



FREEPORT YACHT CLUB

CATERING by *Rachel's*

533 Guy Lombardo Ave
Freeport, NY 11520

516.208.8490
www.cateringbyrachels.com

516.208.8490

Afternoon Menu

**Assorted Appetizer Platters

Choose 3 \$5.00 per guest

Crudités- Fresh seasonal vegetables served with creamy herb dipping sauce

Fruit and Cheese- Fresh seasonal fruit and an assortment of cheeses

Fresh Mozzarella and Tomato- Garden tomatoes and fresh mozzarella served over baby field greens, with roasted red and yellow peppers and balsamic reduction

Grilled Vegetable Platter- Eggplant, zucchini, portabella mushrooms, asparagus, red and yellow peppers served on a bed of arugula

Fruit Platter- This season's selections

Tuna Nachos- Fresh avocado and spicy seared tuna tossed with a chipotle ginger aioli served with crispy rice paper "nachos"

Pita Triangles- With choice of marinated eggplant relish, artichoke hummus dip or tomato basil relish

Warm Baked Brie in Phyllo- With your of choice basil pesto, sun dried cranberry and almond or sun dried tomato toppings with assorted crackers

Gourmet Salads

Choose 3

Tossed Garden Salad- Mixed greens, tomato, cucumber, red onion with balsamic vinaigrette

Rachel's Salad- Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette

Spinach- Chopped egg, mushrooms, tomato and red onion with bacon vinaigrette

Mediterranean- Crisp Romaine, Feta, olives, tomato, red onion, cucumber, artichoke hearts, roasted red peppers with red wine vinaigrette

Apple and Brie- Granny smith apples, brie, mixed field greens, toasted almonds with honey Dijonaise

Autumn Hudson Valley - Frizzled sweet potatoes, New York State cheddar, pecans, grilled Granny Smith apples, with honey maple mustard vinaigrette

Gorgonzola- Mixed greens, gorgonzola cheese, toasted pecans, Bosc pears, with balsamic vinaigrette

Southwestern- Mixed greens, tomato corn salsa, avocado, crispy tortillas, with tomato-chipotle vinaigrette

Strawberry and Goat Cheese- Baby Spinach, fresh strawberries, asparagus, goat cheese with balsamic vinaigrette

Pasta Salad- Bowtie pasta, toasted pine nuts, asparagus, plum tomato, sweet basil and shaved parmesan

Orecchiette Pasta Salad- Broccoli, sun dried tomatoes, ricotta salata, sweet roasted garlic, basil, and extra-virgin olive oil

Yukon Gold Potato Salad/Macaroni Salad/ Cole Slaw

**All Salads can be topped with Chicken, Shrimp or Steak additional \$2.00 per guest

Choose 4 of the following entrees

Chicken

Chicken Francaise or Marsala

Chicken Parmesan or Piccatta

Sautéed Chicken- Topped with prosciutto, grilled portabella and Fontina with chardonnay demi-glace over sautéed baby spinach

Sesame Crusted Chicken- Served over stir fried vegetables in a honey-teriyaki sauce

Grilled Chicken Marco Polo- Topped with roasted eggplant, spinach, prosciutto and mozzarella in a Cognac demi-glace

Pan-Seared Chicken- Topped with mushrooms and asparagus, sauced with a lemon roasted garlic olive oil

Chicken Rollatini- Stuffed with spinach and ricotta, served with basil Pomodoro sauce

Seafood

Sautéed Shrimp- Penne with sweet roasted garlic, chardonnay, fresh tomato, white beans and arugula

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

Baked Pacific Snapper- Topped with fresh herbs, lemon, garlic and breadcrumbs

Feta Oreganata Roasted Tilapia- Topped with feta and seasoned bread crumbs, lemon-basil-olive oil drizzle over sautéed spinach

Pasta

House Made Lasagna

Baked Ziti

Penne Ala Vodka

Stuffed Shells or Baked Manicotti

Grilled Chicken and Pasta- Grilled chicken sautéed with garlic, fresh herbs, tomatoes, pine nuts, artichoke hearts, and arugula

Grilled Vegetable Lasagna- White or Red

Sautéed Chicken and Broccoli- In lemon-white wine sauce over bowtie pasta

Chicken and Asparagus- Sautéed chicken with asparagus, mushrooms, and prosciutto in a roasted garlic-thyme sauce over bowtie pasta

Additional Entrees

Sausage and Peppers

Grandmas Homemade Meatballs

Paella- Traditional Spanish dish with Clams, Mussels, Shrimp, Chicken and Chorizo stewed in saffron rice with plum tomatoes and peas

Eggplant Rollatini- Stuffed with shrimp, spinach and ricotta, served with a pink Pomodoro sauce
Loin of Pork- Oven roasted with a brown sugar peppercorn glaze

Side Dishes

Choose 2

Rice Pilaf

Spanish Style Rice

Roasted Red Potatoes

Stir-Fried Vegetables

Sautéed Vegetables

Potato Gratin

Lyonnais Potatoes

Dessert

Price includes 1 of the following desserts

Occasion Cake

Mini Pastries and Gourmet Cookies

Fresh Fruit

Coffee, Tea, Soda Also Included

Additional Dessert Options

****Chocolate Fountain**

Bananas, Strawberries, Pineapples, Marshmallows, Pound Cake, Rice Crispy Treats, Pretzels

****Ice Cream Sundae Bar**

Vanilla and Chocolate Ice Cream, Chocolate Syrup, Caramel, M&M's, Crushed Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries

****Milkshake Bar**

Vanilla and Chocolate Ice Cream, Crushed Oreos, Crushed Chocolate Chip Cookies, Sprinkles, Snickers, M&M's, Reese Pieces

****Smoothie Bar**

****Cotton Candy Machine**

****Make Your Own S'mores**

****Make Your Own Cupcakes**

Chocolate and Vanilla Cupcakes with icing, and various toppings including sprinkles, crushed Oreos, M&Ms, crushed pretzels, Reese's Pieces, etc.

****Candy Table**

****Italian Ices Bar**

**** Demi Tasse Bar**

With espresso, cappuccino, herbal teas and cordial cart with brandies, Cognacs and after dinner liqueurs.
Chocolate cordial cups, Strawberries and fresh whipped cream.

Our Professional Services Also Include

Coat Check

House Linens

****Valet Parking**

**** Additional Charge**