



**RELISH TRAY HORS D' OEUVRE BUFFET**  
**CHOOSE 7 OF THE FOLLOWING MENU ITEMS**

**FRESH FRUIT DISPLAY**  
**FRESH SEASONAL FRUIT ARTFULLY DISPLAYED**

**GOURMET CHEESE BOARD**  
**GOURMET CHEESES PRESENTED WITH CRACKERS AND ACCOUTREMENTS**

**CRUDITE 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 DIP**

**PASTA SALAD**  
**FUSILLI, ITALIAN DRESSING, & FRESH VEGGIES**

**COWBOY CAVIAR**  
**BLACK BEANS, BLACK EYED PEAS, CORN, TOMATOES, GARLIC POBLANOS, CILANTRO, & HONEY LIME DRESSING**  
**TORTILLA CHIPS**

**GRILLED CHEESE & TOMATO SOUP SHOOTERS**  
**OLD SCHOOL, PRESENTED 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**

**MINI DESSERT BUFFET**  
**PETIT DESSERT BARS, COOKIES, S'MORES POPS, RICE KRISPY POPS**

**BEVERAGE BUFFET**  
**SWEET & UNSWEET TEA, & WATER**

**\$18.99**



**RELISH THE EVENING HORS D' OEUVRE**

**PEAR & GOAT CHEESE TARTLETS**  
SAUTEED 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 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 SAUTEED 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, JALAPENO, BACON, & CHIPOTLE

**BEVERAGE BUFFET**  
SWEET & UNSWEET TEA, & WATER

**\$20.99**



## IRON & LACE HORS D' OEUVE

### **COWBOY CAVIAR**

BLACK BEANS, BLACK EYED PEAS, CORN, TOMATOES, GARLIC, POBLANOS, CILANTRO, & HONEY LIME DRESSINGS  
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  
SKEWERED WITH FRIED CHEESE GRITS

### **BABY BACON BISCUITS**

SMOKEY JOE'S PIMENTO CHEESE

EMBOLEDENED WITH SMOKED PAPRIKA, JALAPENO, 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

**\$24.99**



**RELISH THE EVENING RECEPTION HORS D 'OEUVRE & STATIONS**

**GRAND CRU GARDE MANGER**  
FRESH SEASONAL FRUITS  
GOURMET CHEESES PRESENTED WITH CRACKERS, NUTS, HONEY, AND MORE  
FINE CHARCUTERIE SUCH AS PROSCIUTTO, GENOA & SOPPRESATA SALAMI

**PEAR & GOAT CHEESE TARTLETS**  
SAUTEED 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

**\$32.99**



**RELISHABLE EVENING BUFFET**

**GARDEN SALAD**  
MIXED GREENS, FRESH VEGETABLES, RANCH & BALSAMIC VINAIGRETTE

**CHOOSE TWO:**

**CARVED PORK LOIN**  
SEASONED, SEARED & SLOW ROASTED  
ROBERT SAUCE

**CARVED BISTRO TENDER**  
SEASONED, SEARED & SOUS VIDE  
CHIMICHURRI

**SMOKED SALMON**  
HOUSE HOT SMOKED SALMON, SPICED STRAWBERRY COMPOTE

**KICKIN' GRILLED CHICKEN**  
LEMON-THYME-BUTTER

**CHOOSE 3:**

**VEGETABLE MEDLEY**  
**GARLIC MASHED POTATOES**

**ROASTED RED POTATOES**  
**MACARONI & CHEESE**

**SQUASH MEDLEY**  
**FRESH GREEN BEANS**

**ROLLS & BUTTER**

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**BEVERAGE BUFFET**  
SWEET & UNSWEET TEA, & WATER

**\$18.99**

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**UPGRADES TO RELISH**

**PLATED SALAD COURSE \$1**  
**NEW SOUTH SALAD \$2**  
(INCLUDES PLATE RENTAL)

**\$5.00 PER PERSON**  
**CHOOSE TWO PASSED HORS D'OEUVRE**

**PEAR & GOAT CHEESE TARTLETS**  
SAUTEED PEARS BLENDED WITH BABY ARUGULA, GOAT & CREAM CHEESE  
BALANCE SWEET, TANGY, SALTY, & PEPPERY PERFECTLY IN LIGHT CRISP PASTRY SHELL

