

Rachel's
WATERSIDE
GRILL



**Every party is a one of a kind party.
There's no such thing as a standard party when you work with us. When
it comes to food, our ideas are limitless. Of course, you can choose dishes
from any of our menus or sit down with our chef and talk about dishes
that suit your tastes and those of your guests.**

**We know the sky is not always the limit,
so let's sit down and talk about creative ways to arrive at a budget you
feel comfortable with and still end up with a great party !!**

**We are looking forward to
being partners in your next
successful party!!**

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Hors d'oeuvres

60 Pieces...75.00 (Choose 4)
(8-10 Guests)

Cold Hors d'oeuvres

Fresh Mozzarella Balls wrapped with roasted red peppers and marinated in balsamic vinaigrette

Stuffed Plum Tomatoes with shrimp or crabmeat

Smoked Salmon Pinwheels rolled with chive cream cheese

Asparagus Wrapped Prosciutto

Grilled Vegetable Bruschetta

Peppercorn Seared Beef on peasant bread with horseradish aioli

Wasabi Crab Salad served in a cucumber cup

Blue Cheese and Caramelized-Onion Squares

Dilled Salmon Tartare on whole grain bread

Tuna and Avocado Tartare on sesame wonton crisps

Wild mushroom Crostini

Shrimp Escabeche on artichoke fritters

Hot Hors d'oeuvres

BBQ Beef or Chicken Satay

Mini Crab Cakes

Shrimp Puffs

Mini Quiches

Mozzarella Stuffed Artichoke Hearts

Cocktail Franks Wrapped in Pastry

Crab Stuffed Mushrooms

Spring Rolls

Baked Little Neck Clams

Quesadillas

Honey Chipotle Chicken Wings

Scallops Wrapped in Bacon

Moroccan Chicken Phyllo Rolls





Assorted Appetizer Platters

Crudité

Fresh seasonal vegetables served with creamy herb dipping sauce...20.00

Fruit and Cheese

Fresh seasonal fruit and an assortment of cheeses...60.00

Fresh Mozzarella and Tomato

Garden tomatoes and fresh mozzarella served over baby field greens, with roasted red and yellow peppers and balsamic reduction...40.00

Grilled Vegetable Platter

Eggplant, zucchini, portabella mushrooms, asparagus, red and yellow peppers served on a bed of arugula...30.00

Shrimp Cocktail By the Dozen...24.00 per Doz.

Fruit Platter

This seasons selections...45.00

Tuna Nachos


Fresh avocado and spicy seared tuna tossed with a chipotle ginger aioli served with crispy rice paper "nachos" ...65.00

Pita Triangles

With choice of marinated eggplant relish, artichoke humus dip or tomato basil relish...40.00

Warm Baked Brie in Phyllo

With your of choice basil pesto, sun dried cranberry and almond or sun dried tomato toppings with assorted crackers...45.00





Traditional Catered Favorites

8-10 Guests 1/2 Pan 18-20 Guests Full Pan

Sausage and Peppers...40.00/70.00

House Made Lasagna...40.00/70.00

Baked Ziti...40.00/70.00

Penne Ala Vodka...40.00/75.00
With Grilled Chicken...50.00/85.00
With Gulf Shrimp...60.00/105.00

Stuffed Shells or Baked Manicotti...35.00/65.00

Veal Francaise or Marsala...65.00/110.00

Chicken Francaise or Marsala...50.00/85.00

Chicken Parmesan or Piccata...50.00/85.00

**Shrimp Scampi, Oreganata, Fra Diablo or
Francaise over a tomato and baby pea pilaf...40pc 100.00/30pc 190.00**

Grandmas Homemade Meatballs...35.00/60.00

Eggplant Parmesan...40.00/70.00



Pasta

Cajun Seafood Pasta With shrimp, scallops and clams in a spicy vegetable tomato sauce...65.00/110.00

Grilled Chicken and Pasta Grilled chicken sautéed with garlic, fresh herbs, tomatoes, pine nuts, artichoke hearts and arugula...50.00/85.00

Grilled Vegetable Lasagna White or Red...35.00/65.00

Sautéed Chicken and Broccoli In lemon white wine sauce over bow tie pasta...45.00/80.00

Shrimp Pomodoro Gulf shrimp sautéed with a fresh plum tomato sauce, fresh mozzarella and sweet basil...60.00/110.00

Linguine and Clam Sauce Choice of red or white sauce...50.00/85.00

Chicken and Asparagus Sautéed chicken with asparagus, mushrooms and prosciutto in a roasted garlic thyme sauce over bowtie pasta...50.00/85.00

Chicken and Veal

Sautéed Chicken Topped with smoked ham, grilled portabella and brie in a Madeira wine demi glace...55.00/95.00

Sesame Crusted Chicken Served over stir fried vegetables in a honey teriyaki sauce...50.00/85.00


Grilled Chicken Marco Polo Topped with roasted eggplant, spinach, prosciutto and mozzarella in a Cognac demi glace...55.00/95.00

Pan Seared Chicken Topped with mushrooms and asparagus, sauced with a lemon-roasted garlic olive oil...55.00/95.00

Chicken Rollatini Stuffed with spinach and ricotta, served with basil Pomodoro sauce...55.00/95.00

Veal Scaloppini Sautéed with fresh tomato, sweet basil and mushrooms in a lemon chardonnay butter...55.00/110.00

Veal Rollatini Stuffed with spinach, mozzarella and ricotta, topped with a pink Pomodoro sauce...65.00/110.00



Seafood

Grilled Fish

Salmon, Swordfish, Tuna, Halibut or Escolar.

