

HOULIHAN'S

Appetizers

Served in quantities of 20 unless otherwise noted

HOULIHAN'S FAMOUS 'SHROOMS^u panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce \$35

CHICKEN WINGS choose from thai chile with sesame ginger soy, buffalo with bleu cheese dressing \$60 (quantity 30)

CLASSIC SPINACH DIP & CHIPS with sour cream, warm tortilla chips \$30

PAN-FRIED PORK DUMPLINGS sriracha, sesame-ginger soy sauce \$39

CHICKEN TENDERS hand-breaded and fried, choose from traditional or buffalo \$45

CHEESEBURGER SLIDERS mini black Angus burgers topped with aged cheddar and ranch-style greens \$35 (quantity 12)

BRUSCHETTA^u crostini, diced tomato, olive oil, garlic-herb cream cheese, basil, Parmesan and balsamic glaze \$35

FIRECRACKER CAULIFLOWER^u panko-breaded, chile aioli \$32 (half tray, serves 4-5)

LOADED POTATO DIPPERS potato dippers topped with crisp smoked bacon, scallions, jack and cheddar cheeses, served with sour cream \$39 (half tray serves 4-5)

Handheld Platters

Includes Tortilla Chips & Salsa. All sandwiches served as 20 halves unless requested otherwise.

SO. CAL FISH TACOS panko-breaded Atlantic whitefish, chipotle mayo, napa cabbage, honey-cumin dressing \$130

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red bell peppers, bacon, lettuce, tomatoes, pepper jack, garlic ranch \$120

TURKEY CLUB sliced smoked gouda, brown-sugar bacon, tomato, lettuce, dijonaise, basil butter-toasted Tuscan bread \$130

BRENTWOOD CHICKEN SANDWICH bacon, Gouda, dijon mayo, baby greens, tomato, red onion *available grilled or fried* \$140

HOULIHAN'S CHEESEBURGER black Angus burger, cheddar, served with lettuce, tomato & onion on a brioche bun \$130

KANSAS CITY BURGER black Angus burger with brown-sugar bacon, BBQ carnitas, crisp onion straws, cheddar, housemade BBQ sauce \$150

VEGETARIAN BURGER^u caramelized onions, beer BBQ sauce, provolone & cheddar cheese \$120

Plated Lunch \$27

Includes choice of soup or salad, an entrée and a complimentary coffee, soda or iced tea

Soup or Salad

Choose from our Original Baked Potato soup, Chicken Tortilla soup, house salad or Caesar salad

Entrées

HEARTLAND GRILLED CHICKEN SALAD[†] bacon, pepper jack, spicy pecans, red onions, red peppers, tomatoes, tortilla straws, garlic ranch dressing

BRENTWOOD CHICKEN SANDWICH bacon, Gouda, dijon mayo, baby greens, tomato, red onion, french fries. *Available grilled or fried.*

SO. CAL FISH TACOS panko-breaded Atlantic whitefish, chipotle mayo, napa cabbage, honey-cumin dressing, tortilla chips & salsa

TURKEY CLUB sliced smoked Gouda, brown sugar bacon, tomato, lettuce, dijonaise, basil butter-toasted Tuscan bread, french fries


CHICKEN PARMESAN SANDWICH toasted baguette, aged provolone, parmesan, housemade marinara, french fries

Dessert

A little extra (add \$5 per person). A lot worth it.

CHOCOLATE CAPPUCCINO CAKE^u chocolate cake, espresso icing, chocolate ganache, topped with caramel and chocolate sauce

VANILLA BEAN CHEESECAKE^u graham cracker crust, dulce de leche, brûléed vanilla cream

 We offer gluten-free menu items but we are not a gluten-free environment.

^u Meatless items.

[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

HOULIHAN'S

Plated Dinner Packages

All dinner packages include a complimentary coffee, soda or iced tea per guest

OPTION A: \$32

Select one from each category per guest

Soup or Salad

Original Baked Potato soup, Chicken Tortilla soup, French Onion soup, house salad or Caesar salad

Entrées

GS GRILLED ATLANTIC SALMON* (5 OZ) with honest gold mashed potatoes and garlic green beans

CHICKEN PARMESAN fettuccine with fontina, provolone and Parmesan cheese

CHICKEN FETTUCCINE W/ ALFREDO sliced grilled chicken, fettuccine tossed in alfredo sauce

MEATLOAF NO. 9 red wine mushroom gravy, honest gold mashed potatoes and garlic green beans

7 OZ PETITE TOP SIRLOIN* basted with red wine butter, served with your choice of two sides

OPTION B: \$40

Select one from each category per guest

Soup or Salad

Original Baked Potato soup, Chicken Tortilla soup, French Onion soup, house salad or Caesar salad

Entrées

GS GRILLED ATLANTIC SALMON* (7 OZ) with honest gold mashed potatoes and garlic green beans

STUFFED CHICKEN garlic-herb cream cheese, with garlic green beans and mashed potatoes

HALF CHICKEN savory French herb rub, roasted for three hours, served with coleslaw and mac 'n cheese with truffle breadcrumbs

CENTER-CUT FILET MIGNON (6 OZ.) the most flavorful cut of meat topped with red wine garlic butter, served with mashed potatoes and garlic green beans

TUSCANY LEMON CHICKEN sautéed chicken scaloppini, mushrooms, creamy three cheese lemon sauce, served with fettuccini with tomatoes, Parmesan.

Vegetarian Tuscan lemon dish served without chicken with additional mushrooms and tomatoes

OPTION C: \$49

Select one from each category per guest

Soup or Salad

Original Baked Potato soup, Chicken Tortilla soup, French Onion soup, house salad or Caesar salad

Entrées

GS GRILLED ATLANTIC SALMON* (7 OZ) with honest gold mashed potatoes and garlic green beans

CHICKEN & RIBS half chicken with savory French herb rub, roasted for three hours in our rotisserie, Hickory Smoked Baby Back Ribs, coleslaw and french fries

STUFFED CHICKEN garlic-herb cream cheese, with garlic green beans and mashed potatoes

SEARED GEORGES BANK SEA SCALLOPS asparagus risotto, baby arugula, basil-infused olive oil

6 OZ. CENTER-CUT FILET & BOURBON MAPLE SHRIMP served with mashed potatoes and garlic green beans

PRIME RIB* (12 OZ.) marbled prime rib, slow roasted with herbs and spices, served with horseradish, au jus, mashed potatoes and garlic green beans

Dessert

CHOCOLATE CAPPUCCINO CAKE^u chocolate cake, espresso icing, chocolate ganache, topped with caramel and chocolate sauce

VANILLA BEAN CHEESECAKE^u graham cracker crust, dulce de leche, brûléed vanilla cream

CRÈME BRULÉE^u French-style vanilla custard topped with caramelized sugar

GS We offer gluten-free menu items but we are not a gluten-free environment.

^u Meatless items. [†] We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.