

Boxwood Bistro

Private Dining

Boxwood Breakfast

Continental Breakfast

\$14.00 per person

Assorted Fresh Muffins

Hot Bagels with Cream Cheese

Fresh Sliced Fruit

Yogurt and Granola

Assorted Juices

Coffee and Water

MINIMUM OF 20 GUESTS

Breakfast Buffet

\$18.00 per person

Scrambled Eggs or Egg Casserole

Grilled Ham, Sausage, or Bacon (choice of one)

Hash Brown Casserole

Buttermilk Biscuits with Country Gravy

Fresh Sliced Fruit

Assorted Fresh Muffins

Assorted Juices

Coffee and Water

MINIMUM OF 20 GUESTS

Set Lunch Menu

\$25.00 per person

Starter

(choice of one)

Cup of Tomato Basil Soup

Field House Salad- Mixed greens, cherry tomatoes, smoked bacon, boiled egg

Entrée (choose 3)

(choice of one)

Grilled Salmon - Asian influenced with a hoisin glaze

Tuscan Pasta- Garlic cream sauce, artichoke hearts, grilled chicken, sundried tomatoes

Shrimp and Grits- Low country style with prosciutto, leeks and garlic

Cheeseburger- Your choice of cheese, served with french fries

Club- Smoked turkey, ham, swiss and cheddar cheese, bacon, lettuce, tomato and mayonnaise on sourdough toast with bistro chips

Chicken Athena- Pan fried chicken breast with tapenade, goat cheese, and grilled zucchini on a bed of Mediterranean couscous

Dessert

(choice of one)

Strawberry Cake

Triple layer, made from scratch with cream cheese frosting

Cream Cheese Amaretto Pound Cake

Caramel sauce, fresh berries, whipped cream

Set Dinner Menu

\$55.00 per person

Starter

(choice of one)

Miniature Crab Cake with a remoulade sauce

Shrimp Cocktail

Salad

(choice of one)

Farm House Salad-Mixed greens, cherry tomatoes, smoked bacon, boiled egg

Maple Pear Salad-Mixed greens, maple dijon vinaigrette, red grapes, bleu cheese, red onion, candied pecans, chardonnay poached pears

Entrée (choose 3)

(choice of one)

8 oz. Filet Oscar- with lump crab meat and hollandaise sauce

Sea Scallops- Cranfish rice cake, julienne vegetable slaw and roasted red pepper rouille

Ahi Tuna-Jasmine seared spice with wasabi cream

Chicken Scaloppini- Mushrooms, chives, asparagus on linguini

Tuscan Pasta-Garlic cream sauce, artichoke hearts, grilled chicken, sundried tomatoes

Dessert

(choice of one)

Triple Layer Chocolate Cake

Chocolate butter cream frosting topped with chocolate ganache

Cream Cheese Amaretto Pound Cake

Caramel sauce, fresh berries, whipped cream

Set Dinner Menu

\$45.00 per person

Starter

(choice of one)

Fried Green Tomato- Farm fresh, hand-breaded, creamy house dressing

Tomato Basil Soup

Field House Salad-Mixed greens, cherry tomatoes, smoked bacon, boiled egg

Entrée (choose 3)

8 oz Filet of Beef

Chicken Scaloppini- Mushrooms, chives, asparagus on linguini

Pork Tenderloin-Herb crusted

Tuscan Pasta-Garlic cream sauce, artichoke hearts, grilled chicken, sundried tomatoes

Grilled Salmon-Asian influenced with a hoisin glaze

Dessert

(choice of one)

