

# BOXWOOD

## CATERING

### SAMPLE DINNER BUFFETS

#### TEXAS COOKOUT

COOKED LIVE OFF OF GRILL

- BABY ICEBERG WEDGE, GORGONZOLA DRESSING, SMOKED BACON, CHIVES
- COWBOY CAVIAR, BLACK EYED PEAS, BLACK BEANS, CORN, TANGY LIME VINAIGRETTE
- GRILLED VEGGIE DISPLAY TO INCLUDE, ZUCCHINI, YELLOW SQUASH, ASPARAGUS, FENNEL, BELL PEPPER
- THICK CUT RIBEYE STEAK, TOMATILLO RELISH
- PAN ROASTED SHRIMP WITH GUAJILLO BUTTER, BABY SPINACH
- GRILLED YUKON GOLD POTATO STACKS, BASIL-SCALLION PESTO

#### BACKYARD TEX MEX

- GUACAMOLE, SALSA QUEMADA, SPICED CHIPS SERVED AT TABLE
- INDIVIDUALLY PLATED ELOTES, GUAJILLO CREMA, ARBOL CHILE, CILANTRO, QUESO FRESCO
- SET FOOD:
  - ROASTED CHAYOTE SLAW, HONEY LIME VINAIGRETTE
  - MESQUITE GRILLED HANGER STEAK FAJITAS
  - ADOBO MARINATED CHICKEN BREAST, BELL PEPPERS, CARAMELIZED ONIONS
  - BLACK BEAN REFrito, COTIJA CHEESE
  - ARROZ VERDE, CILANTRO PUREE, GREEN GARLIC
  - FLOUR AND YELLOW CORN TORTILLAS

#### BOXWOOD HOSPITALITY

- GRILLED CORNBREAD TOPPED WITH BACON JAM AND JALAPENO
- TOSSED BY ATTENDANT AT BUFFET: FRISEE AND ARUGULA SALAD WITH GRAPE TOMATOES, GOAT CHEESE, SLICED GOLDEN BEETS, TOASTED PEPITA
- PORK CHOPS WITH MAPLE AND PINK PEPPERCORN
- CRISPY FRIED CHICKEN THIGHS DRIZZLED WITH JALAPENO HONEY
- SMASHED RED POTATO WITH, TEXAS OLIVE OIL, GREEN ONIONS
- GARLIC HARICOTS VERTS WITH SLICED ALMONDS