



HOLIDAY menu







Hors D'oeuvres

Ask your Events Coordinator about butlered hors d'oeuvres.
\$35 server fee per hour. Hors d'oeuvres service limited to 1 hour.

Hors D'oeuvres Displays (100 person minimum)

Charcuterie Display *GFA

Full Table Display of Assorted Sliced Meats, Domestic and Imported Cheeses, Pickled and Marinated Vegetables, Specialty Oils and Vinegars, and Assorted Sliced Breads and Crackers.

\$750.00 per 100 people

Tartlet Display

Caprese, Zucchini and Feta, Artichoke and Goat Cheese, Salmon and Cream Cheese, Chicken and Pesto, Sausage and Brie.

\$350.00 per 100 people

Platters and Dips (Priced per 25 people)

- Hummus with Goat Cheese and Roasted Red Peppers, Served with Pita Chips - **\$75.00 *GF**
- Chips and Salsa - **\$75.00 *GF**
- Vegetable Crudite with Ranch Dressing - **\$85.00 *GF**
- Spinach Artichoke Dip with Toasted Crostini - **\$85.00**
- Flatbread - **\$50.00**
Choose One:
 - Margherita
 - Pepperoni
 - BBQ Chicken

Fruit and Crudité Display

Fresh Cut Watermelon, Cantaloupe, Pineapple, Grapes, Oranges, Kiwi, Assorted Berries, Fruit Art, Carrots, Cucumbers, Celery, Bell Peppers, Sugar Snap Peas, Tomatoes, Broccoli, Cauliflower, Radishes, Assorted Dips (Hummus, Ranch Dip, Yogurt Dip, Cream Cheese Dip), Pretzels and Pita Chips.

\$650.00 per 100 people

- Artisan Cheese and Crackers - **\$100 *GFA**
- Charcuterie Board (Artisan Meats, Cheeses and Accompaniments) - **\$125.00 *GFA**
- Fresh Cut Fruits and Berries - **\$80.00 *GF**
- Antipasto (Array of Marinated, Pickled and Grilled Vegetables, Salami, Mozzarella Cheese, Served with Toasted Breads) - **\$90.00 *GFA**

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Per Piece (25 piece minimum)

Cold Appetizers

- Sliders
- **\$2.50 per piece**
Choose One:
 - Ham, Cheddar Cheese and Dijon Mustard
 - Turkey, Swiss Cheese and Cranberry Chutney
 - Prime Rib, White Cheddar, Caramelized Onion and Horseradish Aioli **Add \$1.00 per person**
- Peach, Goat Cheese and Prosciutto Crostini
- **\$2.50 each**
- Curry Chicken Cucumber Bites *GF
- **\$2.50 each**
- Caprese Skewers *GF
- **\$3.00 each**
- Shrimp Cocktail - Cajun Seasoned and Dipped in House-Made Cocktail Sauce *GF
- **\$3.50 each**
- Fennel and Quinoa Croquettes w/ Roasted Pepper Remoulade
- **\$3.00 each**
- Mediterranean Pinwheels - Greek Olives, Basil, Sundried Tomatoes, Feta, and Cream Cheese Rolled in a Tortilla
- **\$2.50 each**
- Tuna Tataki Lettuce Wrap - Seared Tuna, Sliced Avocado, Wasabi Asian Slaw, and Ginger Miso Vinaigrette on Butter Lettuce
- **\$4.50 each**
- Salmon Crostini - Cream Cheese Smoked Salmon Spread with Sliced Avocado, Toasted Sesame Seeds, Soy Ginger Glaze, and Sriracha Aioli on a Wonton Chip
- **\$5.00 each**

Hot Appetizers

- Meatballs *GF
- **\$1.50 per piece**
Choice of:
 - BBQ
 - Teriyaki
 - Swedish
- Edamame Dumplings with Sweet Chili Sauce
- **\$2.00 each**
- Bacon Wrapped Shrimp Skewer with Chipotle Aioli *GF
- **\$2.50 each**
- Blackened Chicken Satay with Blue Cheese and Balsamic Reduction *GF
- **\$3.00 each**
- Stuffed Mushrooms - Chorizo, Smoked Gouda, and Caramelized Onion Topped with Cilantro Pesto *GF
- **\$3.50 each**
- Smoked Jalapeno Poppers - Honey, Brie, and Shredded Chicken *GF
- **\$4.00 each**
- Thai Peanut Fried Pork Skewers
- **\$4.00 each**
- Spicy Italian Sausage Croustade with Brie and Roasted Red Pepper Pesto
- **\$4.50 each**
- Grilled Beef Satay w/ Charred Tomatoes and Chimichurri *GF
- **\$5.00 each**
- Smoked Duck Crostini- Seared and Topped with Goat Cheese Crumble, Apricot Relish, and Toasted Hazelnut *GF
- **\$5.00 each**



