



event menu

LUNCHEON

\$26 per person (3-course). Available for parties of 20 adults or more ending by 3pm

FIRST COURSE *(host selects one item)*

Served with dinner rolls and butter

Soup

(Fall/Winter) **Pumpkin Bisque** with spiced crème fraîche

(Spring/Summer) **Tomato Bisque** with garlic crouton and balsamic drizzle

Salad

Garden greens, cucumber, tomato, carrot, red onion, goat cheese, white balsamic Caesar with house made dressing, crisp romaine, croutons, and asiago cheese +\$3

ENTRÉE *(host selects four items, guest selects from the four)*

Served with chef's choice of seasonal accompaniments

Bean Burger Wrap (Vegetarian) chipotle black bean burger, garlic aioli, field greens, tomato, cucumber, pickled baricots verts, flour tortilla

Baked Cod Fillet with herbed lemon beurre blanc

Chicken Marsala with mushrooms and marsala wine sauce

Herb Grilled Pork Chop with apple-sage espagnole

Pasta ala Vodka with green peas and asiago cheese

Chef's Seasonal Salad as depicted on our à la carte menu

DESSERT *(host selects one item)*

Seasonal Cheesecake as depicted on our à la carte menu

Layered Chocolate Tart with fresh whipped cream

Crème Brûlée with caramelized sugar crust and fresh berries

Cinnamon Bread Pudding with dried fruit and brandied cream sauce

Choice of Two +\$2 **Choice of Three** +\$3

BEVERAGES *coffee, tea, and soft drinks included*

All events subject to sales tax as required by law, and 20% automatic gratuity.

Final, guaranteed minimum guest count required 10 days in advance. 33% deposit required to secure event date.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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