

Rachel's  
*Lakeside*

~~Fine Functions~~

*“Elegance by the Lake”*

**Selections**

950 State Road, Dartmouth, Massachusetts · 508-636-4044 · (F) 508-636-9244  
Mailing Address: P.O. Box 248, Westport, Massachusetts 02790

## *Beginnings*

### *Cold Canapés*

Assortment of International Cheeses & Variety Crackers	\$3.5
Baked Brie en Croûte with roast garlic, cranberries & sliced French baguettes	4
Seasonal Crudit� with assorted dipping sauces	4.5
Variety of Fresh Fruit and Cheese & Crackers	6.5
Jumbo Cocktail Shrimp with cocktail sauce & lemon wedges	each 3
Raw Bar with littlenecks, oysters & crab claws	Market

### *Butlered Hors d'oeuvres*

(priced at 50 pieces)

Assorted Phyllo Pastry filled Hors d'oeuvres	\$90
Broiled Atlantic Sea Scallops wrapped in bacon	120
Clams Casino	110
Coconut-Battered Chicken with raspberry dipping sauce	105
Crab Stuffed Mushroom Caps	100
Honey Mustard Chicken Medallions	90
Grilled Bruschetta	80
Azorean Seafood Cakes	65
Marinated Pork Tenderloin with apple chutney on crostini	100
Marinated Grilled Tenderloin with horseradish sauce on crostini	140
Mini Vegetable Spring Rolls with plum dipping sauce	85
Beef Teriyaki Skewers	105
Spanakopita	85

### *Additional Courses*

Chef's Seasonal Soup	\$4.5
New England Clam Chowder	5.5
Lobster Bisque	7

❖ Fruit Sorbet Intermezzo - 2.5 ❖

Half DelMonte Pineapple with Fresh Fruit & Sherbet	5
Penne Pasta with marinara sauce	4
Penne Pasta with zesty meat sauce	5
Broiled Scrod à la Portuguese with seasoned rice	7

### *Savory Substitutes*

Mandarin Orange Bibb Salad	\$4
C�sar Salad	3.5
Lettuce Wedge with diced tomatoes & crumbled blue cheese	5
Baked Alaska	5
Gourmet Pies & Specialty Cakes	6.5

Prices per person unless otherwise noted.

## Served Entrées

-choice of two only-

Accompanied by Mixed Field Green Salad with Zinfandel Vinaigrette

Molli's Pasta Primavera \$21

Magnificent medley of julienne vegetables & farfalle pasta tossed in a scampi sauce (with Grilled Chicken add \$4)

### ❖ Cape Cod Stuffed Chicken - House Specialty - 25.5 ❖

Baked boneless breast of chicken filled with a cranberry-apple bread stuffing & paired with a chicken velouté sauce

Chicken Piccata 27

Plump boneless & skinless chicken breast, pan-seared with lemon wine butter

Chicken Cordon Bleu 26

Boneless breast of chicken, stuffed with honey baked ham & Swiss cheese

Chicken Florentine 27

Pan-seared chicken, spinach, roasted red peppers and garlic tossed in a white wine cream, over penne

Roast Pork Tenderloin 27

Herb-crusted pork loin roasted & served with a Madeira sauce

Prime Rib au Jus 30

Choice boneless 12 oz. prime rib, slow roasted & served with its natural drippings

Roast Sirloin of Beef 32

A selection of our choice sirloins, seasoned & roasted to perfection, served with a mushroom glaze

### ❖ Bacon-Wrapped Filet Mignon - House Specialty - 36 ❖

8 oz. tenderloin wrapped with cured smoked bacon, Montréal seasoned, grilled & topped with demi glaze

Atlantic Almond Crusted Scrod 27

Freshly caught New Bedford codfish, baked with fresh citrus & almond crumbs

Maple-Glazed Salmon 28

Fresh Atlantic salmon, baked with our own maple glaze

Baked Stuffed Jumbo Shrimp 30

Four jumbo shrimp stuffed with scallops & crabmeat & served with drawn butter

### ❖ Samuel's Surf & Turf - 39 ❖

8 oz. bacon-wrapped filet mignon with three baked stuffed jumbo shrimp

Azorean Surf & Turf 38

Spiced sirloin roasted & glazed, served with red peppers & black olives, accompanied with sautéed shrimp with spicy Mozambique sauce, served over rice

Above entrées served with vegetable du jour and choice of baked potato, garlic mashed potato or wild rice,  
Cake Service with Ice Cream or Brownie Sundae, Coffee & Tea.

