



2019 – 2020

THE OBVIOUS CHOICE FOR
CHARLESTON EVENTS





ABOUT US

Relish Distinctive Catering

Relish Distinctive Catering, a division of RiverTowne Country Club, Snee Farm Country Club and The Exchange Hall, offers full service catering for wedding receptions, rehearsal dinners, luncheons, golf outings and private parties. Clients receive access to a talented chef, exclusive venues and professional event planners. The Relish team believes that every occasion is an opportunity to delight the senses, and our desire is to create events that do just that.

Relish Distinctive Catering exclusively serves RiverTowne Country Club, Snee Farm Country Club and The Exchange Hall. Relish can also serve anywhere in the Charleston area that allows offsite catering. Relish is a preferred vendor for many popular locations including Magnolia Plantation, Pepper Plantation and Old Wide Awake Plantation.

WWW.RELISHDISTINCTIVECATERING.COM

RiverTowne Country Club

This southern style plantation clubhouse overlooks Horlbeck Creek, the Wando River and an award-winning golf course. Views are breathtaking at sunset, making RiverTowne Country Club an ideal setting for any special event. Tables, linens, chairs, glassware, flatware and china are available at RiverTowne Country Club for no additional charge.

WWW.RIVERTOWNEWEDDING.COM

Snee Farm Country Club

Snee Farm is located in the heart of Mt. Pleasant, just off the Isle of Palms Connector. The renovated clubhouse features a 4,000 square foot ballroom that overlooks a beautiful golf course. The space can accommodate any size party—30 to 300. Tables, linens, mahogany chavari chairs, glassware, flatware and china are available at Snee Farm Country Club for no additional charge.

WWW.SNEEFARMWEDDING.COM

The Exchange Hall

One of the larger venues in Charleston, The Exchange Hall holds up to 350 for a wedding reception. Its grand ballroom has teak wood ceilings and a fireplace which is great for any occasion. White linens, glassware, flatware and china are available at no additional charge.

WWW.THEEXCHANGEMTP.COM





MEET OUR CHEF

Sean Wren

EXECUTIVE CHEF

Chef Sean Wren has always felt at home in the kitchen. As a toddler, he would sit on the kitchen counter and watch his Grandparents (both Charleston natives) cook fresh, traditional Southern dishes. He received his first cookbook at the age of 8, and it only seemed natural that his childhood passion would become a career.

Sean attended the Culinary Arts Program at Johnson & Wales University. After his graduation in 1997, he worked in several lowcountry restaurants honing his skills. In 2005, he began working at Yeamans Hall Country Club in Hanahan, SC. He spent the off-season working in Osterville, MA as a Sous Chef at Keeper's Restaurant (a quaint yet bustling seafood destination in Cape Cod).

Sean left Yeamans in 2010 to open a French bistro and wine bar in Park Circle. As Executive Chef of Cork Neighborhood Bistro, he blended his own Southern heritage with traditional cuisine from the South of France. With an ever-changing menu that featured local seafood and seasonal produce, Cork Bistro became a popular spot among locals.

In 2011, Sean became Executive Chef at the new Boeing plant in North Charleston. His daily routine consisted of freshly prepared meals and accommodating many dietary restrictions for more than 850 people (6-10,000 meals each week).

Eager to return to his roots, Sean joined RiverTowne Country Club so that he would once again have an opportunity to prepare those classic Southern dishes from his grandparents' kitchen. He still enjoys forays into international cuisine, but his passion for all things home cooked and homegrown continues to be the guiding principal for his favorite creations.





EVENT INFORMATION & GUIDELINES



Resort Facility and Catering Information

LOCATION	FACILITY FEES*	MIN F&B REQ**	CAPACITY
RiverTowne Country Club			
2nd Floor	\$500 – \$1500	\$3000	30 – 120
Whole Clubhouse	\$2500	\$5000	100 – 300
Ceremony Lawn	\$500		
Downstairs Screened Porch	\$500		30 max
Parlor Room	\$250		15 max
Snee Farm Country Club			
Ballroom	\$1000	\$5000	30 – 300
Ceremony Lawn	\$500 plus cost of chairs		
The Exchange Hall			
Standard Room	\$2500	\$5000	30 – 300
Room Flip	\$500		

Facility fees listed above include use of the facility, tables chairs, white linens, china, flatware, glassware, event set up, cake cutting and breakdown.

