



**2024 – 2025**

THE OBVIOUS CHOICE FOR  
CHARLESTON EVENTS





# ABOUT US

## • Relish Distinctive Catering

Relish Distinctive Catering is the obvious choice for Charleston Events offering full-service boutique catering & bar services in the Lowcountry. Relish Distinctive Catering has been serving couples since 2005. We offer the best full-service catering in Charleston, by granting clients access to a talented chef, exclusive venues and professional event planners.

Relish can serve anywhere in the Charleston area that allows offsite catering. Relish is a preferred vendor for many popular locations including [Magnolia Plantation & Gardens](#), [Old Wide Awake Plantation](#), [Harts Meadows Ranch](#), [The Cottages On Charleston Harbor](#) and [The Island House](#).

We believe that every occasion is an opportunity to delight the senses, and our desire is to create events that do just that. We offer a variety of dining options: station style reception, buffet and elegant sit-down dinners, themed buffets, late night munchies and more.

Schedule a complimentary consultation with our catering manager, Lacy Davidson, to learn more.

[LDAVIDSON@RIVERTOWNECOUNTRYCLUB.COM](mailto:LDAVIDSON@RIVERTOWNECOUNTRYCLUB.COM)

[WWW.RELISHDISTINCTIVECATERING.COM](http://WWW.RELISHDISTINCTIVECATERING.COM)





# MEET OUR TEAM

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## 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 low country 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 principle for his favorite creations.

## Lacy Davidson

EVENT COORDINATOR & CATERING SALES MANAGER

Lacy has been involved in the wedding industry for more than 26 years. She began working for a catering company in 1997 that specializes in weddings and corporate events. Soon after, she started a catering company of her own that specialized in private parties. In 1999, Lacy went to work for a large country club (8000 members) in Richmond, VA where she gained even more wedding and large-scale event experience.

Lacy joined the Relish team in 2005 to manage event bookings, planning and day-of coordination. She thoroughly enjoys the creative outlet that event coordination presents and especially loves working with brides and grooms!





# OUR POLICIES

## Confirmation of Catering

To book our catering service on a specific date we require a \$1,000 deposit upon confirmation along with a designed contract. A date is considered booked upon receipt of the deposit and signed contract and goes towards your food and bar and confirms us for catering.

## Event Guarantees and Payments

An estimated guest count is requested 10 days prior to the date of the event. A final guarantee of your guest count is required 7 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, Relish Catering will prepare and charge for the original tentative number indicated at the time of booking. If more guests show up over the 5%, Relish will charge for guests that do come and you will be billed accordingly after the event.

Half of your estimated total is due one month prior to your event date and an idea of your head count.

Final headcount and the remaining balance is due 7 business days prior to the function date along with the minimum guarantee via credit card or check.

## 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.

Passed appetizers and displays are served during the first hour of your event and are priced accordingly. 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.

## 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. We will send you the total due and this will need to be paid with the credit card on file.

## Miscellaneous Fees

There is a \$100.00 bartender fee for every 60 guests.

Chef, Carver and Service Attendant fees of \$100.00 will be assessed for each event according to your number of guests.

Some venues require an additional impact fee which will be displayed under "MISC CHARGES." 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 SELECTION

Tomato/ Basil/Mozzarella Bruschetta on  
Edible Spoons or Crostini/Balsamic Drizzle

Pimento Cheese on Crostini/Micro Green  
Garnish

Tomato/Mozzarella "Bocconcini"  
Skewers/Basil Pesto/Balsamic Glaze

Watermelon/Feta/Tomato Skewers  
(Seasonal)