## *Classic Buffets*

Minimum 100 Guests

### *Wedding Buffet*

Minestrone Soup\* · Mixed Field Greens\* · Jellied Cranberry Sauce  
Chicken Carbanero · Whole Green Beans or Mashed Turnip & Carrots (seasonal)  
Red Bliss Mashed Potatoes · Cranberry-Apple Stuffing · Almond Crusted Scrod  
Chef Carved Roast Native Turkey with Giblet Gravy  
Your Wedding Cake with Ice Cream & Seasonal Berries or Party Pastries

\$30

with Chef Carved Baked Virginia Ham \$31



### *Lakeside Buffet*

Classic Cæsar Salad\* · Garden Vegetable Medley · Shrimp & Crabmeat Carribbean Salad  
Roast Red Bliss Potatoes · Chicken & Broccoli Penne Pasta · Maple-Glazed Grilled Salmon  
Seafood Newburg · Chef Carved Montreal Seasoned Roast Loin of Pork · Madeira Sauce  
Raspberry Truffle Ice Cream Pie

\$32



### *Grande Buffet*

Warm Crusted Rolls · Mushroom Melangé with crostini · Spicy Shrimp & Calamari Salad  
Blue Cheese Smashed Potatoes · Chicken Marsala · Pork & Rice Mozambique  
Penne Pasta Primavera · Seafood Newburg · Baked Stuffed Shrimp  
Chef Carved Roasted Tenderloin of Beef · Raspberry Truffle Ice Cream Pie

\$36



### *Deluxe Buffet*

Mandarin Orange Salad\* · Mushroom Melangé with crostini · Roasted Seasonal Vegetables  
Blue Cheese Smashed Potatoes · Cape Cod Chicken · Tenderloin Tips Stroganoff  
Shrimp Scampi over Steamed White Rice · Seafood Thermidor · Chef Carved Roast Prime Rib of Beef  
Gourmet Pastries & Cakes or Oreo Ice Cream Pie

\$40

\*Courses served at individual table · All Buffets served with Coffee & Decaf table

## *Sensational Stations*

Minimum \$26 per person

### *Soup & Salad*

with Fresh Baked Breads

Minestrone Soup · Aime's New England Clam Chowder · Lobster Bisque (add \$1)  
Mixed Field Greens · Spinach Salad · Cæsar Salad  
Choice of 1 - \$3.5 · Choice of 2 - \$6 · each additional \$2

### *Pasta*

Penne · Linguini · Farfalle

Zesty Marinara · Pesto Cream · Red or White Clam

Pasta/2 Sauces - \$7 · each additional \$2

above accompanied with

Julienne Vegetables \$3 · Grilled Chicken \$4 · Gulf Shrimp \$6 · New Bedford Scallops \$5

### *Sauté*

served over Steamed White Rice

Orange Basil Scallops \$6 · Thai Ginger Vegetables \$4 · Shrimp Scampi \$7

Dijon Chicken \$4 · Barbeque Beef Tips \$4

### *Seafood*

served in Chaffers

Almond-Crusted Cod \$6 · Seafood Newburg \$7

Poached Salmon with Dill Sauce \$5 · Grilled Swordfish with Caribbean Salsa \$7

### *Chef Carved*

with appropriate Condiments & Sauces

Honey-Baked Country Ham · Roast Native Turkey Breast · Dry-Rubbed Broiled Pork Loin

