

# Rachel's ROADHOUSE

We are proud to offer our guests a classic style of dining in a comfortable setting with attention to every detail. Our dedicated private dining coordinator will work with you to ensure your event will be something to remember.

Whether it's lunch or dinner, business or pleasure, we provide a variety of delicious options sure to please your guests.

Our private dining room can accommodate events from cocktail parties to sit-down dinners and business presentations.

The following dining options and packages are designed to assist you in choosing a menu that best suits your event. Let our knowledgeable staff provide you with great food and personalized service.

*Thank you for choosing Rachel's Roadhouse  
to host your event!*





## Lunch

### FAIRYTALE EXPRESS PACKAGE

#### Entrées

*Please choose one entrée to be served to all guests*

**Chicken Salad Croissant**

*House made chopped chicken salad folded with cranberries, celery, lettuce and tomato on a buttery croissant*

**Tri-Club Sandwich**

*Roasted turkey and ham, honey cured bacon, provolone, lettuce and tomato on toasted sourdough*

**Portobello Mushroom Burger**

*Portobello, roasted red pepper, provolone cheese, served on onion roll*

**Ham and Swiss Croissant**

*Honey cured ham and Swiss, lettuce, tomato, honey mustard, served on a buttery croissant*

**Turkey Wrap**

*Roasted turkey, swiss, lettuce, tomato and honey mustard sauce*

**Open Faced Meatloaf**

*Homemade meatloaf served atop Texas toast and draped in rich brown gravy*

**Balsamic Shrimp Salad**

*Mixed greens, red onion, cucumber, tomato and croutons topped with fire grilled shrimp. Served with balsamic bleu cheese dressing*

#### Choice of One Side

*Homemade Chips, Coleslaw, Garden Rice or Chefs Vegetable (Pasta and salad entrées do not include side dish)*

Add Chef's Soup of the Day \$1.50

#### Beverages

Coffee, Tea and Lemonade included

*Complimentary Refills*

Add chocolate walnut brownie \$2.50

Dessert Tray \$5.50

#### \$9 per guest

Price does not include tax and gratuity.

*Prices subject to change*





## Lunch

### STORY BOOK PACKAGE

#### Entrées

*choose up to three entrées*

**Turkey BLT Croissant**

*Roasted turkey, provolone, crisp bacon, lettuce, tomato, croissant*

**Downtown Deli**

*Roast beef, horseradish sauce, swiss, lettuce, tomato, marbled rye*

**Chicken Parmesan**

*Breaded chicken, provolone cheese, house marinara over pasta*

**Grilled Chicken Spinach Salad**

*Fresh spinach, egg, mozzarella, provolone, tomato and sliced mushrooms topped with grilled chicken breast. Served with hot bacon dressing*

**Chicken Marsala**

*Pan-seared chicken medallions, marsala mushroom demi-glace*

**Meatloaf Stack**

*House made meatloaf a top mashed potatoes draped in gravy topped with crispy onion straws*

**Shrimp Scampi over Pasta**

*Tiger shrimp and pasta tossed in lemon garlic cream sauce*

**English Style Cod**

*Cod fillet topped with cracker crumbs and broiled with butter and white wine. Drizzled with lemon butter sauce*

#### Soup

All entrées served with Chef's Soup of the Day

#### Choice of One Side

Homemade Chips, Coleslaw, Garden Rice or Chefs Vegetable  
*(Pasta and salad entrées do not include side dish)*

#### Beverages

Coffee, Tea and Lemonade included

*Complimentary Refills*

Add chocolate walnut brownie \$2.50

Dessert Tray \$5.50

#### \$12 per guest

Price does not include tax and gratuity

*Prices subject to change*





## Lunch

### CINDERELLA PACKAGE

*"Great for Weddings and Baby Showers"*

#### Entrées

*choose three entrées*

**Crab Cake Salad**

*House crab cake served a top field greens with fresh fruit, red onion, chopped walnuts and champagne vinaigrette*

**Filet Croissant**

*Twin filet medallions char broiled, topped with provolone, served on a garlic toasted croissant*

