



516.208.8490

Cocktail Hour Menu

All passed hors d'oeuvres are handmade in Rachel's Kitchen
Choose 10

Hot Hors D'oeuvres

- Spicy Chicken Satay- Brushed with a Thai peanut sauce
- Beef Satay- Tender filet mignon brushed with Ginger soy glaze
- Spanakopita- Spinach and feta cheese with fresh herbs and spices baked in crispy Phyllo
- Apricot Brie en Croute- Premium apricot jam baked with French Brie in a flaky butter pastry
- Coconut Shrimp- Tiger shrimp lightly battered and rolled in a mixture of sweet coconut and panko crumbs
- Scallops Wrapped in Bacon- Fresh local scallops wrapped in apple wood smoked bacon
- Fig and Gorgonzola Flatbread- Imported fig preserve, Italian Gorgonzola and fresh green onion
- Shrimp Wontons- Hand made with fresh shrimp, garlic, green onion and toasted sesame oil
- Mini Ruben- Corned beef, Swiss and Russian dressing
- Mini Crab Cakes- Jumbo lump crab, lightly seasoned and topped with chive aioli and pineapple, apple salsa
- BBQ Short Rib Taco Boat
- Broccoli and Swiss Mini Quiche
- Baked Clams- Chopped littlenecks baked with seasoned breadcrumbs and butter
- Pretzel Dogs- Classic pigs in a blanket wrapped in pretzel dough *not made at Rachel's

Cold Hors D'oeuvres

- Cucumber Crab Salad- Wasabi crab salad served on a cucumber ring
- Asparagus Wrapped Prosciutto- Fire grilled asparagus wrapped in Prosciutto di Parma
- Fresh Mozzarella Balls -Wrapped in roasted red and yellow peppers, balsamic drizzle
- Grilled Vegetable Bruschetta- Herb rubbed vegetables over grilled Napa bread
- Wild Mushroom Crostini- Ragout of mushrooms braised in demi glace with roasted garlic mascarpone cheese over grilled Napa bread
- Filet Mignon- Pepper grilled Filet Mignon over a Gorgonzola French pastry pillow brushed with truffle oil

Seafood Ceviche – Sea scallops, panama shrimp, and mussels marinated in cilantro and lime
Rachel's Famous Tuna Nachos – Ahi Tuna tossed in chipotle ginger aioli topped with crushed rice paper nachos

Cocktail Hour Platters

Choose __

Market Fresh Crudités

Fresh seasonal vegetables served with creamy herb dipping sauce

Fresh Mozzarella and Tomato

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

Tuscan Grilled Vegetable Platter

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

Fruit Platter

This season's selections

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

Greek Antipasto

Lemon herb chicken, feta, calamata olives, marinated cucumber salad, roasted plum tomatoes, grilled pita on a bed of mixed greens with lemon chive dressing

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 crudités

Peking Chicken over Soba Noodles

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