

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

Pot Stickers

\$7.95 per person

Sweet Table

Includes Assorted Cakes
& Pastries

\$6.95 per person



Funeral Luncheon

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 50 guests, a room rental fee of \$125 will be added to the final bill. Parties with less than 35 guests will be charged for a minimum 35 guests.

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,
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

