



Relish Catering Holiday Menu

(561) 460-7606

DELIVERY - \$50

DINNER PACKAGES - PRICED PER PERSON

TURKEY DINNER **\$10**

Includes: Smoked or Roasted Turkey, Dressing, Gravy, Cranberry Relish, 1 Side & Roll - 9 person minimum

DELUXE DUO **\$15**

Includes: Smoked or Roasted Turkey, Brown Sugar Glazed Ham, Cornbread Dressing, Gravy, Cranberry Relish, 2 Sides & Roll - 9 person minimum

FALL FEAST **\$20**

*Includes: Smoked or Roasted Turkey, Brown Sugar Glazed Ham, Garden Salad, Cornbread Dressing, Gravy, Cranberry Relish, 2 Sides, Roll, Tea, Pumpkin Pie & Disposable Dinnerware
12 person minimum*

Sides: Cornbread Dressing, Mashed Potatoes, Green Beans, Sweet Potato Casserole, Squash Casserole, Green Bean Casserole, Eggplant Casserole, Corn Casserole, Macaroni & Cheese



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WHOLE TURKEYS

WHOLE TOM **\$80 each**

Smoked or Roasted. Turkey Tom serves 20-30 guests

WHOLE HEN **\$50 each**

Smoked or Roasted, this is a perfect size for a small gathering of 8-16 guests

CARVED TURKEYS **\$9 per pound**

Smoked or Roasted. Order as much as you would like!

MEATS (BULK)

BROWN SUGAR GLAZED HAM **\$9 per pound**

ROAST BEEF TENDERLOIN PLATTER **\$75 each**

Three pounds of beef tenderloin, cooked medium, carved, served with pint of horseradish sauce & 24 rolls. Serves 12 guests.

SIDES, SAUCES & PIES SOLD SEPARATELY



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SIDE ITEMS (BULK)

Cornbread Dressing, Mashed Potatoes, Green Beans, Sweet Potato Casserole, Squash Casserole, Green Bean Casserole, Eggplant Casserole, Corn Casserole, Macaroni & Cheese

9" ROUND PAN - SERVES 9-12 GUESTS	\$18
SMALL PAN - SERVES 15-20 GUESTS	\$30
LARGE PAN - SERVES 40-50 GUESTS	\$80
JUMBO PAN - SERVES 80-100 GUESTS	\$160

SALADS (BULK)

Each Garden Salad includes: fresh-cut lettuce, tomato, onion, cucumber, cheese, & your choice of dressing. Dressings: Ranch, Blue Cheese, Thousand Island, Balsamic Vinaigrette, French, Honey Mustard

SMALL SALAD

2 PINTS OF DRESSING - SERVES 12-20 GUESTS **\$40**

MEDIUM SALAD

4 PINTS OF DRESSING - SERVES 30-40 GUESTS **\$80**

LARGE SALAD

8 PINTS OF DRESSING - SERVES 60-80 GUESTS **\$160**



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SAUCES (BULK)

GIBLET GRAVY **\$32 per pint**

Made with Roasted Turkey Stock, Giblets, and Lots of Love!

CRANBERRY RELISH **\$36 per pint**

A break from the traditional cranberry sauce. This one has a little kick and pairs well with our Smoked Turkey!

PARTY PLATTERS - EACH SERVES 15-18 GUESTS

SEASONAL FRUIT TRAY **\$68**

Seasonal Sliced Fruits, Melons & Berries

SEASONAL VEGETABLE TRAY **\$65**

Served with Spinach Dip

DOMESTIC CHEESE TRAY **\$85**

Assorted Wisconsin Cheeses, Nuts, Fruits, Dried Fruits & Crackers

CHARCUTERIE TRAY **\$99**

Assorted Cured Meats, Marinated Mushrooms & Artichokes, Italian Olives, Artisan Cheeses & Crackers



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WHOLE PIES

Each 10" Pie Serves 6-10 Guests

COCONUT CREAM PIE **\$16**

Our most popular and nearly famous pie. Bring this pie to your Holiday Party and it'll become a family favorite!

CHOCOLATE MERINGUE PIE **\$14**

Rich chocolate, flaky crust, and fluffy meringue

LEMON MERINGUE PIE **\$14**

The perfect balance of sweet and tart!

APPLE PIE **\$16**

Stuffed with loads of apples, cinnamon & spice!

SOUTHERN PECAN PIE **\$16**

SWEET POTATO PIE **\$16**

PUMPKIN PIE **\$16**

What's a holiday meal without pumpkin pie?



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BEVERAGES

COLD BEVERAGES

\$5 per person

Sweet Tea, Unsweet Tea and Lemonade

HOT COFFEE

\$16 per gallon

Includes: Sugar, Sweeteners & Creamers

DINNERWARE

UPGRADED DISPOSABLE DINNERWARE \$3 pp

Flairware Scalloped Dinner Plate, 6" Dessert Plate, Pre-Rolled Reflections Fork, Knife, Spoon & Napkin, Dessert Fork, Cup

RELISH CHINA DINNERWARE \$5 pp

China Dinner Plate & Dessert Plate, Dinner Fork, Knife, Spoon & Linen Napkin, Dessert Fork, Drinking Goblet

Delivery & drop off fee - \$50

coordinator & buffet staff fee - 10% of Invoice

Full Service Kitchen & wait staff - 30% of invoice