ROOTED IN AMERICA



# ROAM

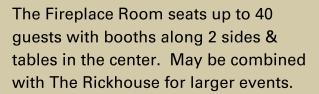
KITCHEN + BAR

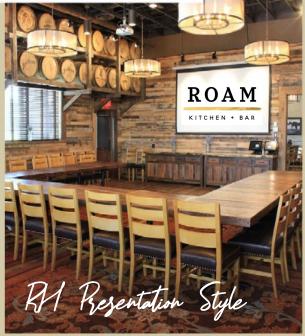
# GROUP & EVENT DINING



 $Book\ your\ next\ event\ at\ ROAM\ Kitchen + Bar$ 







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



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 seats up to 65 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...





# TABLE OF CONTENTS

Welcome	3
Breakfast	5
Appetizers	6
Plated—Salad & Handheld	7
Plated—Fire, Fish & Pasta	8
Plated—Beef & Pork	9
Buffet—Lunch	10
Buffet—Dinner	11
Specialty Buffets	12
Refreshments // Ala Carte	13
Worksheet	14
General Information	15
Contact ROAM Event Manager	16
Contact The District Event Manager	16



# BREAKFAST BUFFET

All breakfast buffets include orange juice & coffee

\$10.95

(no minimum)

\$14.95

(minimum 20 guests)

## **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

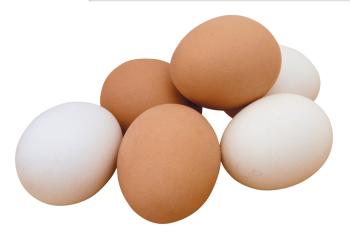
Sausage & Spinach Egg Bake

Chorizo & Green Chile Egg Bake

**Applewood Smoked Bacon** 

or

Fresh Fruit Platter





## **APPETIZERS**

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:**

Deviled Eggs \$50

Chips & 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

Corn Bread 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 SALAD + HANDHELDS

Add fresh baked bread & butter \$1.50

Add **House Salad** \$4.95

## **Choice of Side:**

Brussels Sprouts

Coleslaw

Roasted Red Potatoes

## Salads

## **Smoked Grape**

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

## Cobb

rotisserie chicken, cheddar cheese, bacon, egg, green onion, iceberg, mixed greens, tomatoes, choice of dressing 16.95

## Southwest

jicama, mixed greens, rotisserie chicken, 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

## Sandwiches Served with one choice of side

## Rotisserie Chicken Ciabatta

black forest ham, fontina, ROAM sauce, toasted ciabatta 17.95

## **Beef Brisket**

barbecued brisket, horseradish slaw, grilled texas toast 18.95

#### Pulled Pork

golden barbecue sauce, crispy red onions, grilled brioche bun 15.95

## **BBQ** Chicken Bacon Wrap

herb tortilla, rotisserie chicken, applewood bacon, tomato, red onion, greens, guacamole, bbq ranch 17.50

#### Cubano

house smoked pulled pork, black forest ham, pickles, swiss, dijon aioli, grilled texas toast 16.50

## Burgers Served with one choice of side

## Brisket Burger

beef burger topped with house smoked brisket, smoked gouda cheese, savory bbg sauce, crispy buttermilk red onions, grilled brioche bun 17.95

#### Cheese Burger

choice of cheese, grilled brioche bun 16.95

## Guacamole Burger

guacamole, american jalapeño cheese, **ROAM** sauce, grilled brioche bun 16.95

## Bacon & Sharp Cheddar Burger

applewood bacon, ROAM sauce, grilled brioche bun 17.95



# PLATED ENTREES

## Choice of Side:

Coleslaw

**Glazed Carrots** 

Mac 'n' Cheese

**Brussels Sprouts** 

**Mashed Potatoes** 

**Roasted Red Potatoes** 

Add House Salad \$4.95

Add fresh baked bread & butter \$1.50

## From the Fire

Served with Skillet Cornbread & Ancho Honey Butter and one choice of side

## Rotisserie Chicken

half chicken, dry rubbed, slow roasted on our woodfired rotisserie 23.95

## **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 21.95

## **Baby Back Ribs**

dry rubbed and slowly smoked pork ribs, brushed with our savory barbecue sauce ...half rack 24.95 // full rack 31.95

## Fish & Seafood

## **Bourbon Glazed Salmon**

pan roasted with bourbon glaze, broccolini medley with bell peppers & onions, mashed red potatoes, lemon cream 26.95

## Shore Lunch

golden fried corn & panko crusted walleye fillet, wild rice pilaf, green beans with peppers & onions, smoked onion tartar 26.95

