

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

STORY BOOK PACKAGE

Entrées

choose up to three entrées

___ **Turkey BLT Croissant**

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

___ **Downtown Deli**

Corn beef, dijon mustard, swiss, lettuce, tomato, caraway rye

___ **Chicken Parmesan**

Breaded chicken, provolone cheese, house marinara over pasta

___ **Grilled Chicken Salad**

Mixed greens, mozzarella, provolone, tomato, cucumber, sliced egg, fries and grilled chicken

___ **Chicken Marsala**

Grilled chicken breast, Marsala mushroom demi-glance

___ **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, or Chefs Vegetable
(Pasta and salad entrées do not include side dish)

Beverages

Coffee, Tea and Lemonade included

Complimentary Refills

___ Scoop of Vanilla Ice Cream \$2.50

___ Dessert Tray \$6.00

\$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 red onion, chopped walnuts and champagne vinaigrette

___ **Filet Croissant**

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

___ **Balsamic Salmon Salad**

Mixed greens, red onion, cucumber, tomato, croutons, fire-grilled salmon. Served with balsamic bleu vinaigrette

___ **Sundried Tomato Chicken**

Grilled chicken breast draped in sundried tomato garlic cream sauce

___ **Shrimp and Crab Alfredo**

Shrimp and crab tossed in pasta and rich creamy Alfredo sauce

Choice of One Side

Homemade Chips, Coleslaw, 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

___ Scoop of Vanilla Ice Cream \$2.50

___ Dessert Tray \$6.00

\$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

___ Sundried Tomato Chicken

Grilled chicken breast draped in sundried tomato garlic cream sauce

___ Hunter's Chicken

Grilled chicken breast draped in burgundy mushroom sauce

___ Chicken Alfredo

Grilled chicken breast a top pasta tossed in a creamy alfredo sauce

___ Garden Shrimp Pasta

Sliced zucchini, yellow squash, red peppers, and tiger shrimp sautéed with basil pesto sauce and tossed with rotini pasta

___ Sweet Basil Salmon

Fresh Atlantic salmon, zucchini, yellow squash, red pepper and red onion medley, drizzled with sweet basil infused oil

___ Bruschetta Chicken

Grilled chicken topped with bruschetta mix, parmesan cheese and balsamic reduction

STEAK ACCOMPANIMENTS

___ Mushrooms 2.00

___ Bleu Cheese Crusting 2.00

___ Shrimp Scampi 7.00

___ Bourbon Onion Sauce 2.00

___ Crab Cake 12.00

Salad

All entrées served with tossed salad with ranch and Italian dressings

Sides

All entrées served with Smashed Redskin 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

___ Scoop of Vanilla Ice Cream \$2.50

___ Dessert Tray \$6.00

\$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. Sirloin

Naturally aged and premium cut

___ 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 and Crab

Fresh Atlantic salmon topped with lump crab meat, 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 lemon butter sauce

STEAK ACCOMPANIMENTS

___ Mushrooms 2.00

___ Bleu Cheese Crusting 2.00

___ Shrimp Scampi 7.00

___ Bourbon Onion Sauce 2.00

___ Crab Cake 12.00

Salad

Served with Tossed Salad

Sides

All entrées served with Smashed Redskin 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

___ Scoop of Vanilla Ice Cream \$2.50

___ Dessert Tray \$6.00

\$25 per guest

Price does not include tax and gratuity

Prices subject to change





à la carte offerings

- **Vegetable Tray**
serves 15
Assorted fresh cut vegetables with House Ranch \$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)*

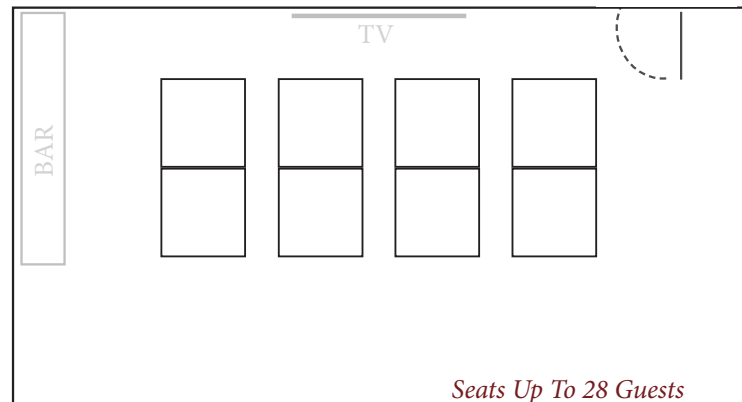
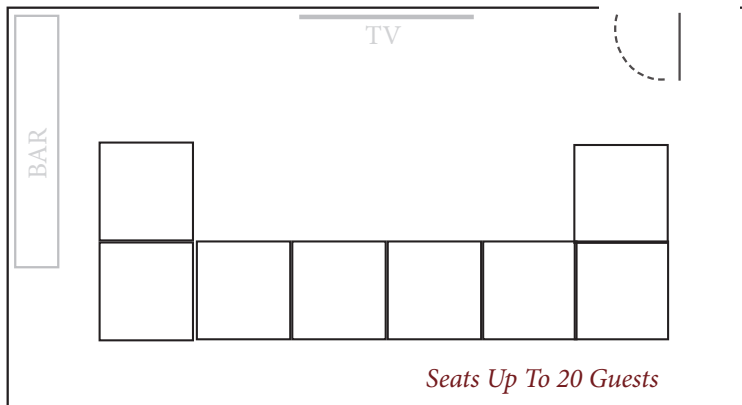
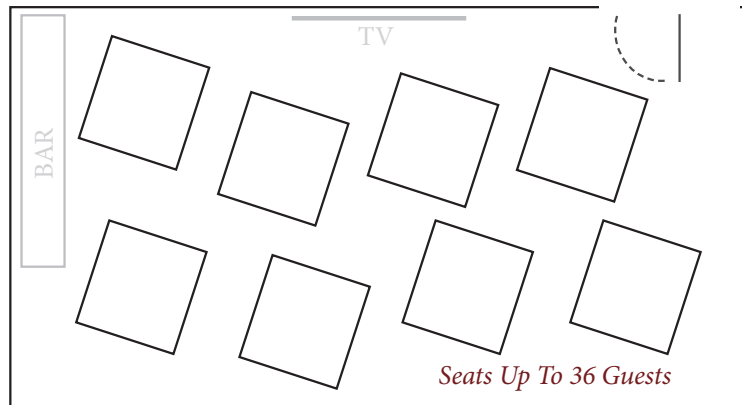
- **Mini Crab Cakes**
serves 8-10
15 Silver Dollar size crab cakes \$45

- **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.

Subject to change as policies and procedures change due to COVID 19

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 5 days 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 _____