Food and Beverage minimums are exclusive of taxes and gratuity

Facility fees listed above include everything but tables and chairs.

Food and Beverage minimums are exclusive of taxes and gratuity

Have another venue in mind? Relish Distinctive Catering is a preferred vendor for Magnolia Plantation, Pepper Plantation and Old Wide Awake Plantation. Relish can serve any venue that allows outside catering. For a complete list of venues, visit RelishDistinctiveCatering.com.

We offer day-of-coordination services. For rates, please call Lacy Davidson at 843.849.2412.





OUR POLICIES

Wedding Ceremonies

RiverTowne Country Club and Snee Farm Country Club offer breathtaking outdoor lawns for your ceremony. The Exchange Hall has an indoor ballroom big enough for wedding ceremonies and receptions.

Confirmation of Event Space and Catering

To book a location on a specific date, an initial non-refundable deposit equal to the contracted facility fee will be due at the time of the individual contract date. This amount will be applied to the cost of the event. For offsite weddings and events, we require a \$1,000 deposit upon confirmation. A date is considered booked upon receipt of the deposit and signed contract.

Food and Beverage Services

Relish Distinctive Catering is an exclusive service provider for RiverTowne Country Club, Snee Farm Country Club and The Exchange Hall. Outside catering is not allowed, but wedding cakes may be obtained through a vendor of your choice. Our banquet staff will cut and serve cake to guests (seated or standing).

Event Guarantees

When arranging private functions, an estimated guest count is requested 10 days prior to the date of the event. A final guarantee of your guest count is required three business days prior to the date of the event. This guarantee may not be reduced after this time and will be considered a minimum guarantee for which you will be charged. We will prepare for 5% over the minimum guarantee. Should a guarantee not be received, the resort will prepare and charge for the original tentative number indicated at the time of booking.

Final payment of the remaining balance is due three business days prior to the function date along with the minimum guarantee via credit card.





OUR POLICIES

Timing of Functions

All events will be set up 30 minutes prior to their start time. The following standards are provided to assist you in scheduling your catered events.

All buffets and stations are served for 1 ½ hours, refreshed and replenished as necessary during this time and will be removed thereafter. Additional charges will be incurred if replenishment is requested after such time.

Outside Events

Outdoor events may be moved inside if the weather report 2 hours prior to the start of the event predicts a 40% or greater chance of rain. The ultimate decision of the location of the event will be made by the manager for each location; however management reserves the right to relocate an event in the interest of guest safety.

Overage Charges

If your event goes beyond the contracted time period, an additional \$500 per hour plus applicable bar labor charges will be applied to the final bill based on your head count.

Miscellaneous Fees

There is a \$100.00 bartender fee for every fifty to seventy five guests or part thereof.

Chef, Carver and Service Attendant fees of \$100.00 will be assessed for each station for the evening.

All catered Food and Beverage costs are subject to a 20% taxable Service Charge, 9% Sales Tax and 2% Hospitality Tax. Prices are subject to change.

All liquor costs are subject to an additional 5% SC Liquor Excise Tax.





COLD HORS D' OEUVRES

—◆—

2 selections for 1 hour

3 selections for 1 hour

4 selections for 1 hour

PLEASE CHOOSE FROM THE FOLLOWING SELECTIONS:

Tomato/ Basil/Mozzarella Bruschetta on Edible
Spoons

Pimento Cheese on Edible Spoons

Tomato/Mozzarella “Bocconcini” Skewers/Basil
Pesto/Balsamic Glaze

Watermelon/Feta/Tomato Skewers(Seasonal)

