Dinner Buffet

\$40 per guest. Included: all non alcoholic beverages, vegetables, starch & dinner rolls.

<u>Green Salad</u> Caesar Salad or Tossed Spring Mix

Select Three Entrées

Chicken Marsala

Chicken Française white wine, lemon, tomatoes, mushrooms, capers

Chicken Milanese sautéed prosciutto, tomato, basil

Eggplant Parmesan

Roast Pork dijon demi-glace

Sliced Roast Beef brown gravy, mushrooms, onions

Baked Buffaloaf

Bison Medallions (+\$5) tenderized, red wine reduction

Tilapia white wine, lemon butter, dill

Sautéed Salmon (+\$5)

Select One Pasta

Cheese Ravioli Vodka, Shrimp Alfredo, Tortellini Pesto, Pasta Primavera

Select Two Desserts

Mini Pastries, Pound Cake Squares, Brownies, Cookies, Gluten-Free Chocolate Torte

Plated Dinner

Included: all non alcoholic beverages, vegetables, starch & dinner rolls.

Select One First Course Caesar Salad, Tossed Spring Mix Creamy Lobster Bisque, Soup Du jour

Menu 1 \$40

Bison Pot Roast Tilapia Française Chicken Parmesan Pork Schnitzel Roasted Vegetable Lasagna

Menu 2 \$45

Mahi-Mahi
mandarin oranges, sesame, soy ginger
Chicken Cordon Bleu
Chicken Caprese
fresh mozzarella, basil, tomato, angel hair pasta
Bison Medallions
Seafood Wellington
Sautéed Salmon

Menu 3 \$55

Grilled Bison or Beef Filet
Bison Medallions & Sauteed Lump Crab
Roast Loin of Lamb
Crab Stuffed French Chicken
Lobster Francaise
Veal Florentine

Select One Dessert

Peanut Butter Tandy Cake, Key Lime Pie, Sour Cream Pound Cake, Cheesecake, Crème Brulé, Chocolate Coffee Cake, Gluten-Free Chocolate Torte

Butlered Cocktail Hour Hors D'oeuvres

\$25 per guest, 1 hour of 3 hot & 3 cold selections Individual selections, minimum 20 per tray.

Hot Selections

Chicken Sate \$3
Boom Boom Shrimp \$2.5
Mini Crab Cakes \$3.5
Scallops wrapped in bacon \$3.5
Bison Meatballs \$2.5
Beef or Bison Wellingtons \$3.5
Vegetable Spring Rolls \$2
Cheese Quesadillas \$1

Cold Selections

Charcuterie Board \$5 Crudité \$2.5 Smoked Salmon & Cucumber \$2.5 Bison Tenderloin Canape \$3 Caprese Skewers \$2 Jumbo Shrimp Cocktail \$3.5 Guacamole, Chips & Salsa \$1

Bar Service

Open Bar 3 hours \$30 4 hours \$40

Consumption Tab
One check accounting for each drink served.

Cash Bar

Guests are responsible for purchasing their own drinks.

Event Package Policy Terms of Payment

Add 6% sales tax and 20% gratuity to all prices.

A \$200 deposit is required to reserve the event date.

Deposit is applied to Package balance.

Menu selection required 14 days prior to event date.

Final head count required 7 days prior to event date.

Final payment is due day of event.

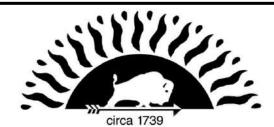
Bartender Fee may apply.

Room and Setup Fees determined by headcount and event space.

Decoration & Floral Quotes Available

Cancellation Policy

Deposit is 100% refundable if cancellation occurs within 30 days prior to event date. If cancellation occurs less than 30 days, deposit is non-refundable.



Rising Sun Inn

Specializing in North American Bison

Dinner Banquets

Event Spaces

Main Floor Dining Room

Fireplace, Meadow Views 60 Guests

Liberty Bell Room

Intimate, Private Dining, Upstairs 40 Guests

18th Century Barn

Rustic Charm 100 Guests

Tented Meadow

Al Fresco, April- October 150 Guests

898 Allentown Road, Telford, PA 18969

www.risingsuninn.net email: risingsuninn@comcast.net