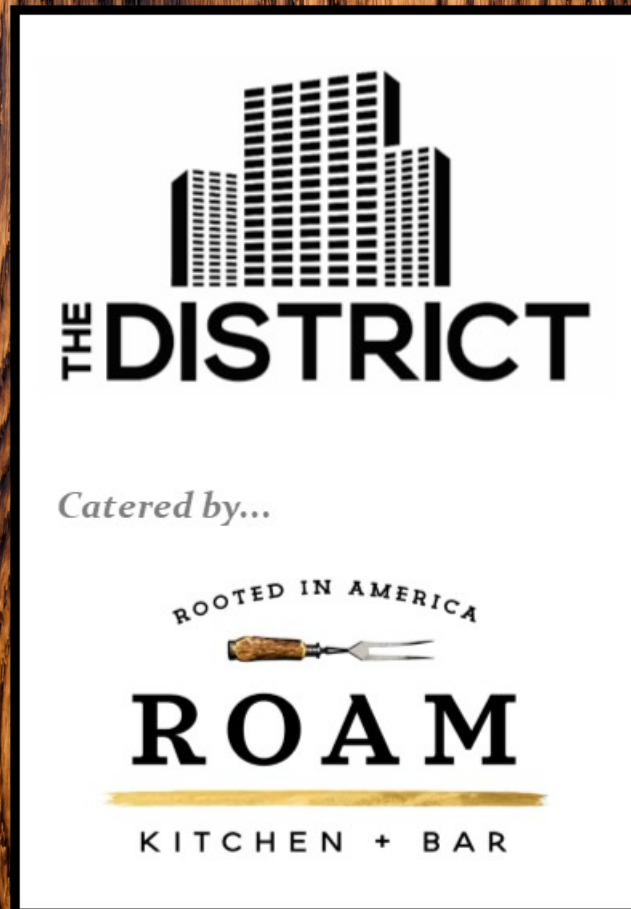


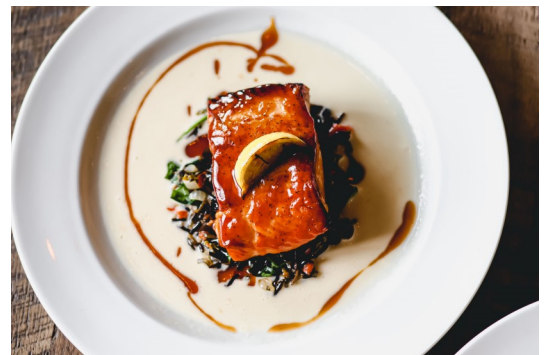
EVENT CATERING MENU



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BREAKFAST

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

Applewood Smoked Bacon

or

Fresh Fruit Platter



APPETIZERS

APPETIZERS

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 ROAM Sauce

Smoked Hot Link with Succotash Mayo

Stuffed Mushrooms with ROAM Italian Sausage \$48

Brisket Tacos with Chipotle Ranch Slaw \$82 per dozen

Bacon Wrapped Chorizo Jalapeno Poppers \$52 per dozen

Woodfire Buffalo Wings \$72

Cornbread Skillet with Ancho Honey Butter \$45

Barbecued Baby Back Ribs \$89

Smoked Brisket Sliders with Savory BBQ \$60 per dozen

Pulled Pork Sliders with Golden BBQ \$54 per dozen

Pulled Rotisserie Chicken Sliders \$54 per dozen

Walleye Fingers with Smoked Onion Tartar Sauce \$57

PLATED ENTREES

PLATED ENTREES

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

Add
Starter Salad
\$4.95

Choice of Side:

Coleslaw
Glazed Carrots
Mac 'n' Cheese
Brussels Sprouts
Green Bean Medley
Roasted Veggies
Cornbread
Roasted Red Potatoes
Mashed Potatoes

\$6.95

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

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 39.95

Top Sirloin

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

Bourbon Glazed Salmon

pan roasted, broccolini, mashed potatoes, lemon butter sauce 28.95

From the Fire

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

Chicken Breast

woodroasted chicken breast, dry rubbed with signature herbs &
spices 22.95

Beef Brisket

marinated & slow smoked, served with a side of savory barbecue
sauce 27.95

Pork Shoulder

duroc pork slowly roasted & smoked until tender, served over texas
toast with our golden barbecue sauce 23.95

Baby Back Ribs

dry rubbed and slowly smoked pork ribs, brushed with our savory
barbecue sauce ...half rack 26.95 // full rack 33.95

PLATED DESSERT

Dessert

Chocolate Brownie with Bourbon Caramel Sauce

Apple Cherry Bread Pudding

Milk Chocolate Pot de Crème (GF)*

PLATED LUNCH

PLATED LUNCH

Add fresh baked
bread & whipped
butter \$1.50

\$17.95

Choice of Side:

Brussels Sprouts

Coleslaw

Roasted Red
Potatoes

Add
House Salad
\$4.95

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

Salads

Smoked Grape

applewood smoked bacon, rotisserie chicken, romaine & mixed greens, candied almonds, goat cheese dressing 16.95

Southwest

rotisserie chicken, mixed greens, jicama, red bell pepper, black beans, corn, tomato, cilantro, tortilla strips, chipotle ranch 15.95

Brisket + Cornbread

house smoked beef brisket, mixed greens, romaine, carrots, tomato, cornbread croutons, shaved parmesan, creamy herb vinaigrette 17.95

