

Catering by Rachel's

*Division of Rachel's Waterside Grill
281 Woodcleft Ave. Freeport, NY 516-546-0050*

Specialties Menu

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



Dining Alfresco

Sample Items

Bowtie Pasta

Tossed with toasted pine nuts, fresh plum tomato, sweet basil and shaved pecorino tossed in extra virgin olive oil

Seared Flank Steak

Served with garlic chive roasted Yukon gold potatoes and topped with a gorgonzola Portobello relish

Sesame Lemongrass Roasted Shrimp Or Salmon

Served over an oriental vegetable and noodle salad, drizzled with a chili tamari glaze

Marinated Chicken

Served with fire grilled vegetables and sauced with a red pepper vinaigrette

Blackened Filet Mignon

Spicy charred beef tenderloin served over garlic roasted asparagus and sauced with a Creole mustard glaze

Orecchiette Pasta

Tossed with broccoli, sun dried tomatoes, ricotta salata, slow roasted garlic and extra virgin olive oil

Cumin Coriander Seared Tuna


Served with a black bean avocado relish and drizzled with a spicy Ancho vinaigrette

Ginger Garlic Roasted Duck Breast

Over soba noodles, served marinated with mirin shitake mushrooms, red peppers and drizzled with a rice wine tangerine glaze

Stuffed Chicken

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





Raising Arizona

Sample Items

House made Tortilla Chips

With a trio of dips: guacamole, black bean and tomato corn salsa

Steak and Chicken Fajitas

With salsa bar and chili sour cream

Anaheim Slow Roasted Spare Ribs

Brushed with a molasses chipotle barbeque sauce

Jalapeño Cheddar Corn Bread

Ancho Grilled Salmon

Served with roasted summer vegetables and cilantro lime butter

Black Beans and Rice

Jalapeño Maple Roasted Corn on the Cob

Southwestern Chicken and Corn Salad

Chili grilled chicken, roasted sweet corn, red peppers and scallions tossed in a roasted tomato vinaigrette

Mustard Chili Roasted Loin of Pork

Roasted loin of pork brushed with a spicy stone ground mustard glaze and served with a sweet potato corn hash

Cornbread Stuffed Breast of Chicken

Breast of chicken stuffed with cornbread scallion dressing and sauced with an apricot chipotle glaze

Chili Pepper Pasta

Tossed with shrimp, corn, plum tomato and green onion, sauced with spicy chili garlic olive oil





Under a Tuscan Sun

Sample Items

Sautéed Chicken

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

Veal Scaloppini

Sautéed with fresh tomatoes, sweet basil and mushrooms in a lemon chardonnay butter

Orecchiette Pasta

Tossed sweet Italian sausage, sun dried tomatoes and broccoli rabe ,with crushed red pepper, sweet garlic, fresh herbs and extra virgin olive oil

Sautéed Green Beans

With toasted pine nuts and shaved parmesan

Roasted Codfish

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

Grilled Vegetable Antipasto

Penne Pasta

Tossed with mini meatballs, escarole, white beans and oven roasted plum tomatoes

Pan Roasted Chicken

With hot cherry peppers, sliced potatoes and roasted red peppers, sauced with a natural pan jus

Tomato and Fennel Salad

Plum tomatoes, fresh shaved fennel and sweet red onions, tossed in red wine vinaigrette

Pan Seared Salmon

Topped with a fresh tomato and basil Confit, served with roasted artichoke potato hash

Roasted Yukon Gold Potatoes

With garlic and chives

Stuffed Loin of Pork

With gorgonzola and spinach served in a garlic basil demi glace





Down On The Bayou

Sample Items

Seafood Gumbo

A fiery brew of shrimp, scallops, blue crab and crawfish served with rice

Pasta Jambalaya

Shrimp, smoked ham, blackened chicken and Andouille sausage, tossed with penne in a spicy tomato cream sauce

Chicken Étouffée

Pan seared breast of chicken smothered in a Louisiana brown gravy, served over pecan scallion rice

Skirt Steak Diablo

Grilled skirt steak topped with roasted jalapeno gravy and sweet potato fries

Cajun Succotash

Sweet corn, okra and red peppers lightly sautéed with sweet cream butter, herbs and spices

Pan Fried Catfish

Cornmeal coated catfish sauced with a crawfish, mushroom, scallion and cream sauce over rice

Crispy Buttermilk Battered Pork Chops

Served over browned cheddar scallion whipped potatoes and sauced with an Andouille molasses gravy

Crawfish Pot Pie

Sweet crawfish, sweet peas, corn, potatoes and carrots tossed in a Louisiana shrimp gravy, topped with French pastry and baked golden brown

Jambe Rice

Andouille sausage, smoked ham, shrimp, tomatoes, scallions and spices





I Think I'm Turning Japanese I Really Think So

Sample Items

Sesame Crusted Chicken

Served over stir fried vegetables in a honey teriyaki sauce

Five Spiced Skirt Steak

Brushed with a hoisin barbecue sauce and served with ginger garlic roasted red potatoes

Crispy Gulf Shrimp

Tossed with asparagus and shitake mushrooms in a spicy black bean glaze

Mandarin Noodle Salad

Fresh noodles tossed with baby Bok Choy, snow peas, carrots and sweet red peppers, served in ginger orange rice wine vinaigrette