**DEVILED EGGS**  
CLASSIC, SMOKED SALMON, OR BACON

**BABY BACON BISCUITS**  
SMOKEY JOE'S PIMENTO CHEESE  
EMBOLDENED WITH SMOKED PAPRIKA, JALAPENO, BACON, & CHIPOTLE

**CHICKEN SATAY**  
MMM SAUCE

# Relish

## RELISH THE EVENING BUFFET RECEPTION

### CHOOSE TWO PASSED HORS D'OEUVRE

FRIED GREEN TOMATOES  
SMOKEY JOE'S SAUCE

BRUSSELS SPROUTS POPS  
BOURBON BACON GLAZE

CHERRY BOMBS  
CHERRY TOMATOES, BOURSIN CHEESE, BLOODY MARY PIPETTE, MICRO GREENS

BUBBA Q SHRIMP  
GRILLED, CAJUN SEASONED, BACON WRAPPED SHRIMP LIGHTLY BASTED WITH  
OUR SPECIAL BBQ SAUCE SERVED SKEWERED WITH FRIED CHEESE GRITS

BLACKBERRY & BRIE  
BLACKBERRY BUTTON, MICRO GREENS, BLACKBERRY JAM, SWEET CORN  
MUFFIN CANAPE

### STATIONARY HORS D'OEUVRE GOURMET CHEESE BOARD

GOURMET WISCONSIN CHEESES PRESENTED WITH CRACKERS, ACCOUTREMENTS 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  
ROBERT SAUCE

CARVED BISTRO TENDER  
SEASONED, SEARED & SOUS VIDE  
CHIMICHURRI

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  
LEMON-THYME-BUTTER

### CHOOSE 3:

SQUASH MEDLEY  
SAUTEED WITH ONIONS, & BACON OR BASIL

NEW SOUTH GREEN BEANS  
SAUTEED WITH BACON, MUSHROOMS,  
SHALLOTS

GARLIC MASHED POTATOES

ROASTED RED POTATOES

MACARONI & CHEESE

ASPARAGUS & BEAN BUNDLES  
WRAPPED IN BACON

VEGETABLE MEDLEY  
FRESH & SEASONAL

### ROLLS & BUTTER

BEVERAGE BUFFET  
SWEET & UNSWEET TEA, & WATER  
\$29.99

# Relish

## BBQ TO BOAST ABOUT 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

**BABY BACON BISCUITS**  
SMOKEY JOE'S PIMENTO CHEESE  
EMBOLDENED WITH SMOKED PAPRIKA, JALAPENO, BACON, & CHIPOTLE

**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

**FRIED OKRA SHOOTERS**  
SOUTHERN COMFORT WITH SPICY RANCH

## 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 RIBS OR BRISKET FOR \$2)

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 \$3)

**BOB'S BACON BONANZA**  
BUBBA Q SHRIMP S'MORES BACON CANDIED BACON  
BABY BACON BISCUITS WITH PIMENTO CHEESE FRESH GRILLED BACON  
(REPLACE ALL PASSED & STATIONARY H/D FOR \$6)



**IRON & LACE PLATED**

**PASSED HORS D'OEUVRE**

**OYSTERS CHARLIE**  
GRILLED OYSTERS,  
GARLIC, BUTTER, LEMON, HOT SAUCE, PARMESAN  
FRIED SPINACH GARNI

**WATERMELON SALAD**  
WATERMELON CUBES, FETA, BLACKBERRY BUTTONS,  
MICRO GREENS, PICKLED ONION,  
POMEGRANATE-BALSAMIC PIPETTE

**PLATED SALAD COURSE**  
**RELISH'S NEW SOUTH SALAD**  
MESCLUN GREENS, BALSAMIC VINAIGRETTE, BLEU CHEESE, GRAPE TOMATOES, SIGNATURE SPICED PECANS

**FISH COURSE**  
SEARED FRESH SNAPPER  
ROMESCO  
GRILLED VEGGIE SUCCOTASH

**BISTRO TENDER**  
SEASONED, SMOKED, SEARED & SOUS VIDE  
CHIMICHURRI  
ROASTED FINGERLING POTATOES

**ROLLS & BUTTER**

**BEVERAGE SERVICE**  
SWEET & UNSWEET TEA, WATER, & COFFEE

**\$39.99 PER PERSON**

# Relish

## 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 JALAPENO 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

SAUTEED 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, JALAPENOS, 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 & SAUTEED 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**

# Relish

## LIST OF HORS D'OEUVRES

### PEAR & GOAT CHEESE TARTLETS

SAUTEED 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 SAUTEED 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, GENOA & SOPPRESATA SALAMI

