

Hot Buffet

FLAVORS OF HOME

Homestyle

Chef's homemade meatloaf and chicken fried chicken along with whipped mashed potatoes and peppered gravy, fresh green beans, and fresh buttermilk biscuits with butter

Chicken and Shrimp

Roasted breast of chicken with a chile-orange glaze paired with spicy lime shrimp, garlic Yukon gold potatoes & roasted vegetables

Sliced Beef Tenderloin - MARKET PRICE

Served with a blackberry pepper demi glaze, roasted garlic fingerling potatoes and grilled asparagus

DETAILS:

- Service for up to 1.5 hours
- Requires a minimum order of 25 guests
- Prices are per person

INCLUDES:

- Iced Water & Tea Service
- Hot Coffee
- House Dessert



FLAVORS OF MEXICO

Street Tacos

Slow roasted pulled pork with hints of cinnamon, orange and oregano and diced cilantro lime chicken. Served with flour and corn tortillas, coconut lime rice, corn and black bean salad, tortilla chips and an assortment of unique toppings including pineapple salsa, caramelized onions and queso fresco and lime crema. Served with cinnamon churros for dessert. Add queso for an additional \$1.50 per person.



Fajitas

Perfectly seasoned beef and chicken served with grilled peppers and onions, flour and corn tortillas, shredded cheddar, diced tomatoes and sour cream. Accompanied by tortilla chips, cilantro lime rice and seasoned black beans. Served with cinnamon churros for dessert. Add queso for an additional \$1.50 per person.

Enchiladas

House Made Pulled chicken enchiladas with a green chili sour cream sauce and beef enchiladas topped with red chili sauce. Accompanied by tortilla chips, Spanish rice and Mexican pinto beans. Served with cinnamon churros for dessert. Add queso for an additional \$1.50 per person.

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- Hot Coffee
- Dessert: Cinnamon Churros

FLAVORS OF ITALY

Mama Mia

Sauteed chicken over penne pasta with a rich asiago cheese and Italian herb cream sauce and our homemade marinara sauce and meatballs dish with parmesan cheese, basil and roasted tomatoes. Served with Italian green beans and garlic bread sticks.

Chicken Marsala

Golden pan fried chicken cutlets with marsala sauce, topped with crispy prosciutto and Italian parsley and parmesan roasted vegetables

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FROM THE SEA

Maple and Ginger Glazed Salmon - MARKET PRICE

Silky salmon filet topped with a maple ginger and sea salt glaze. Served with orange rice and sugar snap peas

Honey Garlic Pan Seared Cod

Pan seared cod with a honey garlic glaze served with Asian cous cous and glazed carrots

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Plated Meals

Braised Beef Short Ribs - MARKET PRICE

Braised boneless beef short ribs with a blackberry pepper sauce served with Italian parmesan potatoes and lemon asparagus



Grilled Sea Bass - MARKET PRICE

Marinated in fresh herbs and lemon zest and topped with a tropical fruit salsa. Served with parmesan orzo and roasted asparagus

Spanish Chicken - MARKET PRICE

Chicken braised in a Spanish paprika sauce and paired with smoked corn with pickled jalapeno and patatas bravas

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House Salad Options

HOUSE SALADS - PLEASE CHOOSE ONE

- Spring mix with cucumbers, grape tomatoes, radishes, red onion and shredded carrots served with assorted dressings
- Classic Caesar salad with crisp romaine leaves, shaved parmesan, tomatoes, croutons and classic caesar dressing
- Baby kale and arugula salad with red & yellow pepper strips, grape tomatoes, green onions and thinly sliced cucumbers with a creamy custard vinaigrette

PREMIUM SALADS - \$2.50 EXTRA PER PERSON

The Relish Signature Salad

Cilantro lime marinated bean salad over shredded romaine and roasted poblano ranch dressing, topped with manchego cheese, tomatoes and crispy tortilla strips

Caprese Salad

Buffalo mozzarella cheese topped with sun ripened tomatoes and fresh basil with a balsamic reduction

Wedge Salad

Quarter wedge of iceberg lettuce topped with bacon bits, candied pecans, diced tomatoes, green onions, bleu cheese crumbles with green goddess dressing

Chef Inspired Seasonal Salads

Please ask your catering representative for this seasons selection

Dessert Options

HOUSE DESSERT - PLEASE CHOOSE ONE

- Italian custard with berries
- Raspberry white chocolate cheesecake
- Honey biscuits with lemon curd, strawberries & mint
- Mexican chocolate caramel trifle
- Chocolate fudge cake

PREMIUM DESSERTS - \$2.50 EXTRA PER PERSON

- Poached berries with spiced cream
- Pearl sugar Belgian waffle dessert station with assorted toppings
- Strawberry creme filled cake
- Italian lemon cake with raspberry coulis
- Flourless chocolate torte with grilled orange segments and cardamom cream

