

Yacht 106 Supreme Menu

Hors D'oeuvres

Choose 6

- Spicy Chicken Satay*- Brushed with a Thai peanut sauce
Beef Satay- Tender filet mignon brushed with Ginger soy glaze
Spanakopita- Spinach and feta cheese with fresh herbs and spices baked in crispy Phyllo
Apricot Brie en Croute- Premium apricot jam baked with French Brie in a flaky butter pastry
Coconut Shrimp- Tiger shrimp lightly battered and rolled in a mixture of sweet coconut and panko crumbs
Scallops Wrapped in Bacon- Fresh local scallops wrapped in apple wood smoked bacon
Fig and Gorgonzola Flatbread- Imported fig preserve, Italian Gorgonzola and fresh green onion
Shrimp Wontons- Hand made with fresh shrimp, garlic, green onion and toasted sesame oil
Mini Turkey Ruben- Roast Turkey, Swiss and Russian dressing
Korean Chicken Meatballs- Spicy kimchi, glazed in sesame ginger vinaigrette
Mini Crab Cakes- Jumbo lump crab, lightly seasoned and topped with chive aioli and pineapple, apple salsa
Assorted Mini Quiches- Bacon and cheddar, mushroom and asparagus, and broccoli and swiss
Clams Casino- Baked with bacon and red peppers, topped with panko crumbs and chardonnay butter
Pretzel Dogs- Classic pigs in a blanket wrapped in pretzel dough *not made at Rachel's

Cold Hors D'oeuvres

- Cucumber Crab Salad*- Wasabi crab salad served on a cucumber ring
Red Wine Poached Pears- Bartlett pears poached in cabernet, sliced and wrapped in Prosciutto D'Parma with fresh rosemary
Asparagus Wrapped Prosciutto- Fire grilled asparagus wrapped in Prosciutto di Parma
Fresh Mozzarella Balls- Wrapped in roasted red and yellow peppers, balsamic drizzle
Grilled Vegetable Bruschetta- Herb rubbed vegetables over grilled Napa bread
Peking Chicken over Soba Noodles- Roasted chicken tossed in Hoisin sauce served over orange ginger marinated noodle salad
Wild Mushroom Crostini- Ragout of mushrooms braised in demi glace with roasted garlic mascarpone cheese over grilled Napa bread
Filet Mignon- Pepper grilled Filet Mignon over a Gorgonzola French pastry pillow brushed with truffle oil
Seafood Ceviche- Sea scallops, panama shrimp, and mussels marinated in cilantro and lime
Rachel's Famous Tuna Nachos- Ahi Tuna tossed in chipotle ginger aioli topped with crushed rice paper nachos

Gourmet Salads

Choose (2)

Rachel's Salad- Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette

Spinach- Chopped egg, mushrooms, tomato and red onion with bacon vinaigrette

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

Apple and Brie- Granny smith apples, brie, mixed field greens, toasted almonds with honey Dijonaise

Autumn Hudson Valley- Frizzled sweet potatoes, New York State cheddar, pecans, grilled Granny Smith apples, with honey maple mustard vinaigrette

Gorgonzola- Gorgonzola cheese, toasted pecans, Bosc pears, mixed greens with balsamic vinaigrette

Southwestern- Baby greens, tomato corn salsa, avocado, crispy tortillas with tomato chipotle vinaigrette

Strawberry and Goat Cheese- Baby Spinach, fresh strawberries, asparagus, goat cheese with balsamic vinaigrette

Pasta Salad- Bowtie pasta, toasted pine nuts, asparagus, plum tomato, sweet basil and shaved parmesan

Tomato, Olive and Feta- Plum tomatoes, olives, red onion, feta cheese with basil vinaigrette

Orecchiette Pasta Salad- Broccoli, sun dried tomato, ricotta salata, sweet roasted garlic, basil and extra virgin olive oil

Yukon Gold Potato Salad/Macaroni Salad/ Cole Slaw

Choose 4 of the following entrees

Chicken, Veal, and Beef

Veal Francaise or Marsala

Chicken Francaise or Marsala

Chicken Parmesan or Piccata

Sautéed Chicken- Topped with prosciutto, grilled portabella and Fontina with chardonnay demi glace over sautéed baby spinach

Sesame Crusted Chicken- Served over stir fried vegetables in a honey teriyaki sauce

Grilled Chicken Marco Polo- Topped with roasted eggplant, spinach, prosciutto and mozzarella in a Cognac demi glace

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

Chicken Rollatini- Stuffed with spinach and ricotta, served with basil Pomodoro sauce

Veal Scaloppini- Sautéed with fresh tomato, sweet basil and mushrooms in lemon chardonnay butter

Veal Rollatini- Stuffed with spinach, mozzarella and ricotta, topped with a pink Pomodoro sauce

Seafood

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

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

Baked New England Codfish- Topped with fresh herbs, lemon garlic and breadcrumbs

Ahi Tuna- Chili rubbed and seared, tangerine ginger glaze, wasabi lime and soy balsamic drizzle, served with a marinated seaweed salad and wasabi with Oriental noodles, served room temperature

Feta Oregonata Roasted Fish- Your choice of local Fluke, Codfish, Red Snapper or Tilapia, topped with feta and seasoned bread crumbs, lemon basil olive oil drizzle over sautéed spinach

Pasta

House Made Lasagna

Baked Ziti

Penne Ala Vodka

With Grilled Chicken or Shrimp

Stuffed Shells or Baked Manicotti

Cajun Seafood Pasta- With shrimp, scallops and clams in a spicy vegetable tomato sauce

Grilled Chicken and Pasta- Grilled chicken sautéed with garlic, fresh herbs, tomatoes, pine nuts, artichoke hearts and arugula

Grilled Vegetable Lasagna- White or Red

Sautéed Chicken and Broccoli- In lemon white wine sauce over bow tie pasta

Shrimp Pomodoro- Shrimp sautéed with a fresh plum tomato sauce, fresh mozzarella and sweet basil

Linguine and Clam Sauce- Choice of red or white sauce

Chicken and Asparagus- Sautéed chicken with asparagus, mushrooms and prosciutto in a roasted garlic thyme sauce over bowtie pasta

Additional Entrees

Sausage and Peppers

Paella- Traditional Spanish dish with Clams, Mussels, Shrimp, Chicken and Chorizo stewed in saffron rice with plum tomatoes and peas

Eggplant Rollatini- Stuffed with shrimp, spinach and ricotta, served with a pink Pomodoro sauce

Flank Steak- Over roasted Yukon Gold potatoes with a portabella Gorgonzola relish

Loin of Pork- Oven roasted with a brown sugar peppercorn glaze

Braised Short Ribs- Boneless beef short ribs over gorgonzola polenta

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

Side Dishes

Choose (2)

Rice Pilaf

Spanish Style Rice

Roasted Red Potatoes

Stir-Fried Vegetables

Sautéed Vegetables

Potato Gratin

Lyonnais Potatoes

Crispy Sweet Plantains

Occasion Cake (\$1.00 per guest)

Gluten Free, Food Allergy's, No Nuts, No Problem..... please let us know

Special requests Accommodated !!

Upgrade for \$6.00 per guest