

LONDON



G R I L L

Thank you for your inquiry regarding our banquet facilities. Following are copies of some private party information and menus for your perusal.

If you are creating a Sit-Down meal for more than 25 guests, please make three selections for your guests to choose from. We would then require an entrée count from you 1 week prior to the party date, for example “10 Chicken, 10 Salmon and 5 Pasta” to ensure adequate time for the restaurant to supply and prepare for your event. Any additions to your final guest count must be approved, and the guest count given to us one week in advance is the minimum number of guests you will be charged for.

We are always happy to work with you to create a menu that is reflective of your taste and budget, while maintaining the high standards the London Grill is known for. Please let us know if we can be of any further assistance in planning your event. We are able to arrange for flowers, decorations and any audio visual equipment you may need. There is an attended parking lot across the street that costs up to 13.00 for the entire day.

Additional Information

We can supply flowers, colored linens, balloons and theme decorations at an extra cost.

We require a non-refundable \$100.00 deposit as soon as possible to secure the date. One week prior to the event we will need a final guest count for your event, along with your entree selections; this is the minimum amount that you will be billed for. Any additions to the guest count after this date must be approved. The balance is due the day of the event, by cash, check, or by credit card.

Room Fee & Minimums

Use of the room includes all necessary equipment to host your party. We do not allow any outside food or beverages unless approved, and there may be a fee. For example, we may allow a cake to be brought in, but a \$1.50 per person cake fee will be incurred.

A minimum total spend of \$500 is necessary to avoid room a room fee. If the total bill is less than \$500, we may ask for a \$100 room fee. No matter what the total bill is, \$75 is the minimum gratuity for the service. Gratuity is normally 20% of total food and drink.

Cancellation Policy

A non-refundable deposit will be required for your event. A cancellation fee will also apply for any event that has been confirmed as definite by a signed contract. The fee will represent a percentage of the anticipated food, beverage, and rental revenue. Depending on your total anticipated bill, an additional deposit may be required.

Thank you for considering London Grill for your entertainment needs. If you have any further questions please give us a call at 215.978.4545, or email us at parties@londongrill.com. We look forward to serving you!

Sincerely Yours,
Nicole Kelly, Banquets



LONDON GRILL HORS D'OEUVRES

We suggest 4-6 pcs per person for 1/2-1 hour reception prior to luncheon or dinner,
10 to 13 pcs plus 1 stationary tray for a 2-3 hour cocktail party.
Minimum of 2 dozen each hors d'oeuvre. Most items priced per dozen.

POULTRY (served room temp)

Skewered Sesame Chicken with Soy Dipping Sauce	\$20
Chicken & Cheese Quesadilla with Salsa	\$20
Szechwan Duck Spring Rolls with Hoisin Sauce	\$24
House Made Duck Proscuitto w melon	\$27
Chicken-Proscuitto Meatball Sliders	\$24
Duck Meatballs	\$16
Brandied Chicken Liver Pate with pickled onions on crostini	\$18
Traditional Buffalo Chicken Wings with Blue Cheese Sauce	\$16

BEEF, LAMB, & PORK

(Room Temp)

Grilled Malaysian Beef Satay with Spicy Peanut Sauce	\$27
Vitello Tonnato, cold cured veal loin with aioli and arugula	\$27

(Warm)

Moroccan Lamb Skewers with Mint Yogurt	\$25
Balsamic Beef & Mushroom Skewers	\$25
McNally's Meatballs: Lamb, Beef and Veal and Pork w sauces	\$24

SEAFOOD

(Chilled/Room Temp)

Tuna Tartar with crisp potato gaufrette & wasabi	\$27
Crudo (Sushi Grade Fish) w cucumber and wasabi	\$27
Salmon Tartar with Citrus Crème Fraiche	\$27
Smoked Salmon on Potato Pancake with Caviar	\$24
Smoked Salmon Cakes with Horseradish Aioli	\$25
Mini Crab Cakes with Mustard Sauce	\$28
Traditional Shrimp Cocktail	\$27

(Warm)

Steamed Mussels on 1/2 Shell with Saffron Aioli	\$20
Seared Scallops with Lemon Relish	\$25
Grilled Octopus w citrus and olive oil	\$25
Baked Oysters with Leeks & Bacon	\$25
Shrimp Spring Rolls with Chili Dipping Sauce	\$27
Fried Calamari with Asian Dipping Sauce and Chili Salt	\$25
Fried Clam Strips with Lemon Aioli	\$25

