



Relish Tray Hors d'oeuvre Buffet

Choose 4 of the following cold items

Fresh Fruit Display

Fresh seasonal fruit artfully displayed.

Gourmet Cheese Board

Gourmet Wisconsin cheeses presented with crackers, accompaniments of nuts, honey, fresh, & dried fruits

Crudité Shooters

Fresh cut raw & blanched vegetables in a shot glass with ranch on the bottom

Chip & Dip

Pitas, Potato, & Tortilla Chips

Homemade hummus, Pico de Gallo, sour cream & onion

Pasta Salad

Penne, Italian dressing, peas, sun-dried tomatoes, scallions, & parmesan

Cowboy Caviar

black beans, black eyed peas, corn, tomatoes, garlic poblanos, cilantro with a honey lime dressing served with tortilla chips

Choose 4 of the hot foods

Grilled Cheese & Tomato Soup Shooters

Old School presented in New Wave

Mashed Potato Bar

Homemade mashed potatoes with all of your favorite toppings

Bacon, butter, cheddar cheese, sour cream, scallions, meatballs, & brown gravy

Chicken Lettuce Wraps

Grilled chicken, soy-ginger-Vidalia sauce, Asian vegetables

Meatloaf Mini Cupcakes

Bite sized homemade meatloaf "iced" with mashed potatoes, & ketchup glaze pipette

Mini Dessert Buffet

Petit dessert bars, cookies, s'mores pops, rice Krispy pops

Beverage Buffet (included)

Sweet & unsweet tea, water, & lemonade

\$16.99



Relish the Evening Hors d'oeuvre

Grand Cru Garde Manger

Fresh Seasonal Fruits

Gourmet cheeses from Wisconsin presented with garnished with crackers, nuts, honey, and more
Fine charcuterie such as prosciutto, bresola, Genoa & soppressata salami

Pear & Goat Cheese Tartlets

Sautéed Pears Blended with baby arugula, goat & cream cheese
balance sweet, tangy, salty, & peppery perfectly in light crisp pastry shell

Bistro Tender Wonton

Seared, sous vide, & sliced, Chimichurri, micro greens

Chicken Satay

Bronzed Chicken Skewers, with Mustard Molasses Dip, Soy Ginger, or Tropical Salsa

Grilled Cheese & Tomato Soup Shooters

Old School presented in New Wave

Cherry Bombs

Cherry tomatoes filled with Boursin cheese, spiked with a bloody mary pipette, micro greens

Shrimp & Grits Shooter

Creamy grits with garnished with sautéed shrimp, sausage and a rich sauce

Mashed Potato Bar

Homemade mashed potatoes with all of your favorite toppings
Bacon, butter, cheddar cheese, sour cream, scallions, meatballs, & brown gravy

Baby Bacon Biscuits

Smokey Joe's Pimento Cheese

Emboldened with smoked paprika, jalapeño, bacon, & chipotle

Beverage Buffet

Sweet & unsweet tea, water, & lemonade

\$18.99



Iron & Lace Hors d'oeuvre

Cowboy Caviar

Black beans, black eyed peas, corn, tomatoes, garlic poblanos
cilantro with honey lime dressings
served with tortilla chips

Smoked Chicken Tartlets

Smoked chicken, caramelized onions, roasted tomatoes & Fontina come together in light crisp pastry shell

Fried Okra Shooters

Southern comfort with spicy ranch

Brisket Bruschetta

Smokey brisket, Bubba Q sauce, tobacco onions, on cornbread crostini

Bubba Q Shrimp

Grilled, Cajun seasoned, bacon wrapped shrimp lightly basted with our special BBQ sauce
served skewered with fried cheese grits

Baby Bacon Biscuits

Smokey Joe's Pimento Cheese
Emboldened with smoked paprika, jalapeño, bacon, & chipotle

Bubba Q Antipasto

Grilled & smoked heirloom tomatoes
Double smoked thick cut bacon
Smoked buttermilk bleu cheese

Angry Orchard Pork

candy apple drizzle, cinnamon sweet potato mash

Mini Dessert Buffet

Petit dessert bars, cookies, s'mores pops, rice Krispy pops

Beverage Buffet

Sweet & unsweet tea, water, & lemonade

\$22.99



Relish the Evening Reception Hors d'oeuvre & Stations

Grand Cru Garde Manger

Fresh Seasonal Fruits

Gourmet cheeses from Wisconsin presented with garnished with crackers, nuts, honey, and more
Fine charcuterie such as prosciutto, bresaola, Genoa & soppressata salami

