

HOUSE

Catering

GATHER AROUND OUR TABLE

248.586.1000

manager@rh.house

2630 Crooks Road / Rochester Hills, MI 48309

rh.house | @rochesterhillshouse

Made to share.

HALF PAN / FEEDS UP TO 10

FULL PAN / FEEDS UP TO 20

Starters

BRUSSELS SPROUTS

Pine nuts, applewood-smoked bacon, Parmesan and lemon-honey glaze.

Half $70 / Full $140

TRUFFLE FRIES

Truffle oil, parsley and Parmesan. Served with garlic aioli.

Half $65 / Full $130

BURRATA & HEIRLOOM TOMATOES

Creamy burrata, baby heirloom tomatoes, grilled ciabatta crostini, white balsamic, basil EVOO, and cracked pepper

Half $110 / Full $210

Pastas

LUPINO

Broccolini, onions, mushrooms, sun-dried tomatoes and artichoke hearts in pesto over bucatini.

Half $90 / Full $180

TORTELLINI A LA VODKA

Tossed in a creamy tomato vodka sauce.

Half $90 / Full $180

CHICKEN FETTUCCINE ALFREDO

Chicken breast, garlic, Parmesan and cream, with broccolini over fettuccine.

Half $95 / Full $190

SPICY RIGATONI

Rigatoni in a bold, spicy tomato sauce, finished with Parmesan and extra-virgin olive oil.

Half $90 / Full $180

Salads

THE RH SALAD

Sliced apple, feta, dried cherries, candied pecans, red onion and mandarin oranges. Honey balsamic dressing.

Half $80 / Full $160

CAESAR SALAD

Baby gem romaine, house-made Caesar dressing, Parmesan, crushed croutons.

Half $55 / Full $110

MAURICE SALAD

Turkey, ham, Swiss, gherkin, boiled egg and green olives. Hudson's Maurice dressing.

Half $90 / Full $180

KALE SALAD

Quinoa, red onion, crumbled goat cheese and tomato. Honey balsamic dressing.

Half $80 / Full $160

HOUSE SALAD

Shaved red onion, tomatoes and cucumber. Honey balsamic dressing.

Half $40 / Full $80

Sweet finish

Inquire about our variety of house-made desserts and dessert trays.

CUSTOM MENUS AVAILABLE

LET'S PLAN YOUR GATHERING

248.586.1000

24-48 hours advance notice recommended. Delivery available; fees apply.
Disposable serving ware available upon request; fees apply. All entrees include homemade bread.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.

For every gathering.

HALF PAN / FEEDS UP TO 10 **FULL PAN / FEEDS UP TO 20**

RH Specialties

CHICKEN MARSALA

Classic Marsala sauce and wild mushrooms. Served with mashed potatoes.

Half $95 / Full $190

CHICKEN PICCATA

Lemon-caper sauce over angel hair pasta.

Half $95 / Full $190

CHICKEN PARMIGIANO

Crispy breaded chicken breast, house marinara, mozzarella and Parmesan. Served with angel hair pasta.

Half $100 / Full $190

CHICKEN AVOCADO WRAP

Avocado, baby spinach, Gruyere, tomato and garlic aioli in a flour tortilla.

Half $95 / Full $190

TURKEY CLUB

House-roasted turkey, applewood-smoked bacon, Swiss, lettuce, tomato and garlic aioli on toasted ciabatta.

Half $95 / Full $190

TOASTED ITALIAN

Genoa salami, mortadella, shaved lettuce, tomato, Swiss, pepperoncini and herb vinaigrette on toasted ciabatta.

Half $95 / Full $190

Steak & Seafood

LAMB CHOPS

12 or 24 herb-marinated grilled lamb chops with Calabrian gremolata and toasted pistachios.

Half $140 / Full $270

FILET

12 or 24 three-ounce medallions. Served with zip sauce.

Half $170 / Full $330

STEAK BITES

Served with zip sauce.

Half $110 / Full $220

SCOTTISH TERIYAKI SALMON

12 or 24 teriyaki-glazed salmon fillets with sesame seeds and chives. Served with sushi rice.

Half $140 / Full $270

Sides

GARLIC MASHED POTATOES

Half $45 / Full $90

RH MAC AND CHEESE

Cavatappi and house cheese sauce with Gruyere.

Half $60 / Full $120

RISOTTO

Arborio rice, cream, garlic, white wine, parmesan cheese

Half $65 / Full $130

VEGETABLE MEDLEY

Half $40 / Full $80

Burger Bar

$16 / PERSON

Build your own burger with American and white cheddar cheeses, lettuce, tomato, onions, pickles and special sauce. All toppings and condiments served on the side.