



PRIVATE EVENT MENUS

HAND PASSED APPETIZERS

(priced per piece, minimum 50 pieces)

TUNA TARTARE \$4

compressed cucumber, pickled mango, avocado mousse

PORK BELLY SLIDER \$4

house kimchi, black garlic aioli

BRANDADE FRITTERS \$3

preserved lemon mayo

SCALLOP CEVICHE \$4

tomato, citrus, cilantro

HEIRLOOM TOMATO SOUP \$3

parsley pesto, goat cheese

CRISPY PORK RILLETE \$3

18-hour sauerkraut, whole grain mustard

CHICKPEA PANISSE \$3

harissa ketchup

VOL AU VENT \$4

roasted vegetables, black olive puree

TRUFFLED DEVILED EGGS \$3

BRUSCHETTA \$3

marinated heirloom tomato, homemade mozzarella, basil

ROSEMARY LAMB BROCHETTE \$6

spicy garlic aioli

SMOKED CHEDDAR GOUGERES \$3

BACON AND CARAMELIZED ONION TART \$4

gruyere cheese

VERRINE OF AVOCADO AND CRAB \$5

beer mustard

VERRINE OF WHIPPED BRIE AND PEAR \$5

ROASTED CHILI CHURRO \$4

peanut and dulce de leche cream, pimenton

MINI DOUGHNUT \$4

seasonal flavors

STATIONS

(priced per person)

CHOUCRUTE \$16

duck confit, house garlic sausage, fresh bacon, red potatoes, 24 hour sauerkraut, caraway pickled apple

DUCK MEATLOAF \$15

sunny duck egg, pommes duchesse, pickled cipollini, ketchup glaze, braised green beans

BERKSHIRE PORK COLLAR \$15

boursin polenta, seasonal vegetables, pork jus

MOROCCAN SPICED VEGETABLE TAGINE \$12

seasonal vegetables, dried fruit, cous cous, spiced feta, toasted pine nuts, herb salad

ARTISAN CHEESE BOARD \$12

fresh fruit mostarda

CHARCUTERIE BOARD \$14

whipped butter, house sourdough, mustard, cornichon

CHEF'S CHOICE OYSTERS \$13

house made oyster crackers, hot sauce, lemon

ROASTED OLIVES \$8

marinated in citrus zest, garlic, rosemary, thyme, balsamic vinegar served warm with pits

HOUSE PICKLES \$6

bread and butter style pickle with farm fresh vegetables, sourdough

ROASTED BLUE CRAB DIP \$10

artichoke relish, house pain d'epi baguette



PRIVATE EVENT MENUS

SAMPLE MENU

**THREE COURSE PLATED OR FAMILY STYLE MENU
\$60/PERSON (ENTREES MUST BE PRE-SELECTED)**

to start

MIXED GREEN SALAD

werp farm greens, mustard vinaigrette

choice of

SLAGEL FAMILY FARMS PORK COLLAR

maple braised, spoon bread, three bean salad,
preserved rhubarb

MOROCCAN SPICED VEGETABLE TAGINE

vegetables, dried fruit, cous cous, spiced feta,
toasted pine nuts, herb salad

PAINTED HILLS HANGER STEAK

smoked hangar steak, white bean puree, ratatouille,
chimichurri, charred meyer lemon

DESSERT

roasted chili churros, dulce de leche, bittersweet
chocolate sorbet, salted peanut dust, pimenton

SAMPLE MENU

**FIVE COURSE CHEF'S TASTING MENU
\$70/PERSON (AVAILABLE IN THE BEER CELLAR ONLY)**

PANZANELLA

griddled romaine, rosemary sourdough,
pickled red onion, cucumber, oil cured olive,
fennel, tomato, parmesan

SEARED MARLIN

yellow tomato conserve, fregola tabbouleh, compressed
cucumber, pickled hon shemiji

PETITE CHOUROUTE

duck confit, house garlic sausage, fresh bacon, confit red
potatoes, sauerkraut, caraway pickled apple

SMOKED HANGAR STEAK

white bean puree, ratatouille,
chimichurri, charred meyer lemon

CHOCOLATE SOURDOUGH PUDDING

strawberry water gelee, strawberry air, gingersnap,
chocolate syrup, fried strawberry,
orange blossom chantilly



DESSERT

(FAMILY STYLE or PLATED)

ROASTED CHILI CHURROS

dulce de leche, bittersweet chocolate sorbet,
salted peanut dust, pimenton

COOKIE DOUGH

fernet chocolate chips, egg custard ice cream,
mint, chocolate cremeux, cookie powder

SEASONAL FRUIT PLATE

FRIED STOUT

molasses bavarois, coffee jelly, toffee

PLEASE EMAIL EVENTS@THALIAHALLCHICAGO.COM FOR DATES, ROOM RENTAL RATES AND FOOD + BEVERAGE MINIMUMS