

BOXWOOD Kitchen Party!

SEATED DINNER MENU

Boxwood seated dinners can accommodate up to 40 people seated comfortably thorough the restaurant for a shared family style dinner.

TO START

RED LENTIL HUMMUS

House Made Lavash Crackers, Tomato, Roasted Garlic Oil

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ROASTED EGGPLANT DIP

House Crostini

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HOUSE CURED B.C. ALBACORE TUNA

Apple Mignonette, Mint & Chili Crème Fraiche

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GREEN LENTIL & CAULIFLOWER PAKORA

Cilantro Yogurt

SIDES & SALADS

QUINOA SALAD

Toasted Sesame Dressing, Arugula

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WARM ROASTED ROOT VEGETABLE SALAD

Fairwinds Farm Chevre, Local Backyard Honey

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RED KURRI SQUASH

Brown Butter, Crispy Sage, Pumpkin Seeds

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PORK FAT ROASTED FINGERLING POTATOES

Vital Green Farm Chive Yogurt

FROM THE ROTISSERIE

SPRAGG FARM SPIT ROASTED PORK SHOULDER

Brassica Mustard Sauce, Heirloom Baby Turnip

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CORNMEAL CRUSTED MANITOBA PICKEREL

Pickled Celery Tartar Sauce

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BOWDEN FARM NATURALLY RAISED ROAST CHICKEN

Roasted Tomato & Squash Stew

SWEETS

SASKATOON BERRY BREAD PUDDING

Sea Salt Caramel

€

WARM ORGANIC FAIR TRADE CHOCOLATE BROWNIE

Fiasco Vanilla Gelato, Toasted Hazelnut Praline

\$50 PER PERSON

Pricing for food only – all beverages GST & 18% gratuity will be added to the final bill

Please note that our delicious menu changes with the seasons.