

# *The Historic King George II Inn*

*America's Oldest Operating Inn  
Established 1681*

*102 Radcliffe Street  
Bristol, PA 19007*

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*\*TAX & GRATUITY NOT INCLUDED IN PRICING*



# *The Royal Brunch*



***\$30.00 Per Person***

*(Minimum of 20 Guests)*

*11:30am–2:00pm*

## ***Includes***

Coffee, Tea, Iced Tea, Soda  
Fresh Fruit Display  
Fresh Bakery Display  
Butter, Cream Cheese and Jams  
Omelet Station Made to Order

## ***Chafing Dishes***

Bacon, Sausage, Home Fries, House Made French Toast

## ***Lunch Dish***

*(Choice of One)*

### **Broiled Salmon**

*With a Citrus Herb Sauce.*

### **Blackened Tilapia**

*With a Tarragon Cream Sauce.*

### **Grilled Chicken**

*With Fresh Salsa.*

### **Pan Seared Chicken**

*With Artichokes, Tomatoes, and a Balsamic Demi Glaze.*

### **Pasta**

*(Choice of One)*

*Penne, Mushroom Ravioli, Farfalle, or Tortellini with Choice of Sauce.  
(Tomato Marinara, Vodka Sauce, Puttanesca, Alfredo, Bolognese)*

## ***Carving Station***

***\$7.00 Per Person***

*(Choice of One)*

*Baked Virginia Ham with Honey Mustard  
Roasted Turkey with Cranberry Sauce and Gravy  
Roast Beef with Horseradish Sauce and Au Jus*



# *Lunch Buffet*

**\$30.00 Per Person**

*(Minimum of 20 Guests)*

*11:30am–2:00pm*



## *Includes*

*Coffee, Tea, Iced Tea, Soda; Assorted Dessert Bars and Cookies*

## *Salad Selections*

*(Choice of One)*

### *Classic Caesar Salad*

*With Herbed Croutons, Creamy Caesar Dressing and Parmesan Cheese.*

### *House Salad*

*Candied Walnuts, Blue Cheese Crumbles, and Apples. Finished with a White Balsamic Vinaigrette.*

### *Hummus and Bruschetta Display*

*Seasonal Vegetables & Crackers with Chef's Selection of Hummus and Vegetable, Tomato & Seafood Bruschetta with Parmesan Crostini.*

### *Tomatoes and Fresh Mozzarella*

*With Extra Virgin Olive Oil and Balsamic Vinaigrette.*

### *Fresh Garden Salad*

*With House Made Ranch Dressing.*

## *Chaffing Dish*

*(Choice of two)*

*Served with Chef's Selection of Starch and Seasonal Vegetables, Mashed Potatoes, Rolls and Butter*

### *Broiled Salmon*

*With Citrus Herb Sauce.*

### *Filet Sole*

*Stuffed with Jumbo Lump Crab Meat and finished with a Tarragon Cream Sauce.*

### *Flank Steak Stir Fry*

*Served with House Made Teriyaki Sauce, Peppers, Onions and Broccoli.*

### *Grilled Chicken Breast*

*Topped with Artichoke Hearts, Cherry Tomatoes and finished with a Balsamic Demi Glaze.*

### *Chicken Parmesan*

*Topped with Tomatoes, Fresh Mozzarella and finished with a Sun-dried Tomato Cream Sauce.*

