

THE DISTRICT

Catering Menu



Catered by...



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WELCOME

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Prices & item availability are subject to change. Pricing for agreements under contract will be honored.

APPETIZERS

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Choose
Butler-Style
or Platter-Style

Appetizers
are ordered by the
platter, each have
approximately 24
pieces per platter
unless otherwise
noted

Chilled Appetizers:

- Deviled Eggs with Applewood Bacon & Scallion \$50
- Chips & House Guacamole \$50 / 20-30 servings
- Fresh Fruit Platter \$70 / 20-30 servings
- Fresh Vegetable Platter \$70 / 20-30 servings
- Assorted Meat & Cheese Platter with ROAM Sausage \$60
 - Chorizo Sausage & Smoked Hot Link Sausage
 - Black Forest Ham, Swiss, Cheddar & Crackers
- Smoked Barbecue Shrimp Cocktail \$55
- Classic Shrimp Cocktail \$55

Warm Appetizers:

- Artichoke & Green Chile Fondue with Tortilla Chips \$50
- Crostini with ROAM Sausage \$60
 - Chorizo Sausage with Chipotle Ketchup
 - Smoked Hot Link with Skillet Marmalade
- Stuffed Mushrooms with ROAM Italian Sausage \$48
- Brisket Tacos with Chipotle Ranch Slaw \$68 per dozen
- Bacon Wrapped Chorizo Jalapeno Poppers \$48 per dozen
- Woodfire Buffalo Wings \$66
- Corn Bread Skillet with Ancho Honey Butter \$45
- Barbecued Baby Back Ribs \$89
- Smoked Brisket Sliders with Savory BBQ \$50 per dozen
- Pulled Pork Sliders with Golden BBQ \$48 per dozen
- Pulled Rotisserie Chicken Sliders \$48 per dozen
- Walleye Fingers with Smoked Onion Tartar Sauce \$54

PLATED ENTREES

PLATED ENTREES

All entrees served with fresh baked bread & whipped butter

Add choice of:

Starter Salad

or

Chicken Corn Chowder

\$2.95

Choice of Side:

Coleslaw

Glazed Carrots

Mac 'n' Cheese

Brussels Sprouts

Green Bean Medley

Roasted Veggies

Corn Bread

Roasted Red Potatoes

Mashed Potatoes

Field & Stream

Our steaks are USDA Choice, aged 21-28 days

Filet of Beef Tenderloin

tender and lean 6 oz filet, broccolini, mashed potatoes, bearnaise aioli 37.95

Top Sirloin

8 oz center-cut, smoked mushrooms & onions, bourbon glazed brussels sprouts, horseradish mashed potatoes 27.95

Range Meatloaf

bison-bacon-beef-pork meatloaf, creamy bbq sauce, mashed red potatoes, green beans, peppers & onions 23.95

Bourbon Glazed Salmon

pan roasted, broccolini, mashed potatoes, lemon butter sauce 26.95

From the Fire

Served with choice of 2 sides. Add 2nd choice of meat \$4.95

Rotisserie Chicken

quarter chicken, dry rubbed, slow roasted on our woodfired rotisserie 21.95 (limited availability)

Chicken Breast

woodroasted chicken breast, dry rubbed with signature herbs & spices 21.50

Beef Brisket

marinated & slow smoked, served with a side of savory barbecue sauce 25.95

Pork Shoulder

duroc pork slowly roasted & smoked until tender, served over texas toast with our golden barbecue sauce 22.95

Baby Back Ribs

dry rubbed and slowly smoked pork ribs, brushed with our savory barbecue sauce ...half rack 22.95 // full rack 29.95

PLATED DESSERT

Dessert

Chocolate Brownie with Bourbon Caramel Sauce

Banana Chocolate Bread Pudding

Milk Chocolate Pot de Crème (GF)*

Menu Selections

\$5.95

21 days and a guaranteed count 7 days is required

prior to your function.

DINNER BUFFET

Minimum 40 guests

DINNER BUFFET

All buffets served
with fresh baked
bread & whipped
butter

Level 1: \$27.95

Choose 1 item from
each category

Level 2: \$29.95

Choose 1 item from
each category,
then 1 additional
item in one category
of your choice

Level 3: \$33.95

Choose 1 salad,
2 entrées,
2 vegetable,
2 starch

Smoked Prime Rib:

Substitute Level 3
Prime Rib Carving
Station for Entrée
Choice +\$9

Dessert
\$2.95

Design Your Own Dinner Buffet

Salad:

Mixed Greens with Balsamic Vinaigrette
Caesar Salad with Croutons

Entree:

Pulled Duroc Pork Shoulder with Golden BBQ Sauce
Smoked Beef Brisket with KC-Style BBQ
Fire Roasted Rotisserie Chicken
Bourbon Glazed Salmon
Baked Walleye with Smoked Onion Tartar
Smoked Baby Back Ribs with BBQ Sauce
Italian Sausage with Penne & Hearty Marinara
Penne with Parmesan Cream & Chicken
Cajun Rotini with Smoked Hot Link, Peppers, Onion

Vegetable:

Coleslaw
Glazed Carrots
Bourbon Glazed Brussels Sprouts
Roasted Veggies

Starch:

Mashed Potatoes
Roasted Red Potatoes
Jasmine Rice
Mac 'n' Cheese
Corn Bread with Ancho Honey Butter

Dessert:

Chocolate Brownie with Bourbon Caramel
Banana Chocolate Bread Pudding

Menu Selections
21 days and a
guaranteed count
7 days is required
prior to your function.

