

rel·ish

catering

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LUNCH OPTIONS

wraps, rice wraps, sandwiches or panini

Ham & Pineapple

sprouts
jalapeño
havarti
fresh basil
grilled pineapple

Smoked Salmon

cream cheese
sprouts
dill
lettuce
fried capers
pickled onion

Steak & Mushroom

brie cheese
carmalized onion
rice
peppers
apple

Braised Beef

horseradish aioli
mushrooms
hot house tomato
smoked cheddar cheese

Tofu

crisp silverking tofu
edamame hummus
sprouts
baby gem tomato
lettuce
julienne vegetables

Smoked BBQ Brisket

carmalized onion
swiss cheese
coleslaw
grainy mustard
pickles

Ham & Cheese

cheddar cheese
tomato
avocado
red onion
lettuce
mayonaise

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LUNCH OPTIONS, cont.

Meat Lovers

capicola
salami
smoked brisket
lettuce
tomato
jalepeño
havarti

Greek Chicken

cucumber dill relish
feta cheese
romaine lettuce
tomato
kalamat olives
fresh basil

Eggplant

peppers
roasted garlic
goat cheese
roasted maple shallot sauce
sprouts
pickles
onion

Curried Chicken

bacon
apple
lettuce
goat cheese
pickled onion
julienne vegetables

LUNCH SIDES: SOUPS

Coconut Curry with Rice

Autumn Vegetable; squash,
kale, onion, tomato, chickpea

Roasted Tomato with Basil &
Gin

Borscht

New England Clam Chowder

Chicken Bacon Chowder

Potato Leek

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LUNCH SIDES - SALADS

Greek Chicken

kalamata olives, figs, pecans, toasted coconut, feta cheese & vegetables.

House Salad

dried cranberry, julienne vegetables, grape tomatoes & feta cheese

Classic Potato Salad

boiled eggs, onion, celery, dill & capers

Buffalo Chicken Pasta Salad

Broccoli Salad

cabbage, carrots, cheddar cheese, dried fruit & sunflower seeds

Caesar Salad

fresh grated parmesan cheese, croutons, lemon, fried capers & prosciutto

Pasta Salad

roasted vegetables, goat cheese & balsamic dressing

HOT LUNCH / LIGHT DINNER

Skewers

chicken, beef or vegetable
warm pita bread
tzatziki
tomato
lettuce
feta cheese

Burgers

chicken, beef or veggie
burger
brioche bun
lettuce
tomato
red onion
condiments

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HOT LUNCH / LIGHT DINNER, cont.

Spaghetti & Meatballs

garlic toast
fresh grated parmesan

Roast Beef

garlic mashed potato
vegetable medley
mushroom tarragon sauce
chutney

Chilli

sour cream
green onion
cheddar cheese
garlic bread

Beef Stroganoff

fettucini noodles
onion
mushroom
peppers

Thai Peanut Chicken & Shrimp

sticky rice
vegetables

Curry Shrimp Bowl

rice
fresh vegetables
garlic bread

Chicken & Bacon Alfredo

fettucini noodles
garlic toast

Stuffed Pepper

escabeche
edamame hummus
toasted pistachio

Chicken Masala

rice
vegetable medley

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TAPAS / APPETIZERS

Rice Paper Rolls

vegan, vegetarian or any meat
\$2.00

Bourbon BBQ Glazed Pork Ribs

\$2.50

Chicken or Beef Kabobs

baby gem tomatoes, peppers
and mushrooms
\$2.50

Bruschetta

homemade fig pistachio bread
bourison cheese
tomato salsa
\$2.00

Boneless Beef Rib

cherry reduction
horseradish cream
\$3.00

Blue Cheese Stuffed Figs

wrapped in bacon
\$2.00

Bacon Wrapped Scallops

topped with hot pepper
relish
\$2.00

Smoked Salmon Roulade

stuffed with capers and
lemon dill cream cheese
served on crostini
\$3.00

Wild Mushroom Baklava

with a fig and walnut
compote
\$3.00

Stuffed Southwest Romaine Hearts

with a mango, peach and
black bean salsa
\$2.00

Buttermilk Marinated Mushroom Caps

breaded and fried
\$2.00

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TAPAS / APPETIZERS, cont.

