

r e l i s h . . .

ON BOARD

M E N U S





DROP-OFF CANAPÉS

\$260 per person • Includes six canapés below • Minimum 10 guests

SAVOURY CANAPÉS

Grilled Peach, Brie Tartlet (v)

Ratatouille Rice Paper Rolls with Salted Duck Yolk Emulsion (v) (g)

Blue Cheese Beetroot Fold-overs (g)

Torched Teriyaki Salmon, Sesame Yoghurt, Lime

Cured Salmon, Horseradish Cream, Herb Blini

Chicken & Leek Tartlet

Fresh Fig, Taleggio, Walnut wrapped in Parma Ham (g)

Carbonara Tartlet with Pancetta, Pecorino and Truffle

Rare Beef, Soba Sushi Rolls with Cucumber, Wasabi Mayonnaise

Lamb, Mint, Zucchini Rolls with Hazelnut Dukkah, Goat's Cheese (g)

SWEET CANAPÉS

Matcha Mochi Tartlet / Macaron Selection



DROP-OFF SET MENU

\$550 per person • minimum 6 guests

Includes all items below.

MAINS

Three Yellow Spiced Spatchcock Chicken with Creamy Herbed Sauce

Jasmine Tea House-Smoked Atlantic Salmon Cured in Whisky

SALADS

Couscous with Grilled Cherry Tomato and Mixed Fresh Herbs (v)

Green Salad; French Beans, Sweet Pea and Sugar Snap with Almonds and Nigella Seed Dressing (vegan) (g)

DESSERT

Triple Chocolate Brownies

GRAZING PLATTER

Chef's Selection of Cheese & Charcuterie, served with Relish, Pickles and Crackers

Artisanal Breads with French Salted Butter



DROP-OFF ASIAN SET MENU

\$600 per person • minimum 6 guests

Includes all items below.

MAINS

Korean Miso Marinated Cod Fish

Three Yellow Spatchcock Chicken with Teriyaki Sauce

SALADS & SIDES

Thai Papaya Salad in Red Cabbage Cups

Miso Polenta with Spring Vegetables and Tofu (vegan) (g)

Green Coconut Curry with Spring Vegetables and Steamed Rice (v)

DESSERT

Matcha-misu

GRAZING PLATTER

Fruit Platter – Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew, and Pineapple (v) (g)



ALL-DAY CRUISE MENU

\$800 per person • minimum 6 guests

Includes all items below.

Green Salad; French Beans, Sweet Pea and Sugar Snap with Almond and Nigella Seed Dressing

Baby Potato Salad with Pickled Red Onion, Green Mustard and Yoghurt Dressing (v) (g)

Portobello and Truffle Cream Cheese Puffed Slice, Rocket Salad and Sweet Daikon Pickles (v)

Jasmine Tea House-Smoked Atlantic Salmon Cured in Whisky

DIY Lobster Rolls; Blue Lobster with Celery Mayo, Baby Gem, Truffle Caviar and Brioche Rolls

NZ Grilled Rare Beef Tenderloin with Burnt Baby Gem Lettuce, Cherry Tomato and Red Onion Relish

GRAZING PLATTER

Cheeseboard Selection – Artisanal French and Italian Cheeses served with Fresh and Dried Fruit, Nuts, Crackers, Homemade Quince Jelly and Relish (v)

Fruit Platter – Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew, and Pineapple (v) (g)



BBQ MENU

Starting from \$950 per person • minimum 8 guests

Maitake Mushrooms with Black Garlic Aioli (v)

Grilled Corn on the Cob with Kimchi Mayo and Parmesan Cheese (v)

Ratatouille Skewer with Zucchini, Eggplant, Pumpkin, Tomato (v)

Relish's Angus Beef Slider: Brioche Buns with Kimchi Mayo, Taleggio and Beetroot Relish

Fresh Whole Grilled Calamari "Al Ajillo"

Black Tiger Prawn Skewer with Parsley and Almond Picada

Additional Items:

Whole Red Snapper with Lemongrass, Galangal and Coriander (600g) +\$80 per person

Spiny Lobster with Parsley Picada + \$150 per person

Dry Aged Rubia Gallega Tomahawk with Chimichurri + \$150 per person



A LA CARTE FAMILY-STYLE LUNCH

\$750 per person • minimum 6 guests

SIDES & SALADS (SELECT TWO)

Couscous with Grilled Cherry Tomato and Mixed Fresh Herbs (v)

Baby Gem Salad, Pancetta, Soft Boiled Eggs, Sourdough Croutons, Anchovies & Parmesan Dressing

Thai Papaya Salad in Red Cabbage Cups

Chargrilled Green Asparagus with Romesco Sauce, Toasted Hazelnuts and Garlic Flakes (vegan)

Jacket Potatoes with Sour Cream, Crispy Bacon and Spring Onion

Penne, Zucchini, Basil and Mozzarella Salad (v)

Continue...



