



Business Casual Hors d'Oeuvres

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



Better Business 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:

Vegetable Medley

Roasted Red Potatoes

Squash Medley

Garlic Mashed Potatoes

Macaroni & Cheese

Fresh Green Beans

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



Company Picnic

Choose Two Passed Hors d'oeuvre

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)



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, accoutrements 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 Business 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

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