

Dinner Buffet

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

Green Salad

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, 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 & Sautéed Lump Crab

Roast Loin of Lamb

Crab Stuffed French Chicken

Lobster Française

Veal Florentine

Select One Dessert

Peanut Butter Tandy Cake, Key Lime Pie,
Sour Cream Pound Cake, Cheesecake,
Crème Brûlée, 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

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

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