### CRUDITE SHOOTERS

FRESH CUT RAW & BLANCHED VEGETABLES IN A SHOT GLASS WITH RANCH ON THE BOTTOM

### GRILLED CHEESE & TOMATO SOUP SHOOTERS

OLD SCHOOL PRESENTED NEW WAVE

# Relish

## 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 CANAPE

## 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  
MASHED POTATO FROSTING  
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

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, JALAPENO, BACON, & CHIPOTLE

## SMOKEY SALMON SPOON

HONEY GLAZED HOT SMOKED SALMON, APPLE, CUCUMBER, SCALLION SLAW

# Relish

## DESSERTS

LEMON TART  
PASTRY CRUST  
LEMON CURD  
MERINGUE  
ALMOND BRITTLE  
CARAMEL SAUCE

S'MORES TART  
GRAHAM CRACKER CRUST  
CHOCOLATE GANACHE  
TORCHED MARSHALLOW  
RASPBERRY SAUCE

APPLE PIE TINI  
CARAMELIZED APPLES  
STUESEL  
DULCE DE LECHE MOUSEE

LEMON BERRY CHEESECAKE TINI  
LEMON CURD  
BLUEBERRY COMPOTE  
HOMEMADE CHEESECAKE  
GRAHAM CRACKER SHARD

BUTTERMILK PIE  
FRESH BERRIES  
CREME CHANTILLY

BOURBON CHOCOLATE PECAN PIE  
BOURBON WHIP

PINEAPPLE UPSIDE DOWN REDEUX  
ROASTED VANILLA BEAN CAKE  
PINEAPPLE CREMEUX  
CANDID PINEAPPLE  
CHERRY COMPOTE

KILLER CHOCOLATE CAKE  
A BIG WEDGE OF RICH CHOCOLATE CAKE

BREAD PUDDING  
HONEYMOON SAUCE

# Relish

DRUNKEN DONUTS  
DONUT HOLES  
HOUSE MADE CHOCOLATE, VANILLA, & CARAMEL GLAZES  
CHOCOLATE, ESPRESSO, LEMON, WHITE CHOCOLATE LIQUEUR INJECTIONS  
SPRINKLES, BACON, SEA SALT, FRUITY PEBBLES, MINT CRYSTALS

GREAT BALLS OF FIRE!!!  
OUR DRUNKEN DONUTS FLAMBEED WITH CAP'N MORGAN RUM

LEMON PIE POPS  
WHITE CHOCOLATE SHELL  
LEMON CURD  
TORCHED MERINGUE

BANANAS FOSTERS CHEESECAKE BITES  
GRAHAM CRACKER CRUST  
BANANA CHEESECAKE  
CHOCOLATE GLAZE  
CARAMEL BANANA CHIP

BANANA PUDDING BITES  
HOMESTYLE HOT BANANA PUDDING  
COFFEE CARAMEL  
BANANA MOUSSE  
BANANA CHIP  
BANANA LEAF SPOON

CHOCO-NUT SPOONS  
PEANUT BUTTER PANNA COTTA  
CHOCOLATE MOUSSE  
HAZELNUT SAUCE

DAIQUIRI DIP  
FRESH STRAWBERRY  
LIME CURD



## PLANT BASED ENTREES

RELISH PREPARES ALL PLANT BASED ENTREES VEGAN

CAULIFLOWER STEAK  
CARROT CARAMEL  
QUINOA PILAF

STUFFED PORTOBELLO FLORENTINE  
MUSHROOMS, GARLIC, QUINOA, SPINACH

HAWAIIAN BBQ BOWL  
BASMATI RICE, QUINOA, TOFU, ASIAN PINEAPPLE BBQ SAUCE  
ZUCCHINI, RED PEPPERS, SCALLIONS, PINEAPPLE, AVOCADO, CILANTRO

FORBIDDEN RICE BOWL  
BLACK RICE, TOFU, MANGO CUCUMBERS, RED CABBAGE AVOCADOS, CILANTRO



**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**

**HARD WOOD SMOKED BACON**

**CARVED HAM**

**CREAMY GRITS**

**BREAKFAST POTATOES**

**MUFFINS & SCONES**

**BEVERAGE BUFFET  
SWEET & UNSWEET TEA, COFFEE, & WATER**

**\$22.99**



**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  
SAUTEED SHRIMP, LOCAL SMOKED SAUSAGE, IN A RICH SAUCE  
CREAMY GRITS

