



*Buttered Hot Hors D'oeuvre*  
*-Choice of 3-*

Bacon Wrapped Scallops

Mushroom Risotto Cakes

Pigs in a Blanket

Assorted Puff Pastry

Mini Crab Cakes

\$7.95 per person

*Cold Hors D'oeuvre*

*-Choice of 3-*

Homemade Bruschetta

Cheese and Charcuterie

Asparagus Wrapped in Prosciutto

Cold Vegetable Tray

\$5.95 per person

*Children's Menu*

For Children 10 and Under

Cheeseburger

Chicken Fingers & Fries

Ziti with Butter or Marinara

\$10.95 per person

*Sweet Table*

Includes Assorted Cookie & Pastries

\$6.95 per person



*Station  
House Inn  
Funeral Luncheon*

1033 S. Bellevue Ave Langhorne, Pa 19047

[IrishRoverStationHouse.com](http://IrishRoverStationHouse.com)

[Catering@irishroverstationhouse.com](mailto:Catering@irishroverstationhouse.com)

267-560-5240

*At this time of sadness, our staff will go the extra mile to make this a memorable celebration of your loved ones life. Accept our deepest sympathies for your loss*

*Your Catering Team*

## *Funeral Luncheons are 3 hours and Includes*

*China, Linen, Napkins and Silverware  
Salad, Dinner Rolls, Soft Drinks, Coffee and Tea  
Cheese Cake*

*\$14.95 Per Person*

*Minimum of 35 Guests*

*Bar Service Available Upon Request*

*Station House Inn Catering  
1033 S. Bellevue Ave Langhorne, Pa 19047  
IrishRoverStationHouse.com  
Catering@irishroverstationhouse.com  
267-560-5240*

*For Parties With Less Than 50 Guests There Is A \$125 Hall Rental Fee  
Prices Subject To 20% Service Charge & 6% Sales Tax  
Final Count & Payment Due 10 Days In Advance*



## *Menu Options*

### *Choice of 3 Hot Entrees'*

*Roast Beef  
Pepper Steak over Rice  
Beef Stroganoff over Egg Noodles  
Roast Pork  
Sausage, Pepper & Onions  
Sausage with Broccoli Rabe  
over Cavatelli Pasta  
Carved Turkey Breast  
Glazed Baked Virginia Ham  
Chicken Marsala  
Chicken in White Wine Sauce  
Chicken Cacciatore  
Baked Ziti  
Stuffed Shells  
Homemade Italian Meatballs  
Classic Chicken & Broccoli Pasta  
Shrimp or Chicken Rosa  
Pasta Primavera  
Shrimp Marinara over Rice  
Baked Flounder with White Wine Sauce*

### *Choice of 2 Sides*

*Roasted Red Bliss      Garlic mashed  
Parsley Potatoes      Rice Pilaf  
Buttered Corn          Rice  
Green Bean Almandine  
Sautéed Broccoli in Olive Oil & Garlic  
Baby Carrots in a Brown Sugar Glaze*