Wok Charred Cashew Crusted Pork Tenderloin

Served over wasabi mashed potatoes, sauced with a honey soy glaze

Chili Seared Ahi Tuna


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

Crispy Wonton and Pineapple Salad

Baby greens with golden pineapple, toasted peanuts and crispy wontons, served with a honey sesame vinaigrette

North Atlantic Salmon

Pan seared with a sea vegetable crust, served over Bok Choy with a ginger sake glaze and Wasabi crème fraiche





Pirates of the Caribbean

Sample Items

Sugar Cane Shrimp Satay
Brushed with a spiced rum glaze

Barbequed Jerk Chicken
Spicy Jamaican marinated breast of chicken grilled and served with crispy yucca fries

Coriander Cumin Grilled Mahi Mahi
With a tropical salsa bar

Jicama Slaw
Sweet corn, red peppers, cilantro, fresh lime, red onion and extra virgin olive oil


Mango Barbequed Boneless Pork Chops
Grilled center cut pork chops brushed with a house made mango ginger barbeque sauce

Voodoo Chili Rubbed Skirt Steak
Spicy chili rubbed skirt steak topped with a fire roasted jalapeño relish

Peruvian Purple Potato Salad
Purple potatoes tossed with a fresh herb and lime aioli

Caribbean Rice
Dominican style with tomatoes, sweet onions and pigeon peas

Cuban Mojo Grilled Chicken
Citrus chili marinated chicken, fire roasted and topped with an avocado cashew relish





O' Danny Boy

Sample Items

Black and Tan Pork Chops

Sauced with a honey caramelized onion and amber ale glaze

Traditional Shepard's Pie

With braised Lamb and vegetables in rich natural gravy, topped with a whipped potato gratin

Corned Beef and Cabbage

Served with boiled potatoes and carrots

Irish Lamb Stew

Braised with spring vegetables and baby potatoes in a natural lamb jus

Oven Roasted North Atlantic Salmon

Served with a dill cream fraiche

Roast Leg of Lamb with Mustard and Rosemary

Slow roasted leg of lamb, sliced and served with Dijon rosemary demi glaze

Beef and Guinness


Slow braised Sirloin, sweet carrots, peas and potatoes served in a rich Guinness beef reduction

Irish Pub Salad

Boston Bibb lettuce, Irish cheddar, cucumber, tomato and hard boiled eggs, served with a creamy malt vinaigrette

Dubliner Coddle

Irish bangers married with potatoes and slowly simmered together, topped with crispy bacon





Four Weddings and a Funeral

Sample Items

Cocktail Hour

Hot and Cold Buffet

Tomato Olive and Feta platter

Fresh Fruit and Cheese

Grilled Vegetable and Fresh Mozzarella

Antipasto Platter

Prince Edward Island Mussels, served in a light tomato broth

Eggplant Rollatini, stuffed with spinach and ricotta, served with a pink

Pomodoro sauce

Stir Fried Beef with Broccoli

Wok Charred sirloin medallions with sesame and broccoli florets tossed with ginger sake sauce

Penne Ala Vodka

Dinner

Traditional Hot Buffet

Chicken Wellington

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

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

Sautéed String Beans tossed with toasted pine nuts and shaved parmesan

Garlic parsley roasted baby Yukon Gold potatoes





The Don Ho

Sample Items

Whole Roasted Suckling Pig

Chicken Long Rice

Stir fried chicken breast tossed with scallions and shitake mushrooms in a light ginger soy, served over steamed long grained rice

Macadamia Crusted Mahi Mahi

Topped with a papaya red onion salsa

Teriyaki Steak

Stir fried sirloin tossed with scallions and toasted sesame

Pineapple Shrimp and Pork Kabobs

Deep water shrimp and pork tenderloin fire roasted with pineapple and sweet red peppers

Ono Sweet Potatoes

Roasted whipped sweet potatoes with bananas, topped with a macadamia brown sugar crumble

Hawaiian Slaw


Shredded cabbage, tropical fruit, green onion and sweet carrots tossed in a pineapple ginger vinaigrette

Kalua Pig

Slow roasted pulled pork, lightly tossed in a smokey glaze

Coconut Crusted Chicken

Crispy coconut crusted breast of chicken served with a sweet and sour dipping sauce





Waltzing Lederhosen

Sample Items

Roast Loin Of Pork

A Tyrolean favorite, caraway crusted slow roasted pork served on a bed of braised Sauerkraut topped with a Düsseldorf mustard sauce

Sauerbraten

Beef braised with Red Wine vinegar, brown sugar, and cloves, served with potato dumplings and red cabbage.

Potato Pancakes

Traditional German-style served with applesauce and sour cream

Beef Roulade

Tender Beef Rolled with smoked bacon Dijon julienne carrots and pickles served in with a natural beef reduction

Kaese Spaetzle

Homemade Austrian pasta tossed with caramelized onions and three cheeses

Veal Goulash

Traditional Hungarian-style Goulash braised in a fresh vegetable and tomato demi-glace topped with homemade Spaetzle

Jaeger Schnitzel

Pan-fried Veal cutlet topped with a wild mushroom Hunter-style gravy served over Caraway roasted potatoes with Fall vegetables

German potato salad

With bacon-vinegar dressing and dill

Zwieble Roastbratin

Pan seared New York shell steak topped with French fried onion frits and sauced with a peppercorn demi glace

