

WORKPLACE DINING 2024

RELISH ROOTS

Culinary Innovation and Impeccable Service are the Cornerstone of Relish

Relish Catering + Hospitality (Relish) is a certified Minority and Women-owned business, with 20+ years of experience.

Relish is a staple within the catering industry, and aims to engage and elevate the guests' experience, offering comprehensive workplace dining and corporate café services.

From the individuals hired, to the food prepared, Relish believes that diversity is essential to creating the best team, the best company, as well as the best food in NYC.



COVID RESPONSE

Relish Catering + Hospitality has a long history, twenty+ years in the making, of creating exceptional events while ensuring the safety and well being of our Clients and their Guests. As we emerge from quarantine, Relish will continue this practice with enhancements and in compliance with all Government and CDC guidelines.

SCOPE OF SERVICE

Flexibility | Thoughtful Meal Planning | Service



Relish is the full catering experience, from innovative menu creation and responsible sourcing, to food preparation, on time - onsite delivery, expert staffing and meal execution. End to end service from set up to clean up and everything in between.

A transparent menu structure based on guest count and menu mix showcase the depth of Relish's meal programs while providing concierge level service - Creating custom menu tiers that can accommodate various offices.

BR...

Regardless of office configuration, we accommodate and work within the spaces provided.

By collecting and monitoring feedback, Relish becomes familiar with your team tastes and adjust our menus over time.

Experienced account managers with working food knowledge, trained to assist with day to day questions & service.

SCOPE OF SERVICE

Going Beyond the Menu

The chefs at Relish take a global approach to menu creation, preparing farm-to-fork experiences across a broad culinary landscape.



Lunch Buffet

In celebrating workplace culture, Relish creates menus offering global flavors, cuisines, and dietary needs. Chefs on-site create daily ala minute preparations and interactions for 90-minute service. In-office programs require a minimum of 25 persons, 3 days of service, weekly, with a 6-month contract.

Continental Breakfast

As members of the hospitality community, Relish fosters partnerships with some of New York's best loved purveyors, sourcing the freshest, most creative artisanal pastries, breads, sweets, local fruits when possible, and fresh regional imports. In-house production of classic American breakfast preparations round out the offerings.

See Sample Menu

ENHANCEMENTS

Relish Offers Additional Services and Enhancements to Every Menu



Chef curated stations, featuring a wide range of innovative menus.

You pick it, we build it!







See Added Values

CLIENT EXPERIENCE

Craving an Experience?

Relish creates signature culinary experiences from, corporate board room catering to in-office special events, pop-up concepts, holiday catering and special occasion catering.

Full-Service Events

In addition to your delicious daily meals, as a tenured full-service hospitality firm, Relish is your one stop shop for all your office events. From waitstaff, rentals, and bar service, to third party vendor management, event production and beyond.

Examples:

Themed happy hours
Banquet-style holiday parties with a full sit-down dinner service
Employee engagement events
Healthy meeting snacks
Birthdays of the month happy hour bash



COMMUNICATION & FEEDBACK

Getting to Know Your Office's Culture & Eating Preferences is One of Our Favorite Parts of the Job.

"The more we hear from you, the more we learn!"
Relish uses feedback to shape and tailor your upcoming meals, and bring a mouthwatering experience to your team every day.

Daily interactive feedback from guests allows for Relish to:

Generate consumption reports

Flag upcoming important dates or occasions

Gather your teams preferences in one place

Allows us to make any needed adjustments to the meal plan

Create monthly meal reports, highlighting the "best sellers"



Your account manager will provide you with daily messages to describe your menu and food experience.

COMMUNITY

Relish is Proudly Located in New York

Relish is home to a diverse mix of people, rich in history and flavor, bringing meal variety and innovation to your office team.

As an active part of the community, Relish partners with local hospitality schools, and trade centers to train and nurture talented cooks and aspiring Chef's.















RELISH IS PROUD TO ACTIVELY SUPPORT:

Covenant House
The Bowery Mission
St. Anne's Church Local Bronx Soup Kitchen
The Ali Forney Center
Athlete Ally
South Bronx United
WIN (Women In Need)
Children's Aid Society

SUSTAINABILITY

We Take Care of the City We Love and its People

Relish is consistently working to reduce carbon emissions, source local, organic fresh products and eliminate waste by using biodegradable and compostable products.

Excess Food

Relish closely monitors feedback to avoid leftover food, but if it happens, Relish partners with Re-plate. Re-plate is responsible for picking up surplus food and distributing it among New Yorkers in need. Every food donation is taken to a nearby nonprofit that works to break cycles of poverty, or directly to someone's home.







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