



**415 S. BARSTOW STREET
EAU CLAIRE, WI 54701
(715) 835-6621
JON SEYBOLD & GUY LOGAN – OWNERS
EMAIL: HOULIGANSPUB@GMAIL.COM**

Banquet Guidelines

Houligans Steak & Seafood Pub has a variety of options to suit your needs. Whether working with a budget or specific dietary restriction, we are here to provide you with an event personalized to your requests. The following information about group sizes is a recommendation but can be modified to meet your specific needs.

Groups of up to 20 people have the option of pre-selecting a menu or ordering off of the current dinner menu with no pre-count of food selections required.

Groups of 20 to 30 people are asked to limit their menu offerings. We will gladly print a menu with one to three choices for your gathering with no required pre-count of the menu selections. **These will be picked off our current dining menu.

Groups of 30 or more are asked to choose up to two to three of the following menu selections with a pre-count of each item provided to Houligans Steak & Seafood Pub at least 72 hours prior to the event. Buffet options are also available for groups of 30 to 50. These menu items can be selected from this menu below.

Dessert options are available through Houligans Steak & Seafood Pub. Desserts purchased from outside of Houligans Steak & Seafood Pub must come from a state inspected bakery.



Houligans Steak & Seafood Pub

415 South Barstow Street
Eau Claire, WI 54701 715-835-6621

Appetizer Menu

Priced by the 25 piece order

| | |
|--|---------|
| Deviled Eggs | \$25.00 |
| Assorted Crostinis and Canapes Mini bread crisps topped with an assortment of homemade toppings/spreads. | \$35.00 |
| Bacon Wrapped Steak Bites Choice steak bites wrapped in hickory smoked bacon and drizzled with a flavorful glaze. | \$40.00 |
| Bacon Wrapped Rumaki Crisp waterchestnuts wrapped in hickory smoked bacon and tossed in a flavorful glaze. | \$27.50 |
| Blue Crab Stuffed Mushroom Caps Large mushroom caps stuffed with real Blue Crab meat stuffing. | \$60.00 |
| Chicken Stuffed Mushroom Caps Large mushroom caps stuffed with a cream cheese and chicken mixture and baked until golden brown. | \$35.00 |
| Buffalo Wings A Houligans favorite. Lightly breaded and tossed in a spicy red hot sauce. Served with celery and Gorgonzola cheese dressing. Plain or Honey Mustard wings available. | \$30.00 |
| Bruschetta Thick Italian bread layered with Montrachet Gost cheese, diced roma tomatoes, garlic, and topped with shredded parmesan cheese. | \$40.00 |
| Candied Garlic Meatballs Spicy meatballs simmered in our own Candied Garlic sauce. | \$30.00 |
| Fried Shrimp Hand-breaded jumbo shrimp fried until golden brown. Served with lemon and cocktail sauce. | \$40.00 |
| Shrimp Cocktail Large Tiger shrimp cooked to perfect and then chilled. Served with our house made cocktail sauce. | \$40.00 |

Party Platters Priced by the 25 person order

| | |
|---|--------------------|
| Wisconsin White Cheddar Cheese Curds Three pounds of White Cheddar Cheese Curds Fried until golden brown. Served with Ranch Dressing upon request. | \$45.00 |
| Sausage Sampler A variety of sausages made at Mike's Star Market especially for Houligans. Served with sautéed peppers, red onion and a mustard cream sauce. | \$30.00 |
| Homemade Potato Chips with Dip | \$25.00 |
| Whole Smoked Salmon (Special Order) | \$Mkt. |
| Fresh Vegetable Display | \$45.00 |
| Cheese Display Assorted cheeses and crackers. Add locally made Summer Sausage to cheese display | \$55.00 \$25.00 |
| Artichoke Dip Artichoke hearts folded in a parmesan garlic sauce. | \$60.00 |

All banquet items will have an 18% gratuity and 5.5% sales tax added.



