

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 or buffalo with bleu cheese dressing \$60 (quantity 30)

NEW SPINACH & ARTICHOKE DIP sour cream, lavosh crackers \$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 \$35 (quantity 12)

BRUSCHETTA^u crostini, diced tomato, olive oil, garlic-herb cream cheese, basil, shaved 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)

CHEESE & FRUIT PLATTER variety of mixed cheeses and fruits - availability based on seasonality \$55

Handheld Platters

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

SO. CAL FISH TACOS panko-breaded cod, chipotle-mayo, cabbage slaw, honey-cumin dressing, sour cream \$130

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

TURKEY CLUB 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 provolone & cheddar cheese, BBQ sauce, lettuce, tomato, onion \$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 cod, chipotle-mayo, cabbage slaw, honey-cumin dressing, sour cream

TURKEY CLUB 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

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

 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

OPTION A: \$32

Each guest will select one option from each category:

Soup or Salad

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

Entrées

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

CHICKEN PARMESAN fettuccine with fontina, provolone and Parmesan cheese

CHICKEN FETTUCCINE W/ ALFREDO sliced grilled chicken, served over fettuccine alfredo

NEW WAGYU MEATLOAF ground pork & wagyu beef, yukon mashed potatoes, garlic green beans, cremini mushroom cream sauce, crispy onion straws

TOP SIRLOIN* (7 OZ) basted with red wine butter, served with garlic green beans & yukon mashed potatoes

OPTION B: \$40

Each guest will select one option from each category

Soup or Salad

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

Entrées

GRILLED ATLANTIC SALMON* (7 OZ) with yukon mashed potatoes and garlic green beans

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

HALF CHICKEN savory French herb rub, roasted for three hours, served with coleslaw and mac 'n cheese. *(availability varies by location)*

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

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

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

OPTION C: \$49

Each guest will select one option from each category

Soup or Salad

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

Entrées

GRILLED ATLANTIC SALMON* (7 OZ) with yukon 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 BREAST 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 yukon 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^v chocolate cake, espresso icing, chocolate ganache, topped with caramel and chocolate sauce

CHOICE OF ICE CREAM^v Vanilla or Chocolate

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

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

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HOULIHAN'S

Buffet Packages

Option A: \$34

Salad *Choice of one*

CAESAR romaine lettuce, creamy Caesar dressing, Parmesan cheese, croutons

HOUSE SALAD tomato, red onion, white cheddar, croutons. Select two dressings

Appetizers *Choice of two*

HOULIHAN'S FAMOUS SHROOMS^u panko crusted and garlic-herb cream cheese stuffed mushrooms

NEW SPINACH & ARTICHOKE DIP with sour cream, lavosh crackers

FIRECRACKER CAULIFLOWER^v panko-breaded, chile aioli

LOADED POTATO DIPPERS potato dippers topped with crisp smoked bacon, scallions, jack and cheddar cheeses, served with sour cream

CHEESEBURGER SLIDERS mini black Angus burgers topped with aged cheddar and ranch-style greens

BRUSCHETTA^v crostini, diced tomato, olive oil, garlic-herb cream cheese, basil, shaved Parmesan and balsamic glaze

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

PAN-FRIED PORK DUMPLINGS sriracha, sesame-ginger soy sauce

Entrées *Choice of three*

NEW WAGYU MEATLOAF ground pork & wagyu beef, yukon mashed potatoes, garlic green beans, cremini mushroom cream sauce, crispy onion straws

CHICKEN PARMESAN served over pasta with fontina, provolone and Parmesan cheese

FETTUCCINE W/ ALFREDO OR TOMATO ROSA SAUCE^v fettuccine tossed in your choice of alfredo sauce or tomato Rosa sauce

SIZZLING SHRIMP FAJITAS* Red & green peppers, onions, sour cream, cheddar cheese, guacamole, shredded iceberg, salsa, tortillas
Sub chicken, no charge. Sub steak, add \$3 per person

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

PASTA PRIMAVERA^v sautéed mushrooms, creamy three cheese lemon sauce, served with penne, tomatoes, Parmesan

GS GRILLED ATLANTIC SALMON (5 OZ.) basted with lemon herb butter and served with dill caper sauce. Select one side: mashed potatoes or garlic green beans

Option B: \$39

Salad *Choice of one*

CAESAR romaine lettuce, creamy Caesar dressing, Parmesan cheese, croutons

HOUSE SALAD tomato, red onion, white cheddar, croutons. Select two dressings

Appetizers *Choice of two*

HOULIHAN'S FAMOUS SHROOMS^u panko crusted and garlic-herb cream cheese stuffed mushrooms

PAN-FRIED PORK DUMPLINGS sriracha, sesame-ginger soy sauce

NEW SPINACH & ARTICHOKE DIP with sour cream, lavosh crackers

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CHICKEN PARMESAN served over pasta with fontina, provolone and Parmesan cheese

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

FETTUCCINE W/ ALFREDO OR TOMATO ROSA SAUCE^v fettuccine tossed in your choice of alfredo sauce or tomato Rosa sauce

PASTA PRIMAVERA^v sautéed mushrooms, creamy three cheese lemon sauce, served with penne, tomatoes, Parmesan

GS GRILLED ATLANTIC SALMON (5 OZ.) basted with lemon herb butter and served with dill caper sauce. Select one side: mashed potatoes or garlic green beans

CABERNET SIRLOIN* grilled sirloin steak with red wine mushroom gravy topped with fried onions. Select one side: mashed potatoes or garlic green beans

Desserts *Choice of two*

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

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

GS KEY LIME PIE^v key lime custard, buttery graham cracker crust, blackberry purée, whipped cream

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