Harvest Wild Rice

wild rice, arugula, mixed greens, romaine, rotisserie chicken, goat cheese, dried cherries, fire roasted red bell pepper, orange & honey sorghum vinaigrette 16.95

Handhelds *Served with one choice of side*

Rotisserie Chicken Ciabatta

black forest ham, fontina, ROAM sauce, toasted ciabatta

Beef Brisket

barbecued brisket, horseradish slaw, grilled texas toast

Pulled Pork

golden barbecue sauce, crispy red onions, grilled brioche bun

BBQ Chicken Bacon Wrap

herb tortilla, rotisserie chicken, applewood bacon, tomato, red onion, greens, guacamole, bbq ranch

Cubano

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

Bacon & Sharp Cheddar Burger

applewood bacon, ROAM sauce, grilled brioche bun

Pasta

Cajun Rotini

smoked hot link, peppers, onions, tomato, creamy cajun sauce 18.95

Italian Sausage & Hearty Marinara

hearty marinara, penne, fresh herbs, parmesan cheese, basil 18.95

Penne & Cream

parmesan cream sauce, fresh basil, rotisserie chicken 17.95

Mac 'n' Cheese

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

Smoked Brisket Mac 'n' Cheese

smoked brisket, applewood bacon, toasted bread crumbs, basil 22.95

BUFFET OR BOX LUNCH

BUFFET LUNCH

Minimum 40 guests

*All buffets served
with fresh baked
bread & butter*

Level 1: \$21.50
Choose 1 item from
each category

Level 2: \$25.95
Choose 1 item from
each category,
then 1 additional
item in one category
of your choice

Level 3: \$30.95
Choose 2 items from
each category

Dessert
\$3.95

Box Lunch
\$18.50

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

Design Your Own Lunch Buffet

Salad:

House Salad with Choice of 2 Dressings
Caesar Salad with Croutons

Entree:

Pulled Duroc Pork Shoulder with Golden BBQ Sauce
Smoked Beef Brisket with KC-Style BBQ
Fire Roasted Rotisserie Chicken

Vegetable:

Glazed Carrots
Coleslaw
Bourbon Glazed Brussels Sprouts
Roasted Veggies

Starch:

Mac 'n' Cheese
Roasted Red Potatoes
Cornbread with Ancho Honey Butter

Dessert:

Chocolate Brownie with Bourbon Caramel
Apple Cherry Bread Pudding

BOX LUNCH

Sandwich Choice:

BBQ Chicken & Bacon Wrap
Black Forest Ham & Swiss Ciabatta
Bag of Chips
Chocolate Chip Cookie

DINNER BUFFET

DINNER BUFFET

Minimum 40 guests

*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
\$3.95

Design Your Own Dinner Buffet

Salad:

House Salad with Choice of 2 Dressings
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
Wild Rice Pilaf
Mac 'n' Cheese
Cornbread with Ancho Honey Butter

Dessert:

Chocolate Brownie with Bourbon Caramel
Apple Cherry Bread Pudding

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

SPECIALTY BUFFETS

SPECIALTY BUFFETS

\$16.50

Add \$2.95 per person
per additional choice

Add \$1.95 per person
for chips & salsa

Taco Bar

Choose one:

Smoked Beef Brisket

Pulled Duroc Pork

Rotisserie Chicken

Flour Tortillas

Lettuce, Tomato, Pickled Jalapeños

Cheddar Cheese

Sautéed Peppers & Onions

Fresh Guacamole & Sour Cream

Sweet Corn Pico de Gallo—Mild



Mini Slider Bar

Choose one:

Smoked Beef Brisket with KC-Style BBQ Sauce

Pulled Rotisserie Chicken & Roasted Pineapple Slaw

Roasted Duroc Pork Shoulder & Golden BBQ Sauce

Two Choice of Sides:

Coleslaw

Roasted Red Potatoes

Mac n Cheese

Tortilla Chips

House Pickles

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
\$3.95

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

Pasta Bar

Minimum 40 guests

Salad:

House Salad with Choice of 2 Dressings
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
Apple Cherry Bread Pudding



Late Night Snack Bar *after 8 pm*

Cheese Pizza \$23 each

Pepperoni Pizza \$26 each

Sausage Pizza \$26 each

Meat Lovers Pizza \$26 each

Deluxe Pizza \$26 each

Veggie Pizza \$26 each

Smoked Brisket Sliders with Savory BBQ \$60 per dozen

Pulled Pork Sliders with Golden BBQ \$54 per dozen

Pulled Rotisserie Chicken Sliders \$54 per dozen

Brisket Tacos with Chipotle Ranch Slaw \$72 per dozen

Snack Size Chocolate Chip Cookies \$25 / 4 dozen

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

SNACKS + NOTES

Ala Carte + Snacks

Fresh Baked Triple Chocolate Brownies \$29 per dozen

Snack Size Chocolate Chip Cookies \$25 / 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

QUESTIONS + NOTES:

GENERAL INFORMATION



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

MENU SELECTIONS

As the exclusive caterer for 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 at least 21 days prior along with a 25% deposit. Menu pricing will be locked in at that time. Final guest count is due 7 days prior to your event and final payment on estimated costs due 3 days prior to the event.

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.

Event Line: 605-215-0025

4525 W Empire Place, Sioux Falls SD 57106

siouxfallsevents@roamkitchen.com

www.roamkitchen.com



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

— *LOCATED NEXT TO THE DISTRICT* —

605-271-5600 — INFO@THEDISTRICTSF.COM