



FREEPORT YACHT CLUB

CATERING by *Rachel's*

533 Guy Lombardo Ave
Freeport, NY 11520

516.208.8490
www.cateringbyrachels.com

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Buffet Menu

Assorted Appetizer Platters

Choose 2

Peking Chicken over Soba Noodles

Roasted chicken tossed in Hoisin sauce served over orange ginger marinated noodle salad

Fresh Mozzarella and Tomato

Grape tomatoes and fresh mozzarella, with roasted red peppers in extra virgin olive oil with balsamic reduction

Tuscan Grilled Vegetable Platter

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

Pita Triangles

With choice of marinated eggplant relish, artichoke humus dip or tomato basil relish

Little Italy Platter

Prosciutto, Genoa salami, Capicola, marinated vegetables, assorted cheeses, olives and grilled Tuscan bread

Premium Fruit & Cheese Board

A selection of imported and domestic cheeses grapes, sliced apples, pears and served with French bread and assorted crackers

Japanese Crudités

Edamame dip with ginger grilled crudité

Gourmet Salads

Choose 2

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 \$1.50 per guest**

Choose 4 of the following entrees

Vegan, gluten free and specialty dishes gladly accommodated

Chicken and Veal

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

Chicken Francaise, Marsala, Parmesan or Picatta

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

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

Veal Scaloppini- Sautéed with fresh tomato, sweet basil, and mushrooms in lemon-chardonnay butter

Seafood

Stuffed Flounder- Baked with Maryland crabmeat topped with lobster-peppercorn cream

Ahi Tuna- Chili rubbed and seared, tangerine-ginger glaze, wasabi-lime and soy-balsamic drizzle, served with a marinated seaweed salad and wasabi with Oriental noodles, served room temperature

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

Oven Roasted Pacific Snapper- Topped with plum tomato and fresh herb concasse, in lemon extra-virgin olive oil

****North Atlantic Salmon-** Pan seared with a sea vegetable crust, served over Bok Choy with a ginger-sake glaze and Wasabi-crème fraiche plus \$2

Pasta

House Made Lasagna or Baked Ziti

Penne Ala Vodka

Stuffed Shells or Baked Manicotti

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

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

Eggplant Rollatini- Stuffed with spinach and ricotta, served with a pink Pomodoro sauce

****Skirt Steak-** With choice of Romanian or Southwestern style marinades served with roasted potatoes plus \$2

Loin of Pork- Oven roasted with a brown sugar peppercorn glaze

****Braised Short Ribs-** Boneless beef short ribs over gorgonzola polenta plus \$2

Side Dishes

Choose (2)

Rice Pilaf

Spanish Style Rice

Roasted Red Potatoes

Stir-Fried Vegetables

Sautéed Vegetables

Potato Gratin

Crispy Sweet Plantains

Dessert

Choose 1

Occasion Cake

Mini Pastries and Gourmet Cookies

Fresh Fruit

Additional Dessert Options

****Chocolate Fountain**

Bananas, Strawberries, Pineapples, Marshmallows, 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.

**** 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 (in season)

House Linens Cream or White

**** Specialty Colors .50 per guest**

****Valet Parking**

**** Additional Charge**