### *Chicken Breast*

*Sautéed Artichokes, Mushrooms, and Sun-dried Tomatoes with Sherry Cream Sauce.*

### *House Made Meatloaf*

*With a Mushroom Demi Glaze.*

### *Stuffed Bell Pepper*

*Quinoa, Black Beans, Mango and Pepper Jack Cheese.*

## *Pasta*

*(Choice of One)*

*Penne, Mushroom Ravioli, Farfalle, or Cheese Tortellini.*

*Choice of One Sauce*

*Tomato Marinara, Vodka Sauce, Puttanesca, Alfredo, Bolognese*

## *Carving Station*

**\$7.00 Per Person**

*(Choice of One)*

*Baked Virginia Ham, Roasted Turkey, Roast Beef*



# *Plated Lunch*



***\$30.00 Per Person***

*11:30am–2:00pm*

*(Need entrée counts one(1) week prior to event)*

## ***Appetizer***

*(Choice of One)*

### **King George House Salad**

*Mixed Field Greens, Tomatoes, Blue Cheese Crumbles,  
and Candied Walnuts with a White Balsamic Vinaigrette.*

### **Traditional Caesar Salad**

*With Herbed Croutons and Parmesan Cheese.*

## ***Entrée***

*(Choice of Three Tableside)*

*Served with Chef's Selection of Starch and Seasonal Vegetables, Rolls and Butter*

### **Broiled Salmon**

*With a Citrus Herb Sauce.*

### **Grilled Chicken Breast**

*Topped with Artichoke Hearts, Cherry Tomatoes and finished with a Balsamic Demi Glaze.*

### **Filet Sole**

*Stuffed with Jumbo Lump Crab Meat and finished with a Tarragon Cream Sauce.*

### **Flat Iron Steak (\$5 extra per person)**

*Grilled Flat Iron Steak with Wild Mushrooms and Onion Demi Glaze.*

### **Chicken Parmesan**

*Topped with Tomatoes, Fresh Mozzarella and finished with a Sun-dried Tomato Cream Sauce.*

### **Stuffed Bell Pepper**

*Quinoa, Black Beans, Mango and Pepper Jack Cheese.*

## ***Desserts***

*Chef's Assorted Dessert Bars and Cookies (Included)*

*Cheesecake Crème Brulee or Flourless Chocolate Torte (\$3 extra per person)*

***Coffee, Tea, Iced Tea, and Soda are Included***



# *Dinner Buffet*



**\$38.00 Per Person**

*(Minimum of 20 Guests)*

*Starting at 3pm*

## *Includes*

Coffee, Tea, Iced Tea, Soda  
*Assorted Dessert Bars and Cookies*

## *Salad Selections*

*(Choice of Two)*

### *Classic Caesar Salad*

*With Herbed Croutons, Creamy Caesar Dressing  
and Parmesan Cheese.*

### *Hummus and Bruschetta Display*

*Seasonal Vegetables & Crackers with Chef's Selection of  
Hummus and Vegetable, Tomato & Seafood Bruschetta  
with Parmesan Crostini.*

### *House Salad*

*Candied Walnuts, Blue Cheese Crumbles, and  
Apples. Finished with a White Balsamic Vinaigrette.*

### *Tomatoes and Fresh Mozzarella*

*With Extra Virgin Olive Oil and  
Balsamic Vinaigrette.*

### *Fresh Garden Salad*

*With House Made Ranch Dressing.*

## *Chaffing Dish*

*(Choice of Two Entrées)*

*Served with Chef's Selection of Starch and Seasonal Vegetables, Rolls and Butter*

### *Broiled Salmon*

*With a Citrus Herb Sauce.*

### *Filet Sole*

*Stuffed with Lump Crab Meat and finished with a  
Tarragon Cream Sauce.*

### *Marinated Flank Steak*

*Served with House Made Teriyaki Sauce, Peppers,  
Onions and Broccoli.*

### *Grilled Chicken Breast*

*Topped with Artichoke Hearts, Cherry Tomatoes  
and finished with a Balsamic Demi Glaze.*

### *Chicken Parmesan*

*Topped with Tomatoes, Fresh Mozzarella and  
finished with a Sun-dried Tomato Cream Sauce.*

### *Chicken Breast*

*Sautéed Artichokes, Mushrooms, and Sun-dried  
Tomatoes with Sherry Cream Sauce.*