Avocado Toast

Heirloom Tomato and Blue Cheese Tarts

Greek Skewers/Olives/Feta/Tomato/  
Oregano

Grilled Peach/Brie/ Prosciutto Bruschetta

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

Antipasto Skewers

Grilled Chicken Caesar Skewers

Duck Confit Crostini/Caramelized Onion/  
Mascarpone/Balsamic

Seared Beef Tenderloin Crostini/Braised  
Onion/ Horseradish Aioli

Seared Tuna or Salmon Poke in Phyllo Cups

Seared Tuna/Crispy Wonton/Wasabi  
Crema/ Seaweed Salad

Smoked Salmon/Goat Cheese and Dill  
Lollipops

Heirloom Tomato Gazpacho/Pickled Shrimp

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

Shrimp Cocktail "Shooter" / Cocktail Sauce/ Old  
Bay Rim

Mahi-Mahi Ceviche/ Avocado/Citrus/  
Cilantro/Clear Spoons

Scallop Ceviche

Lobster Rolls

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 Triangles

Fried Green Tomato/Pimento  
Cheese

Southern Style Tomato Pies

Caramelized Onion and Blue Cheese Tarts

Brie Cheese/Raspberry Preserves/Roasted  
Walnuts/Phyllo Cup

Hushpuppies/ Maple Butter

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

Mini Loaded Baked Potato /Cheddar / Sour  
Cream /Chives

Grilled Teriyaki Chicken or Beef Skewers

Jerk Chicken Skewers/Mango Salsa Dipping  
Sauce

Mini Chicken and Waffles/Fruit/Maple  
Syrup Dropper

Chicken Pot Pie/Phyllo Cup

Mini Biscuits/Pulled Pork/Sweet Pepper Jelly

Ham Biscuits/Maple Mustard

Ham and Swiss Rolls/ Poppyseed  
Dressing

Relish Beef Meatball/ Tomato Basil  
Sauce/Parmesan

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 Cheese Grit Cake/ Clear Spoons

Mini Shrimp Tacos

Bacon Wrapped Scallops/Bourbon Mustard  
BBQ Sauce

Seared Scallops / Seasonal Sauce

Charleston She Crab Soup Shooter/Chilled  
Crab Claw

Mini Crab Cakes/Cajun Remoulade





# 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 Blanched  
Vegetables  
Choice of Two Homemade Dips:  
Hummus, Baba Ghanoush, Ranch and  
Grilled Tomato Vinaigrette

## **IMPORTED AND DOMESTIC CHEESE**

Nuts, Grapes, Berries, Crackers, Crostini  
and Honey

## **ANTIPASTO DISPLAY**

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

## **DIP DISPLAY**

( Pick 3 )  
Pimento Cheese  
Chilled or Hot Crab Dip  
Spinach & Artichoke  
Tomato / Mozzarella / Basil Salad  
Hummus  
Baba Ghanoush

Served with Crackers,  
Crostini and Assorted Breads

## **GRAND SEAFOOD DISPLAY**

Local Peeled Jumbo Shrimp  
Stone Crab Claws

Enhancements:

Chilled Oysters  
Lobster Tail  
Snow Crab Claws  
Blue Crab Claws

Served with:

Cocktail Sauce, Lemon Wedges,  
Mignonette, Hot Sauce





# CHEF ACTION STATIONS



(Uniformed Chef required at \$100.00 per Station)

(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

Marinated Pork Tenderloin/ Seasonal Sauce

New Zealand Boneless Leg of Lamb / Mint Pesto

Beef (Choose 1):

Herb Rubbed Sirloin

Chili Lime Rubbed Flank 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 and  
Sour Cream

## **WHIPPED SWEET POTATO BAR**

Served with:

Candied Pecans, Brown Sugar,  
Maple Syrup, Honey Butter, Mini  
Marshmallows

## **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  
(Add Grilled Chicken or Garlic Shrimp)

## LOWCOUNTRY SHRIMP AND GRITS

Local Adluh Grits with Cajun Butter Sauce  
Tossed with Smoked Sausage

Served with:

Cheddar Cheese and 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 Saffron 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

Rental of Steamer \$225

## STIR FRY STATION

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

Served with:

Cilantro / Peanuts / Ginger Soy / Asian  
Vegetables

Choice of Two Proteins:

Chicken / Beef / Shrimp

## 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

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## SLIDER STATION

Served with appropriate condiments.

Choose two:

Pulled Pork

Fried Green Tomato / Pimento Cheese

Crab Cake

Fried Chicken / Pickle

Cheeseburger

Portobello

Add French Fries in paper cones.

Rental of fryer     \$275.00

## LATE NIGHT MUNCHIES

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

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:

Margherita / Vine Ripe Tomato Sauce /  
Basil / Mozzarella

Duck / Honey BBQ / Smoked Cheddar /  
Mango

Pepperoni Pizza Bites / Dipping Sauce

Mini Chocolate Chip Cookies with Milk





# SWEET TOOTH



## CHOCOLATE FOUNTAIN

Served with:

Pound Cake

Diced Pineapple

Pretzel Sticks

Chocolate Chip Cookies

Marshmallows

Enhancements:

Strawberries

Oreos

Peanut Butter Cookies

Sea Salt Potato Chips

Double Chocolate Brownies

## MINI DESSERTS ( Pick 3 )

Double Chocolate Brownies

Chocolate Chip and Peanut Butter

Cookies

Assorted Bars

Key Lime Tarts

Pecan Pie Tartlets

Tiramisu Cups

Cannoli's

Chocolate Mousse Cups

Banana Pudding Cups





# BUFFET PACKAGES

◆  
(Buffets Require a 25 Guest Minimum)