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Dinner Buffets

\$47.00 per person

All dinner buffets include:

- Freshly Brewed Coffee and Iced Tea
- Mixed Salad Greens with Pear, Pepitas, Goat Cheese Crumbles, and Truffle Champagne Vinaigrette *GF
- Smoked Prime Rib Carving Station with Cranberry Au Jus and Horseradish Cream *GF
- Rosemary Focaccia with Roasted Garlic Butter

Choice of Vegetable:

- Honey Buttered Green Beans with Toasted Hazelnuts OR Maple Roasted Carrots *GF

Choice of Starch:

- Garlic and Herb Au Gratin Potatoes OR Herb Roasted Sweet Potatoes *GF

Choice of Second Entrée

- Chicken- Marinated and Charbroiled with Mushroom and Sage Marsala Cream *GF
- Stuffed Pork Loin- Herb Roasted and Stuffed with a Savory Blend of Mushrooms, Leeks, and Bell Peppers. Topped with a Tarragon Balsamic Mornay Sauce **+\$4.00 per person *GF**
- Salmon- Lemon Coriander Grilled with Honey Garlic Beurre Blanc **+\$5.00 per person *GF**

Dinner service for 1 hour. 20 person minimum.



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Plated Dinner

Mixed Salad Greens with Pear, Pepitas, Goat Cheese Crumbles, and Truffle Champagne Vinaigrette, Garlic and Herb Au Gratin Potatoes, Honey Buttered Green Beans, Rosemary Focaccia with Roasted Garlic Butter, Coffee, and Iced Tea.
Ask about our suggested wine pairings.

- | | | | |
|--------------------|----------------|----------------|----------------|
| • 12oz Ribeye..... | \$48.00 | • Salmon..... | \$32.00 |
| • Pork..... | \$28.00 | • Chicken..... | \$25.00 |

Dessert Display

- Assorted Holiday Pies **\$5.00 per person**
- Assorted Dessert Bites **\$7.00 per person** *GFA



Holiday Wine Pairings

Wine pairing options are available for purchase per bottle. Ask your event coordinator about additional wine service options.

Chicken

Starling Castle Riesling - **\$30.00**
 Fleurs de Prairie Rosé - **\$45.00**

Stuffed Pork Loin

Mark West Black Pinot Noir - **\$34.00**
 Meiomi Pinot Noir - **\$48.00**

Prime Rib/Ribeye

Louis Martini Cabernet Sauvignon - **\$27.00**
 Federalist Cabernet Sauvignon - **\$43.00**

Salmon

Chateau St. Michelle Chardonnay - **\$27.00**
 Ferrari- Carano Chardonnay - **\$60.00**

Holiday Cocktails

Specialty cocktails available upon request. Subject to additional charges. Maximum of 2 cocktails per event.

Holiday Bourbon Spritzer.....

\$10.00

We combine bourbon, ginger ale, and cranberry juice with a rosemary sprig garnish for a hint of the holidays all in one glass.

Apple Cider Mimosa

\$8.00

Pleasing to the eyes and the tastebuds, this delicious duo of cinnamon and brut is something everyone can enjoy.

Gingerbread Delight.....

\$11.00

Beginning with a gingerbread cookie rim, Baileys, vodka, gingerbread syrup, and ending with a splash of cream; this cocktail is sure to induce memories of your grandmother's kitchen during the holidays.



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Individual Bar Service

The Box Elder Events Center is the only licensed authority to sell and serve alcohol for consumption on the premises. Outside alcohol is not permitted to be brought into the building. Each bar is subject to a \$100 bartender fee. Recommended 1 bartender for every 100 guests. A corkage fee is available for \$25 per wine bottle.