Prepared with your selection of marinades and sauces...market price

North Atlantic Salmon Pan seared with a sea vegetable crust, served over Bok Choy with a ginger sake glaze and Wasabi crème fraiche...75.00/135.00

Stuffed Flounder Baked with Maryland crabmeat topped with lobster peppercorn cream...80.00/140.00

Cod Strudel Wrapped in crispy phyllo with plum tomatoes and feta, served over sautéed spinach with tomato vinaigrette and black olive tapenade...75.00/135.00

Baked New England Codfish Topped with fresh herbs, lemon garlic and bread-crumbs...70.00/125.00

Long Island Bouillabaisse Clams, Shrimp, Mussels, Calamari and Scallops braised in a tomato lobster saffron broth with red potatoes and vegetables...75.00/135.00

Additional Entrees

Paella Traditional Spanish dish with Clams, Mussels, Shrimp, Chicken and Chorizo stewed in saffron rice with plum tomatoes and peas...75.00/135.00

Eggplant Rollatini Stuffed with shrimp, spinach and ricotta, served with a pink Pomodoro sauce...45.00/80.00

Skirt Steak With choice of Romanian or Southwestern style marinades served with roasted red potatoes...75.00/135.00

Loin of Pork Oven roasted with a brown sugar peppercorn glaze...50.00/85.00

Side Dishes...20.00/40.00

Rice pilaf, Spanish style rice, roasted red potatoes, stir-fried vegetables, sautéed vegetables, potato Gratin, Lyonnaise potatoes

Bread and Butter....75 per person

Carving Stations: ask for details

Desserts: ask for details

Assorted Sandwich Platters

\$8.50 per person

(Choose 5) (low carb wraps also available)

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

Steak Sandwich - NY steak marinated and grilled portabella mushrooms served on peasant bread with a horseradish sauce

Marinated Seafood Wrap - Shrimp, scallops, calamari and arugula, marinated in fresh herb vinaigrette and wrapped in a flour tortilla

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 Hero - 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

Garlic Grilled Steak Sandwich - Roasted flank steak topped with sautéed spinach, gorgonzola, and balsamic vinaigrette served on toasted Tuscan bread

Barbequed Shrimp Sandwich - Maple mustard grilled shrimp served on a toasted rustic roll with shredded lettuce and grilled tomato, with a barbeque aioli

Chicken and Avocado Wrap - Marinated grilled chicken served in a grilled tortilla with avocado, cheddar, tomato corn salsa and spicy honey mustard

Shrimp Salad Wrap - House made shrimp salad tossed with Dijon chive aioli served in a grilled tortilla with lettuce and beefsteak tomato

Turkey and Brie - House roasted turkey and French brie, served on a toasted roll with baby greens, tomato and honey mustard



Gourmet Salads

(8-10 small 15-20 large)

Spinach Fresh spinach, chopped egg, mushrooms, tomato and red onion served with bacon vinaigrette...20.00/30.00
With Chicken...25.00/35.00
With shrimp...30.00/45.00

Grilled Chicken

Wood grilled chicken over mixed greens with dried cherries and almonds, sprinkled with gorgonzola cheese and tossed with raspberry vinaigrette...25.00/35.00

Chicken and Brie

Wood grilled chicken and French brie served over mixed field greens with Granny Smith apples and toasted almonds, tossed with a honey Dijonaise...25.00/35.00

Grilled Shrimp

Gulf shrimp, frizzled sweet potatoes, Vermont cheddar and grilled Granny Smith apples, tossed with honey maple mustard vinaigrette...30.00/40.00

Chicken Gorgonzola

Grilled chicken, gorgonzola cheese, toasted pecans and Bosc pears, tossed in balsamic vinaigrette...25.00/35.00

Salmon Salad Atlantic


Salmon grilled with fresh herbs, over mixed greens with artichoke hearts, black olives, tomatoes and red onion, tossed with honey mustard dressing...30.00/45.00

Pasta Salad

Bowtie pasta with toasted pine nuts, asparagus and plum tomato, tossed with sweet basil and shaved parmesan...20.00/30.00

Tomato, Olive and Feta Salad

Plum tomatoes, marinated olives, red onion and feta cheese, tossed in a basil vinaigrette...20.00/30.00





Company Picnics and Barbeques

**Many styles to choose from traditional to
something a little different**

A Small Preview

**Your choice of our fresh house-made barbeque sauces...Honey Maple Mustard Barbeque, Georgia
Peach Barbeque, Molasses Pecan Barbeque, and Smokin Louisiana Barbeque.**

Barbequed St Louis Ribs

Grilled Rib Eye Steak

Barbequed Boneless Pork Chops

Barbequed Jerked Chicken

Barbequed Pulled Pork

Barbequed Andouille Sausages

Barbequed Beef Brisket

Steamed Mussels in Garlic Butter

Littleneck clams on the ½ shell

Grilled Swordfish, Tuna, Mahi Mahi, Salmon Chilean Sea Bass with a tropical salsa bar

Southern Fish Fry

Beer Battered Shrimp

Red Stripe beer braised corn on the Cob

Call For Details!!!





Assorted Breakfast, Kiddush and Brunch Parties Available

Small Preview

**Assorted Muffins and Bagels
With butter, cream cheese and jam**

**Platters of Assorted Quiches
Quiche Lorraine, Asparagus and Brie
Smoked Ham, Mushroom and Tomato**

Tropical fruit Salad

**Green Eggs and Ham
Scrambled Eggs served on toasted English muffin
with Serrano ham, queso fresco and salsa Verde**

Smoked Salmon platter

**Stuffed French toast
Served with a wild blueberry sauce**

Maple Sausage and Applewood Smoked Bacon

Assorted Salads