A LA CARTE FAMILY-STYLE LUNCH

MAINS (SELECT TWO)

Broccoli and Gratin Blue Cheese Quiche, Toasted Almonds (v)

Pesto Mascarpone, Cherry Tomato Tart (v)

Jasmine Tea House-Smoked Atlantic Salmon Cured in Whisky

NZ Grilled Rare Beef Tenderloin with Burnt Baby Gem Lettuce, Cherry Tomato and Red Onion Relish

Three Yellow Chicken with Creamy Herbed Sauce

US Pork Ribs with Homemade BBQ Sauce

Continue...



A LA CARTE FAMILY-STYLE LUNCH

DESSERT (SELECT ONE)

Banoffee Tart

Selection of Macarons

Homemade Apple Pie

Fresh Seasonal Fruit Platter

Triple Chocolate Brownies

GRAZING BOARD (SELECT ONE)

Charcuterie and Cheese Combination Platter

MEZZE – Baba Ghanoush, Chickpea Falafel, Hummus, Kalamata Olives, Pickled Green Chillis and Turkish Feta Salad with Homemade Durum Flatbread (v)

TAPAS – Serrano Ham, Spanish Pickles, Toasted Salted Almonds, Tortilla, Manchego, Serrano Ham and Crusty Bread



GRAZING PLATTERS

Serves between 10-15 guests depending on how many accompanying dishes you have

- **Cheeseboard Selection** – Artisanal French and Italian Cheeses served with Fresh and Dried Fruit, Nuts, Crackers, Homemade Quince Jelly and Relish (v) • **\$1,500**

Charcuterie – Selection of Salamis, Chorizo, Parma Ham, Lime Pickled Onions, Cornichons, Relish, Lavosh, Candied Black Olives and Green Olives • **\$2,000**

Middle Eastern – Baba Ghanoush, Chickpea Falafel, Hummus, Kalamata Olives, Pickled Green Chillis and Turkish Feta Salad with Homemade Durum Flatbread (v) • **\$1,300**

Jasmine Tea Smoked Sustainable Salmon, Whisky Cured with Crackers and Horseradish Mascarpone • **\$1,400**

Chilled Sustainable Seafood – King Crab Legs, Clams, Mussels, King Prawns, Seared Tuna with Dipping Sauces: Thousand Island, Ponzu Sauce, Tartare Sauce • **\$2,800**

Rare Australian Angus Beef Tenderloin with Relishes, Mustards and Mini Rolls • **\$1,400**

Australian Bone Ham, glazed with our own delicious Marmalade Caramel, served with Bread Rolls, Mustard and Relish • **\$1,500**

Crudités – Delicious variety of Vegetables such as Endive, Asparagus, Sugar Snaps, Radish, Carrots, Baby Corn, Cauliflower, French Beans, Cucumber, Slow Roast Tomatoes, with Herbaceous Pesto and Caramelised Garlic Aioli (v) • **\$2,000**

Fruit Platter – Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew, and Pineapple (v) (g) • **\$1,500**



KID'S PICNIC BASKET

\$280 per kid – includes all items below

1 x Organic Juice Box

Snacks (SELECT TWO)

Sausage Roll

Finger Sandwich (Cucumber or Chicken Mayo)

Rice Paper Roll

Fresh Fruit Skewer

Yogurt with Berry Compote

Crudités & Hummus

Main (SELECT ONE)

Mac & Cheese

Relish's Favourite Sausage in a Bun

Pies (Chicken & Sweet Corn / Beef & Cheddar)

Beef Slider / Impossible Slider

Fried Rice

1 x Cookie Decorating Kit (Boat/Anchor Shaped Cookie)



STAFF, DÉCOR & ENTERTAINMENT

STAFF

Server: 4 hours • \$900

Chef: 4 hours • \$950

Mixologist: 6 hours • \$2,200

DÉCOR

Tabletop Floral Design • from \$1,500

Custom Photo Backdrop • from \$3,000

Custom Tablecloths and Napkins • from \$3,000

ENTERTAINMENT

DJ: 4 hours • from \$7,500

Magician • from \$10,000

Mermaid • from \$10,000

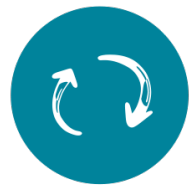
*Get in touch with us for more options



RELISH



REVEL



REPEAT

ABOUT US

Relish creates exceptional events at your chosen location from intimate fine dining occasions to fabulous cocktail parties to lavish weddings.

Founded in 2005, Relish began as a modern catering company bursting with fresh, seasonal produce influenced by cuisines from around the world. From humble beginnings, Relish has since grown to a “concept to completion” events and catering company. It starts with extraordinary food, add generous drinks packages, then stunning décor and entertainment for an event to remember.

Since 2020, you can also enjoy all that Relish has to offer at our great private venue in Wong Chuk Hang – a spacious indoor and outdoor space that can be customised to suit your needs.

Host your next event with Relish and let us take care of every detail so you don't have to – and we do it all with flair and finesse. We're dedicated to making your event just as special as you!

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