

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
Baked Brie en Croûte with roast garlic, cranberries & sliced French baguettes	4
Seasonal Crudité with assorted dipping sauces	4
Variety of Fresh Fruit and Cheese & Crackers	6
Jumbo Cocktail Shrimp with cocktail sauce & lemon wedges	each 2
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	95
Clams Casino	110
Coconut-Battered Chicken with raspberry dipping sauce	100
Crab Stuffed Mushroom Caps	95
Honey Mustard Chicken Medallions	80
Grilled Bruschetta	75
Azorean Seafood Cakes	55
Marinated Pork Tenderloin with apple chutney on crostini	95
Marinated Grilled Tenderloin with horseradish sauce on crostini	135
Mini Vegetable Spring Rolls with plum dipping sauce	75
Antipasto Skewers	90
Beef Teriyaki Skewers	95
Spanakopita	80
Grilled Tenderloin Crustini	140

Additional Courses

Minestrone Soup	\$4
New England Clam Chowder	5
Lobster Bisque	6
 Fruit Sorbet Intermezzo - 2 	
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	\$3
Cæsar Salad	3
Lettuce Wedge with diced tomatoes & crumbled blue cheese	4
Baked Alaska	5
Gourmet Pies & Specialty Cakes	6

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 \$20

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

❖ **Cape Cod Stuffed Chicken - House Specialty - 25** ❖

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 Marsala 25

Sautéed chicken breast with sliced button mushrooms & a classical Marsala wine sauce

Chicken Cordon Bleu 26

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

Chicken Atlantis 33

Grilled chicken breast topped with butterflied shrimp & asparagus, covered with a lobster cream sauce

Roast Pork Tenderloin 26

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 it's 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 - 35** ❖

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

Chilean Sea Bass 33

Baked and served on a bed of tomato salad with burre blanc sauce and chive oil



Atlantic Almond Crusted Scrod 26

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

Maple-Glazed Salmon 27

Fresh Atlantic salmon, baked with our own maple glaze

Baked Stuffed Jumbo Shrimp 29

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 37

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 medley and choice of baked potato, garlic mashed potato or wild rice,

Cake Service with Ice Cream, Brownie Sundae, or Fruit Cobbler, Coffee & Decaf.

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

\$28

with Chef Carved Baked Virginia Ham \$29.5



Lakeside Buffet



Classic Cæsar Salad* · Garden Vegetable Medley · Shrimp & Crabmeat Carribean 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

\$30



Deluxe Buffet

Mandarin Orange Salad* · Mushroom Melange 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

\$38

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



Grande Brunch

Minimum 50 Guests

Juice Station - Orange · Cranberry · Tomato
Fresh Fruit Trays with Flavored Yogurt · Scrambled Eggs · Hash Brown Potatoes
Link Sausage · Boston Baked Beans · Maple-Glazed French Toast
Penne Pasta Carbonera · Chef Carved Baked Virginia Ham
Breakfast Pastries · Coffee & Decaf

\$17

Brunch Additions

Cake Cutting Service \$2

Baked Brie with roasted garlic & whole cranberries \$4
Omelette Station \$4 · Belgian Waffle Station \$3 · Corned Beef Hash \$2
Champagne or Mimosa Cocktail \$4 · Bloody Mary \$5
Carafes of Mimosa or Bloody Mary \$18

Sensational Stations

Minimum \$24.5 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	200	270	320	\$550	\$550
Venetian	125	200	250	\$450	\$450
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 7% MA 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 \$22.00 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 Swan 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
Minestrone Soup · Crisp Mandarin Orange Salad

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 & Decaf

\$43.95 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
Chicken Gumbo Soup 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 & Decaf

\$52.95 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 Atlantis - Grilled Chicken Breast with Butterflied Shrimp & Lobster Cream Sauce

Bacon-Wrapped 8 oz. Filet Mignon with Béarnaise

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

Chilean Seabass - with citrus burre blanc and chive oil

accompanied with Red Bliss Smashed Potatoes & 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

Coffee & Decaf

\$74.95 per person

Liquor Service & Beverages

Cocktail Fountains

Margarita, Daiquiri, Whiskey Sour, Pearl Harbor, Midori Sour

\$70 per gallon (serves approximately 40 guests)

Array of Chilled Beer (12 oz.; 2 case minimum)..... \$4.00 regular..... \$4.50 premium

Non-Alcoholic Punch Bowl..... \$45.00 per gallon

Wedding Toast

Non-Alcoholic Sparkling Wine/Cider\$2.25 glass Domestic Champagne \$2.95 glass
with fresh strawberries

We offer a fine selection of local, domestic & international wines & champagnes to accompany your menu selections. Selections from Sakonnet Vineyards, Little Compton, RI, offer complimentary customized labels.

