

## Luncheon Buffet

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

### Green Salad

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, 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 Caesar 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  
Crudit  \$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.



circa 1739

## 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

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