Greek Skewers/Olives/Feta/Tomato/Oregano

Tomato Pie/Southern Style

Grilled Peach/Brie/ Prosciutto Bruschetta

BLT Bites/Apple Smoked Bacon/Baby Tomato/
Arugula/Garlic Aioli

Wedge Salad Skewers

Antipasto Skewers

Grilled Chicken Caesar Skewers

Duck Confit Crostini/Caramelized Onion/
Mascarpone/Balsamic

Seared Beef Tenderloin Crostini/Braised Onion/
Horseradish Aioli

Seared Tuna and Salmon Poke on Crispy Plantain
Cups

Seared Tuna/Crispy Wonton/Wasabi Crema/
Seaweed Salad

Smoked Salmon/Goat Cheese and Dill Lollipops

Smoked Salmon Blini/Crème Fraiche/Dill/Caviar

Mahi Mahi Bite/Plantain Chip/Mango Salsa

Heirloom Tomato Gazpacho/Pickled Shrimp

Shrimp BLT Bites/Grilled Shrimp/Apple Smoked
Bacon/Cherry Tomato/Garlic Aioli

Shrimp Cocktail “Shooter”/ Cocktail Sauce

Endive Filled with Lump Crab Salad

Horseradish Deviled Eggs/Blackened Filet/”Bay
Blue” Cheese

Crispy Chorizo and Chimichurri Deviled Eggs/
Smoked Paprika/Chorizo Oil





HOT HORS D' OEUVRES

—◆—

2 selections for 1 hour

3 selections for 1 hour

4 selections for 1 hour

PLEASE CHOOSE FROM THE FOLLOWING SELECTIONS:

Arancini/Melted Tomato/Parmesan

Grilled Pimento Cheese Sandwiches

Fried Green Tomato/Pimento Cheese

Heirloom Tomato and Blue Cheese Tartlets

Caramelized Onion and Blue Cheese Tarts

Brie Cheese/Raspberry Preserves/Roasted
Walnuts/Phyllo Cup

Spanakopita Bites

Stuffed Mushrooms(Choice of Spinach and
Boursin, Sausage or Crab)

Grilled Chicken or Beef Skewers/Peanut Dipping
Sauce or Teriyaki

Jerk Chicken Skewers/Mango Salsa

Mini Chicken and Waffles/Sriracha Maple Syrup

Chicken Pot Pie/Phyllo Cup

Mini Loaded Baked Potato

Mini Biscuits/Pulled Pork/Sweet Pepper Jelly

Ham Biscuits/Maple Mustard

Ham and Swiss Rolls with Poppyseed Dressing

Relish Meatball/Beef/Tomato Basil Sauce

Braised Beef and Bean Empanada

Beef Wellington/Whole Grain Mustard Sauce

Duck Spring Rolls/Plum Sauce

Herb Crusted Lamb Chops/Mint Demi Glaze

Shrimp and Corn Fritter

Shrimp and Cheese Grit Cake

Bacon Wrapped Scallops/Bourbon Mustard BBQ
Sauce

Fried Oysters/Malted Tarter/Ritz Cracker

Charleston She Crab Soup Shooter/Chilled Crab
Claw

Mini Crab Cakes/Cajun Remoulade

Crab and Cream Cheese Wontons

Lobster Roll Bites





CHEF'S ELABORATE DISPLAYS



(Priced Per Person)

SEASONAL SLICED FRUIT DISPLAY

Pineapple, Cantaloupe, Honeydew Melon,
Strawberries, Raspberries and Blueberries

FARMERS' MARKET DISPLAY

Grilled, Roasted and Crisp Vegetables
Choice of Two Housemade Dips:
Hummus, Baba Ghanoush, Ranch and Grilled
Tomato Vinaigrette

IMPORTED AND DOMESTIC CHEESE

Nuts, Grapes, Berries, Crackers, Crostini and
Mustard

ANTIPASTO DISPLAY

Marinated Artichokes, Roasted Peppers, Grilled
and Pickled Vegetables, Italian Meats and
Cheese, Imported Olives, Tomatoes, Focaccia and
Infused Olive Oil

SMOKED SALMON PRESENTATION

with Cucumber "Scales" and Traditional
Accoutrements

DIP DISPLAY

Chilled Crab Dip
Pimento Cheese
Spinach & Artichoke
Tomato / Mozzarella / Basil Salad
Hummus
Baba Ghanoush

Served with Crisp Vegetables, Crackers, Crostini
and Assorted Breads

GRAND SEAFOOD DISPLAY

Local Peeled Jumbo Shrimp
Stone Crab Claws

Enhancements:

Chilled Oysters
Lobster Tail
Snow Crab Claws
Served w/ Cocktail Sauce, Lemon wedges, Hot Sauce

