

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)

CHOUCROUTE \$16

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

SALMON SHAKSHUKA \$16

tomatillos, black olives, artichoke
hearts, baby new potatoes, feta

ROASTED 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

ROASTED 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!