**Strawberry Balsamic Salmon**

*Fresh Atlantic salmon topped with strawberry salsa and balsamic drizzle*

**Sundried Tomato Chicken**

*Pan-seared chicken medallion draped in sundried tomato garlic cream sauce*

**Grilled Chicken and Berry Salad**

*Mixed greens, grilled chicken and fresh berries, served with bleu cheese balsamic vinaigrette*

**Lobster Mac & Cheese**

*Tiger shrimp tossed in pasta and rich creamy cheese sauce*

#### Choice of One Side

Homemade Chips, Coleslaw, Garden Rice or Chefs Vegetable  
*(Pasta and salad entrées do not include side dish)*

Add Chef's Soup of the Day \$1.50

#### Beverages

Coffee, Tea and Lemonade included  
*Complimentary Refills*

Add chocolate walnut brownie \$2.50

Dessert Tray \$5.50

#### \$15 per guest

Price does not include tax and gratuity

*Prices subject to change*





## Dinner

### HORSE & BUGGY PACKAGE

#### Entrées

*choose three entrées*

**Pot Roast**

*Tender braised beef round smothered in rich brown sauce*

**Chicken Parmesan**

*Hand breaded chicken breast draped in marinara, over pasta topped with mozzarella*

**Garden Pasta**

*Sliced zucchini, yellow squash, portobello mushrooms and roasted red peppers sautéed with garlic butter and tossed with rotini pasta*

**Sundried Tomato Chicken**

*Pan-seared chicken medallion draped in sundried tomato garlic cream sauce*

**English Style Cod**

*Cod fillets topped with cracker crumbs and broiled with butter and white wine. Drizzled with lemon butter sauce*

**Shrimp Scampi**

*Tiger shrimp sautéed in butter and garlic. Served over pasta*

**Fire Bleu Filet Skewer**

*Cubes of grilled beef tenderloin drizzled with fire bleu sauce*

#### Salad

All entrées served with Tossed Salad and house ranch and Italian dressings

Substitute Spinach and Berry Salad \$1.00

#### Sides

All entrées served with Roasted Potatoes and Chef's Vegetable  
*(Pasta entrées do not include side dish)*

#### Beverages

Coffee, Tea and Lemonade included

*Complimentary Refills*

Add chocolate walnut brownie \$2.50

Dessert Tray \$5.50

#### \$15 per guest

Price does not include tax and gratuity.

*Prices subject to change*





## Dinner

### STAGE COACH PACKAGE

#### Entrées

*choose three entrées*

\_\_\_ 6 oz. Top Sirloin

*Naturally aged and premium cut*

\_\_\_ Sliced Hanger Steak with Mushrooms

*Flank steak seared and served with mushroom sauce*

\_\_\_ Hunter's Chicken

*Pan-seared chicken medallion draped in burgundy mushroom sauce*

\_\_\_ Chicken à la Vodka Pasta

*Sautéed chicken tossed with house made vodka sauce*

\_\_\_ Garden Shrimp Pasta

*Sliced zucchini, yellow squash, red peppers, and tiger shrimp sautéed with garlic butter and tossed with rotini pasta*

\_\_\_ Strawberry Balsamic Salmon

*Fresh Atlantic salmon topped with strawberry salsa and balsamic drizzle*

\_\_\_ Napa Chicken

*Grilled chicken topped with spinach, tomato, fresh mozzarella, balsamic reduction*

#### STEAK ACCOMPANIMENTS

\_\_\_ Mushrooms 2.00

\_\_\_ Bleu Cheese Crusting 2.00

\_\_\_ Shrimp Scampi 6.00

\_\_\_ Bourbon Onion Sauce 2.00

\_\_\_ Oscar Style 7.00

\_\_\_ Crab Cake 9.00

#### Salad

All entrées served with Tossed Salad and house ranch and Italian dressings

\_\_\_ Substitute Spinach and Berry Salad \$1.00

#### Sides

All entrées served with Roasted Potatoes and Chef's Vegetable (Pasta entrées do not include side dish)

\_\_\_ Add Chef's Soup of the Day \$1.50

#### Beverages

Coffee, Tea and Lemonade included

*Complimentary Refills*

\_\_\_ Add chocolate walnut brownie \$2.50

\_\_\_ Dessert Tray \$5.50

#### \$18 per guest

Price does not include tax and gratuity.

