


# EVENT CATERING MENU



**THE DISTRICT**

*Catered by...*

ROOTED IN AMERICA



**ROAM**

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KITCHEN + BAR



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# BREAKFAST BUFFET

## BREAKFAST

*All breakfast buffets  
include fruit juice  
& coffee*

**\$12.95**

(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

Baked French Toast

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:**

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 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

## PLATED ENTREES

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 2<sup>nd</sup> 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

## PLATED DESSERT

\$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.

# PLATED LUNCH

**\$14.50**

Add fresh baked  
bread & whipped  
butter \$2.50

**\$14.50**

**Choice of Side:**

Baked Beans

Coleslaw

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

### Southwest

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

### Chicken & Toasted Quinoa

cucumber, carrot, tomato, cilantro, red onion, rotisserie chicken, mixed greens, garden herbs, curry vinaigrette, jewel yam shoestrings

## 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 potato bun

### Turkey Ciabatta

smoked fresh mozzarella, mixed greens, tomato aioli, toasted ciabatta

### Chicken & Beer Sausage

braised red cabbage, whole grain mustard, grilled top cut bun

### Cubano

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

### Bacon & Sharp Cheddar Burger

applewood bacon, ROAM sauce, grilled potato bun

## Pasta

### Cajun Rotini

smoked hot link, peppers, onions, tomato, creamy cajun sauce 17.95

### Italian Sausage with Penne & Hearty Marinara

hearty marinara, fresh herbs, parmesan cheese, basil 17.95

### Penne & Cream

parmesan cream sauce, fresh basil, rotisserie chicken 16.95

### Mac 'n' Cheese

homestyle mac 'n' cheese with toasted bread crumbs, basil 15.95

### Smoked Brisket Mac 'n' Cheese

smoked brisket, applewood bacon, toasted bread crumbs, basil 18.95

# BUFFET LUNCH

Minimum 40 guests

All buffets served  
with fresh baked  
bread & whipped  
butter

**Level 1: \$18.50**  
Choose 1 item from  
each category

**Level 2: \$21.95**  
Choose 1 item from  
each category,  
then 1 additional  
item in one category  
of your choice

**Level 3: \$26.95**  
Choose 2 items from  
each category

**Soup of the Day**  
\$2.95

**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

## Vegetable:

Baked Beans  
Coleslaw  
Roasted Rustic Vegetables

## Starch:

Mac 'n' Cheese  
Cornbread with Ancho-Honey Butter

## Dessert:

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

# BUFFET LUNCH

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

# 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

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

**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  
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

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

### 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

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

# 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

#### *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

# GENERAL INFORMATION



Thank you for considering ROAM Kitchen for your special event!  
We would be honored to host your group and will provide  
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**

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](mailto:INFO@THEDISTRICTSF.COM)

INFORMATION