

# RELISH

BURGER BISTRO

## Reception Bites

**Select Three ~ \$18 per person**

**Select Four ~ \$24 per person**

**Select Five ~ \$30 per person**

Caprese Bruschetta

Goat Cheese & Onion Marmalade Bruschetta

Achiote BBQ Chicken Tostada

Mozzarella and Tomato Lollipops with Spicy Escabiche

Hot Pretzels with Beer Cheese Fondue

Beer Battered Pickle with Ranch

Seared Tuna with Bok Choy and Sriracha Aioli

Mac n' Cheese Bites with Beer Cheese Fondue

Tuna Crudo Pico De Gallo Avocado

\*All Bites can be Tray-Passed or Stationed  
All charges are subject to an 18% gratuity and 8.3% sales tax.

\*Contains (or may contain) raw or undercooked ingredients.  
Consuming raw or uncooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

# RELISH

## BURGER BISTRO

### Reception Station

#### Sliders \$6 each

Select up to three

##### Classic Kobe

Kobe Burger, American Cheese,  
1000 Island Relish

##### Kobe Cowboy

Fried Onion Rings, Bacon Rashers, Jalapeño,  
Sharp Cheddar, House-Made Steak Sauce

##### Salmon

Horseradish Tartar & Arugula

##### Shrimp

Siracha Mayo & Chile Cabbage

##### Turkey

Crispy Brie, Cranberry Aioli, Apple  
Agave Peppercorn Vinaigrette

##### Black Bean

Black Bean Burger, Habañero Jack Cheese,  
Avocado, Chili Lime Cabbage, Wheat Bun

#### Baja

##### Nachos \$14

Queso Fundido, Fire Roasted Salsa  
Pico de Gallo, Sour Cream, Chili, Green  
Onions & Pickled Jalapenos, Guacamole

##### Chips, Salsa & Guacamole \$10

Roasted Tomato Salsa, Chili- Lime  
Guacamole, Tri-Colored Chips

##### Achiote Chicken Quesadillas \$13

Shredded Achiote Chicken, Habañero Jack  
Cheese, Scallions, Roasted Tomato Salsa

##### Mini Macho Tacos \$11

Kobe Beef, Iceberg, Tomato, Cilantro  
Lime Crema, Pickled Onion & Jalapeno

#### Salads \$7 each

Select one

##### Kobocho Squash Panzanella

Brioche Croutons, Farm House Greens, Cotija Cheese, Sanguinello Orange,  
Red Onion, Toasted Pepitas, Olive Oil, Guajillo Vinaigrette

##### The Wedge

Iceberg Lettuce, Roasted Tomato, Maytag Blue Cheese,  
Bacon, Herbed Buttermilk Dressing

##### Southwest Caprese

Buffalo Mozzarella, AZ Heirloom Tomato,  
Arugula, Pickled Jalapeño

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BURGER BISTRO

## Reception Station

### **Fried Sides \$8**

Select up to two

Sweet Potato Waffle Fries

Southwest Seasoned Tater Tots

Beer Battered Onion Rings

Fried Pickles

Chicken Wings \$12

Smoked Jalapeno BBQ or Traditional

Maytag Bleu Dressing, Ranch, Carrots & Celery Sticks

### **Sweet Treats \$5 each**

Select one

Chocolate Chip Cookie Cup

Warm Chocolate Chip Cookie, Vanilla Bean Ice Cream

Apple Cobbler Cup

Vanilla Ice Cream, Caramel

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BURGER BISTRO

## Deluxe Burger Buffet

\$55 per person

### Signature Style Burgers

Select three

#### Relish Classic

Kobe Beef, American Cheese, Lettuce,  
Onion, Tomato & 1000 Island Relish

#### Cowboy

Kobe Beef, Beer Battered Onion Rings,  
Bacon, Cheddar, Pickled Jalapeños, House-  
Made Steak Sauce, Brioche Bun

#### True Bleu

Kobe Beef, Maytag Blue Cheese,  
Caramelized Onions, Lettuce,  
Red Wine Vinaigrette, Brioche Bun

#### Tzatziki Chicken

Grilled Chicken Breast, Tzatziki Yogurt Sauce,  
Arugula, AZ Heirloom Tomato, Cucumber,  
Shaved Red Onion, Wheat Bun

#### Salmon

Faroe Island Salmon Burger, Soy Ginger  
Glaze, Pickled Sesame Cucumbers, Shaved  
Bok Choy, Wasabi Mayo, Wheat Bun

#### Mushroom (Vegetarian)

Portobello Mushroom, Habanero Jack  
Cheese, Roasted Poblano Chile, Avocado  
Cream, Lettuce, Tomato, Onion, Wheat Bun

#### Black Bean (Vegetarian)

Black Bean Burger, Habanero Jack,  
Avocado, Roasted Jalapeño Aioli

### Salads

Select two

Kobocha Squash Panzanella  
Brioche Croutons, Farm House Greens,  
Cotija Cheese, Sanguinello Orange,  
Red Onion, Toasted Pepitas,  
Olive Oil Guajillo Vinaigrette

