

ROOTED IN AMERICA



ROAM

KITCHEN + BAR

GROUP & EVENT DINING



Book your next event at ROAM Kitchen + Bar



The Fireplace Room

The Fireplace Room seats up to 40 guests with booths along 2 sides & tables in the center. May be combined with The Rickhouse for larger events.



RM Presentation Style

Presentations in The Rickhouse seat up to 36 guests. Fully enclosed, includes AV equipment with large drop down screen & free Wi-Fi.



The Boardroom

The Boardroom seats up to 18 guests, perfect for a private meeting or celebration, fully enclosed. Full A/V with large screen TV & free Wi-Fi for presentations.



The Rickhouse

The Rickhouse seats up to 70 guests, this space may be configured in a variety of layouts including theatre, classroom, boardroom, U-shape, or cocktail to meet your needs. Fully enclosable, this is our most popular space!

WELCOME TO ROAM KITCHEN + BAR



THANK YOU FOR CONSIDERING ROAM KITCHEN + BAR
FOR YOUR SPECIAL EVENT!

Featuring woodfire cooking, ROAM Kitchen + Bar is inspired by a love of the American frontier and the spirit that wandered through it in a time when life was simpler. Life on the open range moved at a much slower pace allowing us to capture beauty in its natural state.

ROAM is rustic, reclaimed, and reused before such terms were considered trendy. ROAM was built on craftsmanship and community because we took pride in doing it right and working together. ROAM is taking the time to come together—to gather around the campfire under the stars at day's end with bourbon in our tin cup, dinner slowly roasting over a warm fire, and laughter echoing into the night...

WE WOULD BE HONORED TO HOST YOUR GROUP IN ONE OF OUR RESTAURANT SPACES OR AT THE DISTRICT. OUR MENU WILL ENSURE A MEMORABLE EXPERIENCE FOR YOU AND ALL OF YOUR SPECIAL GUESTS! ROAM WITH US AND SEE WHERE IT TAKES YOU...



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BREAKFAST BUFFET

*All breakfast buffets
include orange juice
& coffee*

\$10.95

(no minimum)

Continental Breakfast Buffet

Continental Style with a fresh selection of:

Muffins

Danishes

Bagels & Cream Cheese

Whipped Butter

Breakfast Buffet

A fresh selection of:

Muffins & Danishes

Entree—Choose 1:

Scrambled Eggs

Sausage & Spinach Egg Bake

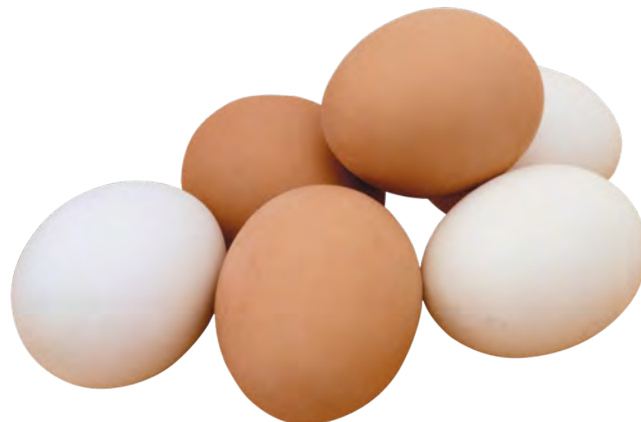
Chorizo & Green Chile Egg Bake

Baked French Toast

Applewood Smoked Bacon

or

An assortment of Fresh Fruit



APPETIZERS

APPETIZERS

**Choose
Butler-Style
or Platter-Style**

**Butler-Style Passed
Appetizers \$60 fee**

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

Chilled Appetizers:

Peppadew with Chevre and Bacon \$72

Deviled Eggs \$50

Chips & Guacamole \$45 / 20-30 servings

Fresh Fruit Platter \$50 / 20-30 servings

Fresh Vegetable Platter \$50 / 20-30 servings

Assorted Meat & Cheese Platter with ROAM Sausage \$60

Chicken & Beer with Whole Grain Mustard

Smoked Hot Link with House Pickle

Smoked Barbecue Shrimp Cocktail \$55

Classic Shrimp Cocktail \$55

Warm Appetizers:

Artichoke & Green Chile Fondue with Tortilla Chips \$45

Crostini with ROAM Sausage \$60

Chicken & Beer with Whole Grain Mustard

Smoked Hot Link with House Pickle

Stuffed Mushrooms with ROAM Italian Sausage \$48

Brisket Tacos with Chipotle Ranch Slaw \$55 per dozen

Bacon-Wrapped Chorizo Jalapeno Poppers \$42 per dozen

Woodfire Buffalo Wings \$66

Corn Bread Skillet with Ancho-Honey Butter \$35

Barbecued Baby Back Ribs \$79

Smoked Brisket Sliders with Savory BBQ \$49 per dozen

Pulled Pork Sliders with Golden BBQ \$49 per dozen

Pulled Rotisserie Chicken Sliders \$49 per dozen

Walleye Fingers with Smoked Onion Tartar Sauce \$48

PLATED SALAD + HANDHELDS

SALADS HANDHELDS

Add fresh baked
bread & butter \$1.50

Add choice of:
House Salad
or
**Chicken Corn
Chowder**
\$3.95

Choice of Side:
Baked Beans
Coleslaw
Roasted Red
Potatoes

Salads

Smoked Grape

applewood smoked bacon, rotisserie chicken, romaine & mixed greens, candied almonds, goat cheese dressing 14.95

Cobb

rotisserie chicken, cheddar cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 14.95

Southwest

jicama, mixed greens, rotisserie chicken, red bell pepper, black beans, corn, tomato, cilantro, tortilla strips, chipotle ranch 14.95

Brisket + Corn Bread

House smoked beef brisket, mixed greens, romaine, arugula, carrots, tomato, corn bread croutons, blue cheese crumbles, bbq ranch 15.95

Sandwiches *Served with one choice of side*

Rotisserie Chicken

black forest ham, fontina, bourbon mustard, toasted ciabatta 14.95

Beef Brisket

barbecued brisket, horseradish slaw, grilled texas toast 14.95

Pulled Pork

golden barbecue sauce, crispy red onions, grilled potato bun 13.95

Turkey Ciabatta

guacamole, bacon, mixed greens, tomato, chipotle aioli 14.50

Cubano

house smoked pulled pork, black forest ham, pickles, swiss, dijon aioli, grilled texas toast 14.50

Burgers *Served with one choice of side*

Smoked Mushroom Burger

swiss cheese, smoked onions & mushrooms, dijon aioli, grilled potato bun 14.95

Cheese Burger

choice of cheese, grilled potato bun 13.95

Guacamole Burger

guacamole, pepper jack cheese, chipotle ketchup, grilled potato bun 14.95

Bacon & Sharp Cheddar Burger

applewood bacon, ROAM sauce, grilled potato bun 15.50

Menu Selections

21 days and a
guaranteed count

7 days is required

prior to your function.

PLATED ENTREES

FIRE FISH PASTA

Choice of Side:

- Coleslaw
- Baked Beans
- Mac 'n' Cheese
- Brussels Sprouts
- Mashed Potatoes
- Roasted Red Potatoes

Add choice of:

- House Salad
- or
- Chicken Corn Chowder

\$3.95

Add fresh baked
bread & butter \$1.50

From the Fire

Served with Skillet Corn Bread & Ancho-Honey Butter and one choice of side

Rotisserie Chicken

half chicken, dry rubbed, slow roasted on our woodfired rotisserie
20.95

Beef Brisket

marinated & slow smoked, served with a side of savory barbecue sauce 22.95

Pork Shoulder

duroc pork slowly roasted & smoked until tender, served over texas toast with our golden barbecue sauce 19.95

Baby Back Ribs

dry rubbed and slowly smoked pork ribs, brushed with our savory barbecue sauce ...half rack 18.95 // full rack 26.95

Fish & Seafood

Bourbon Glazed Salmon *

pan roasted, broccolini, mashed potatoes, lemon butter sauce 23.95

Potato Crusted Walleye

golden fried fillet, smoked onion tartar, sauteed spinach, roasted red potatoes 24.95

