



FREEPORT YACHT CLUB

CATERING by *Rachel's*

533 Guy Lombardo Ave
Freeport, NY 11520

516.208.8490
www.cateringbyrachels.com

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Luncheon Menu

Assorted Appetizer Platters

Choose 2

- 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
- Grilled Vegetable Platter**- Eggplant, zucchini, portabella mushrooms, asparagus, red and yellow peppers served on a bed of arugula
- 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 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 additional \$2.00 per guest

Sandwiches

Choose 5

- Sesame Shrimp Wrap - Crisp sesame coated shrimp, wrapped in a flour tortilla with mixed greens, tomato, Cucumber and red onion, with oriental dressing
- Wrapped Turkey - House roasted turkey breast, lettuce, tomato, fresh mozzarella cheese, and honey mustard
- Grilled Vegetable Wrap - Fresh zucchini squash, eggplant, roasted red peppers, portabella mushrooms and red onion, brushed with a balsamic glaze and grilled, wrapped in a soft flour tortilla with goat cheese
- Grilled Chicken Sandwich - Brushed with a balsamic glaze, served on a fresh baked rustic roll with leaf lettuce, roasted red peppers, and fresh mozzarella
- Roast Beef Sandwich - Roast beef and grilled portabella mushrooms served on peasant bread with a horseradish sauce
- Turkey Club - Turkey, bacon, lettuce and tomato
- Italian Sandwich - Salami, provolone, ham, lettuce, tomato, onion, oil and vinegar
- Tuna Salad Wrap - With lettuce and tomato
- Grilled Chicken Caesar - Wrapped in a flour tortilla
- Ham and Swiss Sandwich - With horseradish sauce on garlic bread
- Barbequed Chicken BLT - Barbequed chicken breast with smoked bacon, lettuce and tomato
- Blackened Chicken Wrap - With cheddar, smoked bacon and honey mustard
- Grilled Chicken and Portabella Mushroom - With melted mozzarella and balsamic glaze on a roll
- Blackened Tuna Wrap - Served rare with shredded lettuce, tomato and Wasabi mayo
- Grilled Shrimp Wrap - With grilled shrimp, roasted vegetables and fresh mozzarella drizzled with balsamic vinaigrette, served in a flour tortilla
- Mediterranean Chicken or Shrimp Wrap - With feta, tomato, shredded Romaine and red onion
- Gorgonzola Roast Beef Sandwich - Roast beef topped with sautéed spinach, gorgonzola, and balsamic vinaigrette served on toasted Tuscan bread
- Chicken and Avocado Wrap - Marinated grilled chicken served in a grilled tortilla with avocado, cheddar, tomato-corn salsa and spicy honey mustard
- Turkey and Brie - House roasted turkey and French brie, served on a toasted roll with baby greens, tomato and honey mustard

Choose 2 of the following entrees

Chicken

Chicken Francaise or Marsala

Chicken Parmesan or Piccata

- 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 (Add \$2)

Baked Pacific Snapper- Topped with fresh herbs, lemon, garlic and breadcrumbs
Feta Oregonata 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 in a roasted garlic-thyme sauce

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

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's 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 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