

SIoux FALLS CONVENTION CENTER



catering menu

Waffle Bar

An Array of Chilled Juices
Fresh Fruit and Assorted Muffins
Light and Fluffy Waffles
Cherry, Strawberry and Blueberry Toppings
Whipped Butter and Whipped Cream
Cheese Blintz Crepe filled with Neufchatel Cheese and Orange Zest
Coffee, Decaf, and a Variety of Specialty Teas

The Deluxe Continental

An Array of Chilled Juices,
Sliced Fresh Seasonal Fruit
Breakfast Pastries and Muffins
Assorted Preserves & Butter
Bagels and Cream Cheese
Yogurt with Granola Topping
Assorted Breakfast Cereals
Coffee, Decaf, and a Variety of Specialty Teas

Morning Health Break

An Array of Chilled Juices
Sliced Fresh Seasonal Fruit
Fresh Baked Breakfast Pastries and Muffins
Assorted Preserves & Butter
Coffee, Decaf, and a Variety of Specialty Teas

Buffets & Breaks are for up to 1 hour and a half of continual service

All Breakfasts Include:
Fresh Orange Juice,
Assorted Muffins and Breakfast Pastries,
Coffee, Decaf, and a Variety of Specialty Teas

Steak & Eggs

Top Sirloin Grilled to Perfection
With Scrambled Eggs and Breakfast Potatoes

Ham & Eggs

4oz Ham Steak Grilled
With Scrambled Eggs and Breakfast Potatoes

Rise n' Shine Wrap

Large Tortilla filled with Fluffy Eggs, Sausage, Onions, Peppers,
Cheese & Potatoes.

Country Style

Farm Fresh Scrambled Eggs
With your choice of Apple Wood Smoked Bacon, Ham, or Sausage
Links
And Seasoned Breakfast Potatoes

Dakota Scramble

A Generous Blend of Eggs, Ham, Onions, Peppers, and Cheese
Served with Seasoned Breakfast Potatoes

The Heart Healthy Buffet

An Array of Chilled Juices
Oatmeal w/ Brown Sugar, Raisins, Cinnamon, and Milk
Egg Beaters
Fresh Fruit & Yogurt
Turkey Sausage
Homemade Muffins & Bagels
Coffee, Decaf, and a Variety of Specialty Teas

The All American Breakfast Buffet

An Array of Chilled Juices
Sliced Fresh Seasonal Fruit
Assorted Cold Cereals with Milk
Farm Fresh Scrambled Eggs
Buttermilk Pancakes with Maple Syrup
Crisp Apple Wood Smoked Bacon Strips and Grilled Sausage Links
Seasoned Breakfast Potatoes
Assorted Breakfast Pastries and Muffins
Coffee, Decaf, and a Variety of Specialty Teas

The Basic Buffet

An Array of Chilled Juices
Farm Fresh Scrambled Eggs
Crisp Apple Wood Smoked Bacon Strips and Grilled Sausage Links
Seasoned Breakfast Potatoes
Assorted Muffins and Breakfast Pastries
Preserves and Butter
Coffee, Decaf, and a Variety of Specialty Teas

Omelet Station Enhancement:

*Add a chef attended omelet station to any buffet
Made to order your guests can make a variety of options*

*Minimum of 40 Guests for Breakfast Buffets,
Fewer than 40 may have an effect on per Guest price
Buffets & Breaks are for up to 1 hour and a half of continual service*

Death by Chocolate

Chocolate Truffles, Cupcakes, Rocky Road Cookies
Chocolate Mousse and Hand Dipped Strawberries
Gourmet Coffee w/ Chocolate Shavings and Whipped Cream
White & Chocolate Milk

A Sweet Moment

A Variety of Brownies, Cookies, and Seasonal Bars
An Assortment of Candy Bars
Regular and Diet Soft Drinks
Coffee, Decaf, Bottled Water and Specialty Tea Selections

The Perfect Pause

Assorted Chilled Fruit Juices
Sliced Fresh Fruit Display
A Variety of Granola Bars
Cinnamon Streusel Coffee Cake
Regular and Diet Soft Drinks and Bottled Water
Coffee, Decaf, Bottled Water, and Specialty Tea Selections

Smoothie Break Station

Add some action to your day with a chef attended Smoothie Break!
A wide variety of Seasonal Fruits blended to perfection in our
silenced blenders.

