

## Appetizers

*Served in quantities of 20 unless otherwise noted*

**HOULIHAN'S FAMOUS 'SHROOMS<sup>u</sup>** panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce \$34.99

**CHICKEN WINGS** choose from Thai chile with sesame-ginger soy sauce or buffalo with bleu cheese dressing. \$59.99 (*quantity 30*)

**CLASSIC SPINACH DIP & CHIPS** with sour cream, warm tortilla chips \$24.99

**TORTILLA CHIPS & HOULIHAN'S SALSA<sup>u</sup>** housemade salsa, warm tortilla chips \$14.99

**PAN-FRIED PORK DUMPLINGS** sriracha, sesame-ginger soy sauce \$29.99

**CHICKEN TENDERS** hand-breaded and fried, available in *traditional* with honey mustard and BBQ sauce or *buffalo* with bleu cheese \$34.99

**CHEESEBURGER SLIDERS** mini black Angus burgers topped with aged cheddar and ranch-style greens \$29.99 (*quantity 12*)

**LOADED POTATO SKINS** jumbo bakers topped with crisp smoked bacon, scallions, jack and cheddar cheeses, served with sour cream \$34.99

**BRUSCHETTA<sup>u</sup>** toasted French baguettes topped with tomato, olive oil, garlic, herb cream cheese, fresh basil, aged Parmesan cheese \$34.99

## Handheld Platters

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

**SO. CAL FISH TACOS** panko-breaded Tilapia, chipotle mayo, Napa cabbage, honey-cumin dressing \$119.99

**SOUTHWEST GRILLED CHICKEN WRAP<sup>†</sup>** spicy pecans, red bell peppers, bacon, lettuce, tomatoes, pepper jack, garlic ranch \$109.99

**TURKEY CLUB** sliced smoked gouda, brown-sugar bacon, tomato, lettuce, dijonaise, basil butter-toasted Tuscan bread \$119.99

**BRENTWOOD CHICKEN SANDWICH** bacon, Gouda, dijon mayo, baby greens, tomato, red onion available *grilled or fried* \$129.99

**HOULIHAN'S CHEESEBURGER** black Angus burger, cheddar, served with lettuce, tomato & onion on a brioche bun \$119.99

**KANSAS CITY BURGER** black Angus burger with brown-sugar bacon, BBQ carnitas, crisp onion straws, cheddar, housemade BBQ sauce \$139.99

**VEGETARIAN BURGER<sup>u</sup>** caramelized onions, BBQ sauce, provolone & cheddar cheeses \$99.99

## Plated Lunch \$23.99

*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<sup>†</sup>** smoked bacon, aged cheddar, spicy pecans, red onions, red peppers, croutons, buttermilk ranch

**GRILLED ATLANTIC SALMON\*** served with honest gold mashed potatoes, garlic green beans

**FRENCH DIP** slow roasted and thin-sliced roast beef, provolone on a toasted baguette with au jus and creamy horseradish, served with french fries

**BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, Gouda, dijon mayo, baby greens, tomato, red onion on a buttered, toasted bun and choice of side. Available *grilled or fried*.

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded tilapia, napa cabbage, honey cumin dressing, sour cream drizzle and chips & housemade salsa

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

### Dessert

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

**CHOCOLATE CAPPUCCINO CAKE<sup>u</sup>** chocolate cake, espresso icing, chocolate ganache, topped with caramel and chocolate sauce

**VANILLA BEAN CHEESECAKE<sup>u</sup>** graham cracker crust, dulce de leche, brûléed vanilla cream

<sup>[G]</sup> We offer gluten-free menu items, but we are not a gluten-free environment.

<sup>v</sup> Meatless items | <sup>†</sup> 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.

