

BOXWOOD CATERING

SAMPLE PLATED DINNERS

COCKTAIL HOUR

THREE PASSED HORS D'OEUVRES

HONEYCOMB STATION

FRESH HONEYCOMB GARNISHED WITH:

HERB CRUSTED GOAT CHEESE, AGED MANCHEGO

SERRANO HAM, ARUGULA, LEMON ZEST, SEASOAL FRUIT, MARCONA ALMONDS, TOASTED
FOCACCIA

FIRST COURSE OPTIONS

-PASTRAMI SPICED TUNA WITH CHARRED SCALLIONS, APRICOTS, SWEET TEA GASTRIQUE

-ROTISSERIE CHICKEN SALAD WITH ROASTED GRAPES. FRISEE, TOASTED WALNUTS, FINE HERBES

SECOND COURSE OPTIONS

-GRILLED ROMAINE, GOLDEN RAISIN, ROASTED PEPPERS, TOASTED PECAN VINAIGRETTE

-PORTABELLA MUSHROOM CARPACCIO, BABY MOZZARELLA, ARUGULA PESTO, MICRO GREENS

-CRAB AND LOBSTER SALAD - MARKET TOMATOES, FENNEL (+\$10)

THIRD COURSE OPTIONS

-ROASTED 44 FARMS BEEF STRIPLOIN

BLEU CHEESE MACARONI, CREMINI MUSHROOM, BALSAMIC ONIONS, SPINACH

PAN JUS

-FENNEL SEED CRUSTED FILET OF BEEF

MARBLE POTATO AND BROCCOLINI HASH

OVEN DRIED TOMATO, BORDELAISE

-SEARED SCALLOPS

FROMAGE BLANC RISOTTO, ASPARAGUS TIPS

FENNEL -TOMATO JUS