Diamond Bar Individual Pay

LIQUORS \$12

Titos, Vodka
Grey Goose, Vodka
Bacardi, Rum
Captain Morgan, Rum
1800 Silver, Tequila
Don Julio, Reposado
Crown Royal, Whiskey
Pendleton, Whiskey
Elijah Craig, Bourbon
Bombay, Gin
Chivas Regal, Scotch

WINES \$12

Josh Craftman, Cabernet
Sauvignon
Josh Craftman, Chardonnay
Piquitos, Moscato Rosato
Andre, Brut

BEERS

Domestic \$7

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Coors Banquet

Imported/Specialty \$8

Mexican Lager
Stella Artois
Blue Moon
IPA

Non- Alcoholic

Heineken 0.0

Hard Seltzer

Truly

Soft Drinks \$3.25

Pepsi brand soft drinks
Assorted Juices
Bottled Water

Energy Drinks \$5

Red Bull
Sugar Free Red Bull

Silver Bar Individual Pay

LIQUORS \$10

Smirnoff, Vodka
Calypso, Rum
Jose Cuervo Silver, Tequila
Jose Cuervo Reposado, Tequila
Jack Daniels, Whiskey
Jim Beam, Bourbon
Beefeater, Gin

WINES \$8

Canyon Road, Chardonnay
Canyon Road, Moscato
Canyon Road, Cabernet
Sauvignon
Canyon Road, Pinot Noir
Andre, Brut

BEERS

Domestic \$7

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Coors Banquet

Imported/Specialty \$8

Mexican Lager
Stella Artois
Blue Moon
IPA

Non- Alcoholic

Heineken 0.0

Hard Seltzer

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Soft Drinks \$3.25

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Assorted Juices
Bottled Water

Energy Drinks \$5

Red Bull
Sugar Free Red Bull

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Hosted Bar Service

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Bar Packages

Bar packages by the hour include selection of wine, domestic/imported beer, pepsi brand soft drinks, juice and bottled water

Diamond Bar Hosted

LIQUORS

Titos, Vodka
Grey Goose, Vodka
Bacardi, Rum
Captain Morgan, Rum
1800 Silver, Tequila
Don Julio, Reposado
Crown Royal, Whiskey
Pendleton, Whiskey
Elijah Craig, Bourbon
Bombay, Gin
Chivas Regal, Scotch

WINES

Josh Craftman, Cabernet
Sauvignon
Josh Craftman, Chardonnay
Piquitos, Moscato Rosato
Andre, Brut

BEERS

Domestic

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Coors Banquet

Imported/Specialty

Mexican Lager
Stella Artois
Blue Moon
IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

By The Hour (per person)

* \$19 for each additional hour

1 hour \$31

2 hours \$50

3 hours \$69

4 hours \$88



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Diamond Wine and Beer Hosted

WINES

Josh Craftman, Cabernet
Sauvignon
Josh Craftman, Chardonnay
Piquitos, Moscato Rosato
Andre, Brut

BEERS

Domestic

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Coors Banquet

Imported/Specialty

Mexican Lager
Stella Artois
Blue Moon
IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

By The Hour (per person)

* \$18 for each additional hour

1 hour \$28
2 hours \$46
3 hours \$64
4 hours \$82



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Silver Bar Hosted

LIQUORS

Smirnoff, Vodka
Calypso, rum
Jose Cuervo Silver, Tequila
Jose Cuervo Reposado, Tequila
Jack Daniels, Whiskey
Jim Beam, Bourbon
Beefeater, Gin

WINES

Canyon Road, Chardonnay
Canyon Road, Moscato
Canyon Road, Cabernet
Sauvignon
Canyon Road, Pinot Noir
Andre, Brut

BEERS

Domestic

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Coors Banquet

Imported/Specialty

Mexican Lager
Stella Artois
Blue Moon
IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

By The Hour (per person)

* \$15 for each additional hour

1 hour \$25
2 hours \$40
3 hours \$55
4 hours \$70



Silver Wine and Beer Hosted

WINES

Canyon Road, Chardonnay
Canyon Road, Moscato
Canyon Road, Cabernet
Sauvignon
Canyon Road, Pinot Noir
Andre, Brut

BEERS

Domestic

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Coors Banquet

Imported/Specialty

Mexican Lager
Stella Artois
Blue Moon
IPA

Non- Alcoholic

Heineken o.o

Hard Seltzer

Truly

By The Hour (per person)

* \$12 for each additional hour

1 hour \$20
2 hours \$32
3 hours \$44
4 hours \$56

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