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CATERING OPTIONS

LUNCH – wraps, rice wraps, sandwiches or panini

- Ham, sprouts, jalapeño Havarti, fresh basil, grilled pineapple
- Smoked salmon, dill cream cheese, sprouts, lettuce, fried capers, pickled onion
- Crisp silver king tofu, edamame hummus, sprouts, baby gem tomato, lettuce, julienne veg
- Braised beef, horseradish aioli, mushrooms, hot house tomato and smoked cheddar cheese
- Smoked BBQ brisket, caramelized onion, Swiss cheese, coleslaw, grain mustard, pickles
- Buffalo chicken, bacon, buttermilk ranch, lettuce, tomato, red onion
- Ham, cheddar, tomato, avocado, red onion, lettuce, mayonnaise
- Meat lovers - capicola, salami, smoked brisket, lettuce, tomato, jalapeño Havarti
- Greek chicken, cucumber dill relish, feta cheese, romaine, tomato, kalamata olives, fresh basil
- Curried chicken, bacon, apple, lettuce, goat cheese, pickled onion, julienne vegetables
- Steak, mushrooms, brie, caramelized onion, rice, peppers and apple
- Eggplant, peppers, roast garlic, goat cheese, roasted maple shallot sauce, sprouts, pickles onion

LUNCH SIDES

SOUPS

- Coconut curry with rice
- Autumn vegetable - squash, kale, onion, tomato, chickpea
- Cream of mushroom
- Roast tomato, basil and gin
- Borscht
- New England Clam chowder
- Chicken bacon chowder
- Potato leek

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SALADS

- Curried quinoa with figs, pecans, toasted coconut, feta cheese and vegetables cheese
- House with, dried cranberry, julienne vegetables, grape tomato and feta
- Greek salad with kalamata olives, feta, fresh basil, cucumber, peppers, gem tomato
- Buffalo chicken pasta salad
- Classic potato salad, boiled eggs, onion, celery, dill, capers
- Pasta, roasted vegetables, goat cheese and balsamic dressing
- Caesar salad with fresh grated parmesan, croutons, lemon, fried capers and prosciutto
- Broccoli, cabbage, carrots and cheddar cheese with dried fruit and sunflower seeds

HOT LUNCH / LIGHT DINNER

- Chicken, beef, vegetable skewers, warm pita bread, tzatziki, tomato, lettuce and feta cheese
- Chicken, beef and veggie burgers, brioche bun, lettuce, tomato, red onion and condiments
- Chicken masala with rice and vegetable medley
- Chilli with sour cream, green onion cheddar cheese and garlic bread Beef stroganoff with fettuccini noodles, onion, mushrooms and peppers
- Spaghetti with meatballs, garlic toast and fresh grated parmesan
- Thai peanut chicken and shrimp with sticky rice and vegetables
- Curry shrimp bowl with fresh vegetables, rice and garlic bread
- Chicken and bacon alfredo with fettuccini noodles and garlic toast
- Roast beef, garlic mashed potato, vegetable medley and mushroom tarragon sauce chutney
- Stuffed pepper with escabeche, edamame hummus, toasted pistachio and house-made

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TAPAS / APPETIZERS - items below are priced per piece

- Rice paper rolls – vegan, vegetarian or any meat \$2.00
- Goat cheese stuffed prawns \$4.00
- Bourbon BBQ glazed Pork ribs \$2.50
- Chicken or Beef Kabobs with baby gem tomato, peppers and mushrooms \$2.50
- Bruschetta with homemade fig pistachio bread and Boursin cheese and tomato salsa \$2.00
- Boneless beef rib, cherry reduction and horseradish cream \$3.00
- Bacon wrapped scallops topped with hot pepper relish \$8.00
- Smoked salmon roulade stuffed with capers and lemon dill cream cheese on a Crostini \$3.00
- Blue cheese stuffed figs wrapped in bacon \$2.00
- Wild mushroom baklava with a fig and walnut compote \$3.00
- Stuffed southwest romaine hearts with mango, peach and black bean salsa \$3.00
- Buttermilk marinated mushrooms caps breaded and fried \$2.00
- Caprese skewer, bocconcini. Gem tomato, basil, balsamic reduction
- House-made cracker with beer mustard, goat cheese, cucumber dill relish, pickled beets
- Steak bites with a bourbon BBQ aioli \$3.00 Spanakopita with spinach and feta cheese \$2.00