*Prices subject to change*





## Dinner

### QUEEN'S CARRIAGE PACKAGE

#### Entrées

*choose three entrées*

\_\_\_ 6 oz. Filet Mignon

*Chicago Center-Cut*

\_\_\_ 8 oz. Top Sirloin

*Naturally aged and premium cut*

\_\_\_ 12 oz. Pork Porterhouse

*Charbroiled Pork Porterhouse finished with sweet apple bourbon sauce*

\_\_\_ Chicken and Shrimp Scampi

*Twin grilled chicken breasts and sautéed tiger shrimp draped in rich garlic cream sauce*

\_\_\_ Sirloin and Crab Cake

*6 oz. sirloin paired with our signature crab cake*

\_\_\_ Salmon Oscar

*Fresh Atlantic salmon topped with lump crab meat, asparagus, finished with hollandaise sauce*

\_\_\_ Crab & Shrimp Alfredo

*Lump crab meat and tiger shrimp tossed in creamy alfredo with linguine*

\_\_\_ Chef's Twin Crab Cakes

*Two of our signature lump crab cakes drizzled with light beurre blanc*

#### STEAK ACCOMPANIMENTS

\_\_\_ Mushrooms 2.00

\_\_\_ Bleu Cheese Crusting 2.00

\_\_\_ Shrimp Scampi 6.00

\_\_\_ Bourbon Onion Sauce 2.00

\_\_\_ Oscar Style 7.00

\_\_\_ Crab Cake 9.00

#### Salad

Served with Tossed Salad

#### Sides

All entrées served with Roasted Potatoes and Chef's Vegetable  
*(Pasta entrées do not include side dish)*

#### Beverages

Coffee, Tea and Lemonade included

*Complimentary Refills*

\_\_\_ Add chocolate walnut brownie \$2.50

\_\_\_ Dessert Tray \$5.50

#### \$23 per guest

Price does not include tax and gratuity

*Prices subject to change*





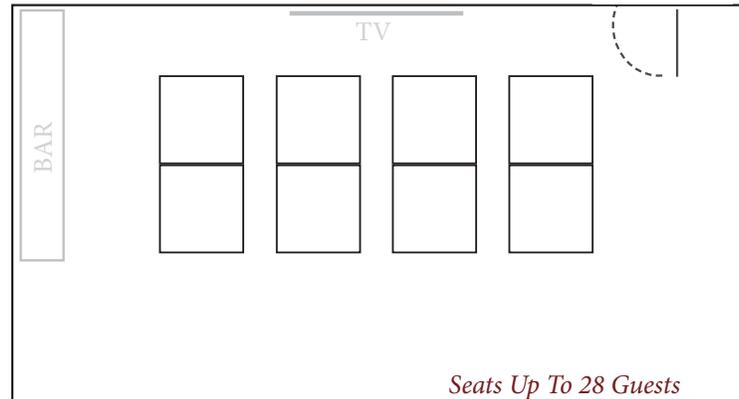
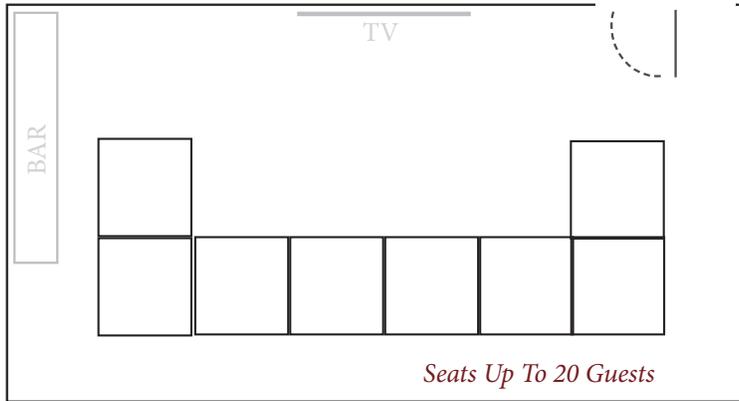
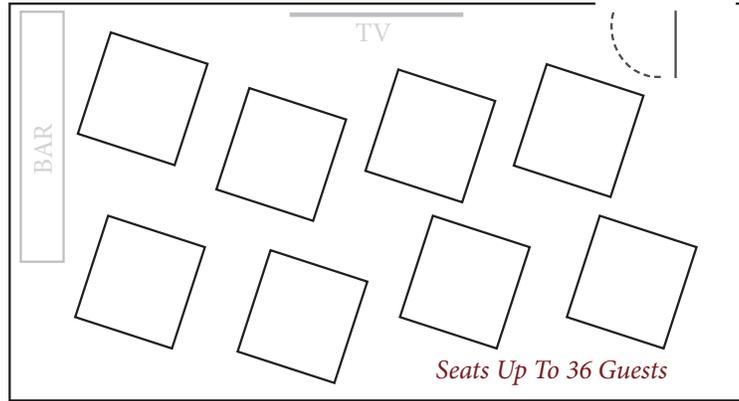
## à la carte offerings

