

RHEIN HAUS EVENT MENU

SEATTLE | SPRING/SUMMER 2022

EVENT MANAGER:

Molly Pluger | molly@therheinhaus.com (206) 304-2646 (please leave message)

BRING THE PARTY TO YOUR HOME OR OFFICE WITH RHEIN HAUS CATERING!

Our full party menu is also available to-go for office gatherings, family get-togethers, and social soirées. We'll set you up with platters of pretzels, sausages, schnitzels and even beer-to-go! To place an order contact Molly at molly@therheinhaus.com or (206) 304-2645. Orders require 7 days' notice, a 10% service charge, 3% administrative fee, and credit card to confirm the order. Delivery is not currently available.

ORDERING GUIDELINES:

- 7 days notice required for all platter orders.
- All in haus catering orders must be planned through our event manager.
- Please use website request forms for all reservation inquiries. Visit rheinhausseattle.com/events.

· — SHAREABLES — ·

sampler of all the wursts we offer / sauerkraut / mashed potatoes
WURSTS PLATTER GF\$145
choice of three kinds of sausages / mashed potatoes / sauerkraut fresh horseradish / PICK THREE: polish kielbasa, bratwurst, cheddar habanero, frankfurter, bierwurst
VEGGIEWURST PLATTER V*\$105
field roast frankfurters / mashed potatoes / sauerkraut *OMIT MASHED POTATOES FOR A VEGAN DISH
vegetarian german pasta salad v
SEASONAL ROASTED VEGGIE PLATTER GF V*
ROASTED CHICKEN PLATTER GF sunrise farms chicken / herb glaze / dill marinated radish / mashed potatoes
sample farms emekent there glaze than marmated radistry mastrea potatoes
PORK SCHNITZEL PLATTER
PORK SCHNITZEL PLATTER \$125 pork cutlet / pretzel breading / lemon, caper, parsley, and shallot butter

WURST GLOSSARY: Our sausages are made in haus, from scratch, daily. Not a menu, but a reference for your pleasure.

BRATWURST: Fresh beef and pork sausage seasoned with white and black pepper, mace, ginger and nutmeg in natural casings

POLISH KIELBASA: Fully cooked smoked pork sausage seasoned with black pepper, garlic, and marjoram in natural casings

BIERWURST: Pork & bacon sausage seasoned with fresh garlic, Rhein Haus lager, nutmeg, and black pepper

CHEDDAR HABANERO: Lightly smoked beef & pork sausage seasoned with habanero powder, black pepper, ginger, nutmeg, and cheddar cheese in a natural pork casing.

FRANKFURTER: Finely chopped pork and beef smoked sausage seasoned with garlic, onion, celery seed, and mustard seed in a natural pork casing.

· — SNACKS — ·

each order serves 10 people

PRETZEL BITES** v\$	60
spicy honey mustard and obatzda	
bavarian cheese spread (60 bites)	

OKTOBERFEST SAMPLER GF*......\$60 house made summer sausage / mixed vegetable pickles / rye crutes and boursin cheese

***OMIT CROUTES FOR GF DISH**

BRISKET SLIDERS**......\$65 alderwood smoked beef brisket / BBQ sauce / coleslaw / sesame bun (qty. 10)

· — SALADS — ·

each order serves 10 people (preparation may vary slightly based on sesasonality)

crumble (contains nuts)

FIELD LETTUCES VEGAN\$65

tomato / radish / cucumber / whole

grain mustard vinaigrette

GERMAN POTATO SALAD\$75

celery / red onion / bacon / parsley / mustard vinaigrette (cannot be made vegetarian)

· — DESSERT — ·

BERLINERS v.....\$50

haus made German fried dough with raspberry and caramel pastry cream (platter of 30)

HAUS BAKED GERMAN'S CHOCOLATE CUPCAKES v....\$55/DOZ

dark chocolate cake / ganache / coconut / pecan / maraschino cherries (contains nuts)