Seafood Gumbo

smoked shrimp, scallops, smoked louisiana hot link sausage, peppers & onions, herbed jasmine rice 22.95

Pasta

Cajun Rotini

smoked hot link, peppers, onions, tomato, creamy cajun sauce 17.95

Penne & Cream

parmesan cream sauce, fresh basil, rotisserie chicken 16.95

Mac 'n' Cheese

homestyle mac 'n' cheese with toasted bread crumbs, basil 16.95

Brisket Mac 'n' Cheese

smoked brisket, applewood bacon, toasted bread crumbs, scallions 18.95

Menu Selections

21 days and a
guaranteed count
7 days is required

prior to your function.

PLATED ENTREES + DESSERT

BEEF PORK DESSERT

Add choice of:
House Salad
or
Chicken Corn Chowder
\$3.95

Beef

Our steaks are USDA Choice, aged 21-28 days

Filet of Beef Tenderloin *

tender and lean 8 oz filet, broccolini, mashed potatoes, bearnaise aioli 35.95

Ribeye Steak *

14 oz aged usda choice, well marbled, our juiciest steak, broccolini, roasted red potatoes 34.95

Top Sirloin *

10 oz center cut, smoked mushrooms & onions, bourbon glazed brussels sprouts, horseradish smashed potatoes 24.95

Bone In Beef Short Rib

fall off the bone skillet beef short rib brushed with balsamic glaze, served over root vegetable puree, onion jus, glazed green top carrots, topped with arugula 29.95



\$3.95

*Personal Dessert option available... specially sized for a sweet treat complement to the meal \$2.50

Dessert

Chocolate Brownie with Bourbon Caramel Sauce

Vanilla Bean Crème Brûlée (GF)

Milk Chocolate Pot de Crème Shooter (GF)*

Bread Pudding with Bourbon Crème Anglaise

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

LUNCH BUFFET

Minimum 40 guests

*All buffets served
with fresh baked
bread & whipped
butter*

Level 1: \$19.50

Choose 1 item from
each category

Level 2: \$23.95

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

Level 3: \$28.95

Choose 2 items from
each category

Soup of the Day
\$2.95

Dessert
\$2.95

Design Your Own Lunch Buffet

Salad:

House Salad with Corn Bread Croutons
Southwest Chopped Salad with Jicama
Smoked Grape Salad with Applewood Bacon
Brisket + Corn Bread Croutons with BBQ Ranch

Entree:

Pulled Duroc Pork Shoulder with Golden BBQ Sauce
Smoked Beef Brisket with KC-Style BBQ
Fire Roasted Rotisserie Chicken
Italian Sausage with Penne & Hearty Marinara
Penne with Parmesan Cream & Chicken
Cajun Rotini & Smoked Hot Link, Peppers, Onion

Vegetable:

Baked Beans
Coleslaw
Bourbon Glazed Brussels Sprouts

Starch:

Mac 'n' Cheese
Corn Bread with Ancho-Honey Butter

Dessert:

Chocolate Brownie with Bourbon Caramel
Bread Pudding with Bourbon Crème Anglaise

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

DINNER BUFFET

Minimum 40 guests

*All buffets served
with fresh baked
bread & whipped
butter*

Level 1: \$25.95

Choose 1 item from
each category

Level 2: \$27.95

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

Level 3: \$31.95

Choose 1 salad,
2 entrees
2 vegetable,
2 starch

Smoked Prime Rib:

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

Dessert

\$2.95

Design Your Own Dinner Buffet

Salad:

House Salad with Cornbread Croutons
Southwest Chopped Salad with Jicama
Smoked Grape Salad with Applewood Bacon
Brisket + Corn Bread Croutons with BBQ Ranch

Entrée:

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
Italian Sausage with Penne & Hearty Marinara
Penne with Parmesan Cream & Chicken
Cajun Rotini with Smoked Hot Link, Peppers, Onion
Smoked Baby Back Ribs with BBQ Sauce

Vegetable:

Coleslaw
Baked Beans
Broccolini
Bourbon Glazed Brussels Sprouts

Starch:

