

# PRIVATE EVENT MENUS



## HAND PASSED APPETIZERS

(priced per piece, minimum 50 pieces)

### TUNA CRUDO \$4

Caesar dressing, cured egg yolk,  
romaine, fried capers

### ROASTED CHICKEN SLIDER \$4

black truffle & foie gras aioli, pickled shallot

### RILLETTE CROQUETTE \$3

talleggio cheese, spicy garlic aioli

### SCALLOP CEVICHE \$4

mojo verde, radish, red onion, mango

### POTATO & CLAM SOUP \$4

Spanish chorizo, marinated mussel

### VEGAN PAVÉ \$3

sourdough crouton, tarragon mustard

### CHICKPEA PANISSE \$3

harissa ketchup

### TRUFFLED DEVILED EGGS \$3

### FIG & BRIE BRUSCHETTA \$3

fig & port wine jam, brie cheese, crostini

### ROSEMARY LAMB BROCHETTE \$6

spicy garlic aioli

### TARTE FLAMBÉ \$4

caramelized onions, bacon, gruyère

### MINI DOUGHNUT \$4

seasonal flavors

## STATIONS

(priced per person)

### CHOUCRUTE \$16

duck confit, boudin blanc, fresh bacon,  
red potatoes, 24-hour sauerkraut,  
caraway pickled apple

### ZARZUELA \$16

mussels, clams, cod, saffron bomba  
rice, heirloom cherry tomatoes

### GARLIC STUFFED CHICKEN \$15

warm potato & kale salad, bell  
pepper piperade

### NY STRIP STEAK \$18

celery root "risotto", celery root puree,  
roasted carrots, Rossini jus

### SUCKLING PIG \$18

boursin polenta, seasonal vegetables

### PAN SEARED BROCCOLI STEAK \$12

vegan cassoulet, demi glace, herb persillade

### ARTISAN CHEESE BOARD \$12

fresh fruit mostarda

### CHARCUTERIE BOARD \$14

whipped butter, house sourdough,  
mustard, cornichon

### CHEF'S CHOICE OYSTERS \$13

hot sauce, lemon

### HOUSE PICKLES \$6

bread and butter style pickle with farm fresh  
vegetables, sourdough

### TROUT RILLETTE \$10

house pickles, baguette



# THALIA HALL

PUBLIC HALL | EST. 1892 | PILSEN, USA



## SAMPLE MENU

THREE COURSE PLATED \$70/PERSON (ENTREES MUST BE PRE-SELECTED FOR PARTIES OF 30 OR MORE) OR FAMILY STYLE MENU \$60/PERSON

to start

### MIXED GREEN SALAD

Werp farm greens, mustard vinaigrette

choice of

### PAN SEARED BROCCOLI STEAK

vegan cassoulet, demi glace, herb persillade

### GARLIC STUFFED CHICKEN

warm potato & kale salad, bell pepper piperade

### NY STRIP STEAK

celery root "risotto", celery root puree, roasted carrots, Rossini jus

to finish

### SEASONAL DESSERT

## SAMPLE MENU

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

### MIXED GREEN SALAD

Werp farm greens, mustard vinaigrette

### VEGAN PAVÉ

shaved seasonal vegetables, mojo verde

### OLIVE OIL POACHED KING ORA SALMON

citrus braised yellow beets, baby bok choy, basil-cilantro persillade, tomato water pho

### NY STRIP STEAK

celery root "risotto", celery root puree, roasted carrots, Rossini jus

### SEASONAL DESSERT



## ASSORTED SEASONAL DESSERTS

ask our events department what's on the menu this month!