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Banquet Menu – Plate Service

See banquet guideline sheet for specific menu accompaniments.
All items come with salad, vegetable, starch, and freshly baked bread.

Beef: *all steaks are served medium for banquet*

| | | |
|--|----------------|-----------------|
| USDA Choice Medallions of Beef | Two 3oz | \$19.99 |
| USDA Choice Candied Garlic Medallions (Sweet garlic sauce) | Two 3oz | \$22.99 |
| USDA Choice Tenderloin | 6 oz. \$Mkt ** | |
| Slow Roasted Prime Rib(**except Saturdays) | 8 oz \$22.99** | 12 oz \$29.99** |
| USDA Choice New York Strip | 10 oz \$Mkt** | |
| Candied Garlic New York Strip (Sweet garlic sauce) | 10 oz \$Mkt** | |

Note: Custom sized steaks can be cut if precounts are provided.

Fish & Seafood:

| | | |
|--|---------|---------|
| Shrimp Scampi | 8 piece | \$25.99 |
| Grilled Salmon with lemon dill cream sauce | | \$25.99 |
| Horseradish Crusted Salmon with lemon dill sauce | | \$26.99 |
| Fish Fry | | \$17.99 |

Chicken:

| | | |
|---|--------------|--------------|
| Pan Fried Chicken Panko Breaded with a mushrooms cream sauce | 3 oz \$15.99 | 6 oz \$19.99 |
| Pistachio Crusted Chicken with a honey bourbon sauce | 3 oz \$16.99 | 6 oz \$21.99 |
| Chicken Provencal (Grilled chicken breast topped with tomatoes, olives and cheese) | 3 oz \$15.99 | 6 oz \$19.99 |

Other Entrees:

| | |
|------------------------------------|---------|
| Sausage Penne with alfredo sauce | \$20.99 |
| Vegetable Penne with alfredo sauce | \$17.99 |

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Custom menu selections available upon request.

***A pre-count is required for these entrée items.*



Banquet Dinner Buffets

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Buffet #1 \$17.99

- *Houligans Chicken Supreme – breast of chicken stuffed with a wild rice and cashew stuffing. Served with an herb cream sauce.
- *Baked Alaskan Cod – topped with seasoned breadcrumbs and topped with a black butter sauce.
- *Fresh Vegetable of the Day
- * Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #2 \$18.99

- *Chef Carved Pork Loin
- *Houligans Chicken Supreme
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #3 \$24.99

- *Chicken Provencal – Grilled chicken breast Topped with diced tomatoes, Kalamata olives, cheese then baked.
- *Horseradish Salmon with lemon dill sauce
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #4 \$17.99

- *Grilled Pork Loin with Candied Garlic sauce
- *Fried Canadian Bluegills
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #5

- Sirloin \$19.99 Prime Rib \$24.99
- *Your choice of Chef Carved USDA Choice Sirloin Or Smoked Prime Rib
 - *Pan Fried Chicken
 - *Fresh Vegetable of the Day
 - *Freshly Baked Rolls
 - *Mashed Potatoes
 - *Rice Blend

Buffet #6

- Sirloin \$24.99 Prime Rib \$28.99
- Your choice of Chef Carved Sirloin or Carved Smoked Prime Rib
 - *Fresh Grilled Salmon with Lemon Dill Sauce
 - *Fresh Vegetable of the Day
 - *Freshly Baked Rolls
 - *Mashed Potatoes
 - *Rice Blend

Buffet #7

- Sirloin \$20.99 Prime Rib \$25.99
- Your Choice of Chef Carved Sirloin or Carved Smoked Prime Rib
 - *Pistachio Crusted Chicken with a honey bourbon sauce
 - *Fresh Vegetable of the Day
 - *Freshly Baked Rolls
 - *Mashed Potatoes
 - *Rice Blend

Note:

- *Add a dinner salad to any buffet for \$2.00
- * An 18% gratuity and 5.5% sales tax are added to groups of 8 or more.
- *Buffets can accommodate 30 –60 people.