

**Rachel's**  
WATERSIDE  
GRILL



**In House  
Catering  
Suggestions**

*281 Woodcleft Ave. Freeport, NY 516-546-0050*

**We at Rachel's wish to fulfill your every culinary desire. We are here to serve you and provide you with an extraordinary pallet pleasing array of delectable menu choices, many of which can be custom formatted to meet your specific needs or desires.**

**As always, special requests are welcomed and custom items eagerly accommodated. It is truly our pleasure to serve you.**

**Thank You**

**Rich Venticinque**

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**Plan A - \$24.95 per person 20 guest min.**

**Includes the following:**

Soda, Coffee, Tea, Fruit Juice  
Field Green Salad or Caesar Salad  
Fresh Baked Bread Basket  
Dessert

**Choose 4**

**Roasted Codfish**

Prepared simply with fresh oregonata crust and finished with lemon, herbs and chardonnay

**Sautéed Shrimp and Penne**

Carolina shrimp, sautéed with garlic, white wine, tomato, white beans, and arugula. Tossed with Penne.

**Penne Pasta Ala Vodka**

Sautéed with garlic and shallots deglazed with vodka and finished with a plum tomato sauce and cream.

**Sautéed Chicken**

Boneless chicken cutlets with prosciutto, plum tomato, and Portobello mushrooms sauced with chardonnay demi glaze served over sautéed spinach .

**Southwestern Skirt Steak**

Wood-grilled Ancho chili Cilantro-marinated steak served with roasted potatoes .

**Paella**

Traditional Spanish dish with clams, mussels, shrimp, chicken, and sausage, cooked in a Saffron rice with tomatoes, scallions, and peas.

**North Atlantic Salmon**

Farm raised in Canada. Pan-seared and topped with a sea vegetable crust served over stir-fried Bok Choy with a Sake Ginger glaze and a Wasabi crème fraiche.

**Grilled Chicken Marco Polo**

Wood-grilled chicken breast topped with roasted eggplant, fresh spinach, prosciutto, and Mozzarella cheese served with Madeira wine sauce.

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**Plan B - \$30.95 p.p. 20 guest min.**

**Includes the following:**

Soda, Coffee, Tea, Fruit Juice  
Choice of Field Green Salad, Caesar Salad,  
Lobster bisque, or Rachel's Seafood chowder.  
Fresh Baked Bread Basket

**Choose 4**

**Stuffed Shrimp**

With blue crab and shallots, served over scallion rice pilaf with lobster peppercorn cream.

**Seafood Risotto**

Lobster, Little Neck clams, Shrimp, and Scallops sautéed in garlic and white wine, tossed with Arborio rice and fresh Arugula.

**Pan Seared North Atlantic Salmon**

Topped with asparagus and blue crab and sauced with a lemon Dijon glaze

**Roasted New York Shell Steak**

Slow roasted herb pepper shell steak sauced with a merlot thyme veal jus

**Chicken Wellington**

Roasted breast of chicken wrapped in French pastry with mushroom duxelle and sauced with an herbed roasted chicken demi

**Chili Seared Ahi Tuna**

Served with an oriental noodle and pickled seaweed salad, sauced with (3) sauces

**Stuffed Chicken**

Stuffed with prosciutto, spinach and sun dried tomato pesto, served with green beans and toasted pine nuts sauced with lemon basil vinaigrette

**Long Island Seafood Linguini**

With gulf shrimp, littleneck clams, mussels, and calamari served in a spicy Pomodoro sauce over a bed of fresh linguini

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## Brunch

**\$22.95 p.p. 20 guest min.**

**Includes the following:**

Soda, Coffee, Tea, Fruit Juice

One Bloody Mary, Mimosa or Screwdriver per guest.

.Fresh Baked Bread Basket, Muffins

Fresh Fruit

Dessert

**Choose 4**

**Country Ham and Swiss Crepes**

House made crepes rolled with country ham and Swiss served on a bed of home fries and topped with Hollandaise sauce

**Stuffed Texas Style French Toast**

Thick Challah bread stuffed with ham, peppers, onions, and cheese.

**Seafood Crepes Florentine**

Sautéed scallops, shrimp, wild mushrooms and spinach, finished with a Sherry Lobster sauce and rolled in tender crepes, topped with Gruyere and Hollandaise sauce.

**Italian Frittata**

A pancake-like omelet baked with Prosciutto, crispy potatoes, spinach and fresh mozzarella.

**Stuffed Long Island Flounder**

With a blue crab and asparagus dressing, sauced with a lobster peppercorn cream and served over a tomato scallion pilaf.

**Eggs Benedict**

Poached eggs served on English muffins with smoked ham, topped with Hollandaise

**Marinated Skirt Steak and Eggs**

Char broiled skirt steak, served with your choice of eggs (scrambled, fried, or poached).

**Sautéed Chicken**


Boneless breast of chicken, sautéed with prosciutto, wild mushroom and plum tomato topped with Italian Fontina cheese and a California Chardonnay demi glace over sautéed spinach.

**Shrimp and Bowtie Pasta Ala Vodka**

Carolina shrimp sautéed with garlic and shallots, de glazed with Vodka, and finished with a plum tomato cream sauce.

**You may also choose any two entrees from plan A**





**Optional:** \$3.00 p.p. additional  
Pasta Appetizer or Appetizer Platter served family style  
Choose 4  
**Crudités, shrimp and vegetable Bruschetta,  
Quesadillas, chicken Satay, fried Calamari, baked clams and fresh Mozzarella and  
tomato**

**Liquor Options**

Beer and Wine

\$6.00 per guest.  
Draft Beer and House Wine

Standard Bar

\$9.00 per guest 3 hours  
Draft Beer, House Wine, and House Liquor( Vodka, Gin, Rum, Scotch, etc.)

Premium Bar

\$16.00 per guest 3 hours  
Complete Open Bar with Wine, Domestic and  
Imported Beer, and Premium Spirits (Absolute, Tanqueray, Bacardi, Dewar's, etc.)

Cash and Carry

**Prices Subject To Change During Peak Season**

