



# MESSHALL EVENTS

Price List for 25+ people

## DINNER OPTIONS

### TOP SHELF

three course prix fixe--  
includes appetizer/salad item **\$65pp**  
from regular menu, main  
course, and dessert

### MIDDLE SHELF

three course prix fixe --  
includes soup or small salad, **\$50pp**  
choice of 5 selected entree  
items, and choice from 2  
dessert options

### WELL MENU

three course prix fixe --  
includes soup or small salad,  
any sando or burger served  
with fries or sweet potato  
fries, and 1 dessert option **\$40pp**

### THE BALLER MENU

personalized chef's tasting  
menu. 3, 4 or 5 courses. chef  
inspired. market price. **MP**

## BRUNCH OPTIONS

### TOP SHELF BRUNCH

Choice of two table shared  
items, a choice from 5 entrees **\$50pp**  
(only one entree from  
griddle), and a choice of two  
dessert options

### MIDDLE SHELF BRUNCH

Table shared Seasonal Fruits  
and Biscuits, choice from 5  
entrees, choice of two dessert  
options **\$40pp**

### WELL BRUNCH

Table shared Seasonal Fruits  
and Biscuits, choice from 5  
entrees **\$25pp**

## BAR OPTIONS

### THE STANDARD

open bar that includes any  
drinks on our craft cocktail  
menu, well pours, and beer  
and wine lists. Additional  
option of having a custom  
drink made and named for  
your special event! **\$30pp/hr**

### THE TWO DRINK MINIMUM

add two drinks for each  
guest to your event package,  
includes any drinks on our  
craft cocktail menu, well  
pours, and beer and wine  
lists. Additional option of  
having a custom drink made  
and named for your special  
event! **\$30pp**

PRICES & AVAILABILITY SUBJECT TO CHANGE.

20% GRATUITY AND APPLICABLE TAXES NOT INCLUDED IN PRICING.

Contact [gabriel@messhallla.com](mailto:gabriel@messhallla.com) for private event pricing or custom tasting menus.  
Parties over 45 guests will need to meet private space buyout minimum prices.



# MESSHALL EVENTS

Tray-Passed Appetizers. Priced per piece.

## \$1 OPTIONS

GAZPACHO SHOOTER  
TAPENADE AND MARINATED TOMATO  
FLATBREAD  
MUSHROOM BRIE CROSTINI  
HUMMUS CROSTINI  
FIG AND BLUE CHEESE TOAST  
ROASTED BELL PEPPER AND GOAT CHEESE  
FOCACCI  
GRILLED CHEESE POINTS  
TEA SANDWICH (EGG, CUCUMBER, WATERCRESS)

## \$2 OPTIONS

DEVILED EGGS  
WATERMELON AND HALLOUMI SKEWER  
FRIED MAC AND CHEESE  
AVOCADO TOAST  
PULLED PORK SLIDER  
TEA SANDWICH (CHICKEN SALAD, TUNA SALAD)  
MINI SANTA FE QUINOA TOSTADA  
BABY KALE PINWHEEL

## \$3 OPTIONS

OYSTERS  
CLAMS CASINO OR ROCKEFELLER  
CHICKEN SKEWER  
ANDOUILLE SKEWER  
ANTIPASTO SKEWER  
SALMON POKE  
TEA SANDWICH (SMOKED SALMON, SHRIMP SALAD)  
PORK BELLY TACOS

## \$4 OPTIONS

STEAK SKEWER  
SHRIMP SKEWER  
SHRIMP COCKTAIL SHOOTER  
MESS SLIDER  
TURKEY SLIDER  
VEGGIE BEAST SLIDER  
STEAK TACOS  
SPICY TUNA TOSTADA  
MINI CRAB CAKE

## \$5 OPTIONS

KOBE TACOS  
PROSCIUTTO WRAPPED MELON  
LOBSTER CROQUETTES  
CAVIAR BLINIS  
SCALLOP SKEWER  
SERRANO HAM PINTXO  
TORO TARTAR BITE  
UNI TOAST

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