

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 \$16

roasted eggplant bulgur, compressed
cucumber, pickled radish, watercress, salsa verde

ROASTED CHICKEN \$15

broccolini, shaved fennel,
citrus, chicken jus, walnuts

NY STRIP STEAK \$18

olive oil smashed potatoes,
roasted carrots, black truffle jus

SUCKLING PIG \$18

boursin polenta, seasonal vegetables

VEGETABLE TAGINE \$12

seasonal vegetables, tomato,
couscous, harissa spice, cilantro

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, shaved carrots, pistachio, preserved lemon vinaigrette, ricotta salata

choice of

VEGETABLE TAGINE

seasonal vegetables, tomato, couscous, harissa spice, cilantro

ROASTED CHICKEN

broccolini, shaved fennel, citrus, chicken jus, walnuts

NY STRIP STEAK

olive oil smashed potatoes, roasted carrots, black truffle jus

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, shaved carrots, pistachio, preserved lemon vinaigrette, ricotta salata

VEGAN PAVÉ

shaved seasonal vegetables, mojo verde

SALMON

roasted eggplant bulgur, compressed cucumber, pickled radish, watercress, salsa verde

NY STRIP STEAK

olive oil smashed potatoes, roasted carrots, black truffle jus

SEASONAL DESSERT



ASSORTED SEASONAL DESSERTS

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