One Selection \$7 · Additional Carving Choices \$3

Roasted Tenderloin of Beef - add \$5 to above

Below Accompaniments \$2 each

Cranberry-Apple Stuffing · Roasted Red Bliss Potatoes · Garlic Mashed · Wild Rice · Vegetable Medley

### *Dessert Station*

Assorted Party Pastries \$4 · Make-Your-Own-Sundae \$5

Watermelon Basket with assorted cut fruit \$4 · Buffet Style Assorted Gourmet Cakes & Pies \$6

Ask about our Chocolate Fountain & Assorted Candy Bar

### *Cake Service*

Host supplied special cakes will be cut to individual tastes, plated & served for \$2 per person,  
with choice of Ice Cream, Chocolate or Fruit Sauce \$3.5 per person

Freshly brewed Coffee & Decaf \$2 per person

## *Function Room Guide*

Room	Guest Minimum	Guest Maximum with dancing	Guest Maximum without dancing	Room Deposit	Room Fee*
Bellagio/Patio	175	270	320	\$600	\$600
Venetian	100	200	250	\$500	\$500
Mediterranean	35	80	120	\$250	\$250

\*Room fees are applicable for all Saturday evening weddings & for social functions purchasing less than \$11.95 in food & beverage.

### FUNCTION SET-UP

Floor plans are available for each room, our function coordinator will be happy to provide you with a diagram of table layouts for your function. White or Ivory tablecloths are available along with White or Ivory napkins for your selection. Hurricane globes with white candles or flowered bud vases are available for centerpieces at no additional charge. Colored napkins can be ordered for a nominal fee.

### FUNCTION TIME

**In order to ensure complete readiness of Rachel's, early arrivals including wedding parties will usually not be allowed. We realize that this is not always convenient with ceremony times, but please understand we want to be in perfect readiness when your guests arrive.**

Morning functions Monday-Saturday are available from 11:00 am until 4:00 pm

Evening functions Monday-Saturday are available from 6:00 pm until 12:00 am

Sunday Morning functions are available from 10:00 am until 3:00 pm

Sunday Afternoon function are available from 4:30 pm until 10:30 pm

**Rental fees for additional hours and/or early arrival can be arranged when possible.**

### DEPOSITS & PRICING

Deposits are required on all functions and are non-refundable or transferable. Weddings also require a second deposit equal in amount to the original deposit six months prior to the function date. If wedding is reserved within 6 months, both deposits are required upon booking. All deposits are deducted from your final bill. Prices are reviewed annually in January and are subject to change.

### PAYMENTS

Final payments by cash, personal check, or bank check, must be made 7 days in advance of the wedding. A credit card is also required to cover any incidental costs that may occur on the day of the wedding. Corporate & social functions require payment on day of event. **All food and liquor served will be charged a MA & local meals tax and 20% House Fee.\*** Credit cards are accepted for payments up to \$500.00.

### GUARANTEES/ROOM MINIMUMS

**Minimum** - Number of guests you are responsible to pay for according to the particular room you have reserved. It is very important that you have a good idea on your expected number of guests when you book your room. **Note: In the event that the final count is less than the minimum guarantee required for the room that was reserved, a room rental fee of \$23.00 per person will be charged for each person below the minimum guarantee.**

**Actual** - Number of guests you have ordered for. We will be prepared to accommodate 5% more guests than the actual guarantee. You are responsible to pay for minimum guarantee, or actual number of guests served, whichever is greater.

### PRELIMINARY ARRANGEMENTS - 30 days prior to function

For menu selection, beverage service, table assignments, guest counts, etc.

### FINAL ARRANGEMENTS - 10 days prior to function

To verify preliminary arrangements already discussed, give a final guest count guarantee & submit final payment.

### LIQUOR SERVICE

In compliance with MA State Liquor Laws, Rachel's does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function.

### DELIVERIES

It is extremely important that you notify your florist, cake vendor, disc jockey or band that early arrivals/deliveries will not be allowed. Deliveries should not be made any earlier than 1 1/2 hours prior to the function.