## Buffet Option A – \$30.95

*Includes selection of Caesar or house salad, two appetizers, and two entrees*

### 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<sup>U</sup>** panko crusted and garlic-herb cream cheese stuffed mushrooms

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

**CLASSIC SPINACH DIP & CHIPS** with sour cream, warm tortilla chips

**TORTILLA CHIPS & HOULIHAN'S SALSA<sup>U</sup>** housemade salsa, warm tortilla chips

**CHICKEN TENDERS** hand-breaded and fried, available in traditional with honey mustard and BBQ sauce or buffalo with bleu cheese

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

**LOADED POTATO SKINS** jumbo bakers topped with crisp smoked bacon, scallions, jack and cheddar cheeses, served with sour cream

**BRUSCHETTA<sup>U</sup>** toasted French baguettes topped with tomato, olive oil, garlic, herb cream cheese, fresh basil. aged Parmesan cheese

### Entrées Choice of three

**MEATLOAF NO. 9** red wine mushroom gravy. *Select one side: mashed potatoes or garlic green beans*

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

**SEDONA SHRIMP PASTA** fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil

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

**TUSCANY ROASTED VEGGIES<sup>U</sup>** sautéed mushrooms, creamy three cheese lemon sauce, served with penne tomatoes, Parmesan

**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*

**FETTUCCINE W/ ALFREDO OR TOMATO ROSA SAUCE<sup>U</sup>** fettuccine tossed in your choice of alfredo sauce or tomato Rosa sauce

## Buffet Option B - \$35.99

*Includes selection of Caesar or house salad, two appetizers, three entrees and one dessert*

### 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<sup>U</sup>** panko crusted and garlic-herb cream cheese stuffed mushrooms

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

**CLASSIC SPINACH DIP & CHIPS** with sour cream, warm tortilla chips

**TORTILLA CHIPS & HOULIHAN'S SALSA<sup>U</sup>** housemade salsa, warm tortilla chips

**CHICKEN TENDERS** hand-breaded and fried, available in traditional with honey mustard and BBQ sauce or buffalo with bleu cheese

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

**LOADED POTATO SKINS** jumbo bakers topped with crisp smoked bacon, scallions, jack and cheddar cheeses, served with sour cream

**BRUSCHETTA<sup>U</sup>** toasted French baguettes topped with tomato, olive oil, garlic, herb cream cheese, fresh basil. aged Parmesan cheese

### Entrées Choice of three

**MEATLOAF NO. 9** red wine mushroom gravy. *Select one side: mashed potatoes or garlic green beans*

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

**SEDONA SHRIMP PASTA** fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil

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

**TUSCANY ROASTED VEGGIES<sup>U</sup>** sautéed mushrooms, creamy three cheese lemon sauce, served with penne, tomatoes, Parmesan

**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*

**FETTUCCINE W/ ALFREDO OR TOMATO ROSA SAUCE<sup>U</sup>** fettuccine tossed in your choice of alfredo sauce or tomato Rosa sauce

### Desserts Choice of one

**CHOCOLATE CAPPUCCINO CAKE<sup>U</sup>** chocolate cake, espresso icing, chocolate ganache, topped with caramel and chocolate sauce

**VANILLA BEAN CHEESECAKE<sup>U</sup>** graham cracker crust, dulce de leche, brûléed vanilla cream

<sup>U</sup> We offer gluten-free menu items, but we are not a gluten-free environment.

<sup>v</sup> 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.

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## *Plated Dinner Packages*

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

### **DINNER OPTION A – \$26.99**

*Select one from each category*

#### ***Soup or Salad***

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

#### ***Entrées***

**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

### **DINNER OPTION B – \$31.99**

*Select one from each category*

#### ***Soup or Salad***

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

#### ***Entrées***

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

**SEDONA SHRIMP PASTA** fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil, focaccia crisps

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

**GS 6 OZ PETITE CUT FILET** the most flavorful cut of meat topped with red wine butter. Served with choice of two sides

**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*

### **DINNER OPTION C – \$41.99**

*Select one from each category*

#### ***Soup or Salad***

Choose from our 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

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

**GS 6 OZ PETITE CUT FILET** the most flavorful cut of meat topped with red wine butter. Served with choice of two sides

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

**12 OZ NY STRIP** topped with red wine garlic butter. Served with choice of two sides

#### ***Dessert***

**CHOCOLATE CAPPUCCINO CAKE<sup>v</sup>** chocolate cake, espresso icing, chocolate ganache, topped with caramel and chocolate sauce

**VANILLA BEAN CHEESECAKE<sup>v</sup>** graham cracker crust, dulce de leche, brûléed vanilla cream

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