Pear & Goat Cheese Tartlets

Sautéed Pears Blended with baby arugula, goat & cream cheese
balance sweet, tangy, salty, & peppery perfectly in light crisp pastry shell

Bubba Q Shrimp

Grilled, Cajun seasoned, bacon wrapped shrimp lightly basted with our special BBQ sauce
served skewered with fried cheese grits

Cowboy Caviar

black beans, black eyed peas, corn, tomatoes, garlic poblanos, cilantro with honey lime dressings
served with tortilla chips

Relish's New South Salad

Mesclun greens, balsamic vinaigrette, bleu cheese, grape tomatoes, signature spiced pecans

Mashed Potato Bar

Homemade mashed potatoes with all of your favorite toppings
Bacon, butter, cheddar cheese, sour cream, scallions, meatballs, & brown gravy

Yard Bird on a Checkerboard

Fried chicken, mac & cheese waffles, strawberry hot sauce

Sweet Tea Short Ribs

All the South you can handle, the sauce is so good you could drink it.
Super tender & flavorful beef paired with mashed potatoes

Beverage Buffet

Sweet & unsweet tea, water, & lemonade

\$29.99



Relishable Evening Buffet

Garden Salad

Mixed greens, fresh vegetables, ranch & balsamic vinaigrette

Choose Two:

Carved Pork Loin

Seasoned, seared & slow roasted

Choose from honey corridor crust, peach pepper glaze, Robert sauce, or mustard molasses glaze

Carved Bistro Tender

Seasoned, seared & sous vide

Choose from chimichurri, madeira sauce, or mushroom sauces

Smoked Salmon

House hot smoked salmon, spiced strawberry compote

Sweet Tea Short Ribs

All the South you can handle, the sauce is so good you could drink it.

Kickin' Grilled Chicken

Hunter sauce, chimichurri, or lemon-thyme-butter

Choose 3:

Squash Medley

Vegetable Medley

Roasted Red Potatoes

Fresh Green Beans

Garlic Mashed Potatoes

Macaroni & Cheese

Rolls & Butter

Beverage Buffet

Sweet & unsweet tea, water, & lemonade

\$16.99

Upgrades to Relish

Choose Two Passed Hors d'œuvres

\$5.00 per person

Pear & Goat Cheese Tartlets

Sautéed Pears Blended with baby arugula, goat & cream cheese
balance sweet, tangy, salty, & peppery perfectly in light crisp pastry shell

Baby Bacon Biscuits

Smokey Joe's Pimento Cheese
Emboldened with smoked paprika, jalapeño, bacon, & chipotle

Deviled Eggs

Classic, smoked salmon, or bacon

Chicken Satay

Bronzed Chicken Skewers, with Mustard Molasses Dip, Soy Ginger, or
Tropical Salsa



Relish the Evening Buffet Reception

Choose Two Passed Hors d'oeuvre

Blackberry & Brie

Blackberry button, micro greens, blackberry jam, sweet corn
muffin canapé

Fried Green Tomatoes

Smokey Joe's Sauce

Bubba Q Shrimp

Grilled, Cajun seasoned, bacon wrapped shrimp lightly
basted with our special BBQ sauce
served skewered with fried cheese grits

Cherry Bombs

Cherry tomatoes filled with Boursin cheese, spiked with a
bloody mary pipette, micro greens

Meatloaf Mini Cupcakes

Bite sized homemade meatloaf "iced" with mashed potatoes,
& ketchup glaze pipette

Stationary Hors d'oeuvre

Gourmet Cheese Board

Gourmet Wisconsin cheeses presented with crackers, accompaniments of nuts, honey, fresh, & dried fruits

Plated Salad Course

Relish's New South Salad

Mesclun greens, balsamic vinaigrette, bleu cheese, grape tomatoes, signature spiced pecans

Dinner Buffet, Choose 2

Carved Pork Loin

Seasoned, seared & slow roasted

Choose from honey corridor crust, peach pepper glaze,
Robert sauce, or mustard molasses glaze

Smoked Salmon

House hot smoked salmon, spiced strawberry compote

Carved Bistro Tender

Seasoned, seared & sous vide

Choose from chimichurri, madeira sauce, or mushroom
sauce

Sweet Tea Short Ribs

All the South you can handle, the sauce is so good you could
drink it.

