

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

\$10 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, caraway 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

\$13 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**

Langostino 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

\$16 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

\$16 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

\$19 per guest

Price does not include tax and gratuity.

Prices subject to change





Dinner

QUEEN'S CARRIAGE PACKAGE

Entrées

choose three entrées

___ 8 oz. Filet Mignon

Chicago Center-Cut

___ Chicken and Shrimp Scampi

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

___ Sirloin and Crab Cake

8 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

\$25 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
*2 lbs wings, choice of two sauces \$25
(Hot, Mild, Bridge BBQ, Sesame Garlic, Garlic Parmesan, Sweet Ginger, Honey Hot or Lime Pepper Dry Rub)*

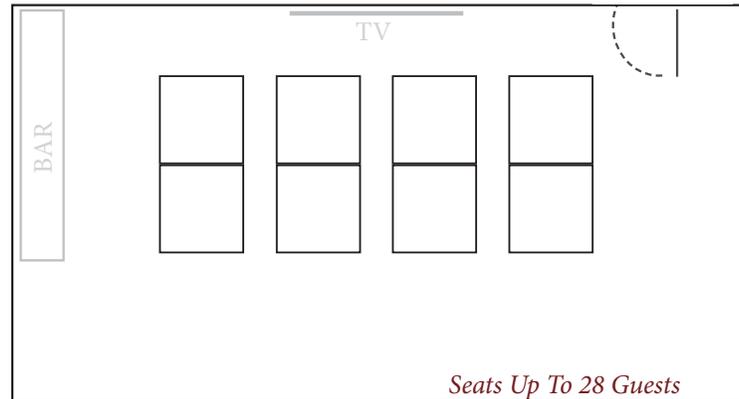
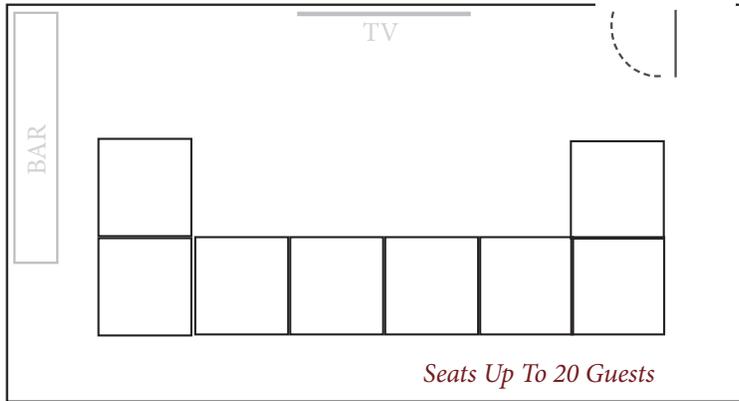
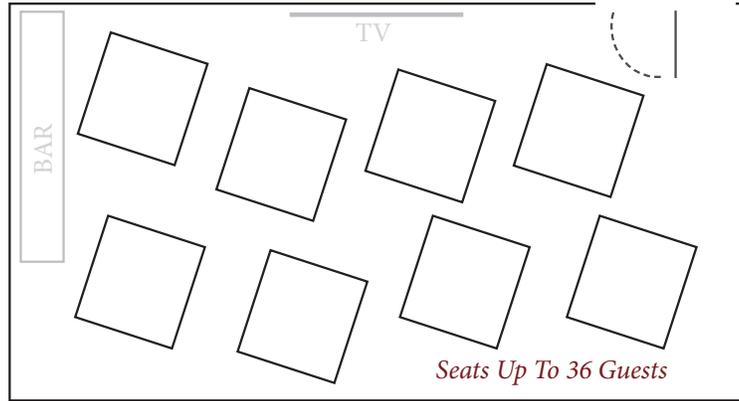
- **Mini Crab Cakes**
serves 8-10
15 Silver Dollar size crab cakes \$45

- **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: Gift, 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 a \$200 minimum for food and beverage

Dinner parties require a \$400 minimum for food and beverage

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 _____