VEGETARIAN

(Served room temp)

Potato-Fontina-Truffle Pizza	\$22
Hummus with Grilled Pita & Spiced Olives	\$22

(Warm)

Risotto Cakes with Roasted Garlic & Parmesan	\$22
Wild Mushroom Spring Rolls with Cilantro Pesto	\$22
Spinach & Feta Wrapped in Filo with Mint Pesto	\$22
Vegetable Pot Stickers with Sweet Chili Dipping Sauce	\$22

STATIONARY TRAYS (priced for 30 people)

<i>Cheese & Fruit Tray</i> with Dijon & Crackers	\$125
<i>Crudité of Vegetables</i> with Boursin & Roasted Garlic Aioli Dip	\$75
<i>Middle Eastern Sampler</i> with Hummus, Baba Ghanoush, Olives, Grilled Vegetables, Roasted Peppers & Pita	\$125
<i>Smoked Fish Sampler</i> with 3 Varieties of Smoked Fish with Capers, Lemon, Red Onion & Black Bread	\$200
<i>Shrimp Cocktail</i> approx. 6 doz.	\$125
U-Peel	\$90
<i>Dessert Sampler</i>	\$120

LONDON GRILL BAR OPTIONS

Our banquet room is equipped with a bar that can be set up to your liking.

Whether you'd like to offer just beer and wine, a range of liquor, or something in between, we've got tons of options to suit your needs.

WINE, BEER & LIQUOR SELECTIONS

Price/Bottle

A selection of bottled beer & wine can be stocked for any of the tab options below.

Usual Suspects: Miller Light, Coors Light, Yuengling, Budweiser, Amstel Light, Corona	\$4-\$4.50
Craft Bottles: Weyerbacher, Yards, Sierra, etc...Ask about our full list of craft beers	\$5-\$6.50
House Wine: Canyon Oaks Chardonnay & Merlot Magnums (11 glasses/bottle)	\$50
Wine by the Glass: See our full wine list for selections.	\$8-\$11/glass

We carry a very large selection of liquor, and can tailor the selection to your preferred price point and taste.

Low-Mid Liquor: Well liquors, Stoli, Beefeater, Jack Daniels, Dewars, Cuervo, Etc	\$6-\$8.5/drink
Top Shelf Liquor: Grey Goose, Hendricks, Herradura, Makers Mark, Etc	\$8-\$11/drink

TAB OPTIONS

1. HOST PAYS TAB/CUMULATIVE TAB

All drinks are rung up as they are ordered and put on a running tab that will be added to the bill at the end of the event. Please specify your preferred selection of beer, wine & liquor to be stocked.

2. CASH BAR

Everyone pays for their own drinks as they are ordered

3. OPEN BAR

We recommend this option if you believe everyone in your party will be drinking.

BEER AND WINE ONLY:

\$12 per person for 1st hour
\$9 per person for 2nd hour and each additional hour

BOTTOM TO MIDDLE SHELF LIQUOR:

\$15 per person for 1st hour
\$12 per person for 2nd hour
\$10 per person for each additional hour

TOP SHELF LIQUOR:

\$18 per person for 1st hour
\$15 per person for 2nd hour
\$12 per person for each additional hour

BRUNCH OPTIONS

These options can be set up in addition to one of the options above.

MIMOSA/CHAMPAGNE BAR

- Bring your own champagne** \$8 cork fee per bottle plus \$4 per person per hour for unlimited juices
- We provide the champagne** \$12 per person for 1st hour
\$8 per person for 2nd hour
\$6 per person for each additional hour

MAKE YOUR OWN BLOODY MARY BAR

Our famous make your own bloody mary bar is a great addition to any brunch party. Guests have fun creating their masterpieces with a selection of house infused vodkas, salts for rimming, tomato juices and mixes, and garnishes.

- Cumulative Tab** \$7.50-\$9 per drink
- Open Bar** \$14 per person for 1st hour, \$11 for each additional hour

DINNER PRIX FIXE MENUS

For parties of 25 or less. Pre-Counts will not be necessary, but are always appreciated.
These menus are based on current seasonal dinner menu, and so are subject to change.
Tax and gratuity not included.