Kickin' Grilled Chicken

Hunter sauce, chimichurri, or lemon-thyme-butter

Choose 3:

Squash Medley

Sautéed with onions, & bacon or
basil

Garlic Mashed Potatoes

Roasted Red Potatoes

Asparagus & Bean Bundles
wrapped in bacon

New South Green Beans

Sautéed with Bacon, Mushrooms,
Shallots

Macaroni & Cheese

Cranberry Wild Rice

Vegetable Medley
Fresh & Seasonal

Rolls & Butter

Beverage Buffet

Sweet & unsweet tea, water, & lemonade

\$27.99



BBQ to Boast About

Choose Two Passed Hors d'œuvre

Brisket Bruschetta

Smokey brisket, Bubba Q sauce, tobacco onions, on cornbread crostini

Smoked Chicken Tartlets

Smoked chicken, caramelized onions, roasted tomatoes & Fontina come together in light crisp pastry shell

Fried Okra Shooters

Southern comfort with spicy ranch

Bubba Q Shrimp

Grilled, Cajun seasoned, bacon wrapped shrimp lightly basted with our special BBQ sauce served skewered with fried cheese grits

Fried Green Tomatoes

Smokey Joe's Sauce

Baby Bacon Biscuits

Smokey Joe's Pimento Cheese
Emboldened with smoked paprika, jalapeño, bacon, & chipotle

Stationary Hors d'oeuvre

Cowboy Caviar

black beans, black eyed peas, corn, tomatoes, garlic poblanos, cilantro with a honey lime dressing served with tortilla chips

Dinner Buffet

Pat's Tater Salad

Cole's Slaw

Suwannee Smoked Chicken
Brined, slow smoked, & lightly glazed

Bob's Best Butts

Slowed smoked for over 12 hours
(upgrade to Brisket for \$1)

Relish's Special Sauce

An amazing blend with just the right balance of Sweet, Tang, & a touch of Heat

Bubba's Baked Beans

Mac Daddy Macaroni & Cheese

Fresh Green Beans

Corn Bread & Biscuits
Butter, Tomato Jam, & Honey

Beverage Buffet
Sweet & unsweet tea, water, & lemonade

\$23.75

Upgrades to Relish

Bubba Q Antipasto
Grilled & smoked heirloom tomatoes
Double smoked thick cut bacon
Smoked buttermilk bleu cheese
(substitute for Cowboy Caviar for \$2)

Bob's Bacon Bonanza
Bubba Q shrimp
S'mores bacon
Candied bacon
Baby bacon biscuits with pimiento cheese
Fresh grilled bacon
(replace all passed & stationary h/d for \$6)



Iron & Lace Plated
Choose Two Passed Hors d'œuvre

Pear & Goat Cheese Tartlets

Sautéed Pears Blended with baby arugula, goat & cream cheese
balance sweet, tangy, salty, & peppery perfectly in light crisp pastry shell

Smokey Salmon Spoon

Honey glazed hot smoked salmon, apple, cucumber, scallion slaw

Deviled Eggs

Classic, Smoked Salmon, or Bacon

Chicken Lettuce Wraps

Grilled chicken, soy-ginger-Vidalia sauce, Asian vegetables

Stationary Hors d'oeuvre

Grand Cru Garde Manger

Fresh Seasonal Fruits

Gourmet cheeses from Wisconsin garnished with crackers, nuts, honey, and more
Fine charcuterie such as prosciutto, bresaola, Genoa & soppressata salami

Plated Salad Course

Relish's New South Salad

Mesclun greens, balsamic vinaigrette, bleu cheese, grape tomatoes, signature spiced pecans

Dinner Buffet

Choice one Entree

Pork Loin

Seasoned, seared & slow roasted

Choose from honey corridor crust, peach pepper glaze, Robert sauce, or mustard molasses glaze

Bistro Tender

Seasoned, seared & sous vide

Choose from chimichurri, madeira sauce, or mushroom sauce

Smoked Salmon

House hot smoked salmon, spiced strawberry compote

Sweet Tea Short Ribs

All the South you can handle, the sauce is so good you could drink it.

