

BOXWOOD Kitchen Party!

BOXWOOD KITCHEN PARTY

The Kitchen Party is a private gathering cocktail style dinner reception accommodating groups of 40 to 60 people mingling comfortably. Enjoy a delicious menu featuring passed canapés, artisan cheeses, and house made desserts and sweets.

CANAPÉ MENU

HOUSE CURED B.C ALBACORE TUNA
Green Olive Tapanade

GREEN LENTIL & CAULIFLOWER PAKORA
Cilantro Yogurt

B.C. SIDE STRIPPED SHRIMP & MASHED WHITE BEAN
Roasted Jalapeño, Dill, Crostini

RED LENTIL HUMMUS
Roasted Garlic, House Made Crackers

BOWDEN FARM CHICKEN EMPANADAS
Tomatillo Salsa Verde

BEET & RICOTTA TART
Sherry Vinaigrette

SPRAGG FARM SPIT ROASTED PORCHETTA SANDWICH
Caramelized Onion and Cabbage, Baby wild rocket

DRIVIEW FARM LAMB MEATBALL
Spicy Tomato Sauce

SWEETS

FAIR TRADE ORGANIC CHOCOLATE, CARAMEL & RASPBERRY BROWNIES

LEMON CHIFFON CAKES

FRESH BAKED COOKIES

\$50 PER PERSON for FOOD ONLY

Beverages, 18% Gratuity and GST will be added to final bill

The cuisine at BOXWOOD is prepared in a light-handed style, taking into consideration the health of the customer and the planet. The flavors are clean and simple highlighting the quality of the local ingredients. We choose the very best sustainable ingredients in season from local farmers and ranchers who are passionate about what they do.

MORE SELECTIONS TO ENHANCE YOUR MENU

ARTISAN CANADIAN

CHEESE

*Honey Comb, Marinated
Olives, House Preserves*
(\$8 PER PERSON)

OYSTER BAR

FRESH-SHUCKED

OYSTERS

(\$3.50 PER OYSTER)

SWEETS

HAND MADE TRUFFLES

(\$2 PER TRUFFLE)

SEASONAL LIBATIONS

Boxwood Mulled Wine:

A wonderful way to welcome your guests coming in from the cold!

(\$40 PER LITRE)

Kraken Sugar & Spiced Black Rum Cocktail

(\$9 PER GLASS)

WINES

(\$42 PER BOTTLE)

Sparkling

Punto Rosa "Millesimato" Brut Rosé, Italy

Conegliano Valdobbiene Prosecco, Italy Luis Pato

Bruto, Maria Gomes, Portugal

Rosé

2010 Mas Amor Catalunya, Spain

White

2009 Javier Sanz 'Villa Narcisa' Verdejo, Spain

2011 Kloof Street, Chenin Blanc, South Africa

2009 Terre de Molines, Sauvignon Blanc, France

2009 Leitz Rheingau, Riesling Kabinett, Germany

2008 Blue Mountain, Pinot Blanc, B.C.

2009 Dancing Coyote, Verdelho, California

Feature White Wine By the Bottle \$75

2009 Domaine Matrot Bourgogne Blanc, France

Red

2008 Engine Room Shiraz-Cabernet Sauvignon
'The Apprentice' South Eastern Australia

2009 Terre de Molines, Merlot, France

2009 Chateau de Lancyre, Pic Saint-Loup, France

2008 Chateaux Subilaux Bordeaux, France

2010 Castullo De Maluenda, Spain

2008 Vinhos Sogrape Reserva Douro, Portugal

2008 Corallo Ripasso Valpolicella, Italy

2010 Borie de Maurel, Esprit d'Automne, France

N/V Marietta Old Vine Red, California

Feature Red Wine By the Bottle \$75

2009 Pioneer Cabernet Sauvignon, Napa

2008 Au Bon Climat Santa Barbara Pinot Noir,
California

LOCAL BREW BROTHERS DRAUGHT

Black Pilsner, Ambush Ale, Amarillo IPA, Prairie Steamer

(\$6 PER GLASS)

Enjoy an exclusive celebration at Boxwood with friends, family and colleagues this season. Boxwood offers a unique setting within Central Memorial Park, in the Beltline. The room centers around the rotisserie in the open kitchen and has a warm, casual and lively atmosphere.

Please contact us to book your event:

Melissa at 403-265-4006 or Natasha at 403-261-7670

events@boxwoodcafe.ca

Please note that our delicious menu changes with the seasons.