



relish
classic catering

Wedding Menu

913.563.5776 | www.relishkc.com | 9112 Cody Street, Overland Park, KS 66214

Wedding Buffets

includes choice of salad, vegetable, accompaniment, and rolls & butter

Traditional Menu

TUSCAN CHICKEN

boneless breast of chicken, white wine, tomato, basil broth

\$18.95 per person

Mid-West Menu

OVEN ROASTED CHICKEN

bone-in with honey lemon glaze
&

BBQ PORK TENDERLOIN

\$23.95 per person

Champagne Menu

CHAMPAGNE CHICKEN

boneless breast of chicken, champagne cream sauce
&

BRISKET WITH BOURBON COFFEE GLAZE

\$25.95 per person

Elegant Menu

BREAST OF TURKEY

&

BEEF STRIP LOIN

add a carving station for \$150 per chef

\$26.95 per person

Salad

caesar

garden

italian favorite

salad supreme

Vegetable

asparagus

baby peas

buttered corn

grilled seasonal vegetables

haricot verts amandine

home-style haricot verts

sugar snap peas

Accompaniment

bleu cheese smashed potatoes

cheddar cheese potatoes

garlic mashed potatoes

mashed potatoes

oven roasted potatoes

rice pilaf

roasted fingerling potatoes

For Your Information

Includes disposable plates, flatware and napkins

China, flatware, & linen napkins may be added for an additional fee

Minimum guest guarantee is required based on date & time of event

Allow a 20% service charge on all wedding receptions

Items available for carry out



Cold Hor D'Oeuvres

FRUIT DISPLAY

assortment of seasonal fruit

\$2.95 per serving

VEGETABLE DISPLAY

house made ranch dipping sauce

\$2.95 per serving

GRILLED SEASONAL VEGETABLES

room temperature

\$2.95 per serving

VEGGIE SHOOTER

mini tumbler of fresh vegetables

house made ranch dipping sauce or hummus

\$2.95 per serving

DOMESTIC & IMPORTED CHEESES

gourmet crackers

\$3.75 per serving

PETITE COCKTAIL SANDWICH

ham, turkey, roast beef, swiss & cheddar, fresh baked roll

\$3.95 per serving

SMOKED CITRUS VODKA SALMON

baguette points

\$5.95 per serving

INDIVIDUAL SHRIMP COCKTAIL

zesty citrus relish

\$4.95 per serving

HUMMUS TRIO

chipotle, red pepper, classic

pita triangles

\$2.95 per serving

INSALATA CAPRESE

fresh mozzarella, sliced tomatoes, basil,

balsamic vinaigrette, olive oil

seasonal

\$3.25 per serving

BRUSCHETTA BAR

artichoke feta, olive tapenade, tomato misto

baguette points & lavosh

\$3.75 per serving

SPICY BLOODY MARY SHRIMP CEVICHE SHOOTER

\$4.95 per serving

CRAB RANGOON DIP

with crispy wontons

\$4.50 per serving

ANTIPASTO

imported Italian meats with fresh mozzarella and other accompaniments.

\$7.00 per serving

DELICATESSEN SAMPLER

sliced ham, turkey and roast beef,

accompaniment tray & fresh baked rolls

\$6.00 per serving

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Hot Hor D'Oeuvres

ROASTED FINGERLING POTATOES

alouette cheese fondue

\$3.50 per serving

CHICKEN SATAY

asian chicken satay, sweet chili

\$3.95 per serving

MUSHROOM CAP

stuffed with alouette

\$3.50 per serving

MINIATURE BLUE CRAB CAKE

chipotle cream

\$5.50 per serving

BACON WRAPPED SCALLOP

sea scallop wrapped in bacon

\$5.50 per serving

MINI BEEF WELLINGTON

mushroom duxelles

\$4.50 per serving

ROASTED WILD MUSHROOM RAVIOLI

sage browned butter

\$3.50 per serving

MINIATURE QUICHE

variety of fresh fillings

\$3.50 per serving

SPANAKOPITA

filo triangle with cheese & spinach

\$3.50 per serving

PRETZEL BITES

bite sized pretzels served with cheese fondue

\$3.50 per serving

LOADED NEW POTATOES

bacon, cheddar, sour cream & chives

\$3.50 per serving

PANCETTA-WRAPPED MAC & CHEESE CUP

pancetta cup filled with macaroni & cheese

\$3.95 per serving

FRIED CHICKEN & WAFFLES

mini waffles topped with chicken strips,
chipotle honey butter, horseradish maple syrup

\$4.50 per serving

PERFECT LITTLE SLIDER

pretzel bun, chipotle ketchup, grey poupon, pickle relish
cheddar cheese, and of course, bacon!