Cream Cheese Amaretto Pound Cake

Caramel sauce, fresh berries, whipped cream

Strawberry Cake

Triple layer, made from scratch with cream cheese frosting

BOXWOOD BISTRO *Specialty Buffets*

Italian Buffet

\$35.00 per person

Caesar Salad

Beef or Vegetable Lasagna

Chicken Parmesan

Pasta with Meatballs and Marinara

Sautéed Green Beans

Garlic Bread

Triple Layer Chocolate Cake

Cream Cheese Pound Cake

Coffee and Tea

Low Country Boil

\$38.00 per person

Farm House Salad

Boiled Shrimp with Cocktail Sauce

Seafood Gumbo with Rice

Grilled or Blackened Grouper

Boiled New Potatoes

Corn on the Cob

Triple Layer Chocolate Cake

Cream Cheese Pound Cake

Coffee and Tea

Boxwood Buffet

\$38.00 per person

Fried Green Tomatoes

Farm House Salad

Tuscan Pasta

Herb Crusted Pork Tenderloin

Sautéed Green Beans

Smashed Potatoes

Cream Cheese Pound Cake

Triple Layer Chocolate Cake

Coffee and Tea

Southern Buffet

\$34.00 per person

Farm House Salad

Southern Fried Chicken

Herb Crusted Pork Tenderloin

Mashed Potatoes with Country Gravy

Southern Style Green Beans

Strawberry Cake

Cream Cheese Pound Cake

Coffee and Tea

Old Fashioned BBQ

\$35.00 per person

Southern Style Slaw

Pit Glazed BBQ Chicken

Pulled Pork Sliders

Honey Glazed Baby Back Ribs

Ranch Style Beans

Steak Fries

Cream Cheese Pound Cake

Strawberry Cake

Coffee and Tea

Hot Hors D' Oeuvres

Teriyaki Chicken Satay
Served with Asian dipping sauce

Bistro Crab Cakes
Served with remoulade sauce

Chicken Wellington
Tender breast meat wrapped in puff pastry and served with pub mustard

Coconut Shrimp
Deep fried & served with Creole mustard marmalade

Brie with raspberry & almond in phyllo

Shrimp & Andouille gumbo skewer

Roma Tomato Tartlets

Sweet Tea Marinated Pork
Thinly sliced pork tenderloin on yeast rolls served with a champagne mustard sauce

Mini Quiche
Smoked turkey, red peppers & herbs

Seafood Stuffed Mushrooms

Please call for pricing

Cold Hors D' Oeuvres

Prosciutto Wrapped Melon

In season

Classic Brochette with Pesto & fresh grated Parmesan

Cheese Toasted

Prosciutto wrapped asparagus

Pita Crisps with Fresh Made Hummus

Shrimp Crostini

Olive and Artichoke Tapenade

Please call for pricing

Stations Menu

Fruit and Cheese Display

Imported and Domestic Cheeses, berries, grapes, melons, kiwis and other seasonal fruit

\$7.00 per person

Anti-pasta Display

Italian meats, prosciutto, salami and cheeses, olives, marinated mushrooms, roasted peppers and vegetables drizzled in olive oil and balsamic vinegar, sun dried tomatoes, caramelized onions, artichokes, Italian pepper garnish and shaved parmesan

\$9.00 per person

Chef Manned Stations (3 station minimum)

Low Country Shrimp and Grits

Shrimp, low country gravy, cheddar grits and grillades; served in a martini glass

\$10.00 per person

Roasted Turkey Breast

With honey mustard sauce on freshly made yeast rolls

\$9.00 per person

Herb Crusted Pork Tenderloin

Served on freshly made yeast rolls with a champagne mustard sauce

\$10.00 per person

Slow Roasted Beef Tenderloin

Served with freshly made yeast rolls and a horseradish sauce

\$14.00 per person

Prime Rib

Served with freshly made yeast rolls and a horseradish sauce

\$14.00 per person

Pasta Station

With roasted red peppers, garlic chicken, shrimp, vegetables, fresh basil, caramelized onions and penne pastas and authentic alfredo and marinara sauces

\$10.00 per person

Cajun Station

Chicken and Andouille gumbo, crawfish etouffee, jambalaya, red beans and rice, crusty french bread

\$12.00 per person

Caesar Salad Station

*With fresh romaine lettuce, shredded parmesan, creamy caesar dressing,
and garlic croutons, hand tossed with fresh cracked pepper*

\$7.00 per person

Add grilled chicken or shrimp \$3.00 per person

Quesadilla Station

*Choose from cheese, chicken and cheese, or beef brisket and cheese.
Served with sour cream, salsa, guacamole, chopped tomatoes, black
olives, jalapenos, shredded cheese, peppers and olives*