The Sports Fan

Soft Jumbo Pretzels with Mustard and Warm Cheese Sauce
Popcorn, Snack Mix, and Peanuts
Assorted Candy Bars and Fresh Baked Cookies
Regular and Diet Soft Drinks and Bottled Water

La Fiesta

Hot & Fresh Tri-Color Tortilla Chips
Served with Homemade Chili con Queso
Scallions, Diced Tomatoes, Jalapenos,
Black Olives, Sour Cream, and Homemade Salsa's,
Regular and Diet Soft Drinks and Bottled Water

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Refreshments

Freshly Brewed Regular and Decaffeinated Coffee
Old-Fashioned Lemonade
Tropical Fruit Punch
Hot Chocolate or Hot Cider
Freshly Brewed Iced Tea with Lemon
Grip 'n Go Milk (white, chocolate, and strawberry)
Assorted Chilled Fruit Juices
Bottled Water
Regular and Diet Soft Drinks
Assortment of Specialty Teas

Other Selections

Scones
Fresh Baked Jumbo Cinnamon Rolls with Icing
Brownies, Peanut Butter Blondie's, or assorted Bars
Fresh Baked Granola Bars
Homemade Danish
Homemade Muffins
Assorted Donuts
Assorted Bagels with Cream Cheese
Distinct Selection of Homemade Cookies
Cinnamon Streusel Coffee Cake
Yogurt

Snacks and Munchies

Soft Pretzels with Mustard and Cheese Sauce
Mixed Nuts
Snack Mix
Tri-Color Tortilla Chips with Fresh Homemade Salsa
Salted Peanuts
Assorted Ice Cream Novelties
Assorted Candy Bars
Individual bags of Kettle Chips and Pretzels

*Also available as a Plated Lunch

American Classic

Sliced Smoked Turkey, Ham, Swiss and Cheddar Cheese,
Crisp Lettuce, and Fresh Tomato
On a French Roll
Corresponding Condiments
Assorted Kettle Chips & Pasta Salad
Fresh Baked Cookie

Southwestern Chicken Wrap

Grilled Chicken Breast with Lettuce, Diced Tomatoes,
Black Beans, Corn, Pepper Jack Cheese, and Chipotle Ranch
Dressing
Wrapped in a Flavored Tortilla
Assorted Kettle Chips & Pasta Salad
Fresh Baked Cookie

Tuscan Chicken

Grilled Chicken, Marinated Grilled Vegetables, Provolone Cheese,
Pesto Mayo on Italian Focaccia
Assorted Kettle Chips & Pasta Salad
Fresh Baked Cookie

Oriental Wrap

Grilled Marinated Chicken, Romaine, Chow Mein, Shredded
Cabbage and Carrot, Sesame Dressing
Wrapped in a Flavored Tortilla
Assorted Kettle Chips & Pasta Salad
Fresh Baked Cookie & Fortune Cookie

All hot Entrées accompanied by your choice of House or Caesar Salad, Chef's selection of Fresh Vegetable and Starch, Dinner Rolls and Butter, and choice of Dessert
Coffee, Decaf, and Iced Tea with Lemon

Coffee Rubbed Sirloin

Seamless Center Cut Sirloin with Fresh Ground Coffee Spice Rub
Finished with Black Bean Corn Salsa

Steak Medallions

Tender Steak Medallions with Rich Wine Demi Sauce

Chicken Parmigiana

Lightly Breaded Chicken Breast
Complemented with Spinach and Ricotta Cheese
Finished with a Zesty Tomato Purée

Bourbon Chicken

Bourbon Glazed Grilled Chicken Breast
Garnished with Sugar & Spice Bacon Crumbles

Boneless Pork Chops

Grilled Boneless Pork Chop with a Rich Brandy Maple Sauce
Complimented with Roasted Apples

Vegetable Cannelloni

Fresh Grilled Vegetables Hand Rolled in Lasagna Sheet
Draped in Three-Cheese Alfredo
Finished with a Roasted Tomato Sauce

Apple Walnut Chicken Salad

Fresh Chopped Romaine, Crisp Apples, Walnuts, Red Onion, Blue Cheese, and our house Apple Cider Vinaigrette

Distinct Selection of Tantalizing Mid-Day Desserts

Carrot Cake, Chocolate Layer Cake, Strawberry Angel Trifle, Pumpkin Mousse Tart, Homemade Caramel Apple Pie, Strawberry Rhubarb Pie

Italian Buffet

Classic Caesar Salad with Parmesan Cheese, Garlic Herb Croutons,
Kalamata Olives and Diced Tomatoes
Tuscan Pasta Salad

