



RELISH

*Catering Kitchen*

ph. 847-352-8840

fax: 847-483-1269



*19 W. Wise Road  
Schaumburg, IL 60193*

info@relishcateringkitchen.com

www.relishcateringkitchen.com

# Hot D'oeuvres

## Passed or Buffet Style

### Veggie Tray (GF)

Fresh-cut cucumber, broccoli, cauliflower, baby carrots, cherry tomatoes, and assorted peppers. Served with housemade buttermilk ranch and dill dip.

### Roasted Red Pepper Hummus Tray

Housemade hummus arranged with baby carrots, sliced cucumber, assorted peppers, celery, and pita squares.

### B.A.L.T. Sliders

Hickory-smoked bacon, sliced avocado, beefsteak tomato on a soft roll with chipotle mayo and lettuce.

### Mini Sandwiches

A variety of turkey, roast beef, and ham on soft mini rolls with white cheddar, lettuce, and tomato. Mayonnaise and dijon mustard on the side.

### Cheese and Cracker Tray

Sliced artisanal cheeses with red seedless grapes and a variety of crackers.

### Dijon Bacon Deviled Eggs (GF)

Traditional deviled eggs topped with chopped hickory-smoked bacon and chives.

### Prosciutto-Wrapped (GF) Melon and Figs

Fresh melon and ripe figs wrapped in Prosciutto di Parma.

### Italian Antipasto Tray (GF)

Artistically arranged Genoa salami, capicola, prosciutto, provolone cheese, pepperoncini, green stuffed olives, roasted red peppers, and artichoke hearts.

### Prosciutto-Wrapped (GF) Asparagus Tips

Blanched asparagus tips wrapped in Prosciutto di Parma and topped with shaved Parmesan.

### Mini Chimichurri Shredded (GF) Beef Tostadas

Shredded beef brisket on top of a crispy corn tortilla with a chimichurri cream cheese and topped with pickled red cabbage and chives. Served Chilled.

### Cocktail Meatballs

Housemade mini meatballs available in four different sauces: BBQ, Marinara, Sweet and Tangy, and Swedish.

### Housemade Mozzarella Sticks

Hand breaded Mozzarella, lightly fried and served with marinara.

### Bacon Wrapped (GF) Stuffed Jalapeños

Fresh jalapeños stuffed with cream cheese and wrapped in hickory-smoked bacon.

### Parmesan-Herb Stuffed Mushroom Caps

Large mushroom caps stuffed with chopped fresh herbs, panko bread crumbs, Parmesan cheese and roasted in the oven.

### Mini Spring Rolls

Shredded cabbage, carrots, and red pepper marinated with ginger and garlic, wrapped in a crispy roll and served with Sriracha chili and sweet and sour sauces.

### Chipotle Chicken Taquitos

Hand-rolled tortillas stuffed with chipotle braised chicken and cheddar cheese. Served with sour cream and salsa.

### Italian Sausage Bits (GF)

Housemade grilled Italian sausage bits braised in a marinara sauce.

### Polish Sausage and Kraut

Housemade Polish sausage cut into bite-sized, pieces braised in sauerkraut and beer.

### Brat Bites

Grilled housemade brats rolled in puff pastry, baked golden brown and served with a dijon mustard.

### Chicken Wings

Lightly breaded jumbo chicken wings tossed in a choice of three sauces: mild, spicy, and BBQ. Served with blue cheese and celery sticks.

### Grilled Vegetable Tray (GF)

Grilled zucchini, squash, red peppers, eggplant, cherry tomatoes, and asparagus drizzled with olive oil. Served Warm or Chilled.

# Chef's Table / Family Style

Customized Service Available

## Classic Chef's Table

Parmesan Panko Crusted Chicken  
with Garlic White Reduction Sauce  
Sliced Sirloin of Beef with Creamy Horseradish and Au Jus  
Lemony Angel Hair Pasta with Artichokes  
Parmesan-Garlic Roasted Potatoes (GF)  
Steamed Green Beans with Brown Butter and Almonds  
Candied Walnut and Cranberry Spring Salad (GF)  
with Sweet Poppy Seed Dressing  
Fresh Baked Rolls and Butter

## Southern Style

Buttermilk Fried Chicken  
Mashed Potatoes (GF) and Gravy  
Baked Cheddar Macaroni and Cheese  
Honey-Glazed Brown Sugar Baby Carrots (GF)  
Honey Corn Bread and Sweet Honey Butter

## Vesuvius

Chicken Vesuvio with White Wine Reduction  
Vesuvio Potatoes  
Pesto Bow Tie Pasta  
Steamed Green Beans with Brown Butter and Almonds (GF)  
Caesar Salad