CHEF'S SUSHI DISPLAY

Chef's Choice of Rolls, (may include Tuna,
California, Shrimp, Vegetable and Philly Rolls)
Wasabi, Soy and Pickled Ginger (prices based on
2-3 pieces per person)





CHEF ACTION STATIONS



(Uniformed Chef required at \$100.00 per Station)

CARVED SELECTIONS

(Price based on 4 oz per person)

All Carved Items are served with

Fresh Baked Dinner Rolls, Whipped Butter and appropriate selection of condiments

(Relish Catering proudly serves all natural, hormone free meats, poultry and seafood)

Orange Maple Brined Breast of Turkey / Seasonal Fruit Chutney

Brown Sugar Dijon Glazed Ham / Ginger Pineapple Chutney / Mustard Sauce

Maple Bourbon Brined Pork Loin / Seasonal Chutney

New Zealand Boneless Leg of Lamb / Mint Pesto

Beef (Choose 1):

Herb Rubbed Sirloin

Chili Lime Rubbed Skirt Steak

Espresso Rubbed NY Strip

Horseradish-Mustard Crusted Prime Rib of Beef

Rosemary, Garlic and Peppercorn Crusted Beef Tenderloin

Served with (Choose 3):

Whole Grain Mustard

Sour Cream Horseradish

Red Wine Demi Glaze

Chimichurri Sauce

Brandy Peppercorn Sauce

Gorgonzola Cream Sauce





RECEPTION STATIONS



MASHED OR BAKED POTATO BAR

Yukon Gold Potatoes

Served with:

Cheddar Cheese

Green Onion

Applewood Smoked Bacon

Roasted Garlic-Herb Butter

WHIPPED SWEET POTATO BAR

Served with:

Candied Pecans

Brown Sugar

Maple Syrup

Honey Butter

RELISH DISTINCTIVE SALAD BAR

Mixed Artisanal Greens

Toppings include:

Blue cheese or Aged Cheddar, Shaved Red
Onion, Bacon, Cucumber, Radish, Carrots, Grape
Tomatoes and Croutons

Dressings (Choose 3):

Buttermilk Ranch

Balsamic Vinaigrette

Creamy Blue Cheese

Lemon Vinaigrette

Sesame Soy



MACARONI AND CHEESE STATION

Served with:

Applewood Smoked Bacon

Diced Tomatoes

Scallions

Enhancements:

Sautéed Mushrooms

Broccoli

Crab Meat or Crawfish

Lobster

MINI BISCUIT BAR

(Choose 2)

Sweet Potato Biscuits

Buttermilk Biscuits

Garlic Cheddar Biscuits

Served with:

Sausage Gravy

Applewood Smoked Bacon

Country Ham

Jams / Fresh Made Preserves

Bacon Infused Maple Syrup





RECEPTION STATIONS



PASTA STATION

Choice of Two Pastas:

Penne / Gemelli / Cheese Tortellini

Choice of Two Sauces:

Pink Vodka Sauce / Gorgonzola Cream / Brown Butter Sage / Tomato Basil / Herb Pesto Cream / Carbonara

Served with Shaved Parmesan Cheese / Red Pepper Flakes
(Grilled Chicken or Garlic Shrimp)

LOWCOUNTRY SHRIMP AND GRITS

Creamy Local Geechie Boy Grits with Cajun Butter Sauce
Tossed with Andouille Sausage / Grape Tomatoes
Served with:
Cheddar Cheese
Scallions

CHICKEN AND WAFFLES STATION

Buttermilk Battered Fried Chicken and Belgian Waffles
Served with:
Fruit Compote
Maple Syrup
Honey Butter

PAELLA STATION

Shrimp, Chicken, Mussels, Seasonal Fish,
Simmered with Spanish Rice, Spicy Saffron Broth

LOWCOUNTRY OYSTER ROAST

(Based on 6 oysters per person)
Fresh Local Oysters (Seasonal) served with Cocktail Sauce, Hot Sauces, Lemon Wedges and Crackers

STIR FRY STATION

Served in Chinese To Go Boxes and Chop Sticks
Stir Fried Rice with Hoisin-Ginger Sauce or Teriyaki Sauce

Choice of Two Proteins:

Chicken / Beef / Shrimp
Asian Vegetables

Served with:

Cilantro / Peanuts / Ginger Soy

FAJITA / TACO BAR


Warm Flour Tortillas, House Made Fire Roasted Salsa, Pico de Gallo, Guacamole, Chimichurri, Queso Dip and Tortilla Chips

Assorted Toppings include:

Lettuce, Cheddar, Sour Cream, Peppers and Onions

Choice of Two Proteins:

Adobo Marinated Skirt Steak
Tequila Lime Marinated Chicken
Baja Shrimp





RECEPTION STATIONS

SLIDER STATION

Served with appropriate condiments and French Fries in paper cones

Choose two:

Pulled Pork

Fried Green Tomato / Pimento Cheese

Crab Cake

Fried Chicken / Pickle

Cheeseburger

Portabello

LATE NIGHT MUNCHIES

Nachos / Spicy Ground Beef / Queso Sauce / Salsa / Sour Cream

Grilled Pimento Cheese Sandwiches with Tomato Soup

Sliders:

Cheeseburgers

Fried Chicken

Quesadillas:

Vegetarian / Fire Roasted Salsa / Lime Sour Cream

Chicken / Fire Roasted Salsa / Lime Sour Cream

Pizza Bites:

Margherita / Vine Ripe Tomato Sauce / Basil / Mozzarella

Duck /Honey BBQ / Smoked Cheddar / Mango

Mini Chocolate Chip Cookies with Milk





SWEET TOOTH



CHOCOLATE FOUNTAIN


Pound Cake
Diced Pineapple
Pretzel Sticks
Chocolate Chip Cookies
Marshmallows

Enhancements:
Strawberries
Peanut Brittle
Oreos
Peanut Butter Cookies
Sea Salt Potato Chips
Ancho Chile Double Chocolate Brownies



MINI DESSERTS

Double Chocolate Brownies
Chocolate Chip and Peanut Butter Cookies
Lemon Bars
Assorted Cheesecakes
Key Lime Tarts
Pecan Pie Tartlets
Chocolate Hazelnut Tartlets
Seasonal Fruit Cobbler or Crisp
Tiramisu
Cannolis
Chocolate Mousse
Banana Pudding





BUFFET PACKAGES

(Buffets Require a 25 Guest Minimum)

DOWN HOME BARBEQUE

Chopped Wedge Salad w/ Iceberg Lettuce, Grape
Tomato, Radish, Bacon, Blue Cheese Crumbles,
Buttermilk Ranch Dressing w/ Chives, Balsamic
Glaze
Coleslaw
Slow Smoked BBQ Pulled Pork
Smoked Brisket
South Carolina Hash & Rice
Mac & Cheese
House Made Pickles
White Bread

LOWCOUNTRY BOIL

Spinach, Bacon & Blue Cheese Salad w/ Vidalia
Onion Vinaigrette
Lowcountry Shrimp Boil
(Jumbo Shrimp, Smoked Sausage, Sweet Corn on
the Cob, Red Potatoes, Old Bay Broth)
Collard Greens
Hoppin John
Crusty French Baguette with Whipped Butter

FRIED CHICKEN & FISH DINNER

Fresh Garden Salad
Fried Chicken
Fried Catfish
Mac & Cheese

Buttermilk Mashed Potatoes & Gravy
Collard Greens
Buttermilk Biscuits

THE BACKYARD

Broccoli & Cheddar Salad w/ Dried Cranberries &
Sunflower Seeds
Baby Back Ribs
Chipotle-Citrus BBQ Chicken
Potato salad
Baked Beans
Grilled Corn on the Cob
Jalapeno-Cheddar Corn Bread

THE CHARLESTON FISH FRY

Succotash Salad w/ Mixed Greens, Grilled Corn,
Edamame, Red Onion, Grape Tomato & Lemon-
Honey Vinaigrette
Fried Jumbo Shrimp
Fried Flounder Fillets
Red Rice
Summer Succotash
House Made Pickles
Hush Puppies

Continued...