Choice of 2 or 3 Entrées

Seafood Ravioli
Marinated Grilled Egg Plant
Grilled Chicken with Pesto Cream Sauce over Farfalle Pasta
Oven Baked Ziti with Italian Sausage
Basil Chicken with Tomato Alfredo over Cavatappi Pasta
Lasagna Milanese

Includes

Garlic Bread
Seasoned Grilled Vegetables
Chef's Selection of Assorted Desserts
Coffee, Decaf, and Iced Tea with Lemon

2 Entrées

3 Entrées

Mid-Day Duet

Choice of Two Salads

Potato Salad, Marinated Vegetable Salad, Pasta Salad,
Mixed Garden Greens with various Dressings

Choice of Two Entrées

Slow Roasted Beef Tenders with Bordelaise Sauce
Grilled Chicken with Maderia Mushroom Sauce
Grilled Pork Loin with Dijon Cream Sauce
Mesquite Chicken with Chipotle Citrus Sauce
Broiled Cod with Spinach and Tomato Relish

Includes

Chef's Choice of Starch
Seasonal Fresh Vegetables
Bakery Fresh Breads and Rolls
Chef's Exquisite Dessert Display
Coffee, Decaf, and Iced Tea with Lemon

*Minimum of 40 Guests for Lunch Buffets,
Fewer than 40 may have an effect on per Guest price
Buffets & Breaks are for up to 1 hour and a half of continual service*

The Bistro

A Medley of Flavorful Wraps and Bistro Sandwiches

To include: Chicken Caesar Wrap, Roast Beef with Cheddar, American Classic, Southwestern Chicken Wrap and our Chef's

Feature of the Day

Chefs Fresh Gourmet Soup selection

Assorted Kettle Chips

Zesty Marinated Vegetable Salad

Brownies, Cookies, and other seasonal Bars

Coffee, Decaf, and Iced Tea with Lemon

Acapulco Buffet

Fresh Fried Tortilla Bowls

Shredded Lettuce, Diced Tomatoes, Black Beans, Jalapeños, Black Olives, Pepper Jack Cheese, Sour Cream, Avocado Ranch,

Southwest Dressing, Seasoned Beef, Grilled Chicken, Homemade Salsas, & Fresh Tri Colored Chips, Churro's

Coffee, Decaf, and Iced Tea with Lemon

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Sizzling

Spinach Dip lightly blended with Artichoke Hearts
Large Sea Scallop Stuffed with Prosciutto
Pan-Seared Crab Cakes with Chipotle Hollandaise
Petite Chicken Wellington with Mornay Sauce
Tuscan Stuffed Mushroom
Grilled Beef Saté with Bloody Mary Sauce
Petit Cuban Sandwiches
Wonton Cup filled with Crab Stuffing
Mini Deep Dish Pizzas
Buffalo Wings with Blue Cheese Dressing
Midwestern Bison Meatballs
App of the Year* Bacon Wrapped Anaheim Pepper Popper

Chilled

World Tour Cheese Display
Domestic Cheese Tray
A Cornucopia of Specialty Breads
Accompanied by our Signature Dips and Spreads
Avocado Shrimp Cocktail
Sliced Fresh Seasonal Fruit
Chef's Handcrafted Canapés
Jumbo Shrimp with a variety of Cocktail Sauces
Heart Healthy California Rolls
Vegetable & Relish Crudités with Assorted Dips
Hand-Dipped Chocolate Strawberries
Caprese Skewer

“Call it your Meal” Appetizer Package

Pick any 3 Sizzling items from above along with Fresh Sliced Fruit, Domestic Cheese Tray, Vegetable Crudités with Assorted Dips, Carved Pork Loin Station, Assorted mini Cheesecake Display.

Happy Hour Appetizer Package (Half off happy hour from 9pm-midnight)

Mini Cordon Bleu, Mini Deep Dish Pizza, Spring Rolls with Sauce, Taquito's with Sour Cream and Salsa, Hot and Fresh Tri Color Tortilla Chips with Salsa

Appetizer packages are unlimited service for one hour and a half. Additional charges after one hour and a half will apply. To receive half off Happy Hour package group must also order dinner from the Sioux Falls Convention Center for the same evening.

**15% of all proceeds from the Appetizer of the year benefit St. Francis House*

Your choice of soup or salad and choice of Dessert

Salads

House Salad with "Spaghetti cut" Vegetables
Classic Caesar Salad with Parmesan Cheese, Kalamata Olives, Diced Tomatoes
Spinach Salad with Red Onions, Mushrooms, Walnuts and Dried Cranberries

Specialty Salads: Sugar & Spice, Tangy Citrus Salad, Prosciutto & Feta.

