## Cold Hors D'oeuvre

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

## Butlered Hot Hors D'oeuvre

-Choice of 3Bacon Wrapped Scallops
Mushroom Risotto Cakes
Pigs in a Blanket
Assorted Puff Pastry
Mini Crab Cakes
\$7.95 per person

# Sweet Table

Includes Assorted Cakes & Pastries \$6.95 per person









#### 1033 S. Bellevue Ave Langhorne

IrishRoverStationHouse.com
Catering@irishroverstationhouse.com
215-970-5412 Extension 3

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, Tea and Cheese Cake

\$17.95 Per Person Monday– Thursday \$20.95 Per Person Friday– Saturday Minimum of 35 Guests Bar Service Available Upon Request

Prices Subject to 10% Service Charge & 6% Sales Tax. Gratuity of 20% will be added to the final bill.

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.

# Choice of 2 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.

## Choice of 2 Sides

Options

Roasted Red Bliss

Parsley Potatoes

Garlic Mashed Potatoes

Rice

**Buttered Corn** 

Green Bean Almandine

Sautéed Broccoli in Olive Oil & Garlic

Glazed Carrots



