



RELISH

CATERING KITCHEN

ph. 847-352-8840



*19 W. Wise Road
Schaumburg, IL 60193*

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www.relishcateringkitchen.com

Available 24/7 for delivery or pick up

To place an order please call Monday-Friday between 8am - 4pm



BUFFETS

All buffets include warming racks, serving utensils, plates, forks, knives, and napkins as needed.

Minimum 10 people.

Prices are per person.

Chicago Catering Classic #1

\$17.50

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 (GF)

Chicago Catering Classic #2

\$17.50

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

Vesuvius

\$16

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

Italian Sausage and Panko Chicken

\$17

Sautéed Housemade Italian Sausage Bits and Peppers (GF)
Parmesan Panko-Crusted Chicken
with White Wine Reduction Sauce
Mostaccioli Marinara
Parmesan Garlic Roasted Potatoes (GF)
Caesar Salad

Herb-Roasted Chicken

\$15

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

Chicken Marsala

\$15

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
Fresh Baked Rolls and Butter

Lemon Parsley Chicken

\$15

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
Fresh Baked Rolls and Butter

Classic Chef's Table

\$18

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

Slow-Cooked BBQ

\$18

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

Pulled Pork

\$13

House Smoked BBQ Pulled Pork
with Soft Brioche Bun or 2 Slider Buns
Baked Cheddar Macaroni and Cheese
Wedged Garlic Parmesan Potatoes (GF)
Housemade Creamy Coleslaw (GF)

Roast Loin of Pork (GF)

\$15

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

Steak and Chicken Fajitas

\$17.50

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

Buttermilk Fried Chicken

\$16

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

Italian Combo Buffet

\$16

Homemade Italian Beef
Housemade Italian Sausage
1- 5" French Bread Per Person
Sweet Peppers and Housemade Hot Giardiniera
Mostaccioli Marinara
Tossed Garden Salad - Choice of 2 Dressings (GF)

Beer-Battered Chicken Tenders

\$13

Beer-Battered Buttermilk Chicken Tenders
Mostaccioli Marinara
Parmesan Garlic Roasted Potatoes (GF)
Tossed Garden Salad - Choice of Two Dressings (GF)

Taco Bar

\$17.50

Shredded Chicken (GF)
Seasoned Skirt Steak (GF)
Chipotle and Red Pepper Roasted Potatoes (GF)
Corn Tortillas (GF) and Flour Tortillas
Diced Tomato, Shredded Lettuce, Diced Onion, Lime Wedges,
Shredded Chihuahua Cheese, Sour Cream, Housemade Salsa
Mexican Street Corn Salad (GF)
Tortilla Chips and Salsa (GF)
\$ Add Guacamole (GF) - \$1.85 Per Person

(GF) Gluten-Free

BUILD YOUR OWN BUFFET

Pick And Choose Your Own Entrées And Sides In Order
To Create Your Personalized Buffet Package.
Prices Correspond To Your Choices In The Box Below.

	1 entrée	2 entrées	3 entrées	Additional entrées
1 side	—	\$14	\$17	
2 sides	\$13	\$16	\$19	\$3
3 sides	\$15	\$18	\$21	Sides \$2

(Beef Entrées Add \$1.25)

Prices are per person. Minimum 10 People.



ENTRÉES

Poultry

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

Beef (Beef Entrées Add \$1.25)

- Housemade Italian Beef, French Bread, Sweet Peppers and Housemade Hot Giardiniera
- Housemade Meatloaf & Gravy
- Sliced Sirloin of Beef with Creamy Horseradish and Au Jus (GF)
- House-Smoked Beef Brisket and BBQ Sauce (GF)
- Marinated Steak Fajitas with Peppers, Onions and Flour Tortillas

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 Brioche or 2 Slider Buns
- Beer-Braised Housemade Bratwurst, Sauerkraut and Soft Rolls
- House-Smoked BBQ Ribs (GF) (Add \$4 p.p.)

