



FREEPORT YACHT CLUB

CATERING by *Rachel's*

533 Guy Lombardo Ave
Freeport, NY 11520

516.208.8490
www.cateringbyrachels.com

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Sit Down Menu

Appetizers

(Choice of 1)

Mozzarella Salad

Fresh Mozzarella, oven roasted red and yellow tomatoes and prosciutto di Parma

Rigatoni Carbonara

With Pancetta, peas and Parmesan cream

Fillete d'pomodoro

Penne with chunky tomato sauce with sweet basil and extra virgin olive oil

Tuscan Pasta

Penne with white beans, tomato, and fresh arugula

Salads

(Choice of 1)

Classic Caesar Salad

Crisp Romaine lettuce and house made Caesar dressing

Tossed Salad

Mixed greens, cucumber, tomato, red onions

Mediterranean Salad

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

Pear and Fig Salad

Dried figs, Bartlett pears, NY state goat cheese, and baby field greens with a maple balsamic vinaigrette

Gorgonzola Salad

Dried cherries, toasted almonds, Italian Gorgonzola, baby field green and raspberry vinaigrette

Strawberry and Goat Cheese

Baby Spinach, fresh strawberries, asparagus, goat cheese with balsamic vinaigrette

Entrees

(Choice of 3)

Roasted NY Shell Steak

With portabella Gorgonzola relish, cabernet sauvignon reduction, roasted red potatoes and fresh herb roasted baby vegetables

Sautéed Shrimp

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

Sautéed Chicken

With prosciutto, plum tomato, Fontina, and portabella mushroom with chardonnay demi-glace over sautéed baby spinach

Stuffed Long Island Flounder

Blue crab dressing with lobster peppercorn cream, a saffron risotto cake and fresh herb roasted baby vegetables

Seafood Paella

Clams, mussels, shrimp, chicken and chorizo cooked in saffron rice with tomatoes, scallions and peas

North Atlantic Salmon (Add \$2)

Pan-seared and topped with a sea vegetable crust, drizzled with a ginger sake glaze and wasabi crème fraiche with baby Bok Choy and a potato spring roll

Ahi Tuna

Chili rubbed and seared, tangerine ginger glaze, wasabi lime and soy balsamic drizzle, served with a marinated seaweed salad and wasabi with a sesame orange noodle salad

Chicken Wellington

Wrapped in French pastry with mushroom duxelle, herb roasted chicken demi-glace and fresh herb roasted baby vegetables

Feta Oreganata Roasted Pacific Snapper

Topped with feta and seasoned bread crumbs, lemon basil olive oil drizzle over sautéed spinach

Vegetable Lasagna

Fresh roasted vegetables and creamy goat cheese layered between Portabella lasagna sheets with a balsamic-Pomodoro sauce

Pork Tenderloin

Black pepper sweet bourbon glazed, with Honey Jack roasted pecan apple relish, sweet potatoes and herb roasted baby vegetables

Vegan Options Available

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 Pieces, etc.

****Candy Table**

****Italian Ices Bar**

****Demi Tasse Bar**

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

Our Professional Services Also Include

Coat Check

House Linens

Directions and Place Cards

****Valet Parking**

**** Additional Charge**