## Italian Sausage and Panko Chicken

Housemade Italian Sausage Pieces with Peppers (GF)  
and Onions  
Parmesan Panko-Crusted Chicken with Garlic Wine Sauce  
Mostaccioli Marinara  
Parmesan-Garlic Roasted Potatoes (GF)  
Caesar Salad

## Herb Roasted Chicken (GF)

Fresh Herb-Roasted Bone-In Chicken  
Herb-Roasted Red Potatoes  
Sautéed Zucchini, Squash, and Cherry Tomatoes  
Candied Walnut and Cranberry Spring Salad with  
Sweet Poppy Seed Dressing

## Chicken Marsala

Chicken Marsala and Mushroom Wine Reduction  
Lemony Angel Hair Pasta with Artichokes  
Wedged Garlic-Parmesan Potatoes (GF)  
Candied Walnut and Cranberry Spring Salad (GF)  
with Sweet Poppy Seed Dressing  
Housemade Rolls and Butter

## The Chicago Standard #1

Housemade Italian Beef with French Bread  
Sweet Peppers and Housemade Hot Giardiniera  
Buttermilk Fried Chicken  
Mostaccioli Marinara  
Parmesan-Garlic Roasted Potatoes (GF)  
Tossed Garden Salad - Choice of 2 Dressings

## Southwest Flair

Marinated Steak and Chicken Fajitas  
with Peppers and Onions  
Soft Flour Tortillas  
Spanish Rice (GF)  
Refried Beans (GF)  
Tortilla Chips and Housemade Salsa (GF)  
Chipotle Ranch Chopped Salad

## Parmesan Panko - Crusted Chicken

Parmesan Panko-Crusted Chicken with Garlic Wine Sauce  
Spaghetti Au Gratin with Creamy Gruyere Sauce  
Herb-Roasted Potatoes (GF)  
Tomato Caprese Salad with Roasted Shallot Vinaigrette (GF)

## Caribbean

Jamaican Jerk Chicken (GF)  
Jamaican Jerk Sliced Pork Loin with Mango Salsa (GF)  
Caribbean Black Beans and Rice (GF)  
Mango and Baby Spinach Salad with Pomegranate Vinaigrette (GF)  
Apple Citrus Slaw (GF)  
Housemade Rolls with Orange Honey Butter

## Roast Loin of Pork (GF)

Roast Loin of Pork with Pearl Onion Au Jus  
Red Garlic Mashed Potatoes  
Vegetable Ratatouille  
Tossed Garden Salad - Choice of 2 Dressings

## Lemon Parsley Chicken

Lemon Parsley Chicken  
Wild Rice (GF)  
Parmesan-Garlic Roasted Potatoes (GF)  
Sautéed Zucchini, Squash, and Cherry Tomatoes (GF)  
Candied Walnut and Cranberry Spring Salad (GF)  
with Sweet Poppy Seed Dressing

## Slow-Cooked BBQ

House-Smoked BBQ Pulled Pork and  
Soft Buns or 2 Slider Buns  
House-Smoked Sliced Beef Brisket with BBQ Sauce (GF)  
Apple Citrus Slaw (GF)  
Baked Cheddar Macaroni and Cheese  
Honey Corn Bread and Butter

## The Chicago Standard #2

Beer-Battered Buttermilk Chicken Tenders  
Choice of Ranch, Honey Mustard, or BBQ Dipping Sauce  
Housemade Italian Beef with French Bread  
Sweet Peppers and Housemade Hot Giardiniera  
Mostaccioli Marinara  
Classic Potato Salad (GF)  
Chopped Salad with Red Wine Vinaigrette

# Create Your Own Reception

Available in Chef's Table or Family Style

## Entrées

### Poultry

Buttermilk Fried Chicken  
Herb-Roasted Bone-In Chicken (GF)  
Chicken Vesuvio  
Chicken Parmesan  
Beer-Battered Buttermilk Chicken Tenders  
Chicken Marsala with Mushroom Reduction Sauce  
Parmesan Panko-Crusted Chicken with Garlic Wine Reduction  
Lemon Parsley Chicken  
Jamaican Jerk Chicken (GF)  
Apple-Brined Roast Turkey Breast (GF) and Gravy  
Marinated Chicken Fajitas with Peppers, Onions and Flour Tortillas

### Beef

Housemade Italian Beef, French Bread, Sweet Peppers, and Housemade Hot Giardiniera

Housemade Meatloaf & Gravy

Sliced Sirloin with Creamy Horseradish and Au Jus (GF)

House-Smoked Beef Brisket and BBQ Sauce (GF)

