



Banquet Menus

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Thank you for considering The Historic King George II Inn for your special event and banquet needs. One of our Event Coordinators will be happy to answer any questions you have and guide you through the preparation of your event.

Our facility is an outstanding choice for weddings, rehearsal dinners, holiday parties, birthdays, business meetings and many other special occasions. Our banquet menus provide guests with a variety of options for all types of events. Our goal is to create a positive and memorable experience for every guest who visits our restaurant. We achieve this by providing the highest quality food, beverages and service to our guest.

Banquet Information

Our Facility: We can accommodate up to 100 guests at our facility. We can even accommodate guests at your office or at your home.

Linens: If you wish to have a specific color linen, it will be \$5/per person. If you desire specific colored linen, we will need one week's notice.

Tax and Gratuity: Tax and Gratuity is not included in the price listed. Sales Tax is 6% and the Gratuity is 22%. This will be added to the final bill the day of the event.

Guest Count: Upon scheduling your event, you will need to provide us with an approximate guest count. Should this number increase or decrease, please advise us at your earliest convenience. Final confirmed guest count is due no later than noon, ten (10) days prior to the event. Please note that the final charges will be based on the confirmed final count or actual number of guests served, whichever is greater.

Food and Beverages: Guests wishing to bring in a custom cake may do so as long as arrangements are made at the time of booking. If you would like a particular wine, champagne or specialty menu item, please inform our event coordinator and we will do our best to accommodate your request. ****Additional outside food or beverage items are not permitted.**



The Royal Brunch



\$37.00 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, 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



\$37.00 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, Rolls and Butter

Broiled Salmon

With Citrus Herb Sauce.

Chicken Parmesan

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

Filet Sole

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

Chicken Breast

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

Flank Steak Stir Fry

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

House Made Meatloaf

With a Mushroom Demi Glaze.

Grilled Chicken Breast

Topped with Artichoke Hearts, Cherry Tomatoes and finished with a Balsamic 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, Alfredo, Bolognese

Carving Station

\$7.00 Per Person

(Choice of One)

Baked Virginia Ham

Roasted Turkey

Roast Beef



Plated Lunch



\$37.00 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 (\$5 extra per person)

Coffee, Tea, Iced Tea, and Soda are Included



Dinner Buffet



\$45.00 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 Hum-
mus 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, 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 \$43

Finished with a Citrus Herb Sauce.

Grilled Chicken Breast \$42

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

Filet Sole \$45

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

Chicken Asiago \$45

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

Filet Mignon \$62

With a Mild Mushroom and Onion Demi Glaze.

Dessert

Chef's Assorted Dessert Bars and Cookies (Included)

Cheesecake Crème Brulee or Flourless Chocolate Torte (\$5 extra per person)

Coffee, Tea, Iced Tea, and Soda are Included



Evening of Hors d'Oeuvres

\$52.00 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.

Mini Cheesesteaks

With Peppers, Onions, and Cheddar Cheese.

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.

Evening of Hors d'Oeuvres

(Continued)

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, 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.

Mini Cheesesteaks

With Peppers, Onions, and Cheddar Cheese.

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.