## **Luncheon Buffet**

\$30 per guest. Included: all non alcoholic beverages, vegetables, starch & dinner rolls.

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

Select Two 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, Fruit Salad, Gluten-Free Chocolate Torte

## **Plated Lunch**

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

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

Menu 1 \$30

Grilled Chicken Caeser Salad

Grilled Shrimp Greek Salad

Maryland Crab Cake Garden Salad

**Bison Pot Roast** 

Tilapia Française

Chicken Parmesan

Pork Schnitzel

Roasted Vegetable Lasagna

Menu 2 \$38

Sautéed Salmon

Mahi-Mahi mandarin oranges, sesame, soy ginger

Chicken Cordon Bleu

Chicken Caprese fresh mozzarella, basil, tomato, angel hair pasta

**Bison Medallions** 

Roast Pork dijon demi-glace

Veal Marsala

#### 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.

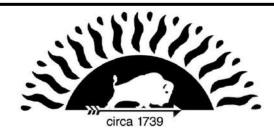
#### **Event Package Policy Terms of Payment**

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.

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.

Decoration & Floral Ouotes Available



# Rising Sun Inn

Specializing in North American Bison

# **Luncheon 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