

# *Elegance* MENU



## *Menu Selections*

Please consider menus as a starting point for your function. The staff at The Box Elder Events Center takes pride in creating unique menus to make your special event memorable. We are more than happy to accommodate any special dietary needs your attendees may have 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. We do not allow outside food or beverages. The property reserves the right to remove any 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.

## *Liability*

The Box Elder Events Center is happy to accommodate gift and decoration storage for events at the property. 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.

## *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.

## *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.

## *Flowers, Entertainment & Transportation*

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

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Prices are subject to change. 1/2024 Edition.

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## The BOX Experiences

All buffets are served with dinner rolls and butter, coffee, iced tea, and water. Carving station options are available for select entrées with an additional \$100 chef fee. All services are limited to 1 hour. 25-person minimum.

### **Raider Experience - \$45 per person**

One hors d'oeuvre, one salad, one starch, one vegetable, two entrées

### **Lancer Experience - \$55 per person**

Choice of two Hors D'oeuvres, one salad, one starch, one vegetable, two entrées, and dessert

### **Deluxe Experience - \$62 per person**

Choice of two hors d'oeuvres, one salad, one vegetable, one starch, two entrées, one enhancement station, and one late-night snack.

### **Elegance Experience - \$75 per person**

Choice of two hors d'oeuvres, one salad, one vegetable, one starch, two entrées, one enhancement station, one dessert, and one late-night snack. Accompanied by a Champagne toast. (carving station fee waived)

### **Plated and Coursed Dinners**

Here at The Box, we pride ourselves on our ability to create menus tailor-made for your experience. All entrées listed are available for plated dinners. Please ask your Event Coordinator for more information.

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## Hors D' oeuvres

\$5.00 per piece (à la carte) minimum 25 pieces each per item

### COLD

#### **Shrimp Cocktail** \*GF

Cajun seasoned and dipped in house-made cocktail sauce

#### **Haroset Croustade**

Apples, raisins, walnuts, cinnamon, honey, lemon, red wine, and sage rolled in puff pastry and baked

#### **Fennel and Quinoa Croquettes**

with roasted pepper remoulade

#### **Mediterranean Pinwheels**

Greek olives, basil, sundried tomatoes, feta, and cream cheese rolled in a tortilla

#### **Tuna Tataki Lettuce Wrap** \*GF

Seared tuna, sliced avocado, wasabi Asian slaw, and ginger miso vinaigrette on butter lettuce

#### **Salmon Crostini**

Cream cheese and smoked salmon spread with sliced avocado, toasted sesame seeds, soy ginger glaze, and Sriracha aioli on a wonton chip

#### **Foie Gras Crostini**

Seared foie gras, apricot relish, and toasted hazelnut on a toasted baguette

### HOT

#### **Stuffed Mushrooms** \*GF

Chorizo, smoked gouda, and caramelized onion topped with cilantro pesto

#### **Smoked Jalapeno Poppers** \*GF

Honey, brie, and shredded chicken

#### **Korean BBQ Pork Belly Skewer** \*GFA

with green onion and toasted sesame seeds

#### **Spicy Italian Sausage Croustade**

with brie and roasted red pepper pesto

#### **Asparagus Canape**

Grilled asparagus, blue cheese spread, duck prosciutto wrapped and baked in a potato bread pastry

#### **Grilled Beef Satay** \*GF

with charred tomatoes and chimichurri

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## Hors D'oeuvres Displays

(100 person minimum)

### Charcuterie Display

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

### Fruit and Crudité Display

Fresh cut watermelon, cantaloupe, pineapple, grapes, oranges, kiwi, assorted berries, 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

### 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

## Sides

### Salad

#### Spinach and Feta Pasta Salad \*GFA

Cherry tomato, red onion, black olive, salami, greek dressing

#### Endive and Arugula \*GF

Radish, pistachios, goat cheese, pear, honey Champagne vinaigrette

#### Spring Greens \*GF

Grapes, sunflower seeds, blue cheese, red onion, balsamic vinaigrette

### Starch

#### Grilled Polenta

Polenta mixed with cheddar and corn and grilled to perfection

#### Jamaican Style Rice and Peas \*GF

White rice, kidney beans, coconut milk, and herbs

#### Roasted Garlic Gnocchi

Italian-style potato dumplings sautéed in garlic, butter, and herbs

#### Roasted Medley \*GF

Red potatoes, sweet potatoes, beets, and parsnips

#### Potatoes Au Gratin \*GF

Thin sliced potatoes baked in a creamy alfredo sauce

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## Vegetables

### **Asparagus Tips** \*GF

Sautéed with bell peppers and onions

### **Roasted Succotash** \*GF

Corn, cherry tomatoes, lima beans, onions, garlic, basil, and sage

### **Roasted Broccoli** \*GF

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## Entrées

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## Chicken

### **Poulet de Provençal** \*GF

Chicken breast marinated and seared in herbs de Provence, served with olives, tomatoes, and capers glace de poulet

### **Coq Au Vin** \*GF

Boneless chicken thigh, mushrooms, and onions braised in wine and garnished with crispy pancetta

