Evergreen Menu

Pear and Gorgonzola Salad
Bibb, orange scented Asian pears, candied cashews, Gorgonzola, apple Dijon vinaigrette

Slow Braised Beef Brisket
red wine, rosemary, and oyster mushroom gravy

Leek Infused Mashed Potatoes

Roasted Green Beans
shallot and toasted pine nuts

Artisan Breads and Whipped Butter

Seasonal Sweet Treats

Aspen Menu

Beet and Chèvre Salad
winter mixed greens, shaved fennel, roasted beets, chevre, sugared pecans, champagne vinaigrette

Grilled Balsamic Bistro Steak
Chianti and cipollini cream sauce

Winter Spiced Pork Loin
stone fruit chutney and stone-ground mustard

Brussel Sprout Gratin

Roasted Garlic Fingerling Potatoes

Artisan Breads and Whipped Butter

Seasonal Sweet Treats

Pine Menu

Marcona Almond and Manchego Salad
arugula, green apple, apple-cider vinaigrette

Traditional Roast Prime Rib
horseradish crème fraiche and au jus

Maple Brined Grilled Chicken
honey chestnut cream sauce

Roasted Garlic Mashed Potatoes

Citrus Grilled and Zested Asparagus

Assorted Artisan Dinner Rolls and Whipped Butter

Seasonal Sweet Treats
Hors D’oeuvre Menu

Dips & Stationed Hors D’oeuvre

Baked Brie
cranberry-apple-roasted walnut and bacon-caramelized onion baked brie, crackers and crostini

Dips Station
beet and goat cheese, warm crab dip, olive tapenade, spinach and artichoke dip, roasted garlic and edamame dip (served with herbed bruschetta, crudité and crackers)

Domestic and Imported Cheese, Antipasto and Charcuterie Display
house made jams and crackers

Gruyere Cheese and Bacon-Jalapeno Fondues
rustic breads, pears, apples, broccolini and French baby carrots

Slider Display
bistro steak with horseradish crème fraiche, roast turkey with tarragon aioli and apple compote, fresh mozzarella with arugula and heirloom tomato jam

Juniper Poached Jumbo Shrimp
traditional cocktail sauce

Sate Station
pecan crusted chicken sate, red wine marinated beef flank steak sate, garlic and lime shrimp, roasted vegetable (maple soy glaze, winter chimichurri, red wine and shallot demi-glace, and saffron aioli)

Seasonal Roasted Vegetable Display
black pepper aioli, garlic parmesan dip, garlic rosemary olive oil, balsamic glaze

Le Grand Aioli
a colorful assortment of blanched vegetables to include: baby carrots, asparagus, artichokes, haricots verts, roasted beets, cauliflower, fingerlings (dipping sauces to include lemon aioli, cocktail and avocado crema)

Passed Hors D’oeuvre

Thanksgiving Meatballs
fried sage gravy

Traditional Oysters Rockefeller

House Made Wild Boar Sausage
pickled shallot, dried fruit mustard

Individual Juniper Poached Shrimp Cocktail
Bloody Mary cocktail sauce

Beef Tartare Lavash Crisp
caper vinaigrette

Jalapeno and Pancetta Mac-n-Cheese Balls
white cheddar fondue

Colorado Lamb Meatballs
mint marmalade, pickled red onion

Spinach, Fontina, and Cannellini Bean Crostini

Cheddar-Apple Empanada
winter spice cider glaze

Roast Turkey Sliders
cranberry sage compote

Cinnamon Sweet Potato Croquette
nutmeg crème fraiche

Maryland Blue Crab Cakes
chives, spicy remoulade

Local Chèvre Crostini
Kalamata, sun dried tomato, basil pesto
Savory Profiterole
Cambozola, apple butter

Stilton and Roasted Walnut Stuffed Cremini Mushrooms
garlic butter

Tasso Ham and Scallion Potato Croquette
spicy whole grain mustard

Red Wine Marinated Beef Flank Sate
winter chimichurri

Crisp Polenta Cake
vegetable ratatouille, mascarpone cheese

Tabasco Avocado Toast
sweet onion, quail egg

Devils on Horseback
dates, prosciutto, stilton cheese, balsamic glaze

Prosciutto Wrapped Shrimp
basil pesto

Winter Butternut Squash Bisque Sips
nutmeg crème fraiche

Pecan Crusted Chicken Sate
maple soy cream

Bistro Steak Sliders
horseradish crème fraiche and cranberry relish

Sesame Crusted and Seared Ahi Tuna
crisp lotus root, wasabi crème fraiche

Duck Confit Crostini
gorgonzola, palisade pear-thyme chutney

Butternut Squash Risotto Ball
spiced cider gastrique

Yorkshire Pudding
shaved prime rib, horseradish crème fraiche

"Fish and Chips"
salt cod brandade, house-made kettle chip, chive aioli

Deviled Egg
"Tender Belly" bacon, smoked paprika

Shrimp and Grits
rock shrimp, asiago cheese grits, creole spice

Sweet Potato Gnocchi
sage brown butter

Local Elk Chili
whipped crème fraiche, tortilla crisp

Winter Chicken Salad
rosemary shortbread

(Passed Hors D’oeuvre continued...)
Salads

Caesar Salad
chopped romaine, shaved parmesan, garlic croutons, Caesar dressing

Spinach and Bacon Salad
chopped egg, red onion, whole grain mustard vinaigrette

Tart Cherry Salad
mixed greens, dried cherries, gorgonzola, candied pecans, white balsamic vinaigrette