### *House Made Meatloaf*

*With a Mushroom Demi Glaze.*

### *Stuffed Bell Pepper*

*Quinoa, Black Beans, Mango and  
Pepper Jack Cheese with Marinara Sauce.*

## *Pasta*

*Penne, Mushroom Ravioli, Farfalle, or Cheese Tortellini.*

*Choice of One Sauce*

*Tomato Marinara, Vodka Sauce, Puttanesca, Alfredo, Bolognese*

## *Add on Carving Station*

**\$7.00 Per Person**

*(Choice of One)*

Baked Virginia Ham (Honey Mustard), Roasted Turkey (Cranberry sauce and gravy), Roast Beef (Au jus)



# *Plated Dinner*



*Starting at 3pm  
(Need entrée counts one(1) week prior to event)*

## *Appetizer*

*(Choice of One)*

### *Soup Du Jour*

#### *Fresh Mozzarella & Tomatoes*

*Dazzled with a Balsamic Glazed Olive Oil.*

#### *Penne Pasta*

*With a Vodka Cream Sauce.*

#### *King George House Salad*

*Mixed Field Greens, Tomatoes, Blue Cheese Crumbles,  
and Candied Walnuts with a White Balsamic Vinaigrette.*

#### *Traditional Caesar Salad*

*With Herbed Croutons and Parmesan Cheese.*

## *Entrée*

*(Choice of Three Tableside)*

*Served with Chef's Selection of Starch and Seasonal Vegetables, Rolls and Butter*

#### *Broiled Salmon \$41*

*Finished with a Citrus Herb Sauce.*

#### *Grilled Chicken Breast \$40*

*Topped with Artichoke Hearts, Cherry Tomatoes and finished with a Balsamic Demi Glaze.*

#### *Filet Sole \$43*

*Stuffed with Jumbo Lump Crab Meat and finished with a Tarragon Cream Sauce.*

#### *Chicken Asiago \$43*

*Breaded Chicken Breast with Fresh Basil and Mozzarella Cheese. Finished with a Tomato Cream Sauce.*

#### *Filet Mignon \$60*

*With a Mild Mushroom and Onion Demi Glaze.*

## *Dessert*

*Chef's Assorted Dessert Bars and Cookies (Included)*

*Cheesecake Crème Brulee or Flourless Chocolate Torte (\$3 extra per person)*

*Coffee, Tea, Iced Tea, and Soda are Included*



# *Evening of Hors d'Oeuvres*

**\$45.00 Per Person**

*(Minimum of 20 Guests)*

*Starting at 3pm*



## **Stations**

*(Choice of Two)*

### **Hummus**

*Seasonal Vegetables and Crackers with Chef's Selection of Hummus.*

### **Fruit & Cheese**

*Chef's Selection of an Assortment of International Cheeses with Fresh Fruit.*

### **Bruschetta**

*Vegetable, Tomato, and Seafood Bruschetta with Parmesan Crostini.*

## **Butlered Hors d'Oeuvres**

*(Choice of Five)*

### **Coconut Chicken**

*With Thai Dipping Sauce.*

### **Sesame Chicken Skewers**

*With a Thai Chili Sauce.*

### **Seared Ahi Tuna Canapé**

*On a Wonton Crisp with Wasabi Aioli.*

### **Shrimp Cocktail**

*With a Wasabi Cocktail Sauce.*

### **Wild Mushroom Ravioli**

*With Panko Breadcrumbs and House Made Marinara Sauce.*

### **Beef Tenderloin**

*On a Garlic Crostini with a Blue Cheese Aioli.*

### **Mini Crab Cakes**

*With Cilantro Remoulade Sauce.*

### **Mini Beef Franks**

*Wrapped in a Puff Pastry and served with Spicy Mustard.*

### **Marinated Beef Skewers**

*With a Teriyaki Glaze.*

### **Steamed Pork Dumplings**

*With Soy Dipping Sauce.*

### **Bacon Wrapped Shrimp**

*With a Chipotle BBQ Sauce*

### **Assorted Gourmet Quiches**

## **Salad Selections**

*(Choice of One)*

### **Classic Caesar Salad**

*With Herbed Croutons, Creamy Caesar Dressing and Parmesan Cheese.*

### **King George House Salad**

*Mixed Field Greens, Tomatoes, Blue Cheese Crumbles, and Candied Walnuts with a White Balsamic Vinaigrette.*