## **Pasta**

## Cajun Rotini

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

## Penne & Cream

parmesan cream sauce, fresh basil, rotisserie chicken 17.95

## Smoked Salmon Penne

house smoked salmon, asparagus, lemon cream, shallots, parmesan, dill 23.95

#### 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 22.95

# PLATED ENTREES + DESSERT

## **Beef**

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

## Ribeye Steak \*

14 oz, well marbled, our juiciest steak, broccolini, roasted red potatoes 41.95

## Top Sirloin \*

Add

**House Salad** 

\$4.95

10 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 22.95



## Dessert

Chocolate Brownie with Bourbon Caramel Sauce 7.95

Vanilla Bean Crème Brulée (GF) 6.95

Milk Chocolate Pot de Crème (GF) 6.95

Apple Cherry Bread Pudding 7.95



# LUNCH BUFFET

Minimum 40 guests

All buffets served with fresh baked bread & whipped 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

## Design Your Own Lunch Buffet

## Salad:

House Salad with Choice of 2 Dressings Southwest Chopped Salad with Jicama Smoked Grape Salad with Applewood Bacon Brisket + Cornbread Croutons

## 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:

Glazed Carrots Coleslaw Bourbon Glazed Brussels Sprouts Roasted Veggies

## Starch:

Mac 'n' Cheese Cornbread with Ancho Honey Butter

Dessert \$3.95

## Dessert:

Chocolate Brownie with Bourbon Caramel Apple Cherry Bread Pudding

# 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 entrees 2 vegetable, 2 starch

## **Smoked Prime Rib:**

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

Menu Selections
21 days and a
guaranteed count
7 days is required

prior to your function.

Dessert \$3.95

## Design Your Own Dinner Buffet

## Salad:

House Salad with Choice of 2 Dressings Southwest Chopped Salad with Jicama Smoked Grape Salad with Applewood Bacon Brisket + Cornbread Croutons

## 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 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



## SPECIALTY BUFFETS

## 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

\$18.50

\$16.50

Add \$2.95 per

additional choice

Add \$1.95 per

chips & salsa

Add \$2.95 per additional choice

## 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** 

Level 1: \$19.95 Choose 1 item from each category

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

Level 3: \$26.95 Choose 1 salad, 3 pastas Pasta Bar served with fresh baked bread & butter

Salad:

House Salad with Choice of 2 Dressings 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 \$2.50 each

Bottled Water \$2.50 each

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



## Ala Carte + Snacks

Snack Size Chocolate Chips 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

# 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.

# 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**

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.

#### MENU PERSONALIZATION

For parties of 20 or more (buffets excluded), we require a custom menu for your event. See "Menu Selections" on the next page. There are many ways we can personalize your event menus including a title for the menu, name(s) of the guest(s) of honor, and your company's logo or a special image. Please let us know if you would like any of these options.

#### ROOM RESERVATIONS

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.

## 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.

be honored.



## MENU SELECTIONS

Our staff will be happy to plan a personalized menu with you for any party size 15 or greater. For "plated" events of 20 or more, we require a custom menu for your event. (Personalized menu does <u>not</u> apply to buffets.) See guidelines:

## **BEVERAGE OPTIONS**

We offer a full bar and wine selection with a variety of serving options:

Full Host: Any and all beverages are hosted. (All charges applied to your invoice).

Partial Host: A variety of options may be chosen specific to your needs including notating limited hosted beverages on event menu, pre-ordering wine by the bottle, or drink tickets. (Selected charges applied to your invoice).

Cash Bar: All beverages available at the expense of the guest ordering. (You incur no bar charges).

### PERSONALIZED MENU OPTIONS

## Sample Personalized Menu:

## Welcome!

February 8th, 2023

#### **STARTER**

HOUSE SALAD with ranch dressing

### ENTREE

#### TOP SIRLOIN

10 oz center cut cooked medium, smoked mushrooms & onions, bourbon glazed brussels sprouts, horseradish mashed red potatoes

#### BOURBON GLAZED SALMON

pan roasted, bourbon glaze, broccolini, mashed red potatoes, lemon cream

## CAJUN ROTINI

smoked hot link, peppers, onions, tomatoes, creamy cajun sauce

#### DESSERT

CHOCOLATE BROWNIE triple chocolate brownie, bourbon caramel

Thank you for joining us!

#### **APPETIZERS**

Appetizer selections are chosen from our menu a la carte. Typically appetizers are pre-ordered and ready for service upon the guests' arrival. You may select up to 5 appetizer selections.

### **STARTERS**

Our House Salad is a popular addition that may be offered at an additional price to the entree. Please limit salad dressings to 1-2 choices.

### **ENTREES**

Entrees are selected from our full menu and plated per menu description. Parties of 30 or fewer may choose up to 4 choices, parties of 30-50 up to 3 choices, 50 or more please limit to 2 entrée choices.

#### **DESSERTS**

Choose up to 2 selections from our dessert menu. You may bring in a cake as long as it is provided from a licensed bakery.

#### **OTHER NOTES**

Prices will be omitted from your event menu unless you indicate that you would like them listed.

If any of your guests have special dietary needs, please make us aware and we will assist you in accommodating their needs.

If you have additional questions we may assist with during the planning process, we are here to help!

ROOTED IN AMERICA



# ROAM

#### KITCHEN BAR

Event Line: 605-215-0025

4525 W Empire Place, Sioux Falls SD 57106

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.

> 605-271-5600 INFO@THEDISTRICTSF.COM