Pasta

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



SIDES

Pasta

- Mostaccioli Marinara
- Baked Mostaccioli with Ricotta and Mozzarella (Add \$0.75 p.p.)
- Pesto Bow Tie Pasta
- Lemony Angel Hair Pasta and Artichokes
- Lemon Parsley Rotini
- Pesto Linguine
- Baked Cheddar Macaroni and Cheese
- Spaghetti Au Gratin with Creamy Gruyere Sauce

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)
- Roasted Garlic Button Mushrooms (GF)
- Grilled Vegetables - Add \$0.75 (GF)

Potatoes

- Parmesan Garlic Roasted Potatoes (GF)
- Wedge Garlic Parmesan Potatoes (GF)
- Red Garlic Mashed Potatoes (GF)
- Mashed Potatoes (GF) and Gravy
- Herb-Roasted Red Potatoes (GF)
- Vesuvio Potatoes (GF)

Housemade Cold Salads

- Classic Potato Salad (GF)
- Creamy Coleslaw (GF)
- Apple Citrus Slaw (GF)
- Rotini Pasta Salad
- Fresh Fruit Salad (GF) (Add \$1.00 p.p.)

Green Salads

Tossed Garden Salad (GF w/o Croutons)

Fresh Cut Romaine Lettuce, Cherry Tomatoes, Sliced Cucumber, Shredded Carrot and Red Cabbage with Choice of Two Dressings, Croutons on the Side

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

Caesar Salad (GF w/o Croutons)

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

Breads

Homemade Corn Bread with Honey Butter

\$1.50 Each

Fresh Baked Rolls and Butter

\$1.25 Each



Candied Walnut and Cranberry Spring Salad (GF)

with Crumbled Blue Cheese and Sweet Poppy Seed Dressing

Chipotle Ranch Chopped Salad (GF)

with Chopped Romaine Lettuce, Cheddar Cheese, Red Onion, Avocado, Black Beans, Corn Kernels, Tomatoes, Red Peppers, and Topped with Fried Corn Tortilla Strips (GF) *Gluten-Free*

APPETIZERS

Small Serves 10-15 • Medium Serves 20-30 • Large Serves 30-40
1/2 Pan Serves 10-15 • Full Pan Serves 25-30

Veggie Tray (GF)

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

\$25 Sm
\$45 Med
\$65 Lg

Roasted Red Pepper Hummus Tray

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

\$30 Sm
\$45 Med
\$65 Lg

B.A.L.T. Sliders

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

\$28 Per Dozen
(Minimum 2 Dozen)

Mini Sandwiches

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

\$28 Per Dozen
(Minimum 2 Dozen)

Cheese and Cracker Tray

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

\$30 Sm
\$50 Med
\$60 Lg

Dijon Bacon Deviled Eggs (GF)

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

\$18 Per Dozen
(Minimum 2 Dozen)

Prosciutto-Wrapped Melon and Figs (GF)

Fresh melon and ripe figs wrapped in Prosciutto di Parma.

\$80 For 50 Pieces

Italian Antipasto Tray (GF)

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

\$40 Sm
\$80 Med
\$110 Lg

Mini Chimichurri Shredded

Beef Tostadas (GF)

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.

\$26 Per Dozen
(Minimum 2 Dozen)

Tomato Caprese Skewers (GF)

Fresh mozzarella, cherry tomatoes, and fresh basil neatly arranged on a bamboo skewer.

\$3 Each
(Minimum 2 Dozen)

Cocktail Meatballs

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

\$45 For 1/2 Pan
\$85 For Full Pan

Beer Battered Chicken Tenders

Served with your choice of Honey Mustard, BBQ, or Ranch Dipping Sauce.

\$60 For 1/2 Pan
\$120 For Full Pan

Bacon-Wrapped Stuffed Jalapeños (GF)

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

\$50 For 25 Pieces
\$100 For 50 Pieces

Parmesan Herb Stuffed Mushroom Caps

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

\$40 For 25 Pieces
\$70 For 50 Pieces

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.

\$50 For 30 Pieces
\$100 For 60 Pieces

Chipotle Chicken Taquitos

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

\$50 For 30 Pieces
\$100 For 60 Pieces

Italian Sausage Bits (GF)

Housemade grilled Italian sausage bits braised in a marinara sauce.

\$50 For 1/2 Pan
\$100 For Full Pan

Brat Bites

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

\$45 For 35 Pieces
\$90 For 70 Pieces

Chicken Wings

Jumbo chicken wings tossed in a choice of three sauces: Mild, Spicy, or Garlic Parmesan. Served with blue cheese and celery sticks.