### **Chicken Cacciatore** \*GFA

Lightly breaded and seared chicken breast covered in a hearty cacciatore sauce

## Seafood

### **Mediterranean Salmon** \*GF

Grilled filets with a citrus, sundried tomato, and artichoke cream sauce

### **Walleye**

Lightly breaded and seared, topped with a basil passionfruit sauce

### **Seafood Risotto** \*GF

Scallops, shrimp, and clams sautéed into truffle risotto

## Beef

### **Grilled Filet Mignon** \*GF

Served medium with béarnaise sauce (carving station option)  
+\$5 per person

### **House Smoked Short Ribs** \*GFA

Slowly braised and served in a truffle pan jus

### **Roast Beef Jardinière** \*GF

Served atop a bed of fresh vegetables with blueberry demi-glace (carving station option)

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## Pork

### Smoked Pork Shoulder\*GFA

Braised and served with grilled pineapple teriyaki chutney (carving station option)

### Thai Curry Roasted Pork Loin\*GF

Coconut curry sauce served over tender roasted pork loin (carving station option)

### Tonkatsu Pork

Panko breaded and fried pork cutlets with a tangy Japanese BBQ sauce

## Vegan

### Thai Curry\*GF

Chickpea, garlic, lemongrass, ginger, lime, coconut, curry paste, cauliflower, green onion, black bean, zucchini, yellow squash, onions, and bell peppers served over jasmine rice

### Penne Pasta\*GFA

Sautéed with asparagus tips, mushrooms, and herbs in a creamy pumpkin and sundried tomato marinara

### Southwest Sauté\*GF

Vegan sausage, bell peppers, onions, black beans, and corn, sautéed with southwestern seasoning served on a bed of quinoa

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## Enhancements

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(minimum 25 people per station) \$7.00 per person

### Carnival Station

Fresh popped popcorn, popcorn flavors, peanuts, candies, vintage sodas  
+\$1.00 per person

### Gourmet Hot Chocolate Station

Flavor add-ins, whipped cream, marshmallows, spices, cookie wafers

### Pretzel Station

Large soft pretzels, salted or cinnamon and sugared with chocolate, beer cheese, mustard, berry coulis, and vanilla frosting dipping sauces

### Gourmet S'mores Station

Assorted chocolates, marshmallows, strawberry slices, banana slices, graham crackers, and cookies

### Donut Board

Assorted cake and yeast donuts, donut holes, caramel rolls, and long johns

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## Late Night Snacks

(minimum 25 people per item) \$6.00 per person

### Pizza and Wings

Pepperoni and cheese pizza, breaded chicken wings tossed in buffalo sauce, blue cheese dressing, celery, and carrots

### Nacho Bar\*GF

Nacho cheese, ground beef, beans, guacamole, salsa, sour cream, and chips

### Sweet and Salty Nightcap

Assorted brownies, party mix, and gummy bears

### Chicken and Waffle Bites

Boneless chicken wings tossed in sriracha maple syrup on a waffle bite

## Desserts

### Chocolate Dipped Strawberries\*GF

Dipped in dark chocolate and decorated with milk and white chocolate drizzle  
\$3.00 per piece

### Dessert Bars\*GFA

An assortment of bite-sized treats. Ask your Event Coordinator for our current selection  
\$6.50 per person

### Cupcakes

Chocolate and vanilla cupcakes with whipped or butter cream frosting  
\$2.50 per cupcake

### Dessert Cups\*GFA

Assortments of cheesecake, mousse, lemon curd, and butterscotch crème in elegant mini cups  
\$5.50 per person

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## Action Station

\$100 chef fee

### Pasta

Chicken, ham, meatballs, bacon, shrimp, broccoli, tomatoes, mushrooms, bell peppers, onions, herb mix, squash, alfredo, marinara, cheese sauce, olive oil, vegetable stock, white wine, red wine, butter, pesto, mozzarella, parmesan, cheddar, chile flakes, cavatappi, and linguini

\$20.00 per person

### Street Taco

Chipotle pollo asada, pork carnitas, beef barbacoa, corn tortillas, chips, pico, red salsa, green salsa, guacamole, cilantro, onions, limes, crema, pickled onion, cotija cheese, esquites (Mexican street corn), and refried beans

\$25.00 per person

### Oyster Bar

Caviar, shrimp ceviche, blinis, plantains, tortilla chips, mignonette  
Dependent on Market Pricing

### Cotton Candy

Assorted flavors and colors provided by Sweet Fluff (custom flavors available upon request)  
Price varies based on group needs

### Chocolate Fountain

An assortment of skewer-friendly fruits, marshmallows, dessert bars, rice crispy treats, cheesecake, sprinkles, caramel sauce, M&M's, and Oreo crumble

\$15.00 per person

## 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** \$8.00 - \$12.00 +  
**Domestic Beer** \$7.00  
**Imported/Specialty Beer** \$8.00

**House Wine** \$9.00  
**Soft Drinks** \$4.00  
**Energy Drinks** \$5.00

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## Champagne & Wine

Wine service and Champagne toasts are available and priced per bottle. Special wines brought in by guests are subject to a \$25 corkage fee per bottle. Ask your Event Coordinator for our available selections.

## Hosted Beverage Service

**Coffee** \$22.00 per gallon  
**Canned Soda** \$4.00 each  
**Bottled Water** \$3.25 each  
**Lemonade** \$15.00 per gallon  
**Fruit Punch** \$15.00 per gallon  
**Hot Chocolate** \$12.00 per gallon

**Assorted Hot Tea** \$2.00 each  
**Energy Drinks** \$5.00 each  
**Apple, Orange, Cranberry or  
Pineapple Juice** \$12.00 per carafe  
**Iced Tea** \$20.00 per gallon

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