



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

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

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For Parties With Less Than 50 Guests There Is A \$125 Hall Rental Fee

Prices Subject To 20% Service Charge & 6% Sales Tax

Gratuity is not included

Final Count & Payment Due 10 Days In Advance



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

