



HALLIGAN'S
IRISH PUB
Estd 1995

PRIVATE PARTY MENUS

APPY HOUR!

Ideal style to mingle with friends after work or just for fun. Grazing style for 2 hours!

MOZZARELLA STICKS marinara

CHA CHA CHIPS Our homemade tortilla chips, fresh pico de gallo, fresh guacamole

VEGGIES fresh seasonal vegetables with chef's specialty dipping sauces

ASSORTED FLATBREADS

Margherita Flatbread fresh tomatoes, mozzarella, basil, olive oil

Pear and Bacon Flatbread caramelized onions, chopped walnuts, crumbled goat cheese

Cheese Steak Egg Rolls marinara

\$450 Plus Tax & Gratuity - designed for 25-30 guests

SANDWICH & SALAD DISPLAY

Includes (1) salad, (2) sandwiches, rolls, cheese, pickles, chips, and non-alc dinks

SANDWICHES CHOOSE 2

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

\$17.95 Per Person, Plus Tax & Gratuity

Extras

Suggested additions to your menu

Serve 25-30 guests

Signature Mac & Cheese \$85

Chicken Fingers \$95

Cookie & Brownie Display \$25/dozen



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HALLIGAN'S BUFFETS

Includes salad, chef's choice starch and veggie, rolls, non-alc drinks

SALAD

CAESAR romaine, homemade croutons

GARDEN mixed greens, tomato, carrot, celery

SEASONAL ask about our seasonal salads

ENTREES

CHICKEN PARMESAN chicken cutlet, homemade marinara, mozzarella

CHICKEN BRUSCHETTA grilled chicken, fresh bruschetta, balsamic glaze

ALMOND CRUSTED TILAPIA lobster cream sauce

BOURBON GLAZED SALMON roasted salmon with honey bourbon glaze

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

SIGNATURE MAC & CHEESE three cheese sauce, cavatappi pasta

SLICED TENDERLOIN OF FILET cabernet and port wine reduction (+\$6)

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

MARYLAND CRAB CAKE jumbo lump crab, lemon and dill sauce *Market Price*

PESTO TORTELLINI pesto cream sauce or pomodoro sauce made with fresh plum tomatoes

\$23.95 Per Guest, Two Entrée Buffet \$28.95 Per Guest, Three Entrée Buffet

Please add 6% State Tax and 20% Gratuity.

ASK ABOUT OUR THEMED BUFFETS LIKE OUR TACO BAR OR PHILLY THEME PARTY



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BAR

Cash Bar – your guests pay for their drinks at the bar
Open Bar – you pay for the entire bar tab, tax & gratuity
Select – We create a custom bar package for your party

ADDITIONS

Serves 15-20 Guests

ASSORTED FLATBREADS \$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 \$65

SEASONAL CHEESE BOARD

Seasonal and Domestic Cheeses, Crackers, Dijon, Fruit Garnish \$85

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

SIGNATURE MAC & CHEESE

Chef's signature cheese sauce blend, perfectly baked at the end! \$85

Serves 25-30 guests

COOKIE & BROWNIE DISPLAY \$25/dozen

ASSORTED SLICED CAKES/PIES \$5 per person

WINGS 30 wings \$45 50 wings \$75 100 wings \$150

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 with a \$400 food minimum. Charges will be based on a final guest count due 7 days before your event date. 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 if your event cancels within 5 days of your event date. 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.