



EVENT CATERING MENU



THE DISTRICT

Catered by...

ROOTED IN AMERICA



ROAM

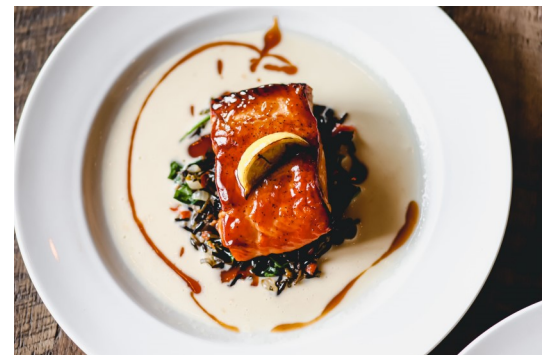
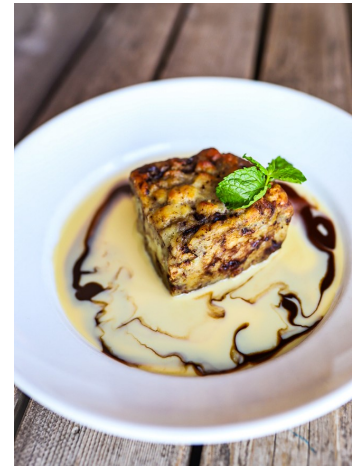
KITCHEN + BAR



CONTENTS

TABLE OF CONTENTS

Breakfast	3
Appetizers	4
Plated—Entrees + Dessert	5
Plated—Lunch	6
Buffet—Lunch	7
Buffet—Dinner	8
Buffet—Specialty	9-10
Refreshments // Ala Carte	11
General Information	12
Contact	12



BREAKFAST BUFFET

BREAKFAST

*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

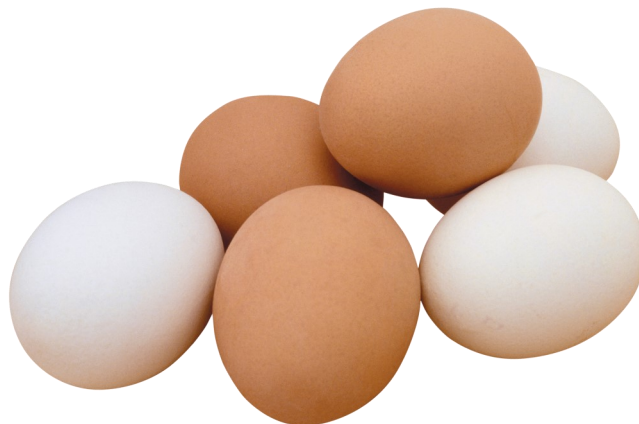
Sausage & Spinach Egg Bake

Chorizo & Green Chile Egg Bake

Applewood Smoked Bacon

or

An assortment of Fresh Fruit



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 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
21 days and a
guaranteed count
7 days is required

\$5.95

prior to your function.

PLATED LUNCH

PLATED LUNCH

Add fresh baked
bread & whipped
butter \$1.50

\$16.95

Choice of Side:

Brussels Sprouts

Coleslaw

Roasted Red
Potatoes

Add choice of:
House Salad

or

Chicken Corn
Chowder

\$3.95

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 15.95

Southwest

rotisserie chicken, mixed greens, jicama, red bell pepper, black beans, corn, tomato, cilantro, tortilla strips, chipotle ranch 15.50

Brisket + Corn Bread

house smoked beef brisket, mixed greens, arugula, carrot, tomato, corn bread croutons, blue cheese crumbles, bbq ranch dressing 16.95

Smoked Salmon & Dill

house smoked salmon, roasted gold beets, cucumber, baby red potatoes, pumpernickel croutons, lemon dill dressing 16.95

Handhelds *Served with one choice of side*

Rotisserie Chicken

black forest ham, fontina, bourbon mustard, 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, 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 with Penne & Hearty Marinara

hearty marinara, 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 19.95

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

Soup of the Day
\$3.95

Dessert
\$2.95

Box Lunch
\$16.95

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

Design Your Own Lunch 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

Vegetable:

Glazed Carrots
Coleslaw
Bourbon Glazed Brussels Sprouts
Roasted Veggies

Starch:

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

Dessert:

Chocolate Brownie with Bourbon Caramel
Banana Chocolate Bread Pudding



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



\$15.95

Add \$1.95 per additional choice

Soup of the Day
additional \$3.95

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

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.

SNACKS + REFRESHMENTS

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

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 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.

Event Line: 605-215-0025

4525 W Empire Place, Sioux Falls SD 57106

siouxfallsevents@roamkitchen.com

www.roamkitchen.com

ROOTED IN AMERICA



ROAM

KITCHEN + BAR

— LOCATED NEXT TO THE DISTRICT —

605-271-5600 — INFO@THEDISTRICTSF.COM

INFORMATION

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