

BOXWOOD CATERING

SAMPLE PLATED DINNERS

COCKTAIL HOUR

CHOICE OF THREE PASSED HORS D'OEUVRES

FIRST COURSE OPTIONS

- MUSHROOM TARTINE, LOCAL RICOTTA, TARRAGON BEURRE BLANC
- FIELD GREEN SALAD, SHAVED MANCHEGO, SEASONAL FRUIT, TOASTED PECANS, RED WINE VINAIGRETTE

SECOND COURSE OPTIONS

- SPICED CHICKEN BREAST
CAULIFLOWER PUREE, CHARRED BRUSSELS SPROUTS,
BLACK PEPPER CHICKEN CRACKLIN', WHITE WINE PAN REDUCTION
- BRAISED SHORT RIB
BASIL WHIPPED POTATO, PISTACHIO DUSTED CARROTS
LEMON CONFIT
- PISTACHIO CRUSTED SALMON
BABY NEW POTATO, HARICOTS VERTS, CHIVE EMULSION, BROWN BUTTER