



Sunday Brunch Package

Fruit Salad

Home Fries

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.
Must pay for at least 35 guests .

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
Carved Turkey Breast
Penne, Sausage and Spinach
sausage, sautéed spinach and penne in our white wine sauce
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

