



== HALLIGAN'S ==  
IRISH PUB  
Estd 1995

## MEMORIAL LUNCHEONS

### HALLIGAN'S BUFFETS

Includes salad, starch, chef's choice seasonal vegetable, rolls, non-alcoholic beverages, cookies + brownies

**ENTREES CHOOSE TWO**

**CHICKEN PARMESAN** chicken cutlet, homemade marinara, mozzarella

**CHICKEN BRUSCHETTA** grilled chicken, fresh bruschetta, balsamic glaze

**ALMOND CRUSTED TILAPIA** almond crusted tilapia with lobster cream sauce

**BOURBON GLAZED SALMON** roasted salmon with honey bourbon glaze

**SHEPHERD'S PIE** seared beef tips, homemade gravy, onions, carrots, mashed potatoes

**SIGNATURE MAC & CHEESE** chef's special three cheese sauce, cavatappi pasta

**MARYLAND CRAB CAKE** jumbo lump crab, lemon and dill sauce (+\$3)

**SLICED TENDERLOIN OF FILET** cabernet and port wine reduction (+\$4)

**BRAISED SHORT RIB** tender short rib over homemade risotto (+\$4)

*\$21.95 Per Person Plus Tax & Gratuity. To add a third entrée choice, add +\$3 per person.*

### SANDWICH & SALAD BUFFET DISPLAY

Includes (1) salad, (3) sandwiches, rolls, cheese, pickles, chips, non-alcoholic beverages, cookies + brownies

**SANDWICHES CHOOSE 3**

**HOT ROAST BEEF** provolone, horseradish

**HOT MEATBALL PARM** homemade meatballs, tomato sauce

**HOT TURKEY** gravy

**TUSCAN CHICKEN SANDWICH** roasted peppers, provolone, arugula, pesto mayo

**CRISPY CHICKEN WRAP** crispy chicken fingers, jack cheese, ranch, lettuce, tomato, onion

**VEGGIE WRAP** broccoli, zucchini, mushrooms, onions, roasted peppers, spinach, cheddar

*\$15.95 Per Person, Plus Tax & Gratuity*

### Starch

Select one starch for your buffet

**Roasted Potatoes**

**Mashed Potatoes**

**Halligans Creamy Irish Potatoes**

**Baked Ziti**

### Booking Info

20 person guest minimum for buffet.  
Any events under that count can order from our lunch menu.

The \$100 room rental fee includes the set up of the room, linen napkins and votive candles.

Final count due 72 hours prior to event date. You will be charged based on your final count, or your actual count on the day of the event, whichever is greater.

**\$150 non-refundable deposit**

## **BAR**

**Cash Bar** – your guests pay for their drinks at the bar  
**Open Bar** – you pay for the entire bar tab, tax & gratuity

## **ADDITIONS**

*Serves 15-20 Guests*

### **BRUSCHETTA & HUMMUS**

tomato & basil bruschetta display, homemade hummus, grilled breads \$65

**CRUDITÉ STATION** fresh seasonal vegetables with chef's specialty dipping sauces \$65

### **CHA CHA CHIPS**

Our homemade tortilla chips, fresh pico de gallo, fresh guacamole \$55

### **SEASONAL CHEESE BOARD**

Seasonal and Domestic Cheeses, Crackers, Dijon, Fruit Garnish \$75

**SEASONAL FRUIT DISPLAY** Fresh Fruit Display, Yogurt Dipping Sauce \$75

**ASSORTED SLICED CAKES/PIES** \$4 per person

**WINGS** 30 wings \$25 50 wings \$40 100 wings \$75

## **THE FLUFF**

Ask us today for prices on menu enhancements, linens, florals and sheet cakes

## **THE DEAL**

Packages are available for parties of 20+ people. Charges will be based on a final guest count. If your guest count increases on the day of the event, you will be charged accordingly. A \$150 deposit is due to secure your event date. Deposit is non-refundable. State tax of 6% and a service charge of 20% are not included in the above prices, and will be added to your check.

Kids menus and vegetarian options are available upon request.

Final payment is due on the date of the event by cash or credit card.