## **DOWN HOME BARBEQUE**

Mixed Field Green Salad w/ 5 toppings and 3 dressings  
Choose 2 Proteins-  
Slow Smoked BBQ Pulled Pork,  
Smoked Brisket  
Baked Chicken  
Served with  
Green Beans, Mac & Cheese, Rolls and Butter

## **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  
Rolls and Butter

## **BAKED CHICKEN & FISH DINNER**

Fresh Garden Salad  
Baked Chicken  
Fried Catfish  
Mac & Cheese  
Buttermilk Mashed Potatoes & Gravy  
Collard Greens  
Buttermilk Biscuits and Honey Butter

## **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  
Collard Greens  
House Made Pickles  
Hush Puppies and Butter





# BUFFET PACKAGES

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(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  
Fried Chicken  
Fried Green Tomatoes  
Collard Greens  
Stewed Okra & Tomatoes Over Rice  
Rolls and Butter

## 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 OR SOUP SELECTION, 2 OR 3 ENTRÉE SELECTIONS AND 2 SIDES 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 / Bacon / Croutons / Cheddar Cheese / Carrot / Ranch, Balsamic Dressing and Lemon Honey Vinaigrette

Cobb Salad / Tomato / Egg / Bacon / Avocado / Red Onion / Cheddar Cheese / Buttermilk Ranch

## **ENTREES SELECTIONS**

Molasses-Cinnamon Cured Pork Loin / Maple Butter

Tasso-Cornbread Stuffed Pork Loin or Chicken Breast / Chef's Choice of Seasonal 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 Fresh Seasonal Fish Selection

## **SIDES**

Mashed Yukon Gold Potatoes     Honey Roasted Carrots     Southern Succotash

Herb Roasted Potatoes     Collard Greens / Ham Hock /     Local Adluh Grits

Potato Gratin     Chicken Broth or Vegetarian     Grilled Vegetables

Steamed Broccoli / Lemon     Whipped Sweet Potatoes / Maple     Grilled Asparagus

Butter     Syrup-Brown Butter     Sautéed Green Beans





# PLATED DINNERS

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*(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 House Made Caesar 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 Dressing

## **ENTRÉE SELECTIONS**

Tasso Cornbread Stuffed Pork Loin or Chicken Breast

Slow Cooked Short Ribs

Horseradish Crusted Prime Rib

Grilled Beef Tenderloin

Seasonal Fish

Crab Cakes

Grilled Filet of Beef and Crab Cake

Grilled Filet of Beef and Fresh Seasonal Fish







# PLATED DINNERS



(Continued)

## **SIDES**

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

## **DESSERTS**

Cheesecake  
Key Lime Pie  
Pecan Pie  
Tiramisu

(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

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SUPER PREMIUM OPEN BAR

Includes premium wine, beer, sodas, mixers, bar fruit, ice, and glassware 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 premium liquors, wine, beer, sodas, mixers, bar fruit, ice, and glassware.

HOUSE OPEN BAR

Includes house liquors, wine, beer, sodas, mixers, bar fruit, ice, and glassware.

BEER AND WINE OPEN BAR

Includes house wine, beer, sodas, ice, and glassware.

CHAMPAGNE TOAST

NON-ALCOHOLIC DRINKS OPEN BAR

HOUSE BEER SELECTIONS (Choose 3)

Bud  
Bud Light  
Miller Lite  
Michelob Ultra  
Coors Light  
Yuengling

PREMIUM BEER SELECTIONS

Heineken  
Amstel Light  
Corona  
Local Palmetto Ale (can)

HOUSE WINE: Canyon Road (all 4 included)

Chardonnay, Pinot Grigio,  
Cabernet, Pinot Noir

PREMIUM WINE: William Hill (Includes all 4)

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 2023

“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!!!”

D. 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!”

A. 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! :)”

A. FLORIA





# CONTACT US

—◆—

RELISH DISTINCTIVE CATERING

Find us on Facebook

and Instagram-

@RelishDistinctiveCatering



WEBSITE



INSTAGRAM

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[www.theknot.com/marketplace/relish-distinctive-catering-mt-pleasant-sc-540719](http://www.theknot.com/marketplace/relish-distinctive-catering-mt-pleasant-sc-540719)

<https://www.weddingwire.com/biz/relish-distinctive-catering-mount-pleasant/961ddb3baa98622b.html>

