



# BANQUET MENU

THE  
**box**





# BANQUET MENU

## Menu Selections

Please consider menus as a starting point for your function. The Box Elder Events Center takes pride in creating unique menus to make your event memorable.

We are more than happy to accommodate special dietary needs with a one hundred and twenty (120) hour/ 5 business day notice. Meal substitutions made during the event, without prior notice, are subject to availability and may result in a delay of service and an additional charge.

Custom menus and/or alcohol service must be submitted 45 days prior to the event date. Requests received after the specified timeframe will not be guaranteed.

The Box Elder Events Center does not allow outside food or beverage within its function spaces. The property reserves the right to remove outside food or beverage found on site. It will be at the discretion of the property to charge the equivalent of the revenue lost to the group account, based on market value.

## Guarantees

Confirmation of the number of guests attending will be due five (5) business days prior to the function. If final head count is not received, we will prepare for the number of attendees stated on your contract. If attendance numbers increase or decrease, we reserve the right to change, with notification, to a room suitable for the attendance and type of event. If attendance should exceed the final number of guests guaranteed, the client will be responsible for the balance at the conclusion of the function. The property will not be responsible for identical service to more than three (3) percent over the guaranteed count.

Final billing is based upon the guaranteed count plus any additional charges incurred. There is a twenty (20) percent service charge and an applicable South Dakota sales tax on all food, beverage and service.

## Flowers, Entertainment & Transportation

We will be happy to recommend vendors for event planning, flowers, décor, entertainment, and transportation.

## Liability

The Box Elder Events Center is happy to accommodate gift and decoration storage for events at the hotel. Check with your Event Coordinator to discuss storage options.

The property does not assume responsibility for personal property or equipment brought in or left in banquet areas. A security guard may be required for some events at the client's cost.

## Payment

All estimated charges must be prepaid three (3) days prior to group's event date. We accept all major credit cards and personal or company checks. Check will be accepted no less than ten (10) working days prior to arrival.

For corporate accounts, direct billing must be approved, prior to the function date, by our billing department.

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.



## Breakfast Buffet

All breakfast buffets include freshly brewed coffee, orange juice and hot tea.

**Additional \$9.00 per person for groups less than 20 people.** Breakfast service is 1 hour.

### Continental

Assorted Breakfast Breads & Muffins, Hard Boiled Eggs, and Fresh Seasonal Fruit

**\$12.50 per person**

### Deluxe Continental

Fruit and Yogurt Parfaits, Assorted Muffins and Pastries, Bagels with Cream Cheese, and Hard Boiled Eggs

**\$16.50 per person**

### All American

Fluffy Scrambled Eggs with Cheese and Salsa on the side, Pork Sausage, Pancakes with Syrup, Breakfast Potatoes, Fresh Seasonal Fruit

**\$17.50 per person**

**\$2.00 up charge for Bacon**

### Ellsworth

Fluffy Scrambled Eggs with Cheese and Salsa on the side, Pork Sausage, Biscuits and Gravy, Fresh Seasonal Fruit

**\$17.00 per person**

**\$2.00 up charge for Bacon**

### Rise & Shine

Premium Assorted Pastries and Danishes, Parfait Station with Greek Yogurt, Fresh Fruits, Berries, and Granola

**\$16.50 per person**

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.



## Plated Breakfast

All plated breakfasts include freshly brewed coffee, orange juice and hot tea.

**Additional \$9.00 per person for groups less than 20 people.**

### French Toast

Drizzled with Creme Anglaise, Topped with Powdered Sugar and Assorted Fresh Berries, Served with choice of Pork Sausage or Bacon, Served with Syrup  
**\$13.50 per person**

### All American \*GF

Fluffy Scrambled Eggs with Cheese, Choice of Pork Sausage or Bacon, Breakfast Potatoes, Fresh Fruit  
**\$17.00 per person**  
**\$2.50 up charge for Vegan Sausage or Chicken Sausage substitute**

### Ellsworth

Fluffy Scrambled Eggs with Cheese, Pork Sausage or Bacon, Biscuits with Country Gravy  
**\$15.00 per person**

## A La Carte

Sausage Links (Chicken or Pork)  
**\$5.00 per person \*GF**

Bacon Strips  
**\$7.00 per person \*GF**

Croissants, Coffee Cakes, or Blueberry Muffins  
**\$6.00 each**

Individual Greek Yogurts  
*Strawberry & Blueberry*  
**\$5.00 each \*GF**

Biscuits and Country Gravy  
**\$5.00 per person**

Hard Boiled Eggs  
**\$3.00 each \*GF**

Whole Fruit  
*Apple or Banana*  
**\$2.00 each \*GF**

Dry Cereal Cup with 2% Milk  
**\$5.00 each**

Oatmeal  
*Raisins and Brown Sugar*  
**\$5.00 each**

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.



