

Relish

CATERING +
HOSPITALITY

WORKPLACE DINING 2025

Enhanced Daily Dining Experiences + Café Operations



Culinary Innovation & 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.



[See Sample Menu](#)


RELISH ROOTS

WHAT SETS RELISH APART

Who We are – Caring for the Details:

C Continuous Improvement

A Accountability

R Respect

I Integrity

N Nurturing

G Giving back

At Relish Catering + Hospitality, we craft remarkable dining experiences by listening closely to our clients and tailoring menus to their vision. Our globally inspired, locally sourced dishes are prepared fresh daily—never frozen, always on time, and always delicious. Quality, creativity, and passion are the guiding principles that drive our procurement, menu development, production, presentation & service.




COMPANY ETHOS



CLAUDINE REVERE
FOUNDER

"Great food brings people together—it has the power to elevate moods, enrich moments, and spark genuine connection.

Our passion lies in crafting experiences that feel just as good as they taste."



MARK RUSSELL
EXECUTIVE CHEF

"Empty plates, full bellies. A chefs measure of success. Working with Relish, is more than just a great meal. With Relish "boots on the ground" means we are on site, serving, and talking to your guests, face to face, daily. A daily measure of our success!"



OUR TEAM

"We love being part of our clients' daily routine. We take the time to get to know them, understand their preferences, and provide personalized service that fits their office culture.

We're proud to be a part of the day they look forward to—helping make each one more enjoyable."



INTEGRATION

Our staff flies your flag. Your values become a part of our values in hiring, training & implementation. We collaborate in meetings with your team, offering our expertise to bring your ideas to life.



RESOURCES

Our team becomes an extension of you. If you need something done, & we can do it, we will. We are at your 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.

Regardless of office configuration, we accommodate and work within the spaces provided, AND NYC FOOD SAFETY LAWS

By collecting and monitoring feedback WITH INTEGRATED SLACK CHANNEL OR KIOSKS IN YOUR CAFE, Relish becomes familiar with your team tastes and adjust our menus AND PORTIONS over time.

Experienced DEDICATED account manager HELPING WITH EVERY ASPECT OF YOUR PROGRAM, INTERGRATING THEMSELVES INTO YOUR PROGRAM.

DAILY DINING

BREAKFAST / LUNCH BUFFET OF THE DAY SERVICE /
SALAD BARS / SEASONAL SOUPS / DESSERTS

FULL CAFE SERVICE

ONSITE CHEFS & STAFF / POS SYSTEMS / SPECIALTY
STATIONS WITH FULL CUSTOMIZATION

SPECIAL EVENT CATERING

HAPPY HOUR / HOLIDAY PARTIES / CUSTOMER EVENTS
/ ON BOARDING EVENTS / SUMMER BBQ'S



VERSATILE OFFERINGS

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.

Yum!

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](#)

Lunch Buffet

In celebrating workplace culture, Relish creates menus offering global flavors, cuisines, and dietary needs. We think globally and source locally, keeping sustainability at the center of our operating process. Chefs on-site create daily ala minute preparations and interactions to nourish teams, fuel creativity and enhance the day.

SCOPE OF SERVICE



YOU PICK IT, WE BUILD IT!

Relish Offers Additional Services and Enhancements to Every Menu

Chef curated stations, featuring a wide range of innovative menus



See Added Values


ENHANCEMENTS

WE ARE NOT ONE OF THE "BIG GUYS" & ARE PROUD OF IT!

Corporate food service that doesn't feel so corporate.

DIRECT ATTENTION

Need to solve a problem? You have direct access to our owner, our chef and team of experts.

LISTENING

We love feedback from our clients!

From the informal daily check ins and direct feedback from the folks making their way through the café to comments on internal communication channels and surveys. We are great listeners, and we want to keep teams happy and well fed every day.

THE TEAM

Our professional staff is attracted to Relish for a reason. Our team is empowered to make decisions without unnecessary bureaucracy, so your needs get met faster.

PROVEN TRACK RECORD

From a one person show, to serving millions of meals each year, our client satisfaction & retention tells the story

MORE AGILE

You get what you want, plain & simple. We stretch our innovation & capacity to bring you the unimaginable.

INTERGRATION

We "Relish" in integrating into your internal chat platform to get real-time feedback and gather data to continue to serve your teams favorite foods, lower waste and have a bit fun with your teams.

HIGHLY CUSTOMIZABLE

We are not a "cookie cutter" solution giving you the same program that 1,000 other companies have. Your program is specifically tailored to you - in every last detail.

PURCHASING POWER

We can buy what we want from who we want in our hunt for the best quality without restrictive broad-liner contract limitations.

CURATED FOR YOU



At Relish, we're inspired by the beauty of simplicity — clean colors, thoughtful lines, and food that's as fresh as it is flavorful. Nature plays a big part in how we design and create. We believe corporate dining doesn't have to feel corporate — it can feel real, relaxed, and refreshingly human.

Celebration is in our DNA. From holidays and heritage months to quirky food holidays and everything in between — if there's something to cheer for, we're there with a plate in hand. At Relish, we know that food has a way of connecting people, and that's what we love most.




RELISH STYLE

WE TAKE CARE OF THE CITY WE LOVE AND ITS PEOPLE


Relish has been a pioneer in Sustainability since our inception.

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.



Regardless of office configuration, we accommodate and work within the spaces provided, AND NYC FOOD SAFETY LAWS



Relish partners with local hospitality schools, and trade centers to train and nurture talented cooks and aspiring Chef's.



ORGANIC
WE USE THE HIGHEST PERCENTAGE OF ORGANIC &
NON-GMO INGREDIENTS IN THE INDUSTRY.



SUSTAINABILITY

RELISH IS PROUDLY LOCATED IN NEW YORK

We are an active participant in the neighborhoods we work in, supporting local charities and being a good corporate partner is at our core.

Relish is a proud supporter of:

Covenant House

An organization that provides safe housing for homeless and trafficked youths.

South Bronx United

A youth soccer league.

Bronx Connect

An organization that helps prevent high risk youths from incarceration.

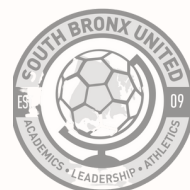
Mercy Center

An organization that helps women and their families liberate themselves from economic poverty.

WIN - Women in Need

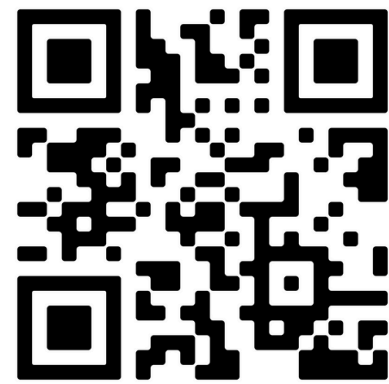
The Children's Aid Society

And more!





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