\$50 For 30 Pieces
\$95 For 60 Pieces

Grilled Vegetable Tray (GF)

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

\$40 Sm
\$80 Lg

*Make It An Appetizer Buffet
Minimum 20 People*

Choose 5 Appetizers \$13.50
Choose 6 Appetizers \$15
Choose 7 Appetizers \$16.50
Choose 8 Appetizers \$18

Appetizer Buffets include plates, forks, napkins, serving utensils, and warming units.

Prices are per person.

(GF) Gluten-Free

À LA CARTE

1/2 Pan Serves 10-15 • Full Pan Serves 25-30
 Small Serves 10 - 15 • Medium Serves 20 - 30 • Large Serves 40 - 50

ENTRÉES

Poultry

\$70 For 1/2 pan
\$130 For Full Pan

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

Beef

- Housemade Italian Beef, French Bread, Sweet Peppers, and Housemade Hot Giardiniera **\$8** Per Serving (Minimum 10 Sandwiches)
- House-Smoked Beef Brisket and BBQ Sauce (GF) **\$85** For 1/2 Pan
\$170 For Full Pan
- Sliced Sirloin of Beef with Creamy Horseradish and Au Jus (GF) **\$125** For 1/2 Pan
\$235 For Full Pan
- Housemade Meatloaf & Gravy **\$70** For 1/2 Pan
\$135 For Full Pan
- Marinated Steak Fajitas with Peppers, Onions, and Flour Tortillas **\$80** For 1/2 Pan
\$160 For Full Pan

Pork

\$80 For 1/2 Pan
\$150 For Full Pan

- 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 Brioche Bun or 2 Slider Buns
- Grilled Polish Sausage and Sauerkraut with Soft Rolls
- Beer-Braised Housemade Bratwurst, Sauerkraut and Soft Rolls

- House-Smoked BBQ Ribs (GF) **\$30** Per Rack

Pasta

\$55 For 1/2 Pan
\$100 For Full Pan

- Cheese Ravioli
- Four-Cheese Lasagna
- Lasagna with Housemade Ground Italian Sausage
- Roasted Vegetable Lasagna
- White Lasagna with Four-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

SIDES

Pasta

\$30 For 1/2 Pan
\$60 For Full Pan

- Mostaccioli Marinara
- Baked Mostaccioli with Ricotta and Mozzarella (Add \$5)
- Pesto Bow Tie Pasta
- Lemony Angel Hair Pasta and Artichokes
- Baked Cheddar Macaroni and Cheese

Potatoes

\$40 For 1/2 Pan
\$75 For Full Pan

- Parmesan Garlic Roasted Potatoes (GF)
- Wedged Garlic Parmesan Potatoes (GF)
- Red Garlic Mashed Potatoes (GF)
- Mashed Potatoes (GF) and Gravy
- Herb-Roasted Red Potatoes (GF)
- Vesuvio Potatoes (GF)

Vegetables

\$35 For 1/2 Pan
\$70 For Full Pan

- 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)
- Roasted Garlic Button Mushrooms (GF)

Housemade

\$7 Per Pound

Cold Salads

(4 Servings Per Pound)

- Classic Potato Salad (GF) Minimum 3 Lbs
- Creamy Coleslaw (GF)
- Antipasto Salad (GF)
- Apple Citrus Slaw (GF)
- Rotini Pasta Salad
- Fresh Fruit Salad (GF) **\$7.50** Per Pound

Green Salads

- Tossed Garden Salad** (GF w/o Croutons) **\$22** Sm
- Fresh Cut Romaine Lettuce, Cherry Tomatoes, Sliced Cucumber, Shredded Carrot and Red Cabbage with Choice of Two Dressings, Croutons on the Side **\$32** Med
\$42 Lg

- Chopped Salad** with Chopped Romaine Lettuce, Crumbled Blue Cheese, Bacon, Tomatoes, Green Onion, Red Cabbage, Cucumber, Ditalini Pasta, and Red Wine Vinaigrette **\$35** Sm
\$55 Med
\$95 Lg

- Caesar Salad** (GF w/o Croutons) with Crisp Romaine Lettuce, Housemade Croutons, Parmesan Cheese, and Creamy Caesar Dressing **\$25** Sm
\$35 Med
\$55 Lg

