



relish

..... Catering & Events

Holiday Menu

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Ponderosa \$32.95

POACHED PEAR & GORGONZOLA SALAD

mixed greens | wine poached pears | candied walnuts |
gorgonzola | poached pear vinaigrette

GOAT CHEESE & SPINACH STUFFED CHICKEN BREAST

pesto cream sauce

BUTTERNUT SQUASH & POTATO GRATIN

SAUTÉED GREEN BEANS

shallot | toasted pine nuts

Blue Spruce \$34.50

TART CHERRY SALAD

mixed greens | dried cherries | gorgonzola |
candied pecans | white balsamic vinaigrette

BRAISED BEEF SHORT RIB

bourbon rosemary demi-glace

GARLIC MASHED POTATOES

HONEY ROASTED FRENCH BABY CARROTS

Juniper \$35.95

BEET & CHEVRE SALAD

arugula | pistachios | roasted beets | chevre |
blood orange vinaigrette

GRILLED BALSAMIC BISTRO STEAK

winter chimichurri

FENNEL CRUSTED PORK LOIN

creamed leeks

BRUSSELS SPROUT GRATIN

ROOT VEGETABLE MASH

Evergreen \$27.50

CAESAR SALAD

chopped romaine | fresh shaved parmesan | garlic croutons | house made
caesar dressing

LASAGNA BOLOGNESE

CHICKEN PICCATA

ITALIAN GREEN BEANS

GARLIC BREAD STICKS

CLASSIC TIRAMISU

Chef Select Menus

*SERVED WITH ASSORTED BREADS, WHIPPED BUTTER, AND CHEFS SELECTION OF SWEET TREATS
(EXCLUDING EVERGREEN MENU)