Beet and Chèvre Salad
arugula, roasted beets, pistachios, local goat cheese, blood-orange vinaigrette

Roasted Sweet Potato and Brussel Sprouts Salad
Tuscan kale, green onions, pepitas, shaved fennel, lemon thyme vinaigrette

Marcona Almond and Manchego Salad
arugula, thinly sliced green apples, apple-cider vinaigrette

Chopped Wedge
iceberg, bleu cheese crumbles, grilled red onions, ranch dressing

Proteins

(Beef continued...)

Braised Beef Short Rib
San Marzano tomato and rosemary bordelaise

Traditional Roast Prime Rib
natural jus, horseradish crème fraiche

POULTRY

Maple Brined Grilled Chicken
butternut, leek, and hazelnut ragout

Prosciutto Wrapped Seared Chicken Breast
spiced apple chutney

Crispy Chicken Roulade
spinach, artichoke, goat cheese, red bell pepper & roasted garlic cream

Traditional Garlic Brined and Roasted Turkey Breast
fried sage gravy

Maple Brined and Grilled Chicken Breast
honey chestnut cream sauce

SEAFOOD

Traditional Seafood Newberg
puff pastry shells

Rocky Mountain Steelhead Trout
blood orange beurre blanc

Seared North Atlantic Salmon
brown sugar and mustard glaze

Seafood Cioppino
soft polenta, red pepper rouille crostini, savory herbs
Build Your Own Holiday Menu

**VEGETARIAN**

*Roasted Tomato and Leek Tartlet*
fontina cheese, Kalamata bordelaise

*Butternut Squash, Wild Mushroom and Spinach Lasagna*
nutmeg béchamel

*Stuffed Delicata Squash*
wild rice pilaf, spiced butternut and apple cider sauce

*Israeli Couscous Stuffed Roasted Pepper*
picholine olives, sun dried tomatoes, feta, romesco sauce

(Proteins continued...)

**PORK**

*Fennel Crusted Roast Pork Loin*
creamed leeks

*Winter Roasted Pork Loin*
curried apple chutney

*Negro Modelo Marinated Pork Tenderloin*
brandy mushroom cream sauce

**GAME**

*Duck Leg Confit*
balsamic glaze and radish slaw

*Garlic Studded Leg of Lamb*
rosemary jus

*Grilled Dijon Marinated Bison Flank Steak*
winter herb chimichurri

**Starches**

*Garlic Mashed Potatoes*

*Herb Roasted Fingerling Potatoes*

*Cranberry Wild Rice Pilaf*

*Wild Mushroom Risotto Cakes*

*Winter Farro*
dried apricot, apple, golden raisin

*Yukon-Butternut Stack*
Parmesan, caramelized onions, cream

**Vegetable Side Dishes**

*Seasonal Root Vegetable Hash*

*Brussel Sprout Gratin*

*Cider Glazed French Baby Carrots*

*French Green Heir Covert*
brown butter and almonds

*Winter Vegetable Display*
roasted butternut, delicata, and spaghetti squashes, pickled onions, charred baby carrots, braised leeks, roasted red and yellow beets

**Desserts**

Add a dessert to any meal.
See our dessert selections on page 8.
**Dinner Stations**

**EMPANADA STATION**

(one of each per person, oven rental required)

- **Grilled Pear, Local Goat Ricotta, Mint**
  Chantilly cream
- **Grilled Shrimp, Roasted Corn, Black Bean**
  roasted tomatillo salsa
- **Seasonal Curried Roasted Vegetable**
  mint yogurt
- **Barbacoa, Ancho Chiles, Epazote**
  avocado crema

**“WINTER WARM UP” CHILI STATION**

- **House-Made White Bean and Chicken Chili, Colorado Bison Chili, Mile High Pork Green Chili**
  Served with flour and corn tortillas, cornbread, saltine crackers, sour cream, shredded cheese, tortilla crisps, fresh cilantro, oyster crackers, Pico de Gallo

**ICED SEAFOOD BAR**

- **Malpeque and Kumamoto Oysters, Juniper Poached Shrimp, Snow Crab Claws, Cocktail Sauce, Lemon Aioli, Mignonette, Fresh Lemon**

**THE GOURMET MEATBALL**

(2oz meatballs, all options included, three per person total)

- **Spicy Italian Sausage**
  house-made mozzarella, arrabbiata sauce
- **Buffalo Chicken**
  house-made hot sauce, blue cheese crema
- **Swedish Meatball**
  nutmeg cream sauce
- **Greek Beef Meatball**
  sundried tomato, basil, wild mushroom, creamy parmesan sauce
- **Colorado Lamb Meatball**
  fresh mint pesto
- **Asian Pork Meatball**
  hoisin glaze