\$12.00 per person

Alcohol Options

Canyon Road Chardonnay or Merlot \$25 per bottle

Domestic Beer \$4 each

Import Beer \$4.50 each

(All charged per consumption)

B I S T R O

Private Event Information

Event Rooms

Private Dining Room

This dining room is perfect for such events as rehearsal dinners, bridal showers or company meetings. With its classic look of buttermilk painted walls and white beaded board, it would be ideal for your next function. Accommodates up to 60 guests seated and up to 75 reception style. Outside of the dining room, there is a private deck where you can treat your guests to cocktails and hors d' oeuvres before their dinner.

The Attic

This warm and inviting space is ideal for any type of event. With its rich chocolate brown interior and beautiful mahogany bar, it is sure to make your guest feel like they are in someone's home. Glass french doors lead to the upstairs deck this is booming with excitement in the warmer months. The room accommodates up to 65 guests seated and up to 80 reception style. If your party is over 80, we can tent the upstairs patio through Nashville Tent and Awning for an additional fee. For more information please call.

Our room set up fee is \$200 for Monday –Thursday and \$500 for events on Friday and Saturday.

- Tennessee State sales tax 9.25%
- Service charge is 22%
- Bartender fee \$75 each for 4 hours
- Restaurant is available for buyouts for groups of 100 or larger. Please call for additional information.

Contact Information

For further information about our event rooms, menus or to make an appointment, please call Carole Webb.

Carole Webb, Events Coordinator

boxwoodbistro.events@gmail.com

(615) 791-9411 office

(615)791-9438 fax

Additional Event and Private Room Policies

- Parties of 25 or greater must be contracted on a planned menu. A planned menu insures efficient and timely service.
Your planned menu must be arranged two weeks prior to your event date.
- A confirmed and guaranteed number of guests is required 5 days prior to your function. If confirmation is not received via email, you will be charged for the number of guests stated on the contract. Please plan and RSVP your event properly. You are contracting with Boxwood Bistro to execute and service your event; we are not responsible for no-show guests. A best-guess estimate of people attending your event is required 14 days prior to your event.
- Please notify Boxwood Bistro management of any guests that have special needs/disabilities so we may staff accordingly.
- **All charges and fees must be on one check unless otherwise authorized by management prior to your function. Separate checks take an excessive time to process, thus diminishing the quality experience of your guests.**
- Any special requirements, such as live music or a DJ, must be pre-approved before your event. Live amplified music is allowed only in the event of a whole house buy-out or if expressly stated in the event contract.
- We suggest parties of 25 or greater pre-select wine and beer to ensure availability of the desired product. Parties consuming alcohol with greater than 100 guests must have pre-selected wines and/or a separate bar arrangement and set up. Our existing main bar will adequately service up to 100 guests only. There is a \$100 fee to have a separate bar (liquors) set up. Wine tables may be set up at management discretion for the service convenience of your guests for no charge.
- Payment is required at the end of the function unless otherwise discussed with management prior to your function.
Personal and Corporate checks are accepted. Hand keyed credit card authorizations require a 3% service fee to cover additional processor security charges.
- A 22% gratuity/service charge will be added to all charges and fees before sales and excise taxes. Tennessee State sales tax is 9.25%.
- Chef attended stations \$100.00 fee per person and bartenders are \$75.
- Boxwood Bistro may include a “damage and/or cleaning fee”, subsequent to the event, in order to cover the cost of repairing and cleaning any of the restaurant facilities harmed or excessively soiled during the event. All damages and excessive cleaning instances will be photographed and forwarded to you prior to a damage fee assessment.
- A \$150.00 clean up fee will be in effect if confetti, rice, birdseed, flower petals or any other unusual decorative items are used.
 - In the event that both the main level of the restaurant and attic are rented for different functions, the bathroom on main level will serve all patrons.
- **Food provided by Boxwood Bistro is for on-site consumption only and may not be repackaged and removed from the premises.**

BOXWOOD



B I S T R O