Kickin' Grilled Chicken

Hunter sauce, chimichurri, or lemon-thyme-butter, or saltimbocca style

Asparagus & Bean Bundles
wrapped in bacon

Potatoes Flan

Layers of Potatoes & gruyere cheese al forno

Rolls & Butter

Beverage Service

Sweet & unsweet tea, water, & coffee

\$32.99 per person



Short Plates

Avocado Bar

Our chef collaborates with the guest to build a refreshing vegan approved plate
avocados, limes, cowboy caviar, tropical fruit salsa, cilantro, tortilla strips, local olive oil, fresh pepper, salts, tajin
\$6.75

Bistro Tender Tapas

Seared, sous vide, & sliced
bleu cheese mashed potatoes, Diane sauce
\$5.75

Cuban Pork

Mojo marinated & sous vide pork loin
plantain puree, black bean fritter, sour orange mojo, chicharron
\$6.25

Sweet Tea Short Ribs

All the South you can handle, the sauce is so good you could drink it.
Super tender & flavorful beef paired with garlic smashed potatoes
\$6.25

Boys from the South Brisket

Slow smoked, sliced, and situated on jalapeño polenta, topped with tobacco onions
\$6.75

Thanksgiving Gone Wild

Sous vide turkey breast with cornbread stuffing, fried sage, cranberry relish, green bean casserole fritter
\$5.75

Black & Blue

Blackened scallops with creamy blue corn grits, bleu cheese fondue, tomato & scallion
\$6.75

Smokey Yard Bird & Scratch
Smoked chicken thighs, BBQ baked beans, over Smokey Joe's pimento cheese grits
\$5.75

Yard Bird on a Checkerboard
Fried chicken, mac & cheese waffles, strawberry hot sauce
\$5.75

Bacon & Eggs
Mustard glazed pork belly, sous vide egg, creamy cheddar cheese grits
\$6.25

Carolina's Calling
Sautéed shrimp, local smoked sausage, & a rich sauce
over creamy grits
\$6.25

Angry Orchard Pork
candy apple drizzle, cinnamon sweet potato mash
\$5.75

Smoked Salmon
House hot smoked salmon, smoked gouda grits, spiced strawberry compote
\$6.25



Self-Serve Stations

The Great Grits Bar

Creamy Grits with all of your favorite toppings, bacon, butter, cheddar cheese, shrimp, scallions, & tomato gravy
\$3.75

Mashed Potato Bar

Homemade mashed potatoes with all of your favorite toppings
Bacon, butter, cheddar cheese, sour cream, scallions, meatballs, & brown gravy
\$3.75

Taco Bar

Carne asada, chicken, ground beef, or pork, or meatless ground
flour tortillas, guacamole, salsa, tomatoes, lettuce, onions, jalapeños, sour cream, cheese, cilantro, lime, onions
\$4.75

Elote Bar

Grilled Fresh Corn
spiced mayo, cotija cheese, cilantro, lime, & tan
\$3.75

Biscuit Bar

Buttermilk Biscuits served with all the trimmings
Sausage gravy, chicken, butter, jellies, honey, & syrup
\$4.75



Attended Action Stations

Slider Station

cheeseburgers, pulled pork, baby bellas, or cuban fritas
pomme frites, ketchup frita sauce, garlic aioli
\$4.75

Carved Pork Loin

Seasoned, seared & slow roasted
Choose from honey corridor crust, peach pepper glaze, Robert sauce, or mustard molasses glaze
\$4.75

Carved Bistro Tender

Seasoned, seared & sous vide
Choose from chimichurri, madeira sauce, or mushroom sauce
\$4.75

Carved Turkey Breast

Seasoned, seared & sous vide
Giblet Gravy & Cranberry Sauce
\$4.75

Chicken Saltimbocca

It means “jump mouth”, the Italians done good, the flavors collide just right
Succulent chicken breast layered with fresh sage & prosciutto & sautéed with a white wine sauce
\$4.75

Bubba Q Antipasto

Grilled & smoked heirloom tomatoes
Double smoked thick cut bacon
Smoked buttermilk bleu cheese
\$5.25



List of Hors d'oeuvres

Pear & Goat Cheese Tartlets

Sautéed Pears Blended with baby arugula, goat & cream cheese
balance sweet, tangy, salty, & peppery perfectly in light crisp pastry shell

Chicken Lettuce Wraps

Grilled chicken, soy-ginger-Vidalia sauce, Asian vegetables

Smoked Chicken Tartlets

Smoked chicken, caramelized onions, roasted tomatoes & Fontina come together in light crisp pastry shell