Passed Hors D'oeuvres



Red Meat

COLORADO LAMB MEATBALL

mint marmalade | pickled red onion

FRENCH ONION SHORT RIB BITE

ITALIAN BRAISED BRISKET SLIDER

truffle fondue

FLANK STEAK SKEWER

winter chimichurri

BISTRO STEAK SLIDER

horseradish crème fraîche | crispy onion | arugula

TENDERLOIN CROSTINI

arugula | shaved pecorino | saffron aioli

MINI SHEPARD'S PIE

brûléed mashed potatoes

MINI BEEF SHORT RIB WELLINGTON

gorgonzola cream sauce

BISON TENDERLOIN

grilled asparagus | horseradish crème | thyme

poached potato

CLASSIC SWEDISH MEATBALLS

Pork

BACON WRAPPED APRICOT

marcona almond

BOURBON PORK TENDERLOIN SLIDER

tarragon aioli

PIGS IN A BLANKET

spicy mustard sauce

FIG & CRISPY PROSCUITTO CROSTINI

camembert | micro greens

WINTER-SPICED PORK BELLY

palisade pear butter |

pistachio crumble | brioche toast

COUNTRY HAM & CHEDDAR BISCUIT

pomegranate honey mustard

PORK TENDERLOIN CROSTINI

chevre | hot pepper jelly

Poultry

CHICKEN & BISCUIT

hot honey | pickle

PECAN-CRUSTED CHICKEN BITE

maple soy dip

DUCK CONFIT SLIDER

lingonberry jam | fennel slaw

CHICKEN SALTIMBOCCA SATAY

lemon mornay

MINI CHICKEN POT PIE

HOLIDAY TURKEY EGGROLL

stuffing | cranberry sauce | sherry gravy





Passed Hors D'oeuvres

Vegetarian

WALNUT & STILTON STUFFED CRIMINI MUSHROOMS

garlic butter

BAKED BRIE PUFF

strawberry fig jam

BUTTERNUT SQUASH BISQUE SIP

nutmeg crème fraîche

DEVILED EGGS

classic or truffle

CRISPY TRUFFLED RISOTTO BALLS |

fresh mozzarella, arrabbiata sauce

MAITAKE MUSHROOM & TRIPLE CREAM BRIE

brioche toast point | roasted hazelnut

BRIE MOUSSE CUP

blood orange marmalade | pomegranate seeds

PISTACHIO CRUSTED GOAT CHEESE TRUFFLE

hot honey

CHEDDAR POTATO CROQUETTE

roasted garlic aioli



Seafood

MINIATURE ROCK SHRIMP PO' BOY

lettuce | tomato | remoulade

TRADITIONAL OYSTERS ROCKEFELLER

INDIVIDUAL JUNIPER POACHED SHRIMP COCKTAIL

bloody mary cocktail sauce

MINI LOBSTER ROLL

micro celery

TUNA TARTARE CONE

orange ponzu | cucumber | sesame seeds

MARYLAND BLUE CRABCAKE

chives | spicy remoulade

SMOKED SALMON

potato cake | lemon dill crème fraîche

Holiday Stations & Displays

MASHED POTATO BAR

(choice of 2):

CARROT

LEEK

ROASTED GARLIC

SWEET POTATO

SKIN ON RED POTATOES

toppings (choice of 5):

shredded cheese | bacon | scallions | sour cream |
sun dried tomatoes | jalapeños | fried onions |
marshmallows | sherry gravy | candied pecans |
brown sugar butter

CARVING STATION

(choice of 2 meats):

minimum 40 people & onsite chef fee required

all options are served with warm country rolls

ROASTED GOLD CANYON BEEF TENDERLOIN

JUNIPER BRINED & ROASTED TURKEY BREAST

GARLIC & HERB CRUSTED PRIME RIB

ROSEMARY CRUSTED LEG OF LAMB

(choice of 3 sauces):

horseradish crème fraîche | wild mushroom demi-
glace | classic brown gravy | apple & cranberry
chutney | classic mint pesto

ICED SEAFOOD

Malpeque & Kumamoto oysters | juniper poached shrimp | snow crab claws |
cocktail sauce | lemon aioli | mignonette | fresh lemon

JUNIPER POACHED JUMBO SHRIMP COCKTAIL

traditional cocktail sauce

SOUTHERN COMFORT

Mississippi meatloaf with red gravy
country chicken & dumplings
garlic mashed potatoes
stewed collard greens

TOP IT OFF MAC N' CHEESE

house-made macaroni & cheese with toppings to include:
scallions | bacon crumbles | chopped tomatoes | fresh jalapeños

MINI CONES

butternut squash | hazelnut & leek ragout | ricotta | sesame cone
classic beef tartare | capers | red onion | tomato cone
classic lox | caper crème fraîche | red onion | squid ink cone



Holiday Stations & Displays



Soup

(choice of 3)

BROCCOLI CHEDDAR
BUTTERNUT SQUASH
POTATO LEEK
BASIL TOMATO BISQUE
TEXAS RED CHILI
NEW ENGLAND CLAM CHOWDER

*served with fresh bread & assorted accoutrements

Sliders

(choice of 3):

ITALIAN BRAISED BRISKET
truffle fondue
ROAST TURKEY
arugula & cranberry relish
LIONS MANE MUSHROOM
smoked gouda & spicy barbecue sauce
MARYLAND BLUE CRABCAKE
cajun remoulade
BOURBON PORK TENDERLOIN
tarragon aioli
CAPRESE
cherry tomato, mozzarella, basil pesto

Dips & Cheese

BAKED BRIE

cranberry-apple with roasted walnut or bacon-caramelized onion
baked brie served with crackers & crostinis

DIP DISPLAY

beet & goat cheese spread | pimento cheese | spinach & artichoke dip
served with herbed bruschetta & crackers