\$25 per person / \$20 for just two courses

FIRST:

soup composed daily

house salad mixed greens, tomatoes, onions, mustard-shallot vinaigrette

ENTRÉE:

Grilled Chicken & Brie Sandwich *roasted peppers, caramelized onions, honey mustard, fries*

London Burger *boursin, caramelized onions, fries*

Fish 'n Chips *tartar sauce, malt vinegar*

Vegetable Sandwich *roasted eggplant, peppers, onions, mozzarella, lemon aioli, fries*

DESSERT:

chocolate fudge brownie *caramel sauce, whipped cream*

\$35 per person

FIRST:

soup composed daily

house salad mixed greens, tomatoes, onions, mustard-shallot vinaigrette

ENTRÉE:

fettuccine *chanterelles, shallots, house goat cheese, regianno*

brick chicken *crispy priello potatoes, green beans, natural jus*

grilled bistro steak *pommes frites, shishito peppers, McNally's steak sauce*

seared salmon *quinoa, kale, dates, squash, almonds, smoked yogurt*

DESSERT:

chocolate fudge brownie *caramel sauce, whipped cream*

\$40 per person

FIRST:

Tuna Tartare *cucumber, wasabi, chili salt*

Octopus a la Plancha *grilled potatoes, cured lemon, tapenade*

Arugula Salad *goat cheese, hazelnuts, roasted beets, mortadella, balsamic vinaigrette*

ENTRÉE (please choose three or four options):

seared salmon *quinoa, kale, squash, dates, almonds, smoked yogurt*

ricotta gnocchi *pancetta, onion, tomato, mozzarella*

braised veal breast *creamy polenta, veal jus*

brick chicken *crispy priello potatoes, green beans, natural jus*

grilled bistro steak *pommes frites, shishito peppers, McNally's steak sauce*

grilled ribeye *potato pavé, arugula, evoo or steak sauce (add \$3)*

seared duck breast *foie gras pierogie, red cabbage kimchi, concord grape gastrique*

DESSERT (please choose two):

Chocolate Fudge Brownie *caramel sauce, whipped cream*

Cheesecake *fresh fruit sauce*

Seasonal Fruit Tart

Additional Salad options (add \$3 per person)

greens *radish, blue cheese, cherry tomato, buttermilk-ranch dressing*

arugula *goat cheese, hazelnuts, roasted beets, mortadella, balsamic vinaigrette*

chopped kale *cucumber, tomato, chickpea, egg, almonds, raisins, parmesan, caesar dressing*

roasted beets *watermelon, ricotta salata, green goddess*

LONDON GRILL FALL & WINTER DINNER BANQUET MENU

For parties of 25 or more. Pre-Counts on Entrees are required.
Includes three courses: **Soup or House Salad, Entree, Dessert and Coffee**
Prices do not include 8% Sales Tax and 20% Gratuity.

These are suggestions, we are happy to customize any menu to suit your needs. We recommend 3-4 entrée choices.

Soup or House Salad to start, then choice of entrée:

PASTA and VEGETARIAN \$30

Fresh Linguini with Clams olive oil, white wine, garlic and parsley
Butternut Squash Ravioli pistachios, brown butter
Spinach-Ricotta Gnudi (naked ravioli), brown butter and pecorino cheese
House Made Ricotta Gnocchi bolognese, ricotta cheese or vegetable primavera
Orecchiette tomato sauce, kale
Ricotta Ravioli peas, pancetta, cheese broth
Free Form Lasagna layered with 3 Cheeses, spinach, tomato sauce and meat (optional)
Vegetable Antipasti Chef's choice of vegetables and grains

Please choose one or two sides per entrée below (or leave it up to the chef). Family style sides available.