Soups

Shrimp Bisque, Tomato Zucchini Bisque, Chicken and Wild Rice Soup, Smoked Salmon Chowder, Pheasant Chowder

Dinner Entrées

Complementing Starch and Fresh Vegetable
All Entrées accompanied by your preference of Dessert, Bakery Fresh Rolls and Butter
Freshly Brewed Coffee and Decaf

Grilled Chilean Sea Bass

Sea Bass Cooked to Perfection with a Classic Newburgh Sauce

New York Strip

10oz Black Angus NY Strip with Roasted Shallot Demi-Glace

24 Hour Prime Rib

Black Angus Slow Roasted overnight with a Smoked Sea-Salt Rub served with Cabernet Au Jus

Smoked Chop

Pan Seared Smoked Pork Chop Finished with a Cider Glaze

Ginger Lime Glazed Salmon

Gulf Coast Pork Loin

Pork Loin served with Gulf Coast Salsa

Chicken Concombre

Grilled Breast of Chicken with our Signature Sweet Cucumber Salsa

Gouda Chicken

Lightly Seasoned Grilled Breast of Chicken with Gouda Cream Sauce

Oriental Stuffed Chicken

Marinated Chicken Breast Stuffed with Pacific Rim Vegetables and Finished with a Plum Sauce

White Cheddar Orzo Pasta

Accompanied by Roasted Vegetable Bundles accented with Roasted Red Pepper Sauce

Combination Dinners:

Cabernet Filet

Tender Petit Filet with Cabernet Shallot Sauce

Choice of Chicken

Your choice of any of our Chicken Entrees

Lobster & Seafood Thermidor

Rock Lobster, Shrimp, and Scallops Baked & Served in the Shell

Top Sirloin

With a Shitake Mushroom Sauce

Succulent Sirloin

Angus Sirloin with Merlot Demi-Glace

Choice of Chicken

Your choice of any of our Chicken Entrees

Ultimate Grand Finale

Homemade Cheesecakes

Cappuccino Mocha, New York Style, & Crème de Menthe

Individual Cakes

Key-Lime Cream, Red Velvet, Chocolate Hot Fudge, & Turtle Mousse

Dim Sum Station

Pot Stickers, Asian Spare Ribs, Spring Roll, Wonton, Oriental Chicken Wings, Sweet & Sour and Teriyaki Dipping Sauces.

Fajita Station

Marinated Grilled Steak & Chicken, Sautéed Peppers & Onions, Pepper Jack, Variety of Flavored Tortillas, Pico de Gallo, Sour Cream, and Guacamole

Pasta Extravaganza

To Include: Alfredo Sauce, Basil Marinara, Pesto, Chicken, Italian Sausage, and Vegetables Cavatappi, Farfalle and Penne Pasta
Served with Bakery Fresh Italian Breads

Classic Caesar Salad

Freshly Chopped Romaine Lettuce with Kalamata Olives, Tomatoes, Garlic Herb Croutons, and Parmesan Cheese
Choice of: Blackened or Grilled Chicken

Buffalo Slider Burgers

Sautéed Onions, Mushrooms,
Crisp Lettuce and Fresh Tomato
Roasted Tomato Ketchup, Stone Ground Mustard, and Mayonnaise

Chocolate Fountain

A Never Ending Flow of Cascading Velvety Chocolate
Featuring a Wonderful Assortment of Accouterments

Cheesecake Display

Six different Gourmet Cheese Cakes made from scratch. Let our Chef choose or be Creative- We can make any Flavor!

Mashed Potato Martini Bar

Shredded Cheddar, Sour Cream, Green Onions, Bacon Bits, Roasted Red Pepper Sauce, Broccoli Cheese Sauce, Roasted Shallot Sauce, Whipped Butter served in Martini glasses

Carving Stations

All Carving Stations are Chef attended and served with an assortment of Petite Rolls

Braised Buffalo Round with Burgundy Au Jus

Choice Prime Rib with Creamy Horseradish and Chipotle Aioli

Tender Breast of Turkey with Cranberry and Red Onion Aioli

Smoked Pork Loin with Ginger Plum Sauce

Cider Glazed Ham with Dijon Mustard Sauce

White Glove Enhancement

Upgrade any meal with this enhancement

Buttlered Appetizers (choose three from the Hors d'oeuvres selection)

Wine Service after Entrée

Form Fitting Black Chair Covers

Elegant Ice Carvings

Hand-Carved Ice Sculptures for dramatic, elegant, or fun effects
Virtually limitless possibilities including Luges for Signature Drinks

Black Form Fitting Spandex Chair Covers

Up light's

GOBO's

Minimum of four Enhancement\Carving stations or can be paired with any Dinner Buffet

*Minimum of 40 Guests for Enhancement Stations,
Fewer than 40 may have an effect on per Guest price.*

**Minimum of 80 Guests for Chocolate Fountain*

Prices reflect chef's service for 1 hour, additional charge after first hour.