HARDWOOD SMOKED BACON

BREAKFAST POTATOES

MUFFINS & SCONES

BEVERAGE BUFFET  
SWEET & UNSWEET TEA, & WATER  
ORANGE JUICE  
COFFEE

**\$33.99**



## FACTS

HERE IS A LIST OF QUESTIONS TO ASK ALL CATERERS YOU ARE CONSIDERING. THESE ARE A HUGE VALUE. IT'S IMPORTANT TO BE EMPOWERED WHEN TALKING WITH CREATIVE PARTNERS FOR YOUR EVENT. COMMUNICATION IS KEY IN KNOWING WHAT EACH OTHER WANTS, NEEDS, AND IS RESPONSIBLE FOR. OUR ANSWERS ARE IN ( )

### BUDGET

HOW MUCH IS IT? LET YOUR CATERER KNOW YOUR BUDGET UP FRONT WHAT YOU HAVE TO SPEND. THIS IS DEFINITELY NEEDS TO BE COMMUNICATED. DON'T ASSUME THAT A BUFFET OR FOOD STATION IS LESS EXPENSIVE THAN A SIT DOWN DINNER. IT DEPENDS ON THE TYPE, VARIETY, & QUALITY OF FOOD SERVED NOT JUST HOW IT'S SERVED. RELISH DOESN'T WANT TO CHARGE YOU THE MAXIMUM. WE DO WANT TO MAXIMIZE YOUR BUDGET. KNOWING YOUR BUDGET LETS US GUIDE TO MENU OFFERINGS AND SERVICES THAT MEET YOUR NEEDS. (THIS WILL SAVE TIME IN KNOWING IF THEY ARE THE RIGHT CATERER FOR YOU.)

### FOOD PREPARATION

DOES THE CATERER PRACTICE FOOD SAFETY, AND IS HEALTH DEPARTMENT APPROVED? WILL THE FOOD FOR THE RECEPTION BE DELIVERED IN A FOOD SAFETY APPROVED CARRIERS? (WE ARE SERIOUS ABOUT FOOD SAFETY. WE ARE INSPECTED BY THE DBPR. WE FOLLOW THEIR GUIDELINES OR BETTER.)

### IS THE CATERER INSURED & LICENSED

ASK IF YOUR CATERER HAS LIABILITY INSURANCE AND ASK FOR PROOF. THERE ARE MANY "FLY BY NIGHT CATERERS" WHO ARE NOT INSURED AND LICENSED AND WHO WORK ILLEGALLY OUT OF THEIR HOMES. ALTHOUGH THEY MAY BE CHEAPER, QUALITY AND SAFETY MAY BE SACRIFICED IN THE PREPARATION OF THE FOOD. (WE ARE LICENSED AND INSURED.)

### LEFTOVERS

ASK WHAT IS DONE WITH THE LEFTOVER FOOD. PARTICULARLY, IF YOU ARE HAVING A BUFFET OR FOOD STATION, THERE CAN BE FOOD LEFTOVER. SOME BRIDES CHOOSE TO HAVE THE LEFTOVER FOOD GIVEN TO A HOMELESS SHELTER OR SERVICE CLUB. SOME CATERERS MAY ALLOW YOU TO TAKE FOOD HOME, BUT OTHERS DO NOT OFFER THE OPTION BECAUSE THEY CAN'T GUARANTEE IT'S FRESHNESS AND THEY DON'T WANT ANYONE TO GET SICK IF THE FOOD IS NOT STORED PROPERLY. (WE FOLLOW THE GUIDELINES SET BY THE FLORIDA DBPR. ALL FOOD ON BUFFET IS DISCARDED.)

### ETHNIC RECIPES

ASK IF DISHES CAN BE PREPARED THAT ARE NOT INCLUDED ON THE REGULAR MENU. SOME BRIDES HAVE A SPECIAL "FAMILY" DISH THEY'D LIKE OR A PARTICULAR TYPE OF ETHNIC FOOD PREPARED. THIS IS A GREAT WAY TO REALLY PERSONALIZE YOUR DINNER AND RECEPTION. (WE WILL CUSTOMIZE AS BEST WE CAN FOR YOU.)

