

*\$30.00 per person**

Select Two Items (each addition selection \$7.50 per person)

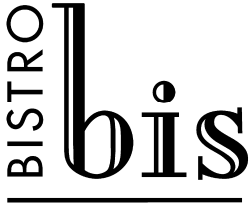
Profiteroles Gourmande with duck confit, forest mushrooms and green peppercorns
Salt Cod Cakes with caper-olive butter
Boles de Picolat veal meatballs with olives and saffron-tomato sauce
Saucisson en Croute with pommery mustard sauce
Eggs Basquaise with crisp bayonne ham and espelette pepper
Stuffed Clams Provençale with garlic, tomato and basil
Quiche Lorraine with caramelized onions, lardons and gruyère
Tartine Niçoise with goats cheese, niçoise olives, boquerones, roasted peppers and basil
Curried Lobster Bisque with crisp papadoms
Sweetbread Biegnetts with lemon-rosemary aioli

Select One Item (select an additional item for \$15.00 per person)

Shrimp and Grits
gulf shrimp and creamy anson mills grits with tasso ham, sweet peppers and shellfish butter
Salmon En Croute
salmon and scallop mousse wrapped in puff pastry with lobster beurre nantaise
Coquille St. Jacques Provençale
seared sea scallop with olives, garlic, tomato, basil and soft polenta
Roasted Duroc Pork Tenderloin
with apple-date stuffing, cornbread purée and rye whiskey jus
Steak Diane
pepper crusted beef tenderloin with chanterelles, dijon mustard, cognac cream and pommes mousseline
Carre d'agneau Persillade
roasted baby lamb chops with parsley-garlic crust, rosemary jus and haricots purée
(add \$5.00 per person)

**pricing based on reception lasting 2 hours or less.*

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Pastry Chef's Tasting Reception

Available with a 20 person minimum

*\$35.00 per person**

Select Three Items to be Passed (each additional selection \$5.00 per person)

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

Select Two Buffet Items (select an additional item for \$10.00 per person)

Chocolate Torte chocolate sponge cake layered with coffee ganache and peanut butter mousse

Cupcakes St. Honoré vanilla cupcakes with chocolate frosting and caramel profiterole

Banana Cream Pie with salted caramel and bananas brûlée

Beignets Montmorency with french vanilla pastry cream and candied cherries

Pineapple Upside Down Cake with mango-lime compote

Pear and Almond Cake with caramelized pears

Bananas Foster flambéed with rum and vanilla bean ice cream (requires a chef at \$125.00)

Crepes Suzette sautéed with orange supremes and grand marnier (requires a chef at \$125.00)

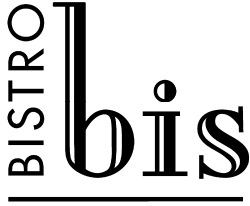
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Dessert Libations, Sparkling Wines, Cognacs & Coffees can be added to the buffet for additional fees.

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Hot Displayed Items

*Carving Stations are available with a 25 guest minimum and require a Chef @ 125.00
Serving sizes are based on a reception size portion*

Pepper-Crusted New York Strip Loin

*roasted medium rare with mustard and horseradish sauces,
assorted mini sourdough rolls*
 \$350 Per loin (serves 25)

Herb d' Provence Crusted Rack of Lamb

*carved cocktail chops of tender lamb
served with mint-garlic aioli and crostini*
 \$290 per 3 racks (24 chops)

Maple Cured Smoked Ham

*served with house-made
rosemary biscuits and pommery mustard*
 \$260.00 each (serves 25)

Herb Roasted Turkey

*with served with cranberry citrus relish
and snowflake rolls*
 \$240.00 per turkey (serves 25)

Salmon En Croute

*with mushroom duxelle and spinach in puff
pastry served with chive beurre blanc*
 \$280.00 each (serves 25)

Pasta Display

Accompanied by Freshly Grated Parmesan Cheese

Choice of:

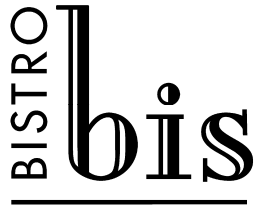
Four Cheese Ravioli with Mushroom Cream

Penne with Fresh Tomato and Basil

Tortellini with White Wine, Shallots and Herbs

\$15.95 Per Person

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Additional Displayed Items

Each display serves up to 25 guests

Cheese and Fruit Display

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

\$185.00

Vegetable Crudite

chilled fresh vegetables served with boursin cheese dipping sauce

\$155.00

Jumbo Shrimp Cocktail

Chilled gulf shrimp served traditionally with horseradish seasoned cocktail sauce and lemon

\$5.95 Per Piece (50 piece minimum)

Smoked Salmon Display

scottish smoked salmon garnished with chopped onions, egg, parsley and capers, served with black bread..

\$240 per side

Bis Charcuterie Display

house-made charcuterie, savory sausages, and a variety of patés served with marinated olives, cornichons, mustards and country french breads

\$185.00

Chilled New York Strip Loin Display

served medium-rare, sliced and chilled with petite breads and rolls, tarragon sauce, mustard and horseradish.

\$350.00 per loin

Sushi Assortment

a variety of fresh sushi and maki rolls with pickled ginger, soy and wasabi.

\$4.00 per piece (50 piece minimum)

Pastry and Petit Fours

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

\$12.95 Per Person (25 person minimum)

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