

## All Rattlesnake Holiday Dinner Packages Include...

- ◆ House Made Bread Service
- ◆ Two-Hour Service of Premium, Sommelier-Selected Wines and Local/Domestic Bottled Beers
- ◆ Unlimited Soft Drinks, Fresh Brewed Iced Teas, Rattlesnake Blend Coffees and Organic Teas

## Enhance your Event

Pricing is Per Person\*

- ◆ Grilled Certified Angus Beef © 6 oz Filet entrée option, add \$12 per person
- ◆ Full Bar including Standard Liquors, add \$12
- ◆ Additional Bar Hours, \$5 Beer & Wine; \$6 Full Bar
- ◆ Artisan Cheese Course or Station, add \$5
- ◆ Upgrade your Wine Selections, Market Price
- ◆ Hosted Valet Parking, \$5 per car

## Early Booking Incentive

Book your event with a deposit by Nov 17th and receive a complimentary **Sparkling Wine Reception** with our Sommelier's premium selection! (*maximum 30 minutes of service*)

*Holiday Packages are Not Available on New Year's Eve, Sunday's or Monday's.*



## Holiday Luncheon Package

**\$34, per person**

### Salad Choices

Rattlesnake Organic Field Green Salad  
Apple Straws / Manchego Cheese / Candied Walnuts / Poppy Seed Dressing

Spinach & Radicchio Salad  
Pomegranate Arils / Blue Cheese / Spiced Lardons / Pomegranate Vinaigrette

### Entrée Choices

Maple Bourbon Glazed Salmon  
Creamy Sweet Potato Grits / Crushed Spiced Pecans

Roasted & Spiced Chicken Breast  
Saffron Pumpkin Risotto / Roasted Butternut Squash / Parmesan Essence / Toasted Pepitas

Boneless Braised Beef Short Ribs  
Braised in Red Wine / Sweet Garlic & Parmesan Cauliflower Smash / Crispy Vidalia

### Dessert Choices

House Made Pumpkin Cheese Cake  
Cider Caramel Drizzle

White Chocolate Crème Brûlée  
Burnt Turbinado Crust, Fresh Raspberries

## All Holiday Luncheon Packages Include...

- ◆ Three-Course Lunch with Bread Service
- ◆ Unlimited Soft Drinks, Iced Tea, and Coffee, Tea, and Water

## Enhance your Event

- ◆ Two-Hour Service of Premium Sommelier Selected Wines and Domestic, Major-Label Bottled Beers, \$13

Valid for Parties of 12 or more; expires January 11, 2019  
All Food & Beverage is subject change and to 6% sales tax & 22% gratuity.

# RATTLE SNAKE

LOCALLY GROWN SINCE 1988

## Holiday Event Packages 2018



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## Three-Course Dinner Package

\$62, per person

### Salad Choices

Rattlesnake Organic Field Green Salad  
Apple Straws / Manchego Cheese / Candied  
Walnuts / Poppy Seed Dressing

Spinach & Radicchio Salad  
Pomegranate Arils / Blue Cheese / Spiced Lardons /  
Pomegranate Vinaigrette

### Entrée Choices

Maple Bourbon Glazed Salmon  
Creamy Sweet Potato Grits / Crushed Spiced Pecans

Roasted Spiced Chicken Breast  
Saffron Pumpkin Risotto / Roasted Butternut  
Squash / Parmesan Essence / Toasted Pepitas

Boneless Braised Beef Short Ribs  
Braised in Red Wine / Sweet Garlic &  
Parmesan Cauliflower Smash / Crispy Vidalia

### Dessert Choices

House Made Pumpkin Cheese Cake  
Cider Caramel Drizzle

White Chocolate Crème Brûlée  
Burnt Turbinado Crust, Fresh Raspberries

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## Four-Course Dinner Package

\$72, per person

### Passed Hors d'Oeuvres

*one piece each per person*

Asiago Stuffed & Bacon Wrapped Dates  
Vegetable Spring Roll / Miso-Soy Drizzle  
Mini Maryland Crab Cakes / Many Mustard Aioli  
Caramelized Pear, Arugula & Goat Cheese Flatbread

OR

### Starter Choices

Vanilla Bean Scented Parsnip Soup  
Herbs / Crispy Parsnip  
Butternut Squash Ravioli  
Frangelico Cream / Crushed Hazelnut / Sage

### Salad Choices

Rattlesnake Organic Field Green Salad  
Apple Straws / Manchego Cheese / Candied  
Walnuts / Poppy Seed Dressing

Spinach & Radicchio Salad  
Pomegranate Arils / Blue Cheese / Spiced Lardons /  
Pomegranate Vinaigrette

### Entrée Choices

Maple Bourbon Glazed Salmon  
Creamy Sweet Potato Grits / Crushed Spiced Pecans

Roasted Spiced Chicken Breast  
Saffron Pumpkin Risotto / Roasted Butternut  
Squash / Parmesan Essence / Toasted Pepitas

Boneless Braised Beef Short Ribs  
Braised in Red Wine / Sweet Garlic &  
Parmesan Cauliflower Smash / Crispy Vidalia

### Dessert Choices

House Made Pumpkin Cheese Cake  
Cider Caramel Drizzle

White Chocolate Crème Brûlée  
Burnt Turbinado Crust, Fresh Raspberries

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## Strolling Hors d'Oeuvres Party

\$60, per person, 2 Hours of service

+\$10 for additional Hour

25 Guest Minimum

### Passed Hors d'Oeuvres

*two pieces each per person*

Gruyere & Parmesan Beignets  
Asiago Stuffed & Bacon Wrapped Dates  
Vegetable Spring Roll / Miso-Soy Drizzle  
Mini Maryland Crab Cakes / Many Mustard Aioli  
Kalamata Lamb Loin / Rosemary Kettle Chip  
Caramelized Pear, Arugula & Goat Cheese Flatbread

### Rattlesnake-Style Meats

Barbacoa Pulled Pork / Pickled Radish /  
Black Beans / Chimichurri / Charred Tortillas  
BBQ Spiced & Grilled Salmon / Mango-Pepper Salsa  
Roasted Chicken Breasts / Cinnamon-Sage Butter  
House made Black Pepper & Garlic Rolls

### Snake Bite Sides

Sautéed Brussels / Orange Zest / Walnuts  
Caramelized Onions, Red Skins & Sweets  
Four-Cheese Mac & Cheese / Sweet BBQ  
Better Made Crust

### Simple Sweets Display

White Chocolate Ravioli / Pumpkin Spice Mini  
Cheesecake Bites / Dark Chocolate Brownie  
Bites / Assorted Mousse-Filled Milk Chocolate  
Cups / Coffee & Condiment Display or Service

### Strolling Party Bar

Two-Hour Service of Sommelier-Selected  
Michigan-made and other Premium Wines,  
Local Bottled Beers, Soft Drinks and Ice Tea

Valid for Parties of 25 or more; expires January 11, 2019.  
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