### **Tomatoes and Fresh Mozzarella**

*With Extra Virgin Olive Oil and Balsamic Vinaigrette.*

## **Carving Station**

(Choice of One)

*Baked Virginia Ham with Honey Mustard*  
*Roasted Turkey with Cranberry Sauce and Gravy*  
*Roast Beef with Horseradish Sauce and Au Jus*

## **Pasta Station**

(Choice of One)

*Penne, Mushroom Ravioli, Farfalle, or Cheese Tortellini.*  
**Choice of One Sauce**  
*Tomato Marinara, Vodka Sauce, Puttanesca, Alfredo, Bolognese*

## **Entrée**

(Choice of One)

### **Broiled Salmon**

*With a Citrus Herb Sauce.*

### **Filet Sole**

*Stuffed with Lump Crab Meat and finished with a Tarragon Cream Sauce.*

### **Flank Steak Stir Fry**

*Served with House Made Teriyaki Sauce, Peppers, Onions and Broccoli.*

### **Grilled Chicken Breast**

*Topped with Artichoke Hearts, Cherry Tomatoes and finished with a Balsamic Demi Glaze.*

### **Chicken Parmesan**

*Topped with Tomatoes, Fresh Mozzarella and finished with a Sun-dried Tomato Cream Sauce.*

### **Chicken Breast**

*Sautéed Artichokes, Mushrooms, and Sun-dried Tomatoes with Sherry Cream Sauce.*

### **House Made Meatloaf**

*With a Mushroom Demi Glaze.*

### **Stuffed Bell Pepper**

*Quinoa, Black Beans, Mango and Pepper Jack Cheese.*

## **Dessert**

*Chef's Assorted Dessert Bars and Cookies*





## *Add-On Hors d'Oeuvres*

### *Displays*

**Hummus (\$5 per person)**

*Seasonal Vegetables and Crackers with  
Chef Selection of Hummus.*

**Cheese (\$5 per person)**

*Chef's Selection of an Assortment of  
International Cheeses with Fresh Fruit.*

**Chicken Wing Platter (\$4 per person)**

*Hot, Mild, BBQ, Garlic Parmesan.*

**Bruschetta (\$4 per person)**

*Vegetable, Tomato, and Seafood Bruschetta  
with Parmesan Crostini.*

**Fresh Fruit (\$5 per person)**

*A Variety of Seasonal Fruit  
Carved by our Garmache.*

**Shrimp Cocktail (\$300—100 Shrimp)**

*With a Wasabi Cocktail Sauce.*

### *Butlered Hors d'Oeuvres*

**\$15.00 Per Person**

*(Choice of Five)*

**Coconut Chicken**

*With Thai Dipping Sauce.*

**Sesame Chicken Skewers**

*With a Thai Chili Sauce.*

**Seared Ahi Tuna Canapé**

*On a Wonton Crisp with Wasabi Aioli.*

**Shrimp Cocktail**

*With a Wasabi Cocktail Sauce.*

**Wild Mushroom Ravioli**

*With Panko Breadcrumbs and House Made  
Marinara Sauce.*

**Mini Crab Cakes**

*With Cilantro Remoulade Sauce.*

**Mini Beef Franks**

*Wrapped in a Puff Pastry and served  
with Spicy Mustard.*

**Marinated Beef Skewers**

*With a Teriyaki Glaze.*

**Steamed Pork Dumplings**

*With Soy Dipping Sauce.*

**Fresh Tomato Bruschetta**

*With a Balsamic Glaze and Parmesan Crostini.*