



Sunday Brunch Package

- Fruit Salad
- Home Fries with Peppers and Onions
- French Toast
- Bacon and Sausage
- Omelet Station
- Carving Station
- Turkey or Roast Beef
- Baked Ziti
- Assorted Danish & Pastries

Cold Hors D'oeuvre

-Choice of 3-

- Homemade Bruschetta
- Cheese and Charcuterie
- Asparagus Wrapped in Prosciutto
- Cold Vegetable Tray

\$5.95 per person

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

Sweet Table

Includes Assorted Cookie & Pastries

\$6.95 per person

Let Us Take Care Of Everything

We have out side vendors for all your needs

Cakes, Desserts, DJ's, Music, Photographers



Station House Inn Catered Event

1033 S. Bellevue Ave Langhorne, Pa 19047

IrishRoverStationHouse.com

Catering@irishroverstationhouse.com

267-560-5240

Thank you for choosing the Station House Inn for your event.
Here at the Station House we strive to give you that family
gathering feel without the work. Our Staff and Management
Team are here to ensure that your event is seamless.

Your Catering Team

Catered Events are 4 hours and Includes

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

\$19.95 Per Person Monday-Thursday

\$21.95 Per Person Friday, Saturday & Sundays

(Minimum of 50 Guests)

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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

