

HOLIDAY MENU





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. Prices are subject to change. 4/2024 edition

*GF- Gluten Free *GFA- Gluten Free Available. Subject to Additional Charges
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Dinner Buffets

\$47.00 per person

All dinner buffets include:

- Freshly Brewed Coffee and Iced Tea
- Cheddar Garlic Spoonbread
- Pear and Spinach Salad with Candied Walnuts, Red Onions, and Maple Ginger Vinaigrette *GF
- Prime Rib Carving Station with Cranberry Au Jus and Horseradish Cream *GF

Choice of Vegetable:

- Maple Roasted Carrots OR Garlic Roasted Brussels Sprouts and Mushrooms *GF

Choice of Starch:

- Smoked Gouda Potatoes Au Gratin OR Herb Roasted Sweet Potatoes *GF

Choice of Second Entrée

- Chicken- Marinated and Charbroiled with Citrus Rosemary Beurre Blanc *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 **+\$5.00 per person** *GF
- Salmon- Lemon Coriander Seared with Wild Mushroom and Sage Cream Sauce **+\$7.00 per person** *GF

Dinner service for 1 hour. 20 person minimum.



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Plated Dinner

Includes Pear and Spinach Salad, Smoked Gouda Potatoes au Gratin, Maple Roasted Carrots, Garlic Cheddar Spoonbread, 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

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.....**\$9.00**

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..... **\$10.00**

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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