



*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*

*\$16.95 Per Person Monday– Thursday*

*\$19.95 Per Person Friday– Saturday*

*Minimum of 35 Guests*

*(must pay for at least 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*

*Gratuity of 15% will be added to the final bill.*

*Final Count & Payment Due 10 Days In Advance*

*We can accommodate guests with dietary restrictions. Arrangements must be made prior to your event. Speak to your coordinator for details*



## *Menu Options*

### *Choice of 3 Hot Entrees'*

*Roast Beef*

*Beef Stroganoff over Egg Noodles*

*Roast Pork*

*Sausage, Pepper & Onions in Red or White Sauce*

*Penne, Sausage and Spinach*

*sausage, sautéed spinach and penne in our white wine sauce*

*Carved Turkey Breast*

*Glazed Baked Virginia Ham*

*Chicken Marsala*

*Chicken in White Wine Sauce*

*sautéed chicken tenders, diced tomatoes in our white wine sauce*

*Baked Ziti*

*Stuffed Shells*

*Italian Meatballs*

*Chicken & Broccoli Alfredo*

*Shrimp or Chicken Rosa*

*sautéed chicken or shrimp, tomatoes, basil, parmesan cheese, blush sauce served over penne*

*Pasta Primavera*

*Baked Flounder*

*fresh broiled flounder, diced tomatoes in our white wine sauce*

### *Choice of 2 Sides*

*Roasted Red Bliss*

*Garlic Mashed Potatoes*

*Parsley Potatoes*

*Rice*

*Buttered Corn*

*Green Bean Almandine*

*Sautéed Broccoli in Olive Oil & Garlic*

*Baby Carrots in a Brown Sugar Glaze*