BURRATA BAR

rustic Italian | fig-prosciutto | European olive tapenade
served with crostini

CHEESE & CHARCUTERIE DISPLAY

assorted accompaniments & crackers

WARM CRAB DIP WITH BAGUETTE

Red Meat

BRAISED BEEF BRISKET

roasted shallot & forest mushroom gravy

GRILLED BALSAMIC BISTRO STEAK

winter chimichurri

GRILLED BALSAMIC BEEF TENDERLOIN

dried cherry demi-glace

TRADITIONAL PRIME RIB

natural jus & horseradish crème fraîche

GARLIC STUDDED LEG OF LAMB

rosemary jus

Poultry

GARLIC & HERB GRILLED CHICKEN BREAST

creamed fennel

PROSCIUTTO WRAPPED SEARED CHICKEN BREAST

lemon pancetta reduction

GOAT CHEESE & SPINACH STUFFED CHICKEN BREAST

pesto cream sauce

TRADITIONAL GARLIC BRINED TURKEY BREAST

fried sage gravy

Seafood

SEAFOOD CIOPPINO

soft polenta

SEARED NORTH ATLANTIC SALMON

blood orange beurre blanc

SHRIMP PUTTANESCA

served over bucatini pasta

Pork

FENNEL CRUSTED PORK LOIN

creamed leeks

OVEN BAKED HAM

golden raisins & brandied mustard glaze

Vegetarian

GORGONZOLA POTATO CAKE

creamed fennel & arrabbiata

VEGETABLE RATATOUILLE LATTICE

romesco sauce

WILD MUSHROOM GALETTE

leek puree

ROASTED BEET WELLINGTON

goat cheese | toasted walnut & leek “duxelles,” | red wine honey gastrique

Create Your
Own Menu



Create Your Own Menu



Salad

CAESAR SALAD

chopped romaine | shaved parmesan | garlic croutons | Caesar dressing

TART CHERRY SALAD

mixed greens | dried cherries | gorgonzola | candied pecans | white balsamic vinaigrette

BEET & CHEVRE SALAD

arugula | roasted beets | pistachios | local goat cheese | blood-orange vinaigrette

PANCETTA & CARAMELIZED ONION SALAD

arugula | rendered pancetta | caramelized onions | gorgonzola | sherry vinaigrette

Starches

GARLIC MASHED POTATOES

CRANBERRY WILD RICE PILAF

WILD MUSHROOM RISOTTO CAKES

BUTTERNUT SQUASH & POTATO GRATIN

TRUFFLED AU GRATIN POTATOES

GARLIC ROASTED FINGERLING POTATOES

PARMESAN POLENTA CAKE

SWEET POTATO HASH

caramelized sweet potatoes | maple | walnuts

Vegetable Side Dishes

SEASONAL ROOT VEGETABLE HASH

BRUSSELS SPROUT GRATIN

HONEY ROASTED FRENCH BABY CARROTS

SAUTÉED GREEN BEANS WITH SHALLOT & TOASTED PINE NUTS

ROASTED BROCCOLINI

Desserts

FUDGE SAMPLER

(Choose 3 flavors)

chocolate | peppermint | nutella |
pumpkin spice | maple pecan

BARK DISPLAY

peppermint | almond & dark chocolate |
white chocolate cranberry

HOLIDAY COOKIE ASSORTMENT

ASSORTED HOLIDAY MACARONS

VANILLA BEAN CRÈME BRÛLÉE CUSTARD

CHOCOLATE POT DE CRÈME

EGGNOG CRÈME BRÛLÉE

DARK CHOCOLATE RASPBERRY CREAM PUFFS

CHOCOLATE BREAD PUDDING

caramel anglaise

BANANA BREAD PUDDING

rich chocolate sauce

CHERRIES JUBILEE

vanilla bean custard | brandied cherries

CLASSIC TIRAMISU

Individual Dessert Bites

TRIPLE MOUSSE CHOCOLATE CAKE

NEW YORK STYLE CHERRY CHEESECAKE

KEY LIME TART

SALTED CARAMEL TART BITE

FLOURLESS CHOCOLATE CAKE BITE

MANGO PASSIONFRUIT TART BITE

CHOCOLATE HAZLENUT CAKE BITE

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE ESPRESSO NAPOLEON BITES



Holiday Beverages

CHOCOLATE SOUP

European style hot chocolate | whipped cream | chocolate shavings | marshmallows | cinnamon & nutmeg shakers | crushed candy canes

MULLED CIDER

apple, cranberry & pear cider | cinnamon sticks

GOURMET COFFEE BAR

Italian syrups | cinnamon & nutmeg shakers | chocolate shavings | crushed candy canes | assorted sweeteners & creamers

SPARKLING CRANBERRY ORANGE PUNCH

fresh fruit garnish

CHERRY SPRITZER

lime | club soda | grenadine

HOUSEMADE EGGNOG

fresh nutmeg

ITALIAN POMEGRANATE SODA



*Ready to Start
Planning?*

GIVE US A CALL

303.536.5062

SUBMIT AN ONLINE INQUIRY TO

info@relishcateringco.com

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