#### The Wedge

Iceberg Lettuce, Roasted Tomato,  
Maytag Blue Cheese, Bacon,  
Herbed Buttermilk Dressing

#### Southwest Caprese

Buffalo Mozzarella, AZ Heirloom Tomato,  
Arugula, Pickled Jalapeño

### Fried Sides

Select two

#### Tater Tots

Sweet Potato Waffle Fries  
Beer Battered Onion Rings  
Garlic Parmesan Fries

### Dessert

Select one

Apple Cobbler Cup  
Vanilla Bean Ice Cream, Caramel  
Chocolate Chip Cookie Cup  
Warm Chocolate Chip Cookie,  
Vanilla Bean Ice Cream

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# RELISH

## BURGER BISTRO

### 3-Course Plated Menu

\$52 per person

Maximum party of 30 guests

#### Signature Style

##### Burgers

Select three

##### Relish Classic

Kobe Beef, American Cheese, Lettuce,  
Onion, Tomato & 1000 Island Relish

##### Cowboy

Kobe Beef, Beer Battered Onion Rings,  
Bacon, Cheddar, Pickled Jalapeños, House-  
Made Steak Sauce, Brioche Bun

##### True Bleu

Kobe Beef, Maytag Blue Cheese,  
Caramelized Onions, Lettuce,  
Red Wine Vinaigrette, Brioche Bun

##### Tzatziki Chicken

Grilled Chicken Breast, Tzatziki Yogurt Sauce,  
Arugula, AZ Heirloom Tomato, Cucumber,  
Shaved Red Onion, Wheat Bun

##### Salmon

Faroe Island Salmon Burger, Soy Ginger  
Glaze, Pickled Sesame Cucumbers, Shaved  
Bok Choy, Wasabi Mayo, Wheat Bun

##### Mushroom (Vegetarian)

Portobello Mushroom, Habañero Jack  
Cheese, Roasted Poblano Chile, Avocado  
Cream, Lettuce, Tomato, Onion, Wheat Bun

##### Black Bean (Vegetarian)

Black Bean Burger, Habañero Jack,  
Avocado, Roasted Jalapeño Aioli

##### Short Rib (+\$6 per person)

Glazed Brant Beef Short Rib, Tomato Mustard Jam,  
Boursin Cheese Spread, Beer Battered  
Onion Rings, AZ Heirloom Tomato,  
Arugula, Sourdough Bun

#### Salads

Select two

Kobocha Squash Panzanella  
Brioche Croutons, Farm House Greens,  
Cotija Cheese, Sanguinello Orange,  
Red Onion, Toasted Pepitas,  
Olive Oil Guajillo Vinaigrette

##### The Wedge

Iceberg Lettuce, Roasted Tomato,  
Maytag Blue Cheese, Bacon,  
Herbed Buttermilk Dressing

##### Southwest Caprese

Buffalo Mozzarella, AZ Heirloom Tomato,  
Arugula, Pickled Jalapeño

#### Fried Sides

Select one

Tater Tots (served individually)

Tater Tots & Sweet Potato  
Waffle Fries (served family style)

#### Dessert

Select one

Apple Cobbler Cup  
Vanilla Bean Ice Cream, Caramel

Chocolate Chip Cookie Cup  
Warm Chocolate Chip Cookie,  
Vanilla Bean Ice Cream

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## BURGER BISTRO

### Private Party Liquor

#### **Premium Bar \$10 per drink**

- Tito's Vodka
- Plymouth Gin
- Cruzan White Rum
- Tres Generations Plata Tequila
- Maker's Mark Bourbon
- Dewar's White Scotch
- Canadian Club Whiskey
- Import beer – \$7 per beer  
Heineken, Stella Artois, Amstel Light, Corona, Guinness
- Domestic beer – \$7 per beer  
Bud, Bud light, Miller Lite, Coors Light, Michelob Ultra
- Craft beer – \$7 per beer  
Four Peaks Kiltlifter, 8th Street, Hop Knot, Fat Tire, Blue Moon
- House wine – \$12 per glass, \$52 per bottle  
Canyon Road Chardonnay & Cabernet Sauvignon
- Cordials available Upon Request\*

#### **Select Bar \$15 per drink**

- Grey Goose Vodka
- Tanqueray 10 Gin
- Cruzan Single-Barrel Rum
- El Tesoro Reposado Tequila
- Woodford Reserve Bourbon
- Johnnie Walker Black Scotch
- Crown Royal Canadian Whiskey
- Import beer – \$7 per beer  
Negra Modelo, Hoegaarden, Stella Artois, Guinness, Amstel Light
- Domestic beer – \$7 per beer  
Sam Adams, Kona Longboard, Bud, Miller Lite, Blue Moon
- Craft beer – – \$7 per beer  
Four Peaks Kiltlifter, 8th Street, Hop Knot, Sierra Nevada, Anchor Steam
- House wine – \$16.00 per glass, \$62.00 per bottle  
ZD, Chardonnay & Stratton Lummis, Cabernet Sauvignon
- Cordials available Upon Request\*

\*\*Private Parties of 30+ require a Dedicated Bartender - \$200.00/Bartender  
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