



RELISH
CATERING KITCHEN

PREFERRED CATERING PARTNER
GAME NIGHT OUT HOFFMAN ESTATES

MENU



GAME NIGHT OUT

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RELISH
CATERING KITCHEN

GAME NIGHT BITES-\$21.85 PER PERSON

BBQ Pulled Pork Sliders, BBQ Pulled Chicken Sliders,
B.A.L.T Sliders, Mini Spring Rolls Served with Sweet & Sour
Sauce & Sriracha Sauce(Veg), Chipotle Chicken Taquitos
Served with Sour Cream and Housemade Salsa, Parmesan
Herb Stuffed Mushroom Caps (Veg), Tomato Caprese
Skewers (Veg) & Housemade Fudge Brownies

CHICAGO CLASSIC-\$19.55 PER PERSON

Beer Battered Chicken Tenders w Honey Mustard
Housemade Italian Beef with French Bread
Sweet Peppers and Housemade Hot Giardiniera
Served with Housemade Kettle Chips and "Goldin" Chocolate
Chip Cookies

STEAK AND CHICKEN FAJITAS-\$19.55 PER PERSON

Marinated Steak and Chicken Fajitas with Peppers and
Onions & Soft Flour Tortillas
Shredded Chihuahua Cheese, Housemade Salsa & Sour
Cream
Tortilla Chips, Salsa and Guacamole
Housemade Tres Leches Cupcakes

\$250 Minimum on all orders

All Deliveries are Subject to a \$25 Delivery Fee

If you have any dietary restrictions, kindly inform us, and we will make every effort
to accommodate your needs.

GAME NIGHT OUT APPETIZER MENU



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VEGGIE TRAY - (VEG,GF)

Fresh - Cut Cucumber, Broccoli, Cauliflower, Baby - Carrots, Cherry Tomatoes and Assorted Peppers Served with Housemade Buttermilk Ranch and Dill Dip

ROASTED RED PEPPER HUMMUS TRAY - (VEG)

Housemade Hummus arranged with baby carrots, Sliced Cucumbers, Assorted Peppers, Celery and Baked Pita

B.A.L.T SLIDERS

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

A.L.T SLIDERS - (VEG)

Sliced avocado, beefsteak tomato on a soft roll with chipotle mayo and lettuce

MINI SANDWICHES

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

CHEESE AND CRACKER TRAY - (VEG)

Sliced artisanal cheeses with grapes and a variety of crackers

DIJON BACON DEVILED EGGS - (GF/VEG)

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

PROSCIUTTO - WRAPPED MELON AND FIGS - (GF)

Fresh melon and ripe figs wrapped in Prosciutto di Parma

ITALIAN ANTIPASTO TRAY - (GF)

Artistically arranged Genoa slams, capitol, prosciutto, provolone cheese, Kalamata olives, green stuffed olives, roasted red peppers, and artichoke hearts

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 cold

TOMATO CAPRESE SKEWERS - (GF/VEG)

Fresh mozzarella, cherry tomatoes, and fresh basil neatly arranged on bamboo skewers

COCKTAIL MEATBALLS

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

BEER BATTERED CHICKEN TENDERS

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

BACON WRAPPED STUFFED JALAPENOS - (GF)

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

PARMESAN HERB STUFFED MUSHROOMS - (VEG)

Large mushroom caps stuffed with chopped fresh herbs, panko breadcrumbs, parmesan cheese and roasted in the oven

MINI SPRING ROLLS - (VEG)

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

CHIPOTLE CHICKEN TAQUITOS

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

ITALIAN SAUSAGE BITS - (GF)

Housemade grilled Italian Sausage bits braised in marinara sauce

BRAT BITES

Grilled Housemade brats rolled in puff pastry, baked golden brown and served with dijon mustard

CHICKEN WINGS

Jumbo chicken wings tossed in a choice of 3 sauces: Mild, Spicy, or Garlic Parmesan. Served with blue cheese and celery sticks

GRILLED VEGETABLE TRAY - (GF/VEG)

Grilled Zucchini, squash, red peppers, eggplant, cherry tomatoes, and asparagus, drizzled with balsamic glaze served warm or chilled

CHOOSE 5 APPETIZERS.....\$16.68 PER PERSON
CHOOSE 6 APPETIZERS.....\$18.40 PER PERSON
CHOOSE 7 APPETIZERS.....\$20.13 PER PERSON
CHOOSE 8 APPETIZERS.....\$21.85 PER PERSON

\$250 Minimum on all orders

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GAME NIGHT OUT BOX LUNCH MENU



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BOX LUNCHES

1 SIDE.....\$14.95 PER PERSON
2 SIDES.....\$17.25 PER PERSON
3 SIDES.....\$19.55 PER PERSON

SANDWICHES:

Minimum 4 per sandwich

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

WRAPS:

Minimum 4 per wrap

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

SIDES:

Sides Must Be all the same for All Box Lunches

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

DESSERTS

All desserts must be ordered by the dozen

"Goldin" Chocolate Chip Cookies \$32.2
White Chocolate Macadamia Nut Cookie \$32.2
Housemade Fudge Brownies \$30
Vanilla Buttercream Cupcakes \$31.05
Chocolate Fudge Cupcakes \$31.05
Tres Leches Cupcakes \$41.40
Chocolate Dipped Strawberries \$44.85

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