



Catering Menu



Catered by...



WELCOME

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

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. 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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siouxfallsevents@roamkitchen.com \\ www.roamkitchen.com



— *LOCATED NEXT TO THE DISTRICT* —

605-271-5600— INFO@THEDISTRICTSF.COM

Table of Contents

Appetizers	3
Plated—Dinner + Dessert	4
Buffet—Dinner + Dessert	5
Buffet—Specialty	6-7
Refreshments // Ala Carte	8

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:

Crab & Cucumber Rounds \$48

Peppadew with Chevre and Bacon \$72

Deviled Eggs \$50

Chips & Guacamole \$45

Fresh Fruit Platter \$50 / 20-30 servings

Fresh Vegetable Platter \$50 / 20-30 servings

Assorted Meat & Cheese Platter with ROAM Sausages \$60

Chicken & Beer with Whole Grain Mustard

Merguez with Red Pepper Jelly

Smoked Hot Link with Chipotle Ketchup

Caprese Skewers \$48

Smoked Barbecue Shrimp Cocktail \$55

Warm Appetizers:

Artichoke & Green Chile Fondue with Tortilla Chips \$45

Crostini with ROAM Sausage \$60

Chicken & Beer with Whole Grain Mustard

Merguez with Red Pepper Jelly

Smoked Hot Link with Chipotle Ketchup

Stuffed Mushrooms with ROAM Italian Sausage \$48

Brisket Tacos with Chipotle Ranch Slaw \$48 per dozen

Bacon-Wrapped Chorizo Jalapeno Poppers \$42 per dozen

Hickory Smoked Buffalo Wings \$60

Cornbread Skillet with Ancho-Honey Butter \$35

Barbecued Baby Back Ribs \$72

Walleye Fingers \$42

PLATED ENTREES

DINNER PLATED

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

Choice of Side:

Coleslaw
Baked Beans
Mac 'n' Cheese
Green Beans
Cornbread
Roasted Red Potatoes
Smashed Potatoes
Roasted Vegetables

Add choice of:
**Chicken Corn
Chowder**
\$3.95

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
22.95

Chicken Breast

slow roasted on our woodfired rotisserie 21.95

Beef Brisket

marinated & slow smoked, served with a side of savory barbecue
sauce 23.95

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 23.95 // full rack 28.95

Steak & Fish

Our steaks are USDA Choice, aged 21-28 days

Filet of Beef Tenderloin *

tender and lean 6 oz filet, grilled asparagus, garlic mashed potatoes,
bearnaise goat cheese, shoestring potatoes 33.95

Top Sirloin *

8 oz center-cut, smoked mushrooms & onions, broccoli, horseradish
whipped potatoes 26.95

Bourbon Glazed Salmon *

pan roasted, wild rice pilaf, spinach, lemon butter sauce 28.95

DESSERT PLATED

\$5.95

*Personal Dessert
option available...
specially sized for
a sweet treat
complement to
the meal \$3.95

Dessert

Triple Chocolate Brownie with Bourbon Caramel Sauce

Chocolate Chip Cookies & Milk

Triple Berry Crisp with Coconut Graham Crust

Milk Chocolate Pot de Crème (GF)*

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

DINNER BUFFET

DINNER BUFFET

Minimum 40 guests

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

Level 1: \$22.95

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: \$29.95

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

Add
Smoked Prime Rib
Carving Station
approx 12 lb
\$360

Dessert
\$2.95

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

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
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
Roasted Rustic Vegetables
Broccoli Florets
Green Beans with Peppers and Onions

Starch:

Smashed Potatoes
Wild Rice Pilaf
Mac 'n' Cheese
Cornbread with Ancho-Honey Butter
Roasted Red Potatoes

Dessert:

Triple Chocolate Brownie with Bourbon Caramel
Chocolate Chip Cookies & Milk
Triple Berry Crisp with Coconut Graham Crust

SPECIALTY BUFFETS

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\$14.95

Add \$2.95 per
additional choice

Taco Bar

Choose one:

Smoked Beef Brisket

Pulled Duroc Pork

Rotisserie Chicken

Grilled Flank Steak

Corn & Flour Tortillas

Lettuce, Tomato, Fresh Jalapeños, Cheddar Cheese

Sautéed Peppers & Onions

Fresh Guacamole & Sour Cream

Sweet Corn Pico de Gallo—Mild

Red Pepper Relish



\$14.95

Add \$1.95 per
additional choice

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

Potato Chips

House-made Pickles

SPECIALTY BUFFETS

SPECIALTY BUFFETS

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

Level 1: \$20.95
Choose 1 salad,
1 pasta

Level 2: \$21.95
Choose 1 salad,
2 pastas

Level 3: \$23.95
Choose 1 salad,
3 pastas

Add Dessert
\$2.95

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:

Triple Chocolate Brownie with Bourbon Caramel

Chocolate Chip Cookies & Milk

Triple Berry Crisp with Coconut Graham Crust



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

Late Night Pizza Bar *available after 8pm*

Cheese Pizza \$22

Pepperoni Pizza \$25

Sausage Pizza \$25

3 Meat Pizza \$25

Deluxe Pizza \$25

Veggie Pizza \$25

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

ALA CARTE + REFRESHMENTS

Ala Carte + Snacks

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

Fresh Baked Triple Chocolate Brownies \$25 per 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

Assorted Pastries \$28 per dozen

Bagels & Cream Cheese \$28 per dozen

Add Bread & Butter to any Plated Entrée \$2.50



Beverages

Lavazza Coffee (Regular & Decaf) \$25 per gallon

Iced Tea \$25 per gallon

Lemonade \$25 per gallon

Hot Tea \$3 each

Milk \$3 each

Fruit Juice \$8 per carafe

Champagne Punch Bowl \$45 per gallon

Assorted Sodas \$2 each

Bottled Water \$2 each

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