BUFFET PACKAGES



(Buffets Require a 25 Guest Minimum)


... Continued

TASTE OF THE LOWCOUNTRY

Charleston Cobb Salad w/ Spring Mix, Grape
Tomato, Blue Cheese, Bacon, Boiled Egg, Candied
Pecans & Green Goddess Dressing
Shrimp & Grits
Stuffed Oysters
Fried Green Tomatoes
Collard Greens
Stewed Okra & Tomatoes Over Rice
Yeast Rolls

LITTLE ITALY

Caesar Salad
Chicken Piccata
Seared Salmon with Lemon-Pistachio Pesto
Gemelli Pasta with Vodka Tomato Sauce
Penne Pasta with Carbonara Sauce, English Peas
& Bacon
Sautéed Green Beans with Toasted Almonds
Rosemary Focaccia with Extra Virgin Olive Oil





BUFFET SELECTIONS



(Buffets Require a 25 Guest Minimum)

CHOOSE 1 SALAD/SOUP SELECTION, 3 ENTRÉE SELECTIONS AND 2 SIDE SELECTIONS

SALAD / SOUP

Soups: Broccoli & Cheddar, Charleston She Crab, Creamy Tomato Basil or New England Clam Chowder
Iceberg Wedge / Blue Cheese / Cucumber / Tomato / Bacon / Buttermilk Ranch
Farmers Market Salad / Green Leaf Lettuce / Grilled Peaches / Goat Cheese / Tomato / Cucumber / Red Onion / Lemon-Basil Vinaigrette
Greek / Romaine / Feta / Kalamata Olives / Tomato / Cucumber / Oregano Vinaigrette
Cucumber Tomato Mozzarella Salad / Creamy Dill Dressing or Balsamic Vinaigrette
Mixed Greens / Radish / Cucumber / Grape Tomato / Carrot / Ranch, Balsamic Dressing or Lemon Honey Vinaigrette
Cobb Salad / Tomato / Egg / Bacon / Avocado / Red Onion / Cheddar Cheese / Buttermilk Ranch

ENTREES

Molasses-Cinnamon Cured Pork Loin / Maple Butter
Tasso-Cornbread Stuffed Pork Loin or Chicken Breast / Chef's Choice Chutney
Tuscan Chicken / Tomato / Fresh Mozzarella / Basil
Chicken Marsala / Cremini Mushroom / Marsala Sauce
Chicken Piccata / Lemon / Caper / White Wine Butter Sauce
Grilled Beef Carved to Order / Rolls and Condiments (\$100.00 Chef's Fee)
Slow Cooked Short Ribs / Natural Jus
Shrimp and Grits
Crab Cakes / Remoulade
Grilled Salmon / Herb Butter Sauce
Grilled Fresh Seasonal Fish Selection

SIDES

Mashed Yukon Gold Potatoes
Herb Roasted Potatoes
Potato Gratin
Geechie Boy Grits
Whipped Sweet Potatoes / Maple Syrup-Brown Butter

Sautéed Green Beans
Collard Greens / Ham Hock / Chicken Broth
Grilled Vegetables
Steamed Broccoli / Lemon Butter
Southern Succotash
Honey Roasted Carrots
Grilled Asparagus





PLATED DINNERS

(Plated Dinners Require a 25 Guest Minimum)

ALL ENTRÉE SELECTIONS ARE SERVED WITH ONE SALAD/SOUP, ONE STARCH & VEGETABLE, ONE DESSERT, ROLLS & BUTTER

SALAD / SOUP

Soups: Broccoli & Cheddar, Charleston She Crab, Creamy Tomato Basil or New England Clam Chowder
Iceberg Wedge / Blue Cheese / Cucumber / Tomato / Bacon / Buttermilk Ranch
Caesar Salad / Shaved Romano / House Made Croutons and Dressing
Greek / Romaine / Feta / Kalamata Olives / Tomato / Cucumber / Oregano Vinaigrette
Vine Ripe Tomatoes / Herbed Baby Mozzarella / Basil / Balsamic Reduction
Mixed Greens / Goat Cheese / Seedless Grapes / Apples / Candied Pecans / Lemon Honey Vinaigrette
Garden Salad with Seasonal Greens/ Radishes/ Cucumbers/ Carrots / Champagne Vinaigrette
Cobb Salad / Tomato / Egg / Bacon / Avocado / Red Onion / Cheddar Cheese / Creamy Ranch

