

**THE DISTRICT**

*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

As the exclusive caterer to 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!

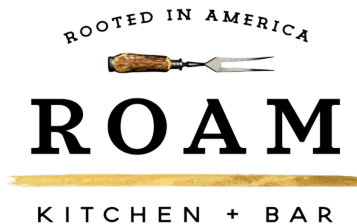
Menu Selections must be submitted 21 days prior and a final guest count 7 days prior to your event. Buffets have a minimum of 20 guests unless otherwise noted. Health Department regulations require that all food and beverage consumed on the premises be prepared by ROAM with the exception of a commercially 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.

605-215-0025

4525 W Empire Place, Sioux Falls SD 57106

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



— LOCATED NEXT TO THE DISTRICT —

605-271-5600— INFO@THEDISTRICTSF.COM

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# 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 / 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 \$60

Corn Bread Skillet with Ancho-Honey Butter \$35

Barbecued Baby Back Ribs \$72

Smoked Brisket Sliders with Savory BBQ \$45 per dozen

Pulled Pork Sliders with Golden BBQ \$45 per dozen

Pulled Rotisserie Chicken Sliders \$45 per dozen

Walleye Fingers \$48

# PLATED ENTREES

## PLATED ENTREES

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

### Choice of Side:

- Coleslaw
- Baked Beans
- Mac 'n' Cheese
- Brussels Sprouts
- Green Beans
- Roasted Veggies
- Corn Bread
- Roasted Red Potatoes
- Smashed Potatoes

Add choice of:

**Chicken Corn Chowder**

**\$3.95**

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

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

### From the Fire

*Served with choice of 2 sides. Add 2<sup>nd</sup> choice of meat \$4.95*

#### Rotisserie Chicken

quarter chicken, dry rubbed, slow roasted on our woodfired rotisserie 21.95

#### Chicken Breast

slow roasted on our woodfired rotisserie 21.50

#### 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, broccolini, smashed potatoes, bearnaise aioli 33.95

#### Top Sirloin \*

8 oz center-cut, smoked mushrooms & onions, bourbon glazed brussels sprouts, horseradish smashed potatoes 26.95

#### Bourbon Glazed Salmon \*

pan roasted, broccolini, smashed potatoes, lemon butter sauce 24.95

## PLATED DESSERT

**\$3.95**

### Dessert

Triple Chocolate Brownie with Bourbon Caramel Sauce

Triple Berry Crisp with Coconut Graham Crust

Milk Chocolate Pot de Crème (GF)\*

# DINNER BUFFET

Minimum 40 guests

## DINNER BUFFET

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

**Smoked Prime Rib:**

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

**Dessert**  
\$2.95

*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  
Baked Beans  
Bourbon Glazed Brussels Sprouts  
Green Beans  
Roasted Veggies

*Starch:*

Smashed Potatoes  
Roasted Red 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

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

# SPECIALTY BUFFETS

## SPECIALTY BUFFETS

**\$14.95**

Add \$2.95 per additional choice

Add \$1.50 per for chips & salsa at the table

### 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



### Mini Slider Bar

**\$14.95**

Add \$1.95 per additional choice

**Soup of the Day**  
additional \$2.95

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 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: \$17.95**

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**

**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

Triple Berry Crisp with Coconut Graham Crust



### Late Night Snack Bar *after 8 pm*

Cheese Pizza \$22 each

Pepperoni Pizza \$25 each

Sausage Pizza \$25 each

3 Meat Pizza \$25 each

Deluxe Pizza \$25 each

Veggie Pizza \$25 each

Smoked Brisket Sliders with Savory BBQ \$45 per dozen

Pulled Pork Sliders with Golden BBQ \$45 per dozen

Pulled Rotisserie Chicken Sliders \$45 per dozen

Brisket Tacos with Chipotle Ranch Slaw \$55 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.

## ALA CARTE + REFRESHMENTS

### Ala Carte + Snacks

- Fresh Baked Triple Chocolate Brownies \$25 per dozen
- Snack Size Chocolate Chip 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



### 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