

Lunch

Plated Lunches

Minimum 25 guests. For events under 25 guests, please contact catering representative for pricing. Includes Tea & Water service. Select (1) Salad and House Dessert

Southwest Steak Salad

Fresh romaine lettuce with grilled steak, manchego cheese, red and green bell peppers, roasted corn, black beans, diced red onion, avocado slices and tortilla strips. Served with a avocado ranch dressing, dinner roll and butter

Chicken Caesar Salad

Fresh romaine lettuce with grilled chicken breast, grape tomatoes, croutons and parmesan cheese. Served with a classic caesar dressing, dinner roll and butter

BBQ Chicken Salad

BBQ chicken breast on chopped lettuce with cheddar cheese, green onions and grape tomatoes. Served with a cilantro lime ranch dressing, dinner roll and butter



BUILD YOUR OWN SALAD/SOUP BUFFET

Minimum 25 guests. For events under 25 guests, please contact catering representative for pricing. Includes Tea & Water service. Select (1) one House Dessert.

Fresh spring mix, spinach, and romaine lettuce with an assortment of toppings: hard boiled eggs, cheddar cheese, feta, croutons, tomatoes, radishes, cucumbers, sunflower seeds, broccoli, shredded carrots, red bell peppers, olives, garbanzo beans, red onions, black beans, bacon bits and avocado, assorted dressings

Choose two proteins: Roasted chicken, shrimp or grilled beef (a third protein can be added for an additional \$2.50 per person)

Choose one soup:

- Loaded baked potato
- Tomato basil
- Chicken tortilla
- Homemade chicken noodle

Basket of assorted breads and rolls

DELI PLATTER BUFFET

Minimum 25 guests. For events under 25 guests, please contact catering representative for pricing. Includes Tea & Water service.

An assortment of freshly made sandwiches of your choice, pasta salad, chips and cookie and brownies.

Sandwich Options, select three:

- Turkey and Swiss with herbed mayo
- Ham and cheddar with dijonaise
- Roast beef and provolone with horseradish sauce
- Grilled chicken with smoked Gouda and red pepper pesto



BOXED LUNCHES

Minimum 25 guests. For events under 25 guests, please contact catering representative for pricing. Up to 30 guests, select two options, 30-50 guests, select 3 options, 50 guests and above, select 4 options

Box lunches served with pasta salad, potato chips, sliced apples, cookies and bottled water. Upgrade to bottled soda for an additional \$2.00 per person.

Traditional Sandwich Options

- Shaved roast turkey and Swiss cheese
- Smoked ham and cheddar cheese
- Sliced roast beef and provolone cheese
- Homemade chicken salad with grapes, apples, pecans and fresh thyme
- Vegetarian fantasy, cream cheese, sunflower seeds, bell peppers, cucumbers, red onions, radish, lettuce and tomatoes

Wrap or Salad Options

- California turkey club
- Chicken Caesar
- Buffalo chicken
- Chef
- Veggie



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.

DETAILS:

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INCLUDES:

- Iced Water & Tea Service
- 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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INCLUDES:

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- Hot Coffee
- House Salad
- House Dessert



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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INCLUDES:

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- Hot Coffee
- House Salad
- House Dessert



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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- Hot Coffee
- House Salad
- House Dessert

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