### GUARANTEED NUMBERS

MANY CATERERS WILL QUOTE PRICES BASED UPON A CERTAIN NUMBER OR MINIMUM NUMBER OF GUESTS. FOR INSTANCE, YOUR CATERER MAY HAVE A MINIMUM OF 100 GUESTS AND IF ONLY 80 SHOW UP THERE MAY BE AN ADDITIONAL FEE. IT IS A WELL KNOWN FACT THAT 3% OF YOUR GUESTS WILL NOT ATTEND YOUR RECEPTION BECAUSE OF VARIOUS REASONS OR CHANGES OF PLANS. THEY USUALLY DON'T LET YOU KNOW BEFORE YOU HAVE TO GIVE YOUR GUARANTEE TO THE CATERER. ASK YOUR CATERER THEIR PRODUCTION POLICY. DON'T OVERESTIMATE, IT WILL COST YOU. SOME CATERERS WILL ALSO OFFER YOU A 1/2 PRICE OPTION ON SETTING UP TABLES OVER AND ABOVE YOUR GUARANTEE SO THAT YOU ARE NOT CAUGHT OFF GUARD IF TOO MANY SHOW UP. KEEP YOUR INITIAL GUARANTEE LOW BECAUSE THERE USUALLY ISN'T AN UP-CHARGE TO ADD GUESTS IN THE FINAL DAYS. (WE REQUIRE THE GUEST COUNT GUARANTEE 10 DAYS OUT. IT CAN GROW PAST THAT BUT NOT REDUCED. WE CHARGE FOR THE GUEST COUNT GUARANTEE OR THE ACTUAL ATTENDANCE, WHICHEVER IS GREATER. WE SET FOR THE NUMBER OF GUESTS GIVEN. WE CAN SET FOR MORE GUESTS THAN RSVP BUT A COST OF RENTAL FOR THIS NUMBER IS INCURRED.)

### WEDDING CAKES

DO THEY OFFER WEDDING CAKES IN THEIR PACKAGE? CAN THEY MAKE YOU A WEDDING CAKE? DO THEY CHARGE TO CUT & SERVE THE CAKE? (WE DON'T BAKE WEDDING CAKES. WE CAN RECOMMEND SOME EXCELLENT BAKERS. CAKE CUTTING IS AN ADDITIONAL SERVICE & CHARGE.)



## TAXES, FEES, & GRATUITIES

ARE THEY INCLUDED IN THE PRICE OR WILL THEY BE ADDED LATER? FIND OUT WHAT THE FINAL PRICE IS. ALSO YOU'LL FIND SOME CATERERS NEGLECT TO TELL YOU ABOUT A SERVICE CHARGE, \*(USUALLY 10-20%) WHICH IS ADDED TO COVER INCIDENTAL CHARGES FOR TRAVEL, GAS, EXTRA LABOUR AND OR SUPPLIES. (OUR SALES TAX IS 7% AND IS NOT INCLUDED IN THE BASE PRICE. WE HAVE SEVERAL DIFFERENT FEES EACH DEPENDS ON THE NEEDS O. NOT ALL APPLY TO EVERY EVENT. WHEN WE HAVE A CONSULTATION WITH YOU WE WILL DISCUSS THOSE IN DETAIL. WE NEVER CHARGE GRATUITIES BUT OUR STAFF APPRECIATES THE EXTRA RECOGNITION.)

## RATIO OF SERVERS TO GUESTS

THIS WILL VARY DEPENDING ON THE TYPE OF RECEPTION YOU HAVE. MAKE SURE YOU ARE GETTING THE LEVEL OF SERVICE YOUR GUESTS NEED. (OUR RULE OF THUMB IS 1 SERVER PER 32 FOR A BUFFET AND 1 PER 24 FOR A SEATED DINNER; SOMETIMES EVEN 1:16. FOR AFTERNOON COCKTAIL RECEPTIONS OR EVENING HORS D'OEUVRE YOU CAN EXPECT 2 SERVERS PER 100.)

## DRESS CODE FOR WAIT STAFF

HOW WILL THE STAFF BE DRESSED? WILL THEY BE DISTINGUISHABLE FROM THE GUESTS? ARE THERE OPTIONS? DO YOU HAVE A PREFERRED DRESS TO MATCH YOUR THEME? (WE HAVE SEVERAL UNIFORMS.)

## DECORATIONS

ASK TO SEE PICTURES OF THEIR TABLE DISPLAYS. SOME CATERERS THAT DO BUFFETS OR FOOD STATIONS WILL INCLUDE FLORAL ARRANGEMENTS AND OTHER DECORATIONS. AS YOUR WEDDING PLANS PROGRESS, TALK TO YOUR CATERER ABOUT YOUR COLOR THEME SO THAT ALL DECORATIONS AND FLORAL ARRANGEMENTS WILL COORDINATE.