Taste of Dakota Buffet

Rustic Wheat Berry Salad
Harvest Vegetable Salad
Tossed Garden Greens with Assorted Dressings
Roasted Yukon Gold's and Sweet Potatoes
Midwest Medley of Wild Rice
Roasted Root Vegetables
Braised Bison delicately Glazed with Bourbon
Broiled Walleye with Chardonnay Butter
Exotic Pheasant Cacciatore

Accompaniments

Bakery Fresh Rolls and Butter
Chef's Distinct Selection of Desserts
Fresh Brewed Coffee and Decaf

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Fewer than 40 may have an effect on per Guest price.
Buffets & Breaks are for up to 1 hour and a half of continual service*

The Lasting Impression

Caprese Salad with Ripe Tomatoes and Fresh Mozzarella
Accented with Fresh Basil, Olive Oil, and Balsamic
Spinach Salad with Red Onions, Mushrooms, Walnuts, and Dried
Cranberries
Classic Caesar Salad with Garlic Herb Croutons, Parmesan Cheese,
Kalamata Olives, and Diced Tomatoes

Choice of 2 or 3 Entrées

Grilled Chicken Breast with Tasso Cream Sauce
Grilled Tuna with Honey Soy Glaze
Roasted New York Strip with Wild Mushroom Sauce
Grilled Chicken with Vodka Shrimp Sauce
Margarita Grilled Salmon
Pork Prime Rib with Dijon Marsala Sauce

Accompaniments

Chef's Selection of Seasonal Vegetables
Seasoned Wild Rice Blend
Garlic Mashed Potatoes
Bakery Fresh Rolls and Butter
Distinct Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf

2 Entrées
3 Entrées

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The Falls Buffet

Garden Salad with Crisp Vegetables with your choice of Dressings
Orzo Vinaigrette Salad

Choice of 2 Entrées

Bacon Wrapped Cod
Chicken Scaloppini
Gazpacho Chicken
Glazed Pork Tenderloin
Roasted Top Sirloin
Tuscan Chicken Tortellini

Accompaniments

Chef's Selection of Seasonal Vegetables
Roasted Reds
Bakery Fresh Rolls and Butter
Distinct Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf

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House Liquor Selections

Varieties including selections comparable to Jim Beam, Bourbon, Cutty Sark Scotch, Seagram's 7 Blended Whiskey, Smirnoff Vodka, Bombay Gin, Bacardi Rum, Sauza Gold Tequila, House Selected Wines, Imported and Domestic Beer

Top Shelf Liquor Selections

Varieties including selections comparable to Jack Daniel's Whiskey, Crown Royal Whiskey, Absolute Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Jose Cuervo Tequila, Johnny Walker Black Scotch, House Selected Wines, Imported and Domestic Beer

Hosted Bar Pricing

Premium Brands
 Top Shelf Brands
 Domestic Beer/Malt Bev.
 House Wine
 Premium & Imported Beer
 Soft Drinks

Cash Bar Pricing

Premium Brands
 Top Shelf Brands
 Domestic/Malt Bev.
 House Wine
 Premium & Imported Beer
 Soft Drinks

Domestic and Import Kegs

16 gal Domestic Keg (approximately 165- 12oz servings)
 Selections - Bud, Bud Light, Miller Lite, and Coors Light
 Imported and Specialty Kegs available

Priced Accordingly

Wine Selections

Copper Ridge	Merlot, Cabernet, Chardonnay, White Zinfandel
Redwood Creek	Merlot, Cabernet, Chardonnay, Pinot Grigio
Kendall- Jackson	Merlot, Chardonnay, and Pinot Noir

Sparkling Wine Selections

Ballatore	Grand Asti-Spumante
Tott's	Brut

By the Hour Packages

Premium Package

1st hour-
 2nd hour-
 3rd hour-

House Package

1st hour-
 2nd hour-
 3rd hour-

Ovations will supply one Bartender for every 100 guests guaranteed. \$500.00 Minimum Spending is required for each bar. If sales are not met up to a \$75.00 Bartender fee, per bar, will apply for all cash bar functions. Cash Bar prices include all applicable sales taxes. Hosted Bar prices do not include supplemental fee and applicable sales taxes.

By the hour packages- Single drinks only