Mashed Potatoes
Herbed Rice
Mac 'n' Cheese
Corn Bread with Ancho-Honey Butter

Dessert:

Chocolate Brownie with Bourbon Caramel
Triple Berry Crisp with Coconut Graham Crust
Bread Pudding with Bourbon Crème Anglaise

DINNER BUFFET

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

SPECIALTY BUFFETS

SPECIALTY

\$15.95

Add \$2.95 per
additional choice

Add \$1.50 per
chips & salsa
at 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

\$15.95

Soup of the Day
additional \$2.95

Mini Slider Bar

Smoked Beef Brisket with KC-Style BBQ Sauce

Roasted Duroc Pork Shoulder with Golden BBQ Sauce

One Choice of Side:

Coleslaw

Baked Beans

Mac n Cheese

Tortilla Chips

House Pickles

Level 1: \$18.95

Choose 1 item from
each category

Level 2: \$23.95

Choose 1 salad,
2 pastas

Level 3: \$25.95

Choose 1 salad,
3 pastas

Pasta Bar *served with fresh baked bread & butter*

Salad:

Mixed Greens with Balsamic Vinaigrette

Caesar Salad with Croutons

Pasta:

Penne with Parmesan Cream & Chicken

Cajun Rotini with Smoked Hot Link, Peppers, Onion

Mac 'n' Cheese

Mac 'n' Cheese with Smoked Brisket & Bacon

REFRESHMENTS

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 each

Bottled Water \$2 each

Bottles San Pellegrino Sparkling (500ml) \$5 each



Ala Carte + Snacks

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

Chips & Guacamole \$45 / 20-30 servings

Fresh Fruit Platter \$50 / 20-30 servings

Fresh Vegetable Platter \$50 / 20-30 servings

Whole Fruit Basket \$25 per dozen

Assorted Muffins \$28 per dozen

Bagels & Cream Cheese \$28 per dozen

Add Bread & Butter to any Plated Entrée \$1.50

NOTES

My Event Manager: _____ Date of Event: _____

Start Time	Est End Time	# of Guests	Room Preference	Deposit

\$ Food Estimate	\$ Bev Estimate	\$ Gratuity Estimate	\$ Tax Estimate	\$ Total Estimate

Menu:

Beverage:

Room Set Up:

Additional Preferences:

- ☐ Menu has been submitted to Event Manager 21 days prior to event.
- ☐ Final Count has been submitted to Event Manager 7 days prior to event.

GENERAL INFORMATION



Thank you for considering ROAM Kitchen for your special event!
We would be honored to host your group and will provide
personalized menu to make your event memorable for
all of your special guests!

MENU SELECTIONS

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.

ROOM RESERVATIONS

A 25% deposit is required with the reservation and is refundable up to 5 days prior to the event. A valid credit card must be presented in advance of the function and any adjustment will be made after the event. If you have any questions, please inform your Event Manager.

AUDIO/VISUAL // DECORATIONS // SIGNAGE

A/V equipment available in The Rickhouse + The Boardroom. Our staff will be happy to assist you with the placement of your decorations and signage prior to your event. To avoid damage, please do not use nails, staples, tacks or any type of adhesive. Please do not use confetti or glitter. ROAM is not responsible for items left unattended.

605-215-0025

siouxfallsevents@roamkitchen.com

www.roamkitchen.com

Menu Selections
21 days and a
guaranteed count
7 days is required
prior to your function.
All prices are subject
to applicable
gratuities and tax.

Prices & item
availability are
subject to change.

Pricing for
agreements under
contract will
be honored.

ROOTED IN AMERICA



ROAM

KITCHEN + BAR

4525 W Empire Place, Sioux Falls SD 57106

605-215-0025

siouxfallsevents@roamkitchen.com

www.roamkitchen.com

— *LOCATED NEXT TO THE DISTRICT* —



We recommend The District for large, turnkey personalized events up to 400 guests for weddings, business meetings, corporate functions, holiday parties, and more! ROAM Kitchen is the preferred caterer to The District.

Contact: Shawn Larson

605-271-5600

INFO@THEDISTRICTSF.COM

