

## Now Available At



**B.Y.O.B**  
(Build Your Own Buffet)  
Only \$26.95 per person

All buffets come with the following:

- ◆ House or Caesar Salad

### Choose Two Entrée's:

- ◆ Grilled Rosemary Chicken Breast
- ◆ Down-Home Pot Roast
- ◆ London Broil with Mushroom Gravy
- ◆ Roasted Chicken Pieces
- ◆ Grilled Salmon w/Dill Sauce

### Choose 1 Vegetable:

- ◆ Broccoli / Cauliflower / Carrots
- ◆ Green Beans w/Lemon Oil

### Choose 1 Starch:

- ◆ Yukon Gold Mashed Potatoes
- ◆ Rice Pilaf
- ◆ Pasta w/Choice of Sauce

### Display of (3) Desserts

Choice of Assorted Sodas / Ice Tea



## How to Reserve

- ◆ A \$150 minimum is required in order to reserve a private room. A \$150.00 deposit is required at time of reservation. If the event is cancelled this deposit is forfeited. This deposit will be deducted from the final total on the day of the event.
- ◆ Final counts and food orders are due no later than 72 hours before the event. Once the final count is given all pricing is based on this count and the count can not be changed. A \$25 service charge will be added to any orders received after the 72 hour period.
- ◆ 6% sales tax will be added to every check.
- ◆ Gratuity is not included. Please consider service offered.
- ◆ Beer, Wine and Mixed drinks can be added for an additional charge.
- ◆ Room rentals may apply for certain rooms, please ask for details.

*We at Houlihan's pride ourselves in making lasting memories. Sit back, relax and enjoy while we help you choose the menu that best fits your needs.*

*Thanks for considering us for all of your special events. We look forward to serving you.*  
*Houlihans Management*



## *Special Party Menus 2015*

- *Rehearsal Dinners*
- *Birthday Parties*
- *Retirement Parties*
- *Graduation Parties*
- *Business Dinners*
- *Showers*

**Event Hours**  
**Monday—Thursday**  
**11:00am to 11:00pm**

**Friday—Saturday**  
**11:00am to Midnight**

**To Make Reservations Contact:**  
**Richard O'Keefe**

Phone: 703-971-8809  
ext.7159  
Email:  
richard.o'keefe@cw-hotels.com

### Let's Get Started

Add appetizers to your package selection. Each appetizer serves 10 to 12 people for only \$23.00 per selection.

#### **SHROOMS**

Jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in crunchy panko bread crumbs and crisp fried. Served with creamy horseradish sauce..

#### **BUFFALO WINGS**

Crispy fried wings, served with bleu cheese dressing.

#### **THAI CHILE WINGS**

Slathered in our spicy-sweet glaze of Serrano chilies, honey, ginger, soy and sriracha and served with house sesame-ginger dipping sauce.

#### **CHICKEN FINGERS**

Hand breaded and fried golden. Served two ways Traditional style or Buffalo style.

#### **\*TUNA WONTONS**

Seared rare tuna rolled in wonton wrappers, seared and drizzled with sweet soy. With Napa slaw in rice wine vinaigrette, wasabi mayo for dipping.

#### **CALAMARI**

Coated in our peppery buttermilk batter, served with sesame-ginger dipping sauce and a pool of fiery Sriracha sauce for a wild kick (optional).

#### **BRUSCHETTA**

Goat cheese blend, freshly torn basil and ripe tomatoes, focaccia crisps, Mediterranean olives, Served with field greens in balsamic vinaigrette.

### Package A

**\$16.00 Per Person (10 Person Minimum) Includes a choice of iced tea or assorted soda.**

#### **CHICKEN CASER SALAD**

Grilled herb-marinated chicken breast, fresh chopped romaine, shredded Romano cheese with our house made Caesar dressing and warm polenta croutons.

#### **VEGGIE BURGER**

Our homemade Veggie Burger topped with melted Cheddar and ranch style Greens. Served with Chips & Salsa

#### **CHICKEN FINGER PLATTER**

Served with honey mustard, French fries and Green Beans.

#### **BRENTWOOD CHICKEN SANDWICH**

Chicken breast marinated with fresh, chopped rosemary then grilled and basted with wine garlic butter. Topped with smoked bacon, gouda cheese and Dijon-spiked mayo on our toasted whole wheat bun fresh from the oven.