### Pork

Housemade Italian Sausage with French Bread, Sweet Peppers and Housemade Hot Giardiniera  
Sautéed Housemade Italian Sausage Bits and Peppers (GF)  
Roast Loin of Pork with Pearl Onion Au Jus (GF)  
House-Smoked BBQ Pulled Pork with Soft Bun or 2 Slider Buns  
Jamaican Jerk Sliced Pork Loin with Mango Salsa (GF)  
Housemade Polish Sausage and Sauerkraut with Soft Rolls  
Beer-Braised Housemade Bratwurst, Sauerkraut and Soft Rolls  
House-Smoked BBQ Ribs (GF)

### Pasta

Cheese Ravioli  
Four-Cheese Lasagna  
Four-Cheese Lasagna with Housemade Ground Italian Sausage  
Roasted Vegetable Lasagna  
White Lasagna with Three Cheese Blend  
Baked Mostaccioli with Housemade Italian Sausage Bits  
Roasted Asparagus and Portabella Penne with Vodka Sauce



### Housemade Dressing Choices

Red Wine Vinaigrette  
Buttermilk Ranch  
Sweet Poppy Seed  
Chipotle Ranch  
Roasted Shallot Vinaigrette  
Caesar  
Pomegranate Vinaigrette

(GF) - Gluten Free

## Sides

### Pasta

Mostaccioli Marinara  
Baked Mostaccioli with Ricotta and Mozzarella  
Pesto Bow Tie Pasta  
Lemony Angel Hair Pasta and Artichokes  
Lemon Parsley Rotini  
Pesto Linguine  
Baked Cheddar Macaroni and Cheese

### Potatoes

Parmesan-Garlic Roasted Potatoes (GF)  
Wedged Parmesan-Garlic Potatoes (GF)  
Red Garlic Mashed Potatoes (GF)  
Mashed Potatoes (GF) and Gravy  
Herb-Roasted Red Potatoes (GF)  
German Style Sautéed Potatoes

### Vegetables

Vegetable Ratatouille (GF)  
Green Beans with Bacon Vinaigrette (GF)  
Honey-Glazed Brown Sugar Baby Carrots (GF)  
Steamed Green Beans with Brown Butter and Almonds (GF)  
Sautéed Zucchini, Squash and Cherry Tomatoes (GF)  
Housemade Creamed Corn (GF)  
Creamed Baby Spinach (GF)  
Roasted Garlic Button Mushrooms (GF)

### Housemade Cold Salads

Classic Potato Salad (GF)  
Creamy Coleslaw (GF)  
Antipasto Salad (GF)  
Apple Citrus Slaw (GF)  
Rotini Pasta Salad  
Cucumber Dill Salad (GF)  
Fresh Fruit Salad (GF)

### Green Salads

**Tossed Garden Salad** -  
Choice of 2 Dressings


**Chopped Salad** with Chopped Romaine Lettuce, Crumbled Blue Cheese, Bacon, Tomato, Green Onion, Red Cabbage, Cucumber; Ditalini Pasta and Red Wine Vinaigrette

**Caesar Salad** with Crisp Romaine Lettuce, Housemade Croutons, Parmesan Cheese, and Creamy Caesar Dressing


**Tomato Caprese Salad** (GF)  
with Romaine Lettuce, Fresh Mozzarella Balls, Cherry Tomatoes, Sliced Red Onion  
Topped with Fresh Basil and Roasted Shallot Vinaigrette

**Candied Walnut and Cranberry Spring Salad** (GF)  
with Sweet Poppy Seed Dressing

**Chipotle Ranch Chopped Salad** with Chopped Romaine Lettuce, Cheddar Cheese, Red Onion, Avocado, Black Beans, Corn Kernels, Tomatoes, Red Peppers and Topped with Fried Tortilla Strips



“Our expertise and experience is focused strictly on your catered event and we work tirelessly to make it a success. We strive to beat all expectations with our ‘from scratch’ approach to creative catering dishes. Our catering menu items are customized to fit every budget and pride ourselves on the satisfaction of our customers.”





### *Services We Offer*

- Cake Cutting
- Venue Referral
- Linen Rental
- Waiting Staff
- China Rental
- Decor
- Water | Beverage Service

### *Wedding Coordinator Services Available*

We Also Cater For  
Bachelor / Bachelorette Events  
And Wedding-day Breakfast / Brunch  
Meals For Bridal / Groom Parties!



**Shrimp Scampi**



**Mini Chimichurri Tostadas**

## *Social Events*

- Weddings • Graduations • Birthdays
- Holiday Parties • Baptisms • Baby Showers
- Quinceañeras • Sweet 16 • Bat Mitzvah
- Bar Mitzvah • Any Special Occasion!

## *Corporate Events*

- Meetings • Client Presentations
- Holiday Parties • Box Lunches
  - Appreciation Meals
  - Breakfast Meetings
  - Quick Lunches

*Wedding Coordinator  
Services Available*



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