



Relish the Gala Plated

Choose 2 Passed Hors D' Oeuvres

Pear & Goat Cheese Tartlets
Sautéed Pears blended with Baby Arugula
Goat Cheese & Cream Cheese

Deviled Eggs
Classic, Smoked Salmon or Bacon

Smokey Salmon Spoon
Honey Glazed Hot Smoked Salmon,
Apple, Cucumber, Scallions & Slaw

Chicken Lettuce Wraps
Grilled Chicken, Soy-Ginger Vidalia Sauce
Asian Vegetables

Stationary Hors D' Oeuvres

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 & Soppresata Salami

Plated Salad Course

Relish's New South Salad
Mesclun Greens, Balsamic Vinaigrette, Bleu Cheese, Grape Tomatoes, Signature Spiced Pecans

Dinner Course

Choose One Entrée

Multiple entrée options may be chosen, but only ONE entrée per guest

Pork Loin
Choose from Honey Coriander Crust, Peach Pepper
Glaze, Robert Sauce, or Mustard Molasses Glaze

Bistro Tender
Choose from Chimichurri Sauce, Madeira Sauce, or
Mushroom Sauce

Sweet Tea Short Ribs

Smoked Salmon
House Hot-Smoked Salmon, Spiced Strawberry
Compote

Kickin' Grilled Chicken
Choose from Hunter Sauce, Chimichurri Sauce,
Lemon-Thyme Butter, or Saltimbocca Style

Asparagus & Bean Bundles Wrapped in Bacon

Potatoes Flan
Layers of Potatoes & Gruyeres Cheese Al Forno

Rolls & Butter

Beverage Service
Sweet Tea, Unsweet Tea, Water, Coffee

\$32.99 per person