**RUSTIC BREADS & SPREADS**

- **Semolina Batard, Country Boule, Ciabatta, Olive Loaf and Jalapeno Cheddar**
  Served with whipped herb butter, house-made jam, goat cheese whip, whipped honey butter, balsamic vinegar, rosemary oil, basil oil, roasted garlic puree, hawaiian black salt and himalayan pink salt

**THE CLASSIC LOX**

- **House-Cured Salmon**
  rye toast points, chopped eggs, capers, tomatoes, diced red onion, cucumber-dill crème fraiche and lemon wedges

**TOP IT OFF MAC N CHEESE**

- **House-Made Macaroni and Cheese**
  sundried tomatoes, sautéed mushrooms, crispy onions, sautéed broccoli, scallions, bacon crumbles, shredded cheese, chopped tomatoes, sriracha, Franks hot sauce and fresh jalapeños
Build Your Own Holiday Menu

(Dinner Stations continued...)

KABOB STATION

(available for up to 200 guests; two per person total, three 1oz portions of protein along with onions, pepper, zucchini, and mushrooms)

Choice of Three, Individually Priced:
- balsamic and herb marinated and grilled beef bistro steak
- garlic and herb marinated and grilled Red Bird Farms chicken breast
- cilantro lime marinated and grilled jumbo shrimp
- seasonal grilled vegetable (red pepper, red onion, summer squash and zucchini)

Choice of Sauces:
spicy thai peanut, basil pesto, saffron aioli, red wine demi-glace, seasonal fruit chutney

CLASSIC CARVING

(rented heat lamp and on-site chef’s fee required)

Choice of Two Meats:
- whole roasted Gold Canyon beef tenderloin (minimum 40 people)
- balsamic and herb marinated and grilled beef bistro steak
- maple brined and grilled whole grilled pork loin
- juniper brined and roasted whole Red Bird Farms turkey breast
- maple brined and grilled whole grilled pork loin
- garlic and herb crusted whole roasted prime rib
- rosemary crusted leg of Colorado lamb

Choice of Three Sauces:
horseradish crème fraiche, mushroom demi-glace, South American chimichurri, fresh basil pesto, roasted red pepper romesco, classic brown gravy, autumn apple and cranberry chutney, classic mint pesto, apple cider gastrique

Served with Warm Country Rolls

PACIFIC STREET FOOD STATION

Diced Ahi Tuna, Sesame Crusted Asian Chicken, Asian Marinated Flank Steak

Choice of Toppings:
- marinated cucumbers, cilantro, jalapenos, mango, edamame, pineapple, sesame seeds, scallions, thai peanut sauce, ponzu, cilantro lime vinaigrette, sriracha, sticky rice

Miniature Sweet Treats

(We suggest 3-5 assortments)

Cranberry, Pecan, Brown Butter Trifle

Whoopie Pies
- red velvet, chocolate-peppermint, pumpkin

Assorted Tartlets
- pear frangipane, white chocolate peppermint cream, banoffee (banana-dulce de leche), lemon meringue

Flourless Chocolate Cake
- candied hazelnuts and nutella crème

Holiday Cookie Assortment

Assorted Holiday Macarons

Two Bite Cupcakes
- gingerbread, peppermint-vanilla, cinnamon pumpkin
Build Your Own Holiday Menu

(Miniature Sweet Treats continued...)

**New York Cheesecake**
cherry, chai with chocolate crust, caramel apple

**Custards**
vanilla bean crème brûlée, blood orange panna cotta, chocolate pot de crème with salted almonds, eggnog crème brûlée, cappuccino crème brûlée

**Coffee Cardamom Shortbread**

**Dark Chocolate Raspberry Cream Puffs**

**Chocolate Bread Pudding**
caramel anglaise sauce

**Banana Bread Pudding**
rich chocolate sauce

**Sticky Toffee Pudding**
fresh whipped cream

**Cherries Jubilee**
vanilla bean custard, brandied cherries

**Cake and Brownie Crumble**
liqueurs, infused whipped cream, crushed candies

**Fudge Sampler**
chocolate, peppermint, Nutella, pumpkin spice, maple pecan (pick 3 flavors)

**Bark Display**
peppermint, almond and dark chocolate, white chocolate cranberry

**Caramel Cream Puffs**
pecans, bourbon drizzle

*All desserts can be made into “full size” individual desserts

**Holiday Beverages**

**Chocolate Soup**
European style hot chocolate, whipped cream, chocolate shavings, marshmallows, cinnamon and nutmeg shakers, crushed candy canes

**Mulled Cider**
apple, cranberry and pear cider with cinnamon sticks

**Gourmet Coffee Bar**
Italian syrups, cinnamon and nutmeg shakers, chocolate shavings, crushed candy canes, assorted sweeteners, and creamers

**Sparkling Cranberry Orange Punch**
fresh fruit garnish

**Cherry Spritzer**
lime, club soda, and grenadine

**Italian Pomegranate Soda**

**House Made Eggnog**
fresh nutmeg
Plan your next holiday event with us!

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