ALSO, FIND OUT WHAT TYPE OF DECORATING THEY MIGHT DO FOR YOU. WILL THEY SWAG YOUR HEAD AND CAKE TABLES? WILL THEY SET OUT YOUR FAVORS AND SEATING CARDS? WILL THEY COME TO SET TABLES THE SAME TIME AS YOU DECORATE? DOES THIS COST EXTRA? (WE CUSTOMIZE EACH EVENT DEPENDING ON THE CLIENTS NEEDS.)

## TABLEWARE AND LINENS

DOES THE PRICE INCLUDE TABLE LINENS, NAPKINS, DISHES, AND GLASSWARE? ASK TO SEE SAMPLES. REMEMBER, IF YOU DON'T LIKE THE TABLEWARE OR LINENS THEY OFFER, MOST EVERYTHING CAN BE RENTED, BUT USUALLY AT AN ADDITIONAL PRICE! (DINNERWARE IS NOT INCLUDED IN OUR PRICING. WE HAVE RENTALS FOR YOU TO LOOK & TOUCH. WE OFFER TABLE, CHAIR, AND LINEN RENTALS AS WELL)

## LICENSES

YOUR CATERER SHOULD BE LICENSED BY THE STATE. MOST DISPLAY THEIR LICENSE IN THEIR OFFICE. IF YOU'RE NOT SURE, ASK! IF THEY AREN'T LICENSED, THEY AREN'T INSPECTED. IF THEY AREN'T INSPECTED THEY AREN'T HELD TO STANDARDS OF FOOD SAFETY AND MAY NOT EVEN KNOW THE STANDARDS. YOU DON'T WANT TO TAKE THAT GAMBLE ON YOU & YOUR GUESTS HEALTH. (ALWAYS USE A CATERER WHO IS LICENSED, WE ARE.)

## LIQUOR

DOES YOUR CATERER OFFER A BAR SERVICE? ARE THEY LICENSED? DO YOU NEED TO GET A SPECIAL OCCASIONS PERMIT FROM THE LIQUOR BOARD? IF YOU ARE SUPPLYING THE ALCOHOL AND THEY ARE BRINGING THE MIX, WHAT IS THE PRICE? WHAT ARE YOUR OPTIONS? HOURLY? PER PERSON? (WE ARE FULLY LIQUOR LICENSED AND INSURED. ASK US ABOUT OUR OFFERINGS. WE HAVE SEVERAL PACKAGES TO OFFER AND CAN CUSTOMIZE THEM AS WELL.)



## FAQ'S

### I DON'T SEE WHAT I WANT ON YOUR MENU

NO PROBLEM THIS IS JUST A SAMPLING OF OUR OFFERINGS. EACH EVENT IS DIFFERENT AS IS EVERY INDIVIDUAL. LET US CREATE YOUR EVENT JUST HOW YOU ENVISION IT. YOUR LIMITS ARE ONLY IMAGINATION AND BUDGET. LET'S MAKE THE MAGIC HAPPEN.

### DO YOU DO TASTINGS?

WE DO PRIVATE TASTINGS WITH THOSE WHO ARE READY TO HIRE US. LET US BUILD A PROPOSAL FOR YOU AND DEVELOP A RELATIONSHIP TO SEE IF WE ARE A GOOD MATCH. THEN WE CAN HAVE A DINNER PARTY.

### WHEN ARE PAYMENTS DUE?

FINAL GUEST COUNT AND PAYMENT IS DUE 10 DAYS PRIOR TO YOUR EVENT. ITS BEST TO KNOW THE GUEST COUNT 14 DAYS AHEAD. IF YOU MAIL A CHECK ITS DOESN'T MOVE AT THE SAME SPEED AS EMAIL. WE PREFER CHECK AND CASH. CREDIT CARD TRANSACTION INCUR A 4% SURCHARGE.

### WE LOVE YOU, WHAT NEXT?

LET'S GET THE DETAILS DOWN. A \$250 DEPOSITS SAVES THE DATE. WE WILL ONLY PRODUCE ONE MAJOR EVENT PER DAY TO GIVE YOU OUR 100% ATTENTION. WE WILL BEGIN THE PROCESS OF SECURING EVERYTHING NEEDED TO EXECUTE YOUR EVENT. MENU & RECIPE DEVELOPMENT IF NEEDED, SPECIAL INGREDIENTS

### WHEN SHOULD WE BOOK?

AS SOON AS POSSIBLE! WE BOOK UP A YEAR OUT. SPRING AND FALL, AND HOLIDAYS ARE PEAK SEASONS. WHEN YOU HAVE YOUR VENUE SECURED MAKE THE CALL TO GET YOUR CATERER.