\$4.50 per serving

SPINACH ARTICHOKE CHEESE DIP

tortilla chip, salsa

\$3.50 per serving

QUESADILLA

smoked chicken, sour cream, salsa

\$3.95 per serving

MINI PIGS-N-A-BLANKET

classic yellow mustard

\$3.95 per serving

SOUTHWEST CHICKEN CUPS

\$3.95 per serving

SHRIMP SATAY

spicy sweet Vietnamese glaze

\$4.95 per serving

BBQ MEATBALL LOLLIPOPS

\$3.95 per serving

PULLED BBQ PORK SLIDERS

mini brioche with jalapeño cole slaw

\$3.95 per serving

CHICKEN SLIDERS

\$4.50 per serving

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Signature Cheese Boards

Complimented with sliced Farm to Market baguettes, walnut raisin hearth breads and table crackers

FRENCH CHEESE BOARD

varied assortment of French cheeses, including soft-ripened Brie, bleu, goat and cow's milk cheeses with red seedless grapes, fresh berries, dried fruit and walnuts

\$85 medium (10-15 guests)

\$140 large (16-25 guests)

ITALIAN CHEESE BOARD

selection of dry aged and creamy soft Italian cheeses, such as Gorgonzola, mozzarella, and aged provolone with olives, grilled vegetables, red seedless grapes, fresh berries, dried fruit and walnuts

\$95 medium (10-15 guests)

\$150 large (16-25 guests)

SPANISH CHEESE BOARD

assortment of popular Spanish cheeses such as Manchego, Drunken Goat, Cabrales and Mahon with red seedless grapes, fresh berries, dried fruit and walnuts

\$90 medium (10-15 guests)

\$150 large (16-25 guests)

TRADITIONAL CHEESE BOARD

domestic and imported cheddar, Swiss, Gouda and Havarti with red seedless grapes, fresh berries, dried fruit and walnuts

\$75 medium (10-15 guests)

\$130 large (16-25 guests)

MIDWESTERN CHEESE BOARD

wonderful assortment of local creameries such as Green Dirt Farm, Flory's Truckle, Cottonwood River and Prairie Breeze with red seedless grapes, fresh berries, dried fruit and walnuts

\$95 medium (10-15 guests)

\$150 large (16-25 guests)

For Your Information

minimum spend of \$200
delivery charges will apply
includes disposable plates, flatware & napkins



Desserts

Cheesecake & Cakes

NEW YORK STYLE CHEESECAKE
seasonal flavors
\$45.00

CHEF FEATURED CHEESECAKE
seasonal
\$45.00

LIMONCELLO CRÈME TORTE
Vanilla torte soaked in Limonello liqueur and layered
with lemon mascarpone cream
\$45.00

CHOCOLATE TORTE
Flourless chocolate torte with chocolate mouse and fresh
raspberry sauce
\$45.00

CHOCOLATE CAKE
with fresh berries
\$45.00

Sweet Indulgence

SWEET PETIT FOURS
small delights and sweet treats
\$3.50 per serving

ROYAL MINIATURE CHEESECAKES
just the right bite size
\$3.50 per serving

MINI CHOCOLATE SHELLS
miniature chocolate shells filled with assorted
flavors of creamy mousse
\$3.50 per serving

CHOCOLATE TRUFFLES
rich chocolate confections
\$5.50 per serving

GOURMET BROWNIES
variety of flavors
\$1.95 per serving

HAND DIPPED CHOCOLATE
covered strawberries
seasonal
\$1.95 per serving

DESSERT ASSORTMENT
gourmet brownies, bars, cookies
\$1.95 per serving

BABY CAKES
seasonal varieties
\$4.00 per serving



For Your Information

cheesecakes are sold whole; 16 pieces per cheesecake
mini shells, truffles; 2 per person
chocolate covered strawberries, brownies; and dessert
assortment; 1 per person
items available for carry out