Coffee 1.95 per person 40.00 per gallon

Soda 1.95 per glass 6.00 per carafe

Juice..... 1.95 per glass 7.00 per carafe

Rolling Bars for Table Service area available.



Chair Covers



In addition to our complimentary table centerpieces of Hurricane Globes, Candles and Fanned Napkins, we offer the ultimate tour of elegance, with Ivory Chair Covers & Sash for \$5.00 per chair.

Ice Carvings

Customized Ice Carvings from \$275.

Chocolate Fountain

Accompanied with your choice of dipping items from \$5 - 7.50 per person.

Garden Wedding Ceremonies

The gazebo by the north lake is the ideal setting for garden wedding ceremonies. An additional fee of \$450.00 is charged for the use of the facility for indoor or outdoor wedding ceremonies. The ceremony fee includes rehearsal time, set-up of up to 100 white chairs, amplifier and microphone for clergy.

Chairs needed in excess of 100 guests will be charged an additional \$2 per chair.

Special Notes

Most special requests for changes and/or additions to menu can usually be accommodated as well as arrangements for special diets.

In appreciation of hosting your wedding, **we will gladly offer you a 15% discount** on your Bridal Shower, Bachelor Dinner, Stag & Shower, or Rehearsal Dinner either here, or at our affiliated restaurants; Bittersweet Farm or White's of Westport. Visit our website at www.LafranceHospitality.com for a complete tour of our affiliated properties.

Hotel Accommodations

Our Westport Hampton Inn, with Indoor Pool, Exercise Room and Hospitality Suites adjacent to White's, as well as our Fairfield Inn & Suites on the historic New Bedford waterfront, are ideal for out of town guests.

Group discounts and shuttle service is available.

Please Note

Due to Board of Health Guidelines and to insure proper handling of food items, no bulk food is allowed to leave premises by patrons. Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform our staff about any concerns regarding food allergies and/or celiac disease before ordering.

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

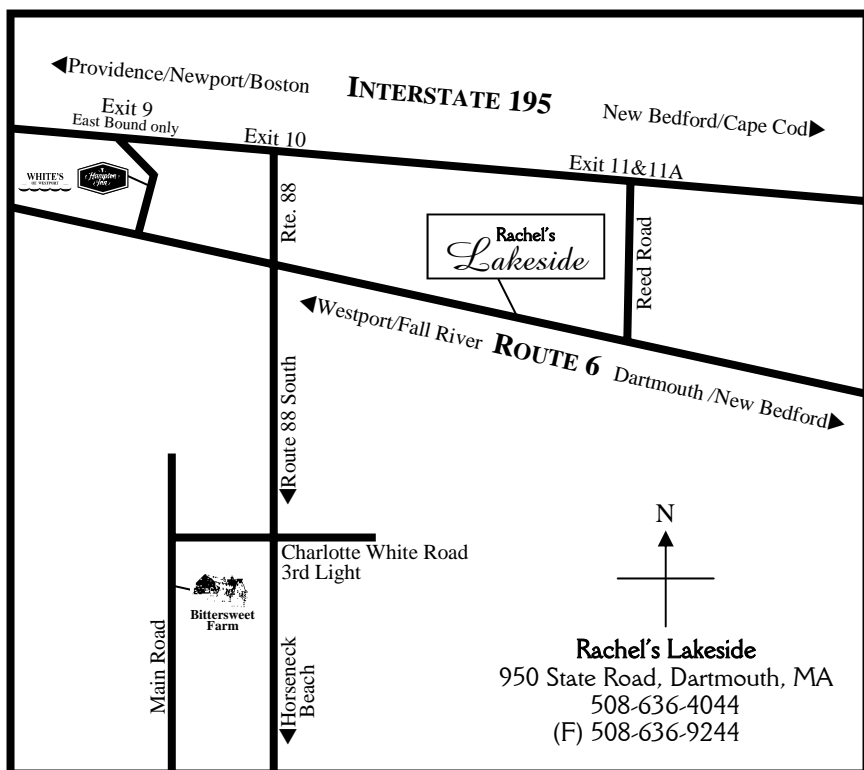
FARMINGTON/WILTON, MAINE
Comfort Inn & Suites - 207-645-5155
1026 US Route 2 East, Wilton, ME

Rachel's Lakeside MANAGEMENT STAFF

- Property Manager-
Sean Lafrance
- Banquet Managers-
Stephanie Arruda - Peter Dufresne
- 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



11/09

For additional inquiries about our company call 508-676-7888
or visit www.LafranceHospitality.com