ENTRÉE SELECTIONS

Tasso Cornbread Stuffed Pork Loin or Chicken Breast
Slow Cooked Short Ribs
Horseradish Crusted Prime Rib
Grilled Beef Tenderloin
Pan Seared Atlantic Salmon
Seasonal Fish
Crab Cakes
Grilled Filet of Beef and Crab Cake (additional fee of \$5.00/person)





PLATED DINNERS

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(Continued)

SIDES

Mashed Yukon Gold Potatoes
Herb Roasted Potatoes
Potato Gratin
Geechie Boy Grits
Whipped Sweet Potatoes / Maple Syrup-Brown Butter
Sautéed Green Beans
Grilled Vegetables
Steamed Broccoli / Lemon Butter
Collard Greens
Southern Succotash
Honey Roasted Carrots
Brussel Sprouts
Grilled Asparagus


DESSERTS

Cheesecake
Key Lime Pie
Pecan Pie
Seasonal Fruit Cobbler or Crisp
Tiramisu Cannolis

(Please let us know of any dietary or allergy restrictions for your guests.)

REQUESTS FOR MULTIPLE ENTREES FOR PLATED DINNERS:

Normal guarantee procedure is required, indicating the number of each entrée.
Some form of entrée indication is required to remind each attendee of their selection.





BAR OPTIONS



SUPER PREMIUM OPEN BAR

Includes wine, beer, sodas and mixers and allows the host to pre-select from the super premium, premium or house list — one selection for each liquor category.

PREMIUM OPEN BAR

Includes both premium and house liquors, wine, beer, sodas and mixers.

HOUSE OPEN BAR

Includes house liquors, wine, beer, sodas and mixers.

BEER AND WINE OPEN BAR

Includes house wine, beer, sodas and mixers.

CHAMPAGNE TOAST

NON-ALCOHOLIC DRINKS OPEN BAR

BEER SELECTIONS (Choose 4)

Bud

Bud Light

Miller Lite

Michelob Ultra

Coors Light

Local Palmetto Ale (can)

Yuengling

Hop Perfect IPA

WINE SELECTIONS

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir

Bar options are priced by the first hour and each additional hour.

Cash bars are available for events upon request.

A list of available liquor selections is available upon request





TESTIMONIALS

—◆—
From 2019

“Lacy Davidson with Relish & RiverTowne Country Club was amazing! I came to the venue several times throughout my planning process to measure, plan decor, tour vendors, etc and Lacy was always so helpful and accommodating! She is such an important part of it running like a well oiled machine! Now, Relish! Everyone at our wedding LOVED the food they provided! It was all seriously delicious and they have so many options and styles of serving your food! We went with the buffet option and Lacy and Chef were so helpful in working within our budget to find great options our guests would enjoy! I absolutely loved our experience through and through with them! Would definitely recommend!!”

DMETRIA NARZEMSKY

“Working with Lacy at Relish Catering was hands down the best wedding vendor decision I made. I was impressed from my very initial email right through my sparkler exit.

Lacy is extremely knowledgeable, professional, and a joy to work with. To say she is good at her job is an understatement, she is beyond excellent. Every step of the way she was responsive, easy to communicate with, and beyond helpful in keeping track of all the little details I didn't even know existed.

I will rave about my experience with Relish and Lacy to anyone who will listen and recommend them without any reservation. I truly not only can't think of a single area they did not excel in but can list off so, so many where they exceeded our expectations. Thank you to the whole team for making my wedding an amazing (and delicious) day!”

AMY MEACHER

“Lacy and her team were on top of it from Day 1! They were so easy to work with throughout the entire process. We did food stations and everything came out SO well (just as delicious as when we did our tasting)! We had so many guest compliments on our catering choice, which of course meant a lot to us. Additionally, Lacy and team made my husband and I a pecan pie to cut during the reception, since we don't like wedding cake and instead chose assorted desserts for our guests! Also, I HIGHLY recommend the pimento cheese sliders -- they were both of our favorite! :)”

ANDIE FLORIA





CONTACT US



RELISH DISTINCTIVE CATERING
RIVERTOWNE COUNTRY CLUB
SNEE FARM COUNTRY CLUB
THE EXCHANGE HALL

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