



**RACHEL'S
SWEET &
SAVORY**

Catering Services

Catering & Events



About Us

Food is our passion and we want to share our crafted specialties with you. From intimate events or occasions to large parties or weddings, we are here to help. Rachel's Sweet and Savory is founded on the idea of family gatherings and love and we want to share that with you. Each event is hand-crafted with delicacy and well thought out detail.

TALK TO US

980-298-4050

@rachelssweetandsavory

rylea@rachelssweetandsavory.com

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Additional Costs

Table Linens.....	\$10 Each
Linen Napkins.....	\$5 Each
Charger Plates.....	\$3 Each
Dinner Plates.....	\$4 Each
Candles.....	\$2 Each
Event Planner.....	\$\$\$
Day of Coordinator.....	\$350

Breakfast

Breakfast Sliders

Breakfast sausage with scrambled eggs and cheddar cheese on Hawaiian rolls.

Chicken and Waffle Skewers

Mini Waffles with Homemade Fried Chicken Tender Bites
Served with Pure Maple Syrup on the side.

Mini Quiches

Homemade Crust Filled with Sautéed Onions, Spinach, and
Tomato with a Seasoned Egg Mixture
Topped with Cheddar Cheese.

Berry Parfait

Homemade Berry Compote Topped with Vanilla Greek Yogurt and Fresh
Seasonal Berries
Served with Granola on the side.

Breakfast Grazing Table

Fresh Seasonal Fruit and Berries
Smoked Salmon Served with Capers, Fresh Sliced Tomatoes, Red
Onions, Lemon Wedges, Hard Boiled Eggs, Fresh Bagels and Cream
Cheese.

Lunch

Sandwiches & Wraps

Crispy Chicken Caesar Wrap

Romaine Lettuce with Homemade Caesar Dressing Tossed with Crispy Fried Chicken and Placed in a Tortilla Wrap.

Veggie Wrap

Marinated Grilled Veggies with Hummus and Lettuce on a Spinach Wrap.

Traditional Club

Ham, Turkey, Bacon, Leafy Greens, Tomatoes

Pimento Cheese BLT

Homemade Pimento Cheese with Sliced Tomatoes, Leafy Green Lettuce and Crispy Bacon.

Roast Beef Sandwich *

Roast Beef with Caramelized Onions, Lettuce, Tomato and Horseradish on a Brioche Bun.

Pesto Pepper Panini

Homemade Pesto with Fresh Mozzarella, Roasted Red Pepper on Ciabatta Bread.

Lunch

Soup & Salads

Caesar Salad

Crisp Romaine Lettuce with Homemade Caesar Dressing, Topped with Shredded Parmesan Cheese and Croutons.

Asian Salad

Spring Mix, Cucumber, Mandarin Oranges, Red Onion, Edamame, and Chow Mien Noodles.

BLTA Salad

Spring Mix with Cherry Tomatoes, Crispy Bacon, Avocado and Homemade Croutons.

Citrus Salad

Leafy Greens with Assorted Citrus Supremes, Honey Roasted Pistachios and Topped with Goat Cheese.

Protein Options

Grilled Chicken (6oz)

Grilled Salmon (6oz) *

Shrimp Skewer *

Beef Tips (4oz) *

Soups

Tomato Basil Corn Chowder

White Bean Chili Chicken Noodle

Seafood Chowder

Lunch

Entrees

Crab Cake

Pan Seared Crab Cake Placed over Lemon Herb Orzo and Topped with Homemade Remoulade Sauce.

Grilled Chicken

Grilled Marinated Chicken with Seasonal Chutney over a Bed of Brown Rice.

Sun Dried Tomato Alfredo

Sautéed Shrimp, Spinach and Onions with Sun Dried Tomato Alfredo Sauce then Tossed with Fettucinni.

Beef and Broccoli *

Slow Cooked Beef in a Soy Base Sauce and Fresh Broccoli

Bryan's Chicken Parmesan

Chicken Breaded in Almond flour and Parmesan topped with Mozzarella and Marinara Sauce.

Dinner

Entrees

Beef Tenderloin *

with Mashed Potatoes and Green Beans, Served with Horseradish Sauce.

Filet Medallions *

Beef Tenderloin Grilled, Mashed Potatoes and Green Beans, Served with Mushroom Demi Glaze.

Rosemary Chicken

Roasted Chicken with a Rosemary White Wine Sauce,
with Mashed Potatoes and Green Beans

Bruschetta Chicken

Roasted Chicken with Melted Mozzarella
and Homemade Bruschetta with Herb Orzo
and Green Beans

Pork Tenderloin

Herb Roasted Sliced Pork Tenderloin Served with a Fig sauce with Mashed Potatoes and Green Beans

Dinner

Entrees

Pork Chop

Boneless Pork Chop in a Lemon White Wine Cream Sauce with Mashed Potatoes and Green Beans

Balsamic Glazed Cod *

Cod Brushed with Balsamic Dressing and Baked, Served with Garlic Roasted Cherry Tomatoes and Garnished with Basil with Herb Orzo and Asparagus.

Sweet and Spicy Salmon *

Salmon with Homemade Sweet and Spicy Rub, Baked and Topped with Mango Salsa with Herb Orzo and Asparagus.

Stuffed Caprese Portobello

Tomatoes and Fresh Mozzarella, Baked in a Portobello Mushrooms and Topped with Fresh Basil and Balsamic Glaze.

Vegetarian Pot Pie

Creamy Seasoned Veggies Wrapped in Puff Pastry

Appetizers

Ceviche Tostada *

Citrus Shrimp with Avocado Mango on a Mini Tostada.

Southwest Egg Rolls

Filled with Corn and Black Beans Served with Chipotle Aioli.

