

Additions

Add on extra Entrees, Wings or any of the following options...

Cold Hors D'oeuvre

-Choice of 3-
Homemade Bruschetta
Cheese and Charcuterie
Asparagus Wrapped in Prosciutto
Cold Vegetable Tray
\$5.95 per person

Butlered 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 16 or Graduation

We can substitute out any entrée item for a more kid friendly buffet...
Chicken Finger, Fries, Cheese Steaks, Tacos
Ask for more details

Let Us Take Care Of Everything

We have out side vendors for all your needs
Cakes, Desserts, DJ's, Music, Photographers

Brunch Package

\$22.95 per person
Fruit Salad
Home Fries
French Toast
Bacon and Sausage
Omelet Station
Carving Station
Turkey or Roast Beef
Baked Ziti
Assorted Danish & Pastries

Sweet Table

Includes Assorted Cakes & Pastries
\$6.95 per person



Catered Event

1033 S. Bellevue Ave Langhorne, Pa 19047

IrishRoverStationHouse.com

Catering@irishroverstationhouse.com

215-970-5412 Extension 3

Thank you for choosing the Irish Rover Station House for your event. Here at the Irish Rover 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.

Catered Events are 4 hours & Include

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

\$20.95 Per Person Monday-Thursday

\$22.95 Per Person Friday, Saturday & Sundays
(Minimum of 35 Guests)

Prices Subject to 10% Service Charge & 6% Sales Tax.
Gratuity of 20% will be added to the final bill.
Final count & payment due is 10 days in advance.

For Parties with less than 35 Guests a Room Rental Fee of \$125 will be added to the final bill. Parties will be charged for 35 guests minimum.

We can accommodate guests with dietary restrictions.
Arrangements must be made prior to your event.

We will arrange for up to 3 individual meals,
otherwise we will edit the menu to accommodate dietary need.
Speak to your coordinator for details.



Menu Options

Choice of 3 Entrees

Roast Beef

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

Mixed vegetables and penne pasta tossed in a white wine garlic sauce

Baked Flounder

fresh broiled flounder, diced tomatoes in our white wine sauce

Choice of 2 Sides

Roasted Red Bliss

Parsley Potatoes

Garlic Mashed Potatoes

Rice

Buttered Corn

Green Bean Almandine

Sautéed Broccoli in Olive Oil & Garlic

Glazed Carrots