SPECIALTY BUFFETS

SPECIALTY BUFFETS

\$15.95

Add \$2.95 per additional choice

Add \$1.95 per for chips & salsa at the table

Taco Bar

Choose one:

Smoked Beef Brisket

Pulled Duroc Pork

Rotisserie Chicken

Corn & Flour Tortillas

Lettuce, Tomato, Fresh Jalapeños

Cheddar Cheese

Sautéed Peppers & Onions

Fresh Guacamole & Sour Cream

Sweet Corn Pico de Gallo—Mild



Mini Slider Bar

Smoked Beef Brisket with KC-Style BBQ Sauce

Pulled Rotisserie Chicken with Roasted Pineapple Slaw

Roasted Duroc Pork Shoulder with Golden BBQ Sauce

One Choice of Side:

Coleslaw

Roasted Red Potatoes

Mac n Cheese

Tortilla Chips

House Pickles

\$15.95

Add \$1.95 per additional choice

Soup of the Day
additional \$3.95

Menu Selections
21 days and a
guaranteed count
7 days is required
prior to your function.

SPECIALTY & LATE NIGHT

SPECIALTY BUFFETS

*All buffets served
with fresh baked
bread & butter*

Level 1: \$19.95
Choose 1 salad,
1 pasta

Level 2: \$24.95
Choose 1 salad,
2 pastas

Level 3: \$26.95
Choose 1 salad,
3 pastas

Add Dessert
\$2.95

**A great add-on
option for a
late night snack**

Pasta Bar

Minimum 40 guests

Salad:

Mixed Greens with Balsamic Vinaigrette
Caesar Salad with Croutons

Pasta:

Italian Sausage with Penne & Hearty Marinara
Penne with Parmesan Cream & Chicken
Cajun Rotini with Smoked Hot Link, Peppers, Onion
Mac 'n' Cheese
Mac 'n' Cheese with Smoked Brisket & Bacon

Dessert:

Chocolate Brownie with Bourbon Caramel
Banana Chocolate Bread Pudding



Late Night Snack Bar *after 8 pm*

Cheese Pizza \$23 each

Pepperoni Pizza \$26 each

Sausage Pizza \$26 each

3 Meat Pizza \$26 each

Deluxe Pizza \$26 each

Veggie Pizza \$26 each

Smoked Brisket Sliders with Savory BBQ \$50 per dozen

Pulled Pork Sliders with Golden BBQ \$48 per dozen

Pulled Rotisserie Chicken Sliders \$48 per dozen

Brisket Tacos with Chipotle Ranch Slaw \$68 per dozen

Snack Size Chocolate Chip Cookies & Milk \$20 / 4 dozen

Menu Selections
21 days and a
guaranteed count
7 days is required
prior to your function.

ALA CARTE + REFRESHMENTS

Ala Carte + Snacks

- Fresh Baked Triple Chocolate Brownies \$29 per dozen
- Snack Size Chocolate Chip Cookies & Milk \$20 / 4 dozen
- Chips & Guacamole \$50 / 20-30 servings
- Fresh Fruit Platter \$70 / 20-30 servings
- Fresh Vegetable Platter \$70 / 20-30 servings
- Assorted Muffins \$38 per dozen
- Bagels & Cream Cheese \$38 per dozen
- Add Bread & Butter to any Plated Entrée \$1.50



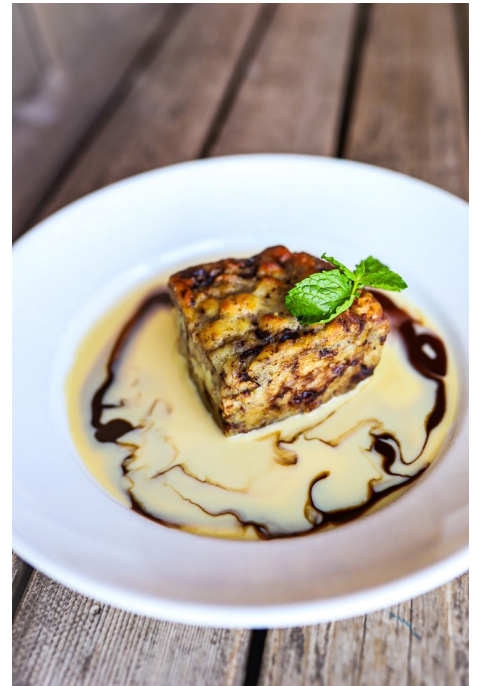
Beverages

- Lavazza Coffee (Regular & Decaf) \$25 per gallon
- Iced Tea \$25 per gallon
- Lemonade \$25 per gallon
- Hot Tea \$3 each
- Milk \$3 each
- Assorted Sodas \$2.50 each
- Bottled Water \$2.50 each
- Bottles San Pellegrino Sparkling (500ml) \$5 each



Bring your
DREAM
WEDDING
to Life





INFORMATION

INFORMATION

Thank you for considering ROAM Kitchen to cater your special event!
We would be honored to create a personalized menu to make your event memorable for all of your special guests!

MENU SELECTIONS

As the exclusive caterer to The District, each event is given personal attention to create a special experience. Our staff will be happy to plan a personalized menu with you. Our suggested menu items enclosed will assist in making your selections, however, if there is a special menu item you would like, our team will work with you to make your menu memorable. Gluten Free and Vegan preferences are available upon request. Let us know how we can serve you!

Menu Selections must be submitted 21 days prior and a final guest count 7 days prior to your event. Buffets have a minimum of 20 guests unless otherwise noted. Health Department regulations require that all food and beverage consumed on the premises be prepared by ROAM with the exception of a commercially prepared wedding or celebration cake.

To maintain our quality standards, we do not allow food from events to leave the premise, with the exception of wedding/celebration cakes. Leftover buffet items may be donated to a hunger-relief organization.

605-215-0025

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— LOCATED NEXT TO THE DISTRICT —

605-271-5600— INFO@THEDISTRICTSF.COM



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