FISH \$38

Pan Seared Salmon smoked whitefish sauce
Pan Roasted Monkfish red pepper coulis
Horseradish Crusted Salmon Moroccan tomato jam
Grilled Tuna Steak balsamic jus
Pan Seared Striped Bass fennel-blood orange salad
Grilled Rainbow Trout almond brown butter

POULTRY \$36

Pan Seared Duck Breast apricot mostarda
Roasted Duck cherry mostarda
Pan Roasted Chicken Breast natural jus
"Brick" Chicken natural jus
Herb Crusted Chicken Breast herb jus

MEAT* \$45

Pan Roasted Pork Loin pickled mustard seeds
Pan Seared Filet of Beef red wine sauce
Grilled Black Angus Sirloin McNally's steak sauce
Rosemary Roasted Rack of Lamb mint jus
Grilled Calf's Liver bacon-onion marmalade
Braised Veal Osso Bucco natural jus
Veal Medallions roast shallot jus
Marinated Flank Steak McNally's steak sauce (**\$38**)

DESSERT SAMPLES (please choose one)

Lemon Cheesecake
Chocolate Fudge Brownies
Crème Brulee

Our Dessert Menu changes frequently, ask for details. If a cake or special dessert is desired our pastry chef can consult.

SIDES

Spinach sautéed or creamed
Broccoli Rabe parmesan fondue
Stewed Oven Roasted Tomatoes
Braised Tuscan Kale
Brussels Sprouts & Pancetta
Southern Collard Greens
Wild Mushrooms
Cauliflower a la Plancha almonds, raisins
Mashed Potatoes
Truffle-Parm Frites
Baked Mac 'n Cheese
Papas Bravas moroccan tomato sauce
Goat Cheese Polenta
Vegetable Couscous

LONDON GRILL FALL & WINTER BUFFET OPTION

\$40 per person excluding 8% Tax & 20% Gratuity

Choose one salad, two entrees, one starch and one vegetable.

Prices do not include 8% Sales Tax and 20% Gratuity.

These are suggestions, we are happy to customize any menu to suit your needs. Some items subject to market price and availability.

SALADS

House Salad mixed greens, tomatoes, onions, mustard-shallot vinaigrette

chopped salad romaine, radicchio, chickpeas, provolone, salami, red onion, cherry peppers, pesto-oregano vinaigrette

caesar salad croutons, parmesan

PASTA and VEGETARIAN

Fresh Linguini with Clams olive oil, white wine, garlic and parsley

Linguini wild mushrooms, crème fraîche, shaved reggiano, truffle oil

Spinach-Ricotta Gnudi (naked ravioli), brown butter and pecorino

Penne lamb meatballs, roasted peppers, olives, mint pesto

Orecchiette tomato sauce, kale

Lasagna three cheese and spinach, or Bolognese and ricotta

FISH

Pan Seared Salmon smoked whitefish sauce

Pan Roasted Monkfish red pepper coulis

Horseradish Crusted Salmon Moroccan tomato jam

Grilled Swordfish black pepper caramel sauce

Pan Seared Striped Bass fennel-blood orange salad

Seared Halibut citrus vinaigrette

POULTRY

Pan Seared Duck Breast apricot mostarda

Fried Chicken cream gravy

Thai Grilled Chicken hot & sweet sauce

Pan Roasted Chicken Breast natural jus

Herb Crusted Chicken Breast herb jus

Roasted Turkey Breast cider-onion gravy

KIDS OPTIONS (for children 11 and under, \$20 per kid)

Chicken Fingers honey mustard

Mac 'n Cheese

Pasta with cheese or tomato sauce

Tomato and Cheese Pizza

Mozzarella Sticks

DESSERT SAMPLES (please choose one)

Lemon Cheesecake

Chocolate Fudge Brownies

Crème Brulee

Our Dessert Menu changes frequently, ask for details.

If a cake or special dessert is desired our pastry chef can consult.

MEAT

Pan Roasted Pork Loin pickled mustard seeds

Pan Seared Filet of Beef red wine sauce (add \$3 per person)

Grilled Black Angus Sirloin McNally's steak sauce

Cider Braised Lamb Shanks (add \$3 per person)

Grilled Calf's Liver bacon-onion marmalade

Braised Veal Osso Bucco natural jus

Veal Medallions roast shallot jus

Marinated Flank Steak McNally's steak sauce

VEGETABLES

Spinach sautéed or creamed

Broccoli Rabe parmesan fondue

Stewed Oven Roasted Tomatoes

Braised Tuscan Kale

Brussels Sprouts & Pancetta

Southern Collard Greens

Roasted Carrots & Parsnips

Szechuan Green Beans

GRAINS

Potato Gratin

Sweet Potato Gratin

Potato Risotto

Mushroom Polenta

Mashed Potatoes

Baked Mac 'n Cheese

Papas Bravas moroccan tomato sauce

Goat Cheese Polenta

Vegetable Couscous