

BOXWOOD Kitchen Party!

BOXWOOD MID-AFTERNOON KITCHEN PARTY

The Kitchen Party is a private mid-afternoon cocktail style reception designed to accommodate groups of 40 to 60 people standing comfortably. Our Chef has designed a delicious menu complete with many options including house prepared passed canapés, artisan cheeses, and house made desserts.

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.

2:30 PM- 5:00 PM

CANAPÉ MENU

MARINATED OLIVES

Fennel & Chilies



SPICED NUTS

Rosemary & Orange



RED LENTIL HUMMUS, ROAST EGGPLANT DIP

Roasted Garlic & House Made Crackers



HOUSE CURED B.C ALBACORE TUNA

Green Olive Tapanade



GREEN LENTIL & CAULIFLOWER PAKORA

Cilantro Yogurt



RED QUINOA CAKES

Beets, Dill & Chevre



DRIVEVIEW FARM LAMB MEATBALL

Spicy Tomato Sauce



SPRAGG FARM SPIT ROASTED PORCHETTA SANDWICH

Caramelized Onion, Sudo Farm Taiwanese Cabbage

DESSERT

FAIR TRADE ORGANIC CHOCOLATE, CARAMEL, RASPBERRY BROWNIES

OATMEAL, CRANBERRY FAIR TRADE ORGANIC CHOCOLATE COOKIES

\$40 PER PERSON

Pricing for food only

GST & 18% gratuity will be added to the 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)

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