- Tomato Caprese Salad** (GF) with Romaine Lettuce, Fresh Mozzarella Balls, Cherry Tomatoes, Sliced Red Onion, Topped with Fresh Basil, and Roasted Shallot Vinaigrette **\$35** Sm
\$55 Med
\$75 Lg

- Candied Walnut and Cranberry Spring Salad** (GF) with Sweet Poppy Seed Dressing **\$35** Sm
\$55 Med
\$75 Lg

- Chipotle Ranch Chopped Salad** (GF) with Chopped Romaine Lettuce, Cheddar Cheese, Red Onion, Avocado, Black Beans, Corn Kernels, Tomatoes, Red Peppers, and Topped with Fried Corn Tortilla Strips **\$35** Sm
\$55 Med
\$95 Lg

(GF) Gluten-Free

BOX LUNCHES AND PLATTERS

Box Lunch

1 side \$12
2 sides \$14
3 sides \$16

CHOOSE EITHER
BOX LUNCH
OR
SERVED ON PLATTERS
Minimum 10 people

On Platters

1 side \$11
2 sides \$13
3 sides \$15

Sandwiches

Minimum Four Per Sandwich/Wrap

Roast Turkey and Provolone on Wheat
Roast Beef and White Cheddar on Ciabatta
Grilled Chicken, Cheddar and Bacon on French
Roasted Veggie and Hummus on Ciabatta
Chicago Style Italian Sub on French
Ham and White Cheddar on Soft Sourdough
Grilled Portabella and Mozzarella on Ciabatta

Wraps

Minimum Four Per Sandwich/Wrap

Grilled Chicken and Shaved Parmesan Caesar
Pepper Jack Chipotle Chicken
Roast Beef Gruyere with Horseradish Mayo
Turkey Club with Smoked Bacon
Baked Ham and Tart Apple Wrap
Grilled Vegetable, Spring Mix and Hummus
Tomato Avocado Caprese Wrap

Sides

Sides Must Be The Same
For All Box Lunches/Platters

Potato Chips
Creamy Coleslaw
Fresh Fruit Salad
Rotini Pasta Salad
Classic Potato Salad
Housemade Fudge Brownies
"Goldin" Chocolate Chip Cookies
White Chocolate Macadamia
Nut Cookies

DELI TRAY

Choose Three Meats

Roast Turkey Breast
Roast Beef
Honey Ham
Grilled Chicken Breast

Choose Three Cheeses

White Cheddar
Yellow Cheddar
Provolone
Colby Jack
Pepper Jack

Choose Three Breads

Multi Grain Wheat
Sourdough
Classic French
Kaiser Roll
Ciabatta Roll

Choose Two Sides

Potato Chips (GF)
BBQ Potato Chips (GF)
Creamy Coleslaw (GF)
Fresh Fruit Salad (GF)
Rotini Pasta Salad
Classic Potato Salad (GF)
Tossed Garden Salad (GF)
Chopped Salad
Housemade Fudge Brownies
"Goldin" Chocolate Chip Cookies
White Chocolate Macadamia Nut Cookies



\$15

Per Person

Minimum 10 People.

- Extra meats Add \$1.50
- Extra sides Add \$1.50

INDIVIDUAL SALADS

Beautifully-arranged individual salads made fresh and served with homemade dressings on the side.

\$12
Per Salad

Minimum Order
4 Per Salad

- Grilled Chicken and Parmesan Caesar
- Chipotle Ranch Chopped Salad with Grilled Chicken (GF)
- Tomato Caprese with Roasted Shallot Vinaigrette (GF)
- Chopped Salad with Smoked Turkey with Red Wine Vinaigrette
- Spring Salad with Grilled Zucchini and Squash with Poppy Seed Dressing (GF)
- Buffalo Chicken Chopped Salad with Ranch Dressing

DRINKS

Assorted Soda: \$1.25 Per Can
Coke Products Available
Bottled Water \$1.25 Per Bottle
Housemade Lemonade (12 oz. Serving) \$1.75
Bottled Iced Tea \$2.50
LaCroix Sparkling Water \$1.25

