

# BOXWOOD CATERING

## SAMPLE DINNER BUFFETS

### MEXICAN FIESTA

- SHRIMP CEVICHE WITH RED ONION, AVOCADO, LIME
- PICO DE GALLO, SHREDDED LETTUCE, AND SALSA QUEMADA  
SERVED WITH TOSTADAS STACKED HIGH
- BEEF MACHACA, GUAJILLO CHILE, STEWED TOMATO
- SLOW COOKED PORK LEG GLAZED WITH GREEN CHILE POSOLE, SLICED RADISH
- BLACK BEAN RICE, CILANTRO  
FLOUR TORTILLAS

### NIGHT IN BISHOP

- SPINACH AND FRISÉE SALAD, SHAVED HEIRLOOM CARROT, GOAT CHEESE, HERB  
VINAIGRETTE
- GRILLED BAVETTE, SHALLOT JAM, RED WINE JUS, CHIVES
- CAST IRON CHICKEN BREAST, CREMINI MUSHROOM, MELTED LEEKS, CHARDONNAY  
CREAM
- ROSEMARY ROASTED YUKON GOLD POTATOES, WILTED ARUGULA
- HARICOTS VERTS, CITRUS BUTTER, OVEN ROASTED TOMATOES

### FARMERS MARKET

- QUINOA SALAD, CUCUMBERS, MELTED LEEKS
- ROASTED CHICKEN THIGH, SMASHED FIELD PEAS, SHERRY
- ROASTED SALMON, SPINACH, CITRUS BUTTER
- TODAY'S MARKET VEGETABLE, SEA SALT, EVOO
- ORZO RISOTTO, BASIL, PECORINO