Caprese Skewer

bocchochini
gem tomatoes
basil
balsamic reduction
\$2.00

Housemade Cracker

beer mustard
goat cheese
cucumber dill relish
pickled beets
\$2.00

Spanakopita

spinach
feta cheese
\$2.00

Steak Bites

with a bouron BBQ aioli
\$3.00

Goat Cheese Stuffed Prawns

\$4.00

DINNER PLATTERS

Charcuterie

chutney
pickled vegetables
assorted crackers
bread

Fresh Fruit

B.C. Cheese Selections

homemade cheese ball
crackers
hot jelly
mini gourmet sandwiches
on artisan bread

Assorted Vegetables

with fresh herb dipping sauce

Trio of Dips

with fried spicy tortilla chips

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DINNER PLATTERS, cont.

St. Louis Pork Ribs
with bourbon BBQ sauce

Roast Chicken Breast
with mushroom and bacon
Jack Daniel's sauce

Salmon Fillet
with leek & vermouth sauce

Chicken Marsala
with mushrooms

Crown Pork Roast
fresh thyme, mustard & sea
salt crust

Roast Prime Rib
with demi glaze

Braised Lamb Shank
with red wine demi glaze

Shrimp Fettucini
in a roasted leek, sundried
tomato cream sauce

Add \$5.00 per person

Baked Linguini
tomato basil cream sauce
with chicken and mozzarella

Pork Tenderloin
medallions with a smoked
paprika grain mustard
sauce.

DINNER SIDES

Mashed potato with buttermilk
and smoked cheddar

Roasted garlic mashed golden
potatoes

Roasted potato with fresh
herbs, green onion and sea
salt

Rice Pilaf with onion, celery &
mushrooms

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DINNER SIDES, cont.

Coconut curry stick rice with vegetables

Roasted purple and golden beets with sea salt, vanilla & balsamic

Rosemary roasted cauliflower with onion & cheese

Yorkshire Pudding

Baby carrots with garlic, honey & soy

Brussel sprouts: hot & sour or bacon & maple glazed

Risotto - barley or arborio rice; choice of mushroom, saffron, squash & sage, or lemon parmesan

DESSERTS

Lemon Tart
shortbread crust & raspberry coulis

Triple Chocolate Mousse
*gluten-free

Peanut Butter Cake
with chocolate ganache & caramel sauce

New York Cheesecake
with berry sauce

Baked Apple Crumble
with whipped cream & caramel

Chocolate Avocado Pie
with coconut crust
*vegan

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PRICE GUIDE:

WRAPS, SANDWICHES & PANINIS

one side: \$15/per person
two sides: \$17.00/per person

HOT LUNCH / LIGHT DINNER

one side: \$20.00/per person
two sides: \$24.00/per person

PLATTERS

Charcuterie
\$6.00/per person

Fruits/Veggies
\$3.00/per person

Trio of Dips
\$3.50

Gourmet Mini Sandwiches
\$5.00/per person

Antipasto

DINNER

one protein, two sides, &
soup or salad
\$30.00/per person

two proteins, two sides, one
appetizer, soup or salad,
and dessert
\$45.00/per person

two proteins, 3 sides, 1
appetizer, soup or salad,
dessert & two platters
\$60.00/per person

DESSERTS

\$8.00/per piece

Assorted sweet treats:
\$6.00/per person

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DRINKS

Soft Drinks / Fruit Juice

\$2.00 each

Highballs

\$5.00 each

Domestic Beer / Ciders / Imported & Micro Brewed Beers

\$5.00 each

Premium Spirits & Liqueurs

\$6.00 each

House Wine

\$5.00 / glass

Premium Wine

\$8.00 / glass

**pricing may vary
depending on selections

BAR SERVICE available at \$30.00/per hour. Includes set up & tear down. Professionally licensed & organized.

RENTALS

Plates, glassware & cutlery

\$4.00 each

On-site Chef

\$300.00 minimum

Serving Staff

\$25.00/per hour each