## Lunch Buffet

All lunch buffets include iced tea or lemonade.

**Additional \$9.00 per person for groups less than 20 people.** Lunch service is 1 hour.

### Soup & Salad Bar \*GFA

Soup du Jour, Mixed Greens Salad with Ranch and Creamy Italian Dressing, Tomatoes, Cucumbers, Red Onion, Carrots, Croutons, Diced Turkey, Diced Ham, Shredded Cheddar Cheese, Rolls & Butter

**\$17.00 per person**

### Cold Sandwich Buffet \*GFA

Sliced Ham, Smoked Turkey, Swiss & Cheddar Cheeses, Lettuce, Tomato, Onion, Pickles, Artisan Breads, Sandwich Condiments, Choice of Pasta Salad or Potato Salad, and Potato Chips

**\$17.50 per person**

### Hot Sandwich Buffet \*GFA

Mixed Green Salad with Ranch Dressing, Choice of Potato Salad or Pasta Salad, Coleslaw, Sandwich Condiments.

**Choice of One: \$17.00 per person**

**Choice of Two: \$20.00 per person**

• Pulled Pork

• Philly Cheesesteak + **\$3.00 per person**

• Grilled Chicken Breast

### Italian Buffet \*GFA

Caesar Salad, Chicken Broccoli Alfredo, Beef Bolognese, Roasted Italian Vegetables, Garlic Baguette with Olive Oil and Balsamic Vinegar

**\$17.50 per person**

### The Box Cookout

Served with Coleslaw, Potato Salad, Ranch Style Beans, and Corn on the Cob

Choice of one:

• Fried Chicken and Watermelon+ **\$1.00 per person**

• Hamburgers and Beef Franks, Served with Lettuce, Tomato, Onion, Dill Relish and Cheese

**\$17.50 per person**

### Mexican Fiesta \*GF

Southwestern Salad with Cilantro Ranch Dressing, Chicken Fajita, Seasoned Ground Beef, Flour Tortillas, Tortilla Chips, Queso Dip, Salsa, Sour Cream

**\$18.00 per person**

### Ellsworth Grill

Mixed Greens Salad with Ranch and Italian Dressing, Dinner Rolls and Butter, Tender Pot Roast with Vegetables, Chicken Rosa, Garlic Mashed Potatoes, Chef's Choice Seasonal Vegetables

**\$26.00 per person**

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.



## Boxed Lunch

Includes kettle chips, whole fruit, cookie and bottled water. Choose up to 2 options.

**Additional \$9.00 per person for groups less than 20 people.**

### BLT Sandwich \*GFA

Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Texas Toast

**\$17.00 per person**

### Roast Beef Sandwich \*GFA

Sliced Roast Beef, Swiss Cheese, Caramelized Onions, Lettuce, Tomato, Horseradish Aioli, Artisan Bread

**\$17.00 per person**

### Chef Salad \*GFA

Romaine Lettuce, Grilled Chicken, Ham, Hard Boiled Egg, Cherry Tomatoes, Cucumbers, Cheddar Cheese, Croutons, Ranch Dressing

**\$17.00 per person**

### Turkey Avocado Sandwich \*GFA

Sliced Turkey, Cheddar Cheese, Lettuce, Tomato, Avocado Mash, Chipotle Aioli, Brioche Bun

**\$17.00 per person**

### Chicken Caesar Salad Wrap

Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Croutons and Caesar Dressing on Flour Tortilla Wrap

**\$17.00 per person**

## Plated Lunch

All plated lunches include dinner rolls and butter, with choice of iced tea or lemonade. **Additional \$9.00 per person for groups less than 20 people.** Add Mixed Green Salad with Choice of Dressing: \$4.00 per person

### Pot Roast \*GFA

Tender Pot Roast, Garlic Mashed Potatoes, Chef's Choice of Seasonal Vegetables

**\$17.00 per person**

### Chicken Rosa \*GFA

Lightly Breaded and Pan Seared, Garlic Mashed Potatoes, Rosa Sauce, Parmesan Cheese, Chef's Choice of Seasonal Vegetables

**\$16.50 per person**

### Stuffed Vegetable Roulade \*GF

Grilled Squash and Zucchini Stuffed with Mushrooms, Bell Peppers and Leeks, with Tarragon Balsamic Mornay, Rice Pilaf and Chef's Choice of Seasonal Vegetables.