### LINENS

In the event that you are renting table lines from an outside vendor, a non-flammable certificate needs to be presented to the Function Consultant prior to the wedding date.

### MISCELLANEOUS

We require that all food and beverages be purchased through us or our affiliate companies. Rachel's will not be responsible for lost or stolen articles including wedding envelopes and gifts. Throwing of confetti, rice or birdseed is prohibited. In compliance with local laws, Rachel's is a non-smoking establishment. For safety reasons, open flame centerpieces are not allowed. Proper dress is required.

**\*The House Fee is utilized by the restaurant to cover operating expenses related to your function, and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary.**

## All Inclusive Wedding Packages

Minimum 50 persons

All packages include Ice Sculpture, Champagne Toast,  
Hurricane Globes with Candles & Fanned Napkins



### Lake Cuomo Package

Assorted Deluxe Cheese & Crackers

Assorted Butler Passed Hot Hors d'oeuvres

Grilled Bruschetta · Spanakopita · Crabmeat Stuffed Mushroom Caps · Honey Mustard Chicken

Mixed Field Greens with Crumbled Blue Cheese, Walnuts and Crasins, with Balsamic Vinaigrette

Choice of 2 entrées:

**Cape Cod Chicken · Almond Crusted Scrod · Prime Rib of Beef**

accompanied with Red Bliss Smashed Potatoes & Vegetable Medley

Your Wedding Cake served with Ice Cream and Seasonal Berries · Coffee & Tea

**\$44.95 per person**



### Riviera Package

Assorted Deluxe Cheese & Crackers

Assorted Butler Passed Hot Hors d'oeuvres

Sweet & Sour Meatballs · Crabmeat Stuffed Mushroom Caps

Sea Scallops wrapped in Bacon · Coconut Chicken with Raspberry Dipping Sauce

Minestrone or New England Clam Chowder · Classic Caesar Salad

Your choice of 2 entrees

**Chicken Piccata · Maple-Glazed Atlantic Salmon · Roast Tenderloin**

accompanied with Red Bliss Smashed Potatoes & Vegetable Medley

**served with 2 Bottles of Red and/or White Dinner Wine**

Your Wedding Cake served with Ice Cream and Seasonal Berries · Coffee & Tea

**\$53.95 per person**

**Add 1 Hour Open Bar to above packages for \$12 per person**



### Monte Carlo Package

**1 Hour Open Cocktail Bar**

Baked Brie with Roasted Garlic & Cranberries

Assorted Butler Passed Hot Hors d'oeuvres

Grilled Tenderloin Crustini · Vegetable Dumplings · Lobster & Crab Cakes · Antipasto Skewers

Lobster Bisque · Iceberg Lettuce Wedge with Crumbled Blue Cheese

Mushroom Ravioli with Zesty Tomato Sauce

Your choice of 2 entrées

**Chicken Florentine** - Sautéed Chicken, Spinach, Roasted Red Peppers and Garlic, in a White Wine Cream Sauce, over Penne

**Bacon-Wrapped 8 oz. Filet Mignon** with Béarnaise

**Azorean Surf & Turf** - Spiced Sirloin with Red Peppers & Olives with Sautéed Shrimp

accompanied with Baked Duchess Potato & Seasonal Vegetable Medley

**served with 2 Bottles of Red and/or White Dinner Wine - see our Wine Menu for additional upgrade options**

Your Wedding Cake served with Ice Cream and Seasonal Berries

Post Dinner Mini Pastries & Coffee Station

**\$74.95 per person**

*Our partners in providing you with the utmost in hospitality...*

*In nearby Westport (see map below)*

*Also close by*



Regional  
Hospitality Center  
508-675-7185



**WESTPORT**  
133 Guest Rooms  
& Hospitality Suites  
508-675-8500



*Bittersweet Farm*  
Restaurant & Tavern  
508-636-0085

**NEW BEDFORD, MA**  
**FAIRFIELD INN & SUITES**  
774-634-2000  
Rte. I-195, exit 15

**PLYMOUTH, MA**  
**HAMPTON INN & SUITES**  
508-747-5000  
Junction Rte. 44 & Rte. 3

White's of Westport & Bittersweet Farm offer you extensive party menus for Showers, pre-Nuptial Dinners and any type of special event or banquet. Both restaurants also feature à la carte dining & weekend entertainment. The Westport Hampton Inn can provide your out-of-town guests choice accommodations.