- **Cheese Tray**  
serves 15  
*Smoked gouda, aged provolone, sharp cheddar, pepper jack and crackers \$45*
  
- **Fresh Fruit Tray**  
serves 15  
*Sliced seasonal fresh fruit with berries and raspberry cream cheese dip \$35*
  
- **Vegetable Tray**  
serves 15  
*Assorted fresh cut vegetables with French onion dip \$30*
  
- **Shrimp Cocktail**  
50 pieces  
*Steamed black tiger shrimp served on ice with homemade cocktail sauce and fresh lemon wedges \$50*
  
- **Fried Sampler**  
serves 8-10  
*Deep fried zucchini, cheese sticks, and cheddar bacon potato skins \$20*
  
- **Seafood Stuffed Mushrooms**  
serves 8-10  
*Shrimp and crab stuffed jumbo white mushroom caps topped with Monterey Jack cheese \$25*
  
- **Wing Platter**  
serves 15  
*Two dozen wings, choice of two sauces \$25  
(Hot or Mild, Bridge BBQ, Dry Ranch, Cajun, Garlic Parmesan, Sweet Ginger, Honey Hot)*
  
- **Mini Crab Cakes**  
serves 8-10  
*15 Silver Dollar size crab cakes \$45*
  
- **Champagne Punch Bowl**  
serves 25  
*Sparkling Champagne mixed with fresh fruit juice \$35*

*Prices subject to change*



# Seating Arrangements



Over 28 guests will be seated for ability to best serve all guests  
Room setup is limited to 45 maximum guests.

Please mark how many of the following you need for the setup of the room:  
*Please note: ift, appetizer or registry tables may be limited by amount of guests*

- Gift Table
- High Chairs
- Booster Seats
- Baby Slings

*The room is equipped with a flat screen television for presentations and videos. We strongly recommend testing your equipment prior to your scheduled event to ensure compatibility.*

Date of Event \_\_\_\_\_ Arrival Time \_\_\_\_\_

Lunch 11AM to 4PM \_\_\_\_\_ Dinner 5PM-10PM \_\_\_\_\_

Events Limited to 3 Hours

Contact Person \_\_\_\_\_

Email \_\_\_\_\_

Phone Number \_\_\_\_\_

Mailing Address \_\_\_\_\_

Guest Count \_\_\_\_\_ Type of Event \_\_\_\_\_

Menu Heading to Read \_\_\_\_\_

Bar Preference Cash \_\_\_\_\_ Open \_\_\_\_\_ Closed \_\_\_\_\_ Limited \_\_\_\_\_ ( )

*Please Note: The room is available 30 minutes prior to scheduled party time*

Lunch parties require 15 entrees or \$50 room charge applies

Dinner parties require 20 entrees or \$100 room charge applies

All functions will be settled on one check.

We respectfully request 18% gratuity

Cancellation Policy: Credit card information is required for a reservation. The credit card will only be charged a \$100 cancellation fee if Rachel's Roadhouse is not notified of the cancellation at least 72 hours prior to the event.

Credit Card Authorization:

Name on Credit Card \_\_\_\_\_

Credit Card Number \_\_\_\_\_

Expiration Date \_\_\_\_\_ Security Code \_\_\_\_\_

Cardholder Signature \_\_\_\_\_

Host Signature \_\_\_\_\_ Date \_\_\_\_\_

Coordinator Signature \_\_\_\_\_ Date \_\_\_\_\_

Confirmation of guest count required 48 hours prior to event \_\_\_\_\_

date called final count