**\$16.00 per person**

### Herb Roasted Pork Loin

Honey Bourbon Glazed, Roasted Fingerling Potatoes, Chef's Choice of Seasonal Vegetables

**\$16.50 per person**

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.



## Hors D'oeuvres

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

## 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
- 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

## 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 - **\$2.50 each** \*GF
- Caprese Skewers - **\$3.00 each** \*GF

### Hot Appetizers

- Meatballs - **\$1.50 per piece** \*GFA  
**Choice of:**
  - BBQ
  - Teriyaki
  - Swedish
- Chicken Potsticker with Soy Ginger - **\$2.50 each**
- Edamame Dumplings with Sweet Chili Sauce - **\$2.00 each**
- Bacon Wrapped Shrimp Skewer with Chipotle Aioli - **\$2.50 each** \*GF
- Pecking Duck Spring Roll Served with Spicy Peanut Sauce - **\$5.00 each**
- Blackened Chicken Satay with Blue Cheese and Balsamic Reduction - **\$3.00 each** \*GF
- Grilled Chicken Skewers Drizzled with BBQ Sauce, Served with Mustard - **\$3.50 each** \*GF

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.

## Dinner Buffet: Create Your Own

All dinner buffets include assorted dinner rolls with butter, freshly brewed coffee, and choice of iced tea or lemonade.

**Additional \$9.00 per person for groups less than 20 people.**

*Choice of One Salad, One Starch, One Vegetable and One Entree \$30.00 per person*

*Choice of One Salad, One Starch, One Vegetable and Two Entrees \$35.00 per person*

**Add Extra Salad, Vegetable or Starch for \$3.00 per person**

### Salad

#### Mixed Green \*GF

Tomatoes, Carrots, Cucumber, Croutons and Selection of Dressings

#### Caesar \*GFA

Crisp Chopped Romaine Tossed with Freshly Grated Parmesan Cheese, Croutons, Toasted Almonds and Caesar Dressing

#### Greek Salad \*GF

Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese, Chickpeas in Greek Dressing

#### Caprese Pesto Pasta Salad

Tomatoes, Mozzarella Cheese, Basil, Red Onion, Salami, Tossed in a Tomato Garlic Pesto and Drizzled with Balsamic Glaze

### Vegetables

#### Roasted Seasonal Vegetables \*GF

#### Maple Glazed Carrots \*GF

#### Garlic Dill Haricot Verts \*GF

### Starch

#### Garlic Mashed Potatoes \*GF

#### Wild Rice Pilaf \*GF

#### Roasted Fingerling Potatoes \*GF

#### Loaded Redskin Mashed Potatoes \*GF

#### Smoked Gouda Alfredo



All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.





## Beef

### Guinness Beef Tips

Tender Beef Tips, Braised in a Guinness Mushroom Gravy

### Grilled Sirloin \*GF

Marinated and Charbroiled, Cooked Medium and Topped with Onion and Pepper Demi Glace

*\* Carving station available*

## Seafood

### Grilled Salmon \*GF

With Tomato Coriander Beurre Blanc

**\$2.00 upcharge per person if second entree**

### Blackened Tilapia \*GF

With a Cajun Cream Sauce

### Shrimp Scampi

Pasta and Shrimp Tossed in a Garlic Wine Sauce

## Poultry

### Chicken Madeira \*GF

Charbroiled with a Mushroom and Madeira Pan Jus

### Chicken Rosa \*GFA

Lightly Breaded and Pan Seared with a Creamy Tomato Sauce and Melted Parmesan Cheese

### Chicken Picatta \*GFA

Lightly Breaded and Pan Seared with a Lemon Caper Beurre Blanc

## Pork

### Herb Roasted Pork Loin \*GF

With a Honey Dijon Cream

*\* Carving station available*

### Baked Ham

With a Bourbon Maple Glaze

*\* Carving station available*

*Vegetarian and Additional Allergen Free Options Available Upon Request*

## Plated Dinner

Choose up to two entrees. Served with mixed greens salad with house dressing, dinner rolls, butter, chef's seasonal vegetables, iced tea or lemonade and coffee. **Additional \$9.00 per person for groups less than 20 people.**