Our 14 passenger shuttle bus may be pre-arranged for transportation to and from our hotel.

**DOVER, NEW HAMPSHIRE**  
Comfort Inn & Suites - 603-750-7507  
Hampton Inn - 603-516-5600  
Homewood Suites - 603-516-0929  
I-95 to Rt. 16, to exit 9

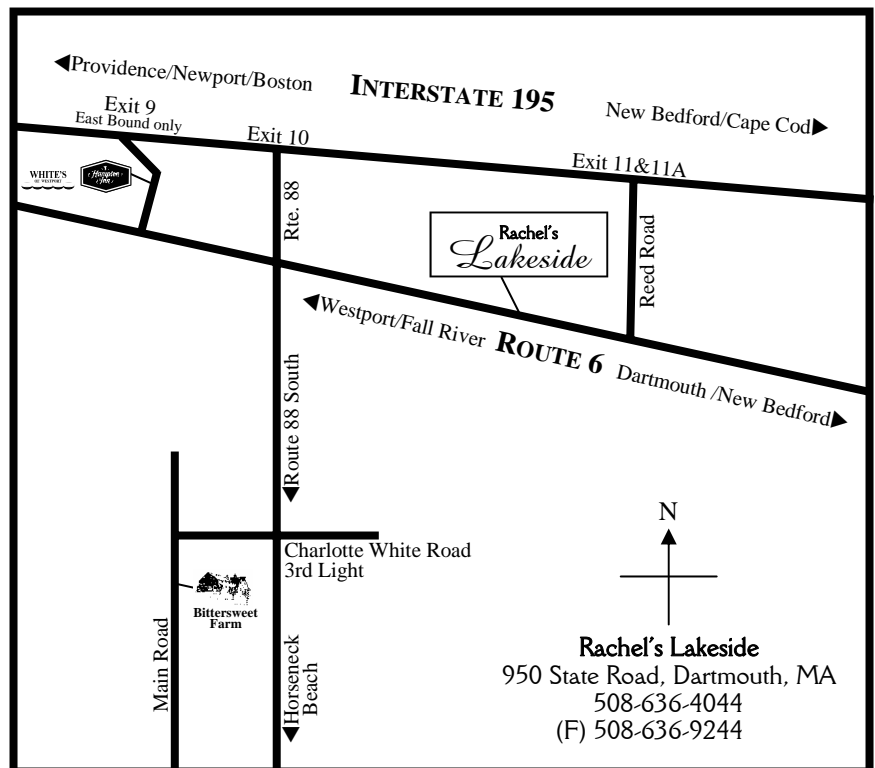
**FARMINGTON/WILTON, MAINE**  
Comfort Inn & Suites - 207-645-5155  
1026 US Route 2 East, Wilton, ME

*Rachel's Lakeside*  
**MANAGEMENT STAFF**

- Property Manager-  
Sean Lafrance
- Banquet Manager-  
Stephanie Arruda
- Function Consultant-  
Sherri Rego
- Head Chefs-  
Gregory Jasinski - Joseph Sullivan  
Michael Rebello

**-DIRECTIONS-**

- 195 West - Exit 11A
- Turn Right on Reed Road to Route 6
- Turn Right on Route 6
- 195 East - Exit 11
- Turn Right on Reed Road to Route 6
- Turn Right on Route 6



**Rachel's Lakeside**  
950 State Road, Dartmouth, MA  
508-636-4044  
(F) 508-636-9244

**For additional inquiries about our company call 508-676-7888  
or visit [www.LafranceHospitality.com](http://www.LafranceHospitality.com)**