



Bar Thalia Catering Menu

Bar Thalia is delighted to cater private and semi-private events in the Bar space as well as in our three rental spaces. Minimum spends may apply. For more information, please contact Elisabeth Miller at 212-864-1414 x241 or e-mail us at elisabeth.miller@symphonyspace.org

Beverage Options –All liquor packages include non-alcoholic drinks, but exclude shots and martinis

- **Full Open Bar** – {\$50/person} Full selection of premium liquors, all of our premium beer & wines
- **Premium Beer and Wine Reception**- {\$35/person} All of our beer and wines featured on our list will be available
- **Basic Two Package** – {\$30/person} Choose two of our basic packages (wine, beer, or well liquor)
- **Basic One Package** – {\$25/person} Choose one of our basic wine, basic beer or basic well liquor package.
 - Wine: Esteban Martin Garnacha & Frontera Chardonnay
 - Bottled Beer
 - Well: Includes our house vodka, gin, rum, tequila, whiskey, & select liqueurs
- The price for non-alcoholic beverages provided for any reception in which no alcohol package is selected will be billed \$2 per item consumed. In preparing the initial invoice, we will bill non-alcoholic beverages as 1 beverage per person expected, this total will be amended upon completion of the event.

Hors d'oeuvres

Select three canapés -\$24 per person

Each additional selection: \$7 per person

- Greek Spanakopitas
- Tomato Basil Bruschetta
- Smoked Salmon on Crostini with horseradish cream
- Empanadas (Chicken, Beef OR Vegetable)
- Paella Bites
- Savory Artichoke Cheesecakes
- Truffled Mac & Cheese Bites
- Beef Short Rib & Bacon Skewers (\$2 per person supplement)
- Mushroom/Parmesan Tartlets

- **Crab Cakes on cucumber rounds with caper remoulade**
- **Scallops Wrapped in Bacon**
- **Dates Wrapped in Bacon**
- **Franks in a Blanket** (\$1 per person supplement)

Platters

Each platter serves 15-20 people

- **Wrap Platter (\$130)** Selection of our most popular wraps
- **Antipasto Platter (\$160)** Marinated olives, salami, grilled artichoke hearts, provolone and pepperoni
- **Cheese Platter (\$140)** Selection of artisan cheeses & accompaniments
- **Chicken Wings (\$120)** - BBQ, Buffalo, or Chipotle Glaze (limit of 1 per event)
- **Fruit Platter (\$100)**
- **Hummus Dip & Baba Ghanoush with pita bread (\$90)**
- **Crudités with dip (\$90)**
- **Creamy Artichoke Dip with crudités and crackers (\$90)**
- **Brie en Croûte with raspberry (\$90)**
- **Dessert Platter (\$100)** -- An assortment of the below desserts:
 - Selected shortbreads
 - Chocolate mousse cups
 - Cookies/Pound cake
 - Truffles

*All parties will have 20% gratuity added.

*No outside food or beverages are allowed without prior consent by Bar Thalia management. Any bottles not provided by Bar Thalia are subject to a corkage fee and gratuity.

* Changes to the menu or number of guests within one week before the event would result in a \$100 late change fee.

*All prices above are based on a 2 hour party. Any additional time is prorated.

* Bar Thalia does not provide hosts to manage guest lists. If you wish for Bar Thalia to do this, it is available for an additional fee.