### 8 oz. Sirloin Au Poivre \*GF

Pepper Crusted with Onion Bell Pepper Demi Glace and Smoked Gouda Mashed Potatoes

**\$28.50 per person**

### Pasta Primavera

Sauteed Seasonal Vegetables and Pasta, tossed in a Garlic Cream Sauce (Substitute with Garlic and Olive Oil for Vegan)

**\$18.50 per person**

**+ \$5.00 for Chicken**

### Salmon \*GF

With Garlic Sage Cream and Roasted Potatoes

**\$32.50 per person**

### Chicken Picatta \*GFA

With Lemon Caper Beurre Blanc, Wild Rice Blend.

**\$19.00 per person**

### Grilled Pork Chop \*GF

With Apple and Caramelized Onion Glaze and Garlic Mashed Potatoes

**\$23.00 per person**

### 10 oz. Grilled Ribeye \*GF

With Beurre Rouge and Mashed Potatoes

**\$48.00 per person**

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.

## Carving Stations

You may exchange an entrée for the items listed below for an additional charge.

***\$100 Chef Carving Fee Per Carving Station***

### Slow Roasted Prime Rib \*GF

Served with Au Jus and Horseradish Cream.....**\$12.00 per person**

### Roasted Turkey Breast \*GFA

Served with Gravy.....**\$5.00 per person**

## Kids' Menu

All Kids' Menu items are \$10.00 per child. Available for 10 years old and under.

### Chicken Tenders

Served with Tater Tots and Ketchup

### Mac 'n Cheese

Served with Apple Sauce

### PB & J Sandwich

Served with Fresh Cut Fruit



## Dessert Selection

Add one of these dessert selections to any event.

### Gourmet Cakes

Assortment of Sliced Cakes

**\$5.50 per piece**

### Fresh Baked Assorted Cookies

**\$10.00 per dozen**

### Cheesecake

Assorted Flavors, with Whipped Cream and Fresh Fruit

Garnish

**\$5.00 per piece**

### Chocolate Cake \*GFA

Served with Chocolate Sauce

**\$5.00 per piece**

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.



## Bar Service

The Box Elder Events Center is the only licensed authority to sell and serve liquor for consumption on the premises. Outside liquor is not permitted to be brought into the building. Each bar is subject to a \$100 bartender fee.

Mixed Beverages <b>\$8.00- \$12.00</b>	House Wine <b>\$9.00</b>
Domestic Beer <b>\$7.00</b>	Soft Drinks <b>\$4.00</b>
Imported/Specialty Beer <b>\$8.00</b>	Energy Drinks <b>\$5.00</b>

## Meeting Breaks

Break service limited to 1 hour

### Sweet & Salty

M&M's, Mixed Nuts, Kettle Chips, and Cookies  
**\$9.00 per person**

### Morning Wake Up

Greek Yogurt, Granola Bars, and Whole Fruit  
**\$10.00 per person**

### Power Break

Fruit and Vegetable Tray with Ranch Dip,  
and Chips and Salsa  
**\$12.00 per person \*GF**

### Guilty Pleasure

Snack Mix, Brownies and Assorted Dessert Bars  
**\$10.00 per person**

## A La Carte

### Snacks

Assorted Granola Bars  
**\$18.00 per dozen**

Chips and Salsa  
**\$5.00 per person \*GF**

Individual Trail Mix, M&M's, or Chips  
**\$4.00 each \*GF**

Mixed Nuts  
**\$35.00 per pound \*GF**

### Beverages

Coffee Station  
**\$22.00 per gallon**

Hot Chocolate Station  
**\$12.00 per gallon**

Canned Soda  
**\$4.00 each**

Bottled Water  
**\$3.25 each**

Lemonade  
**\$15.00 per gallon**

Fruit Punch  
**\$15.00 per gallon**  
Assorted Hot Tea  
**\$2.00 each**

Energy Drinks  
**\$5.00 each**

Apple, Orange, Cranberry or Pineapple  
Juice  
**\$12.00 per carafe**

Freshly Brewed Iced Tea  
**\$20.00 per gallon**

All menus and pricing are subject to a 20% taxable service charge, 7.7% state tax, and a 3% taxable processing fee. Additional fees and taxes may apply for catering services.

Prices are subject to change. 1/2024 Edition.\*GF - Gluten Free \*GFA - Gluten Free Available. Subject to Additional Charge.

