

Rachel's
WATERSIDE
GRILL



*In House
Catering
Suggestions*

281 Woodcliff 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

Ivan and Rich

Plan A - \$45 per person 25 guest min.

Includes the following:

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

Choose 4

Roasted Codfish

*Prepared simply with fresh oregana crust and finished with lemon, herbs and chardonnay,
sauteed spinach*

Shrimp and Penne

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

Bow Tie Pasta Ala Vodka

Sautéed with garlic and shallots, finished with a plum tomato sauce and cream

Paella

*Traditional Spanish dish with clams, mussels, shrimp, chicken, and chorizo in Saffron rice with
tomatoes, scallions, and peas.*

North Atlantic Salmon

*Pan-seared and topped with a sea vegetable crust served over stir-fried Bok Choy with ginger sake glaze
wasabi crème fraiche.*

Grilled Chicken Marco Polo

Topped with roasted eggplant, fresh spinach, prosciutto, and Mozzarella in Madeira wine sauce.

Grilled Zucchini Lasagna

*Roasted seasonal vegetables layered with grilled zucchini, balsamic pomodoro mozzarella
(Vegan no Cheese)*

Plan B - \$55 p.p. 25 guest min.

Includes the following:

Soda, Coffee, Tea, Fruit Juice

Choice of Field Green Salad, Caesar Salad, .

Fresh Baked Bread Basket

Choose 4

Stuffed Shrimp

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

Filet Mignon

Slow roasted herb pepper shell steak sauced with a merlot thyme us

Chicken Wellington

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

Shrimp and Bow Tie Pasta Ala Vodka

Sautéed with garlic and shallots, finished with a plum tomato sauce and cream

Chili Seared Ahi Tuna

Oriental noodle and pickled seaweed salad, sauced with ginger sake glaze and wasabi drizzle

Grilled Chicken Bruschetta

Diced red and yellow tomatoes, red onion and fresh basil over arugula salad with blood orange vinaigrette and fig balsamic drizzle

Long Island Seafood Linguini

With gulf shrimp, littleneck clams, mussels topped with crispy calamari in spicy Pomodoro sauce

Cauliflower risotto (V)

Topped with roasted tomatoes, mushrooms, broccoli with fresh herbs and crispy shallots

Brunch

\$38 p.p. 25 guest min.

Includes the following:

Soda, Coffee, Tea, Fruit Juice

Unlimited chef select wine, Bloody Mary, Mimosa or Screwdriver ad \$6 per guest

Fresh Baked Bread Basket, Muffins

Fresh Fruit

Choose 4

Seafood Crepes Florentine

Sautéed scallops, shrimp, mushrooms and spinach, sherry Lobster sauce topped with Gruyere and Hollandaise.

Stuffed Long Island Flounder

With a blue crab dressing, lobster peppercorn cream over a tomato scallion pilaf.

Chicken and Waffles

Crispy southern fried chicken breast, Belgium waffle, buttered bourbon maple syrup (over 21 only) or Vermont maple syrup

Italian Frittata

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

Eggs Benedict

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

Cannoli stuffed French toast

Egg battered challah bread, cannoli cream, chocolate sauce and powdered sugar

Filet Mignon Eggs Benedict

Seared filet tomato and poached eggs on English Muffin topped with bearnaise

Bowtie Pasta Ala Vodka

Sautéed with garlic and shallots, de glazed and finished with a plum tomato cream sauce.

Rachel's Salad

Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette

Cauliflower risotto (V)

Topped with roasted tomatoes, mushrooms, broccoli with fresh herbs and sweet garlic

Optional: \$9.00 p.p. additional

Pasta Appetizer

or

Appetizer Platter served family style

Choose 3

Crudités, shrimp and vegetable Bruschetta,

Quesadillas, chicken Satay, fried Calamari, baked clams and fresh Mozzarella and tomato

Liquor Options

Bars Tab

Beer and Wine

\$20.00 per guest.

Draft Beer and House Wine

Standard Bar

\$25.00 per guest 3 hours

Draft Beer, House Wine, and House Liquor Vodka, Gin, Rum, Scotch, etc.

Premium Bar

\$30.00 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