DINNER PLATTERS

- Charcuterie with chutneys, pickled vegetables, assorted crackers and bread
- Assorted vegetables with fresh herb dipping sauce
- B.C. cheese selections, homemade cheese ball, crackers and hot jelly mini gourmet sandwiches on artisan bread
- Trio of dips with fried spicy tortilla chips
- Fresh fruit
- Roast chicken breast with mushroom and bacon Jack Daniel's sauce
- St. Louis pork ribs with bourbon BBQ sauce
- Roast prime rib with demi glaze

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- Braised lamb shank with red wine demi glaze
- Salmon fillet with leek and vermouth sauce
- Chicken Marsala with mushrooms
- Crown pork roast with fresh thyme, mustard and sea salt crust
- Shrimp fettuccini in a roasted leek, sundried tomato cream sauce Add \$5.00 pp Linguini in a tomato basil cream sauce with chicken, baked with mozzarella
- Pork tenderloin medallions with a smoked paprika grain mustard sauce

DINNER SIDES

- Mashed potato with butter milk and smoked cheddar
- Roasted garlic mashed golden potato
- Roasted potato with fresh herbs, green onion and sea salt Rice pilaf with onion, carrots, celery and mushrooms
- Coconut curry sticky rice with vegetables
- Roasted purple and golden beets with sea salt, vanilla and balsamic
- Baby carrots with garlic, honey and soy
- Bacon and maple glazed or hot and sour Brussel sprouts
- Rosemary roasted cauliflower with onion and cheese
- Risotto - barley or arborio rice; choice of mushroom, saffron, squash and sage or lemon parmesan
- Yorkshire pudding

DESSERTS

- Lemon tart with a short bread crust and raspberry coulis Triple chocolate gluten free mousse cake
- Peanut butter cake with chocolate ganache and caramel sauce
- New York cheesecake with berry sauce
- Chocolate avocado pie with coconut crust - VEGAN
- Baked apple crumble with whip cream and caramel

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PRICE GUIDE:

LUNCH

- Wraps, Panini & Sandwiches – with one lunch side \$15.00 per person
- Wraps, Panini & Sandwiches – with two sides \$17.00 per person
- Hot lunch & light dinner - 1 side \$20.00 per person
- Hot lunch & light dinner – 2 side \$24.00 per person

PLATTERS

- Charcuterie \$6.00 per person
- Veggies or fruits \$3.00 per person
- Trio of Dips - \$3.50 per person
- Gourmet mini Sandwiches on artesian bread - \$5 per person
- Antipasto

DINNER

- 1 protein, 2 sides and soup or salad - \$30 per person
- 2 proteins, 2 sides, 1 appetizer, soup or salad & dessert - \$45.00
- 2 proteins 3 sides, 1 appetizer, soup or salad, dessert & 2 platters \$60.00 per person

DESSERTS

- \$8.00 per piece
- Assorted sweet treats \$6.00 per person

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RENTALS AVAILABLE

Plates, glassware and cutlery rental

• \$4.00 per person

On-site chef service is a minimum of \$300.00

Servers are \$25 per hour each

Onsite service includes set up and clean up.

Bar service - includes set up and tear down, professionally licensed and organized. \$30 per hour.

Costs per drink

Soft Drinks/Fruit Juice \$ 2.00

Highballs/Domestic Beer/Cider/House Wine
/Imported/Micro Brewed Beers \$ 5.00

Premium Spirits/Liqueurs \$ 6.00

Wine - pricing depends on selection \$ 8.00