Jumbo Shrimp Cocktail *

Served with Lemon and Spicy Cocktail Sauce.

Mini Crab Cakes

Served with Lemon Aioli

Chicken Wontons

Wonton with Chicken Veggie Filling, Steamed and Served with Soy Sauce.

Mini Beef Wellingtons *

Beef Tenderloin Topped with Duxelles and Wrapped with Puff Pastry and Served with Homemade Horseradish.

Stuffed Mushrooms

Sausage Stuffed in Roasted Mushrooms

Baked Brie Bites

Phyllo Cups Filled with Brie and Topped with a Brown Sugar Pecan Glaze.

Caprese Skewers

Grape Tomatoes, Mozzarella Balls and Fresh Basil, Topped with a Drizzle of Balsamic Reduction.

Smoked Salmon Bites *

Cucumber Slice Topped with Dill Cream Cheese and Fresh Smoked Salmon.

Pasta Skewers

Tortellini Marinated in Homemade Pesto and Served on a Skewer with Sundried Tomatoes.

Chef Platters

Vegetable Crudité

Assorted Fresh Vegetables and Served with Ranch Dressing and Hummus

Large Charcuterie Platter

Assortment of Imported Cheese, Smoked and Cured Meats, Fresh and Dried Fruit, Homemade Chutney and Jams,
Served with a Basket of Crackers.

Seafood Platter *

Jumbo Shrimp Served with Homemade Cocktail Sauce, Crab Salad Stuffed Inside Roma Tomato, Crown and Bacon Wrapped Scallops.

Satay Platter

Greek Chicken with Tzatziki Sauce, Sesame Beef with Thai Peanut Sauce, Coconut shrimp Satay with a Pineapple Chili Sauce.

Mini Sandwich Tray

Cranberry Almond Chicken Salad Wrap, Roasted Turkey Sundried Tomato, Pesto and Bacon Pimento Cheese.

Antipasti Platter

Caprese Skewers, Sundried Pasta Skewers, Olives, Cured Meats, Pickles, Bruschetta and Crostini.

Baked Goods

Classic Cake

Round Cake, Your Choice of Flavor/Filling/Icing, Including Message, But No Design or Special Piping

Signature Cakes

Number Cakes, Two Tiers, Fondant Flowers, Your Choice of Flavor/Filling/Icing

Cupcakes

Mini Cupcakes Available

Cake Flavors

Vanilla, Chocolate, Marble, Carrot, Almond, Red Velvet, Strawberry

Classic Fillings

Raspberry preserves, Chocolate Ganache, Lemon Curd

Buttercream flavors

Vanilla, Almond, Chocolate, Strawberry

Other Flavors

Cream Cheese, Maple Chia, Salted Caramel

8 in round feeds 14-20 | 10 in round feeds 25-38 |

12 in round Feeds 40-56

Homemade Cookies

Sold by the Dozen

Flavors

Chocolate chip

Lemon Blueberry

Rice Krispy Treats

Sold by the Dozen

Chef Pastry Tray

Assortment of Homemade Cookies, Brownies, and Dessert Bars.

Wedding Packages

Bronze- One Salad, Two Entrees, Two Sides, Rolls & Butter

Cocktail Hour Grazing Table

Non-Alcoholic Bar (Infused Water, Sweet & Unsweet Tea)

Cocktail Napkins, Plates & Cutlery

Elegant Presentation of Food Service Tables

\$\$ Per Person

Silver- One Appetizer, One Salad, Two Entrees, Two Sides, Rolls & Butter

Cocktail Hour Grazing Table

Non-Alcoholic Bar (Infused Water, Sweet & Unsweet Tea)

Cocktail Napkins, Plates & Cutlery

Elegant Presentation of Food Service Tables

\$\$\$ Per Person

Gold- Two Appetizers, One Salad, Two Entrees, Two Sides, Rolls & Butter

Cocktail Hour Grazing Table

Non-Alcoholic Bar (Infused Water, Sweet & Unsweet Tea)

Cocktail Napkins, Plates & Cutlery

Elegant Presentation of Food Service Tables

\$\$\$\$ Per Person

Choose From Individually Plated or Buffet Style By Us! Minimum of Two Servers Per 25 Guests. \$150 Per Server, Add \$200 for Chef on Plated Dinners.

Wedding Packages

Entrees

Beef

Beef Tenderloin... Served with Horseradish Sauce

Filet Medallions... Served with Peppercorn Sauce

Chicken

Rosemary Chicken... Served with Rosemary White Wine Sauce

Bruschetta Chicken... with Melted Mozzarella and Homemade Bruschetta

Pork

Pork Tenderloin... Served with a Fig sauce

Pork Chop... with Lemon White Wine Cream Sauce

Seafood

Balsamic Glazed Cod... Served with Garlic Roasted Cherry Tomatoes and Garnished with Basil

Sweet and Spicy Salmon... Topped with Mango Salsa

Pasta

Sundried Tomato Alfredo with Chicken or Shrimp

Penne Al a Vodka with Peas and Ham

Wedding Packages

Salads

Caesar Salad Crisp Romaine Lettuce with Homemade Caesar Dressing, Topped with Shredded Parmesan Cheese and Croutons.
Fresh Garden Salad.

Fresh Garden Salad Spring Mix Lettuce, Topped with Shredded Cheddar, Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onions and Homemade Croutons, Served with Homemade Ranch and Balsamic Vinaigrette.

Sides

Rosemary Garlic Mash Potatoes

Wild Rice Blend

Roasted Potatoes

Honey Citrus Roasted Carrots

Italian Seasoned Asparagus

Pan Seared Green Beans

***ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**