Pad Thai Wings

Sweet & spicy, full of umami, garnish with peanuts, fried garlic, and cilantro

Chicken Satay

Bronzed Chicken Skewers, with Mustard Molasses Dip, Soy Ginger, or Tropical Salsa

Bubba Q Shrimp

Grilled, Cajun seasoned, bacon wrapped shrimp lightly basted with our special BBQ sauce
served skewered with fried cheese grits

Shrimp Fans

Butterflied jumbo shrimp, grilled, chilled, & skewered on lime racks
chives, tomato dust, & poblano curry spray

Shrimp & Grits Shooter

Creamy grits with garnished with sautéed shrimp, sausage and a rich sauce

Fresh Fruit Display

Fresh seasonal fruit artfully displayed.

Gourmet Cheese Board

Gourmet Wisconsin cheeses presented with crackers, accompaniments of nuts, honey, fresh, & dried fruits

Grand Cru Garde Manger

Fresh Seasonal Fruits

Gourmet cheeses from Wisconsin garnished with crackers, nuts, honey, and more
Fine charcuterie such as prosciutto, bresola, Genoa & soppressata salami

Crudité Shooters

Fresh cut raw & blanched vegetables in a shot glass with ranch on the bottom

Grilled Cheese & Tomato Soup Shooters

Old School presented in New Wave

Tiny Tacos

Grouper, carne asada, or chicken, jicama slaw in a bite sized crispy taco on lime racks

Watermelon Salad

Watermelon cubes, feta, blackberry buttons, micro greens, pickled onion, pomegranate-balsamic pipette

Cherry Bombs

Cherry tomatoes filled with Boursin cheese, spiked with a bloody mary pipette, micro greens

Cowboy Caviar

black beans, black eyed peas, corn, tomatoes, garlic poblanos, cilantro with a honey lime dressing served with tortilla chips

Blackberry & Brie

blackberry button, micro greens, blackberry jam, sweet corn muffin canapé

Brisket Bruschetta

Smokey brisket, Bubba Q sauce, tobacco onions, on cornbread crostini

Bistro Tender Wonton

Seared, sous vide, & sliced, Chimichurri, micro greens

Sweet Tea Short Rib Spoons

Tender Beef, velvety sauce, creamy mashed potatoes, potato stir

Meatloaf Mini Cupcakes

Bite sized homemade meatloaf “iced” with mashed potatoes, & ketchup glaze pipette

Chip & Dip

Pitas, Potato, & Tortilla Chips

Homemade hummus, Pico de Gallo, sour cream & onion

Fried Green Tomatoes

Smokey Joe's Sauce

Fried Okra Shooters

Southern comfort with spicy ranch

Fried Cheese Grits Spoon

Tomato Gravy & Bacon Bit

Deviled Eggs

Classic, smoked salmon, or bacon

Baby Bacon Biscuits

Smokey Joe's Pimento Cheese

Emboldened with smoked paprika, jalapeño, bacon, & chipotle

Smokey Salmon Spoon

Honey glazed hot smoked salmon, apple, cucumber, scallion slaw



Relish your Brunch

Pasta Salad

Fruit Display

Grilled Chicken
Tropical salsa

Omelet Station

Fresh vegetables, cheddar jack cheese, ham, sausage, & chicken made to order

Biscuit Bar

Sausage, chicken, ham, butter & jellies, honey syrup

Bacon

Carved Ham

Grits

Breakfast Potatoes

Muffins & Scones

Beverage Buffet

Sweet & unsweet tea, water, & lemonade

Orange Juice

Coffee

\$16.99



Iron & Lace Brunch

Pasta Salad

Fruit Display

Grilled Chicken
Tropical salsa

Carved Bistro Tender
Seasoned, seared & sous vide
Choose from chimichurri, madeira sauce, or mushroom sauce

Omelet Station
Fresh vegetables, cheddar jack cheese, ham, sausage, & chicken made to order

Biscuit Bar
Sausage, chicken, ham, butter & jellies, honey syrup

Waffle Station
Mini Waffles, butter, syrup, chicken, strawberries, pecans, chocolate chips, & whipped cream

Shrimp & Grits
Sautéed shrimp, local smoked sausage, & a rich sauce & creamy grits

Bacon

Breakfast Potatoes

Muffins & Scones

Beverage Buffet
Sweet & unsweet tea, water, & lemonade

Orange Juice

Coffee

\$23.99

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