#### **FARMHOUSE CLUB**

Honey baked ham, mesquite smoked turkey breast, thick sliced bacon, basil pesto aioli and buttery gouda layered between whole grain bread.

#### **DOWN HOME POT ROAST**

Slow cooked, with mashed potatoes, home-style vegetables and a rich red wine mushroom sauce.

**\*Add coffee and dessert for \$5.00 per person**

### Package B

**\$22.00 Per Person (10 Person Minimum)**

**Includes a choice of Salad , an entrée and choice of iced tea or assorted sodas.**

#### **Salad (Each guest eats the same starter)**

Pick One: House Salad or Caesar Salad.

#### **Entrée's (Choice of one of the following)**

##### **\*PRIME TOP SIRLOIN**

A tender aged Prime Sirloin grilled and basted with red wine butter and served with Yukon Gold Mashed Potatoes and seasonal vegetables.

##### **ROSEMARY CHICKEN**

Boneless chicken breast marinated and grilled with fresh rosemary. Served on our Yukon Gold Mashed Potatoes with seasonal vegetables.

##### **GRILLED SHRIMP**

8 shrimp, slow marinated in tomatillo and fresh squeezed lime juice, with Pico Rice, Vegetable of the Day and sweet chipotle Slaw.

##### **CHICKEN FETTUCCINE ALFREDO**

A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and blend of fontina, provolone and grated parmesan cheese.

**Add Coffee and Dessert for \$5.00 Per Person**

### Package C

**\$26.00 Per Person (10 Person Minimum)**

**Includes a choice of Caesar or House Salad, an entrée and choice of tea or sodas.**

#### **Salad (Each guest eats the same starter)**

Pick One: House Salad or Caesar Salad

#### **Entrée's (Choice of one of the following)**

##### **\*CABERNET SIRLOIN**

Red wine, fresh onions, garlic and mushrooms reduced to velvety sauce ladled onto Prim Top Sirloin. Served with homemade Mashed Potatoes and fresh seasonal vegetables.

##### **\*PRIME TOP SIRLOIN AND JUMBO SHRIMP**

USDA Prime Sirloin char grilled with your choice of four grilled or four crisp-fried jumbo shrimp. Served with Mashed Potatoes and seasonal vegetables

##### **CHICKEN PARMEASAN**

Chicken breast rolled in Italian bread crumbs and cooked in a marinara sauce with a touch of alfredo, served over pasta. Topped with melted fontina, provolone and grated parmesan cheese.

##### **ROSEMARY CHICKEN**

Boneless chicken breast marinated and grilled with fresh rosemary. Served on our homemade mashed potatoes with seasonal vegetables.

##### **\*GRILLED SALMON**

Simply prepared sprinkled with a salt and pepper blend and grilled. Served with Yukon Gold mashed potatoes and seasonal vegetables.

**\*Add coffee and dessert for \$5.00 per person**

### Bulk Appetizers

#### **\*Mini Burgers/BBQ Pull Pork Sliders**

25 pcs = \$75 50 pcs = \$150 100 pcs = \$300

#### **Chicken Wings**

Traditional or Thai Chile style with a spicy sweet glaze of Serrano chilies, honey, ginger, and soy sauce.

25 pcs = \$20 50 pcs = \$40 100 pcs = \$70

#### **Chicken Fingers**

hand breaded and fried golden.

25 pcs = \$45. 50 pcs = \$90 100 pcs = \$175

#### **Spicy Thai Shrimp**

Jumbo shrimp marinated in a spicy BBQ sauce.

25 pcs = \$50 50 pcs = \$100 100 pcs = \$200

#### **Shrooms**

Jumbo stuffed mushroom caps with a Garlic-herb cream cheese.

25 pcs = \$33 50 pcs = \$66 100 pcs = \$132

#### **Jumbo Stuffed Potato Skins**

Topped with cheddar cheese, bacon and scallions.

25 pcs = \$40 50 pcs = \$80 100 pcs = \$145

#### **Spinach Dip with chips**

small = \$25.00 large \$50.00

#### **Vegetable Platter**

small \$35..00 large \$60.00

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Contents may contain raw or undercooked ingredients.**

**We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods please let your server know.**