DESSERTS

"Goldin" Chocolate Chip Cookies \$22 Per Dozen
White Chocolate Macadamia Nut Cookies \$22 Per Dozen
Housemade Fudge Brownies \$20 Per Dozen
Vanilla Buttercream Cupcakes \$27 Per Dozen
Chocolate Fudge Cupcakes \$27 Per Dozen
Chocolate-Dipped Strawberries \$30 Per Dozen
(Available Seasonally Only) (GF)

EXTRAS

Warming Set (Sterno, Foil Pan, Wire Rack) \$6
Sterno \$2.25 Each
Disposable Tongs \$1.50 Each
Disposable Spoons \$1.50 Each

Dinner Rolls and Butter \$12 Per Dozen
5" French Bread \$12 Per Dozen
Sweet Peppers \$10 Per Quart
Housemade Hot Giardiniera \$8 Per Pint

BREAKFAST

All breakfasts include warming racks, serving utensils, plates, forks, knives, and napkins as needed.

Minimum 15 people.

Prices are per person.

Continental

\$11

Assorted muffins, donuts, bagels, danish, butter, jelly, cream cheese, fresh fruit salad (GF), assorted bottled juice and water, and fresh ground coffee.

Healthy Start

\$15

Build your own avocado toast with fresh avocado, toasted whole wheat baguette, cherry tomato, sliced cucumber, prosciutto, sliced hard boiled egg. Mini yogurt parfaits, assorted KIND bars, and fresh fruit salad. Served with assorted juice, bottled water, and fresh ground coffee.

Parisian Breakfast

\$12

Mini croissants, mini chocolate croissants, sliced baguette, honey butter, fruit jam, sliced assorted cheeses, fresh fruit salad, fresh ground coffee, and assorted juice and water.

Bagel Breakfast

\$10

Assorted fresh-baked bagels. Herb, strawberry, and plain cream cheese. Fresh fruit salad (GF), assorted juice and water, and fresh ground coffee.

The Go Breakfast

\$13

Toasted English muffin with an egg, thick-cut bacon, and cheddar cheese. Also comes with fresh fruit salad (GF), sautéed potatoes (GF), and assorted bottled juice, water, and fresh ground coffee.

Pancake Bar

\$14

Housemade buttermilk pancakes, whipped butter, syrup, whipped cream, sliced strawberries, blueberries, chopped walnuts, chocolate chips, housemade breakfast sausage (GF), thick-cut bacon (GF), assorted bottled juice and water, and fresh ground coffee.

● Add Eggs
\$2 p.p.

Pick Me Up

\$15

Scrambled eggs (GF), French toast, housemade breakfast sausage (GF), thick-cut bacon (GF), sautéed potatoes (GF), fruit salad (GF), assorted bottled juice and water, and fresh ground coffee.



BREAKFAST À LA CARTE

Items

- Fresh Fruit Salad **\$2.75** Per Serving
- Housemade Breakfast Sausage Link 1 pc **\$2** (Minimum 10 Orders)
- Thick-Cut Bacon 2 pcs **\$3.50** (Minimum 10 Orders)
- Housemade Buttermilk Pancakes 3 pcs **\$5** (Minimum 10 Orders)
- Thick French Toast 4 pcs **\$5** (Minimum 10 Orders)
- Hard-Boiled Eggs **\$1.75** Each
- Mini Yogurt Parfaits **\$4.50** Each (Minimum 10)
- Bagels **\$24** Per Dozen
- Muffins **\$26** Per Dozen
- Donuts **\$19** Per Dozen
- Danish **\$16** Per Dozen

(GF) Gluten-Free

Beverages

- Fresh Ground Coffee (10 Servings) **\$16**
- Assorted Bottled Juice **\$2** Per Bottle
- Bottled Water **\$1.25** Per Bottle
- Hot Chocolate (10 Servings) **\$16**
- Hot Tea (10 Servings) **\$13**

relish

[rel-ish]

noun

1. enjoyment of or delight in something that satisfies one's tastes, inclinations, or desires

verb

1. to be pleased or gratified by
2. to eat or drink with pleasure



ORDERING

Orders may be placed up to a day in advance but will be subject to availability.
Please try to allow a four day notice for all orders.
All orders are taken on a first come, first served basis.
A credit card number is required for all orders.
If a credit card cannot be given a deposit will be required.
Orders may be cancelled with no penalty up to 48 hours prior to an event.
See website for all ordering details.

Prices may be subject to change.



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