



= 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

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 plumb tomatoes

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

Please add 6% State Tax and 20% Gratuity.

SANDWICH & SALAD BUFFET DISPLAY

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

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 Guest, Plus Tax & Gratuity

Starch

Select one starch for your buffet

Roasted Potatoes

Mashed Potatoes

**Halligans Creamy
Irish Potatoes**

Baked Ziti

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 10-12 Guests

ASSORTED FLATBREADS \$65

Margherita Flatbread fresh tomatoes, mozzarella, basil, olive oil

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

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

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

Our Memorial Packages are available for parties of 20+ guests. Events under that count can order from our daily menu. There is a \$100 room rental fee that includes the set up of the room, linen napkins and votive candles.

Charges will be based on a final guest count which is due 72 hours prior. 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.