

SIoux FALLS CONVENTION CENTER



catering menu

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
\$9.50

The Deluxe Continental

An Array of Chilled Juices,
Sliced Fresh Fruit Tray
Breakfast Pastries and Muffins
Preserves and Butter
Bagels and Cream Cheese
Yogurt with Granola Topping
Assorted Breakfast Cereals
Coffee, Decaf, and a Variety of Specialty Teas
\$11.50

The Croissant Continental

An Array of Chilled Juices
Hot Ham and Cheese Croissant
Fresh Fruit and Assorted Muffins
Coffee, Decaf, and a Variety of Specialty Teas
\$14.00

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

Country Style

Farm Fresh Scrambled Eggs
With your choice of Apple Wood Smoked Bacon, Ham, or Sausage Links
And Seasoned Breakfast Potatoes
\$10.00

Dakota Scramble

A Generous Blend of Eggs, Ham, Onions, Peppers, and Cheese
Served with Seasoned Breakfast Potatoes
\$10.00

Steak & Eggs

Top Sirloin Grilled to perfection
With Scrambled Eggs and Breakfast Potatoes
\$15.00

Yogurt Parfait

Seasonal Fresh Fruit Plate with
A layered Yogurt Granola Parfait
\$9.00

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
\$11.00

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
\$14.50

The Heart Healthy Buffet

An Array of Chilled Juices
Yogurt
Oatmeal
Egg Beaters
Fresh Fruit
Turkey Sausage
Homemade Baked Muffins
Coffee, Decaf, and a Variety of Specialty Teas
\$16.00

Chef recommends adding:

Omelet Station Enhancement \$3.50 per guest

*Minimum of 40 Guests for Breakfast Buffets,
Fewer than 40 may have an effect on per Guest price*

A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.

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
\$8.00

La Fiesta

Hot & Fresh Tri-Color Tortilla Chips
Served with Homemade Chili con Queso
Scallions, Diced Tomatoes, Jalapenos,
Black Olives, Sour Cream, and Salsa,
Regular and Diet Soft Drinks and Bottled Water
\$6.00

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
\$8.00

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.
\$6.00

Energy Break

Assortment of Energy Bars
Assorted Nuts and Whole Fruits
Amp Energy Drink
Various flavors of Gatorade and Bottled Water
\$9.50

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
\$7.00

Refreshments

Freshly Brewed Regular and Decaffeinated Coffee	\$26.00 per Gallon
Assortment of Specialty Teas	\$1.50 per Bag
Bottled Water	\$2.50 Each
Regular and Diet Soft Drinks	\$1.75 Each
Old-Fashioned Lemonade	\$23.00 per Gallon
Tropical Fruit Punch	\$23.00 per Gallon
Hot Chocolate or Hot Cider	\$23.00 per Gallon
Assorted Chilled Fruit Juices	\$2.50 Each
Freshly Brewed Iced Tea with Lemon	\$22.00 per Gallon
Grip 'n Go Milk (white, chocolate, and strawberry)	\$3.00 Each

Other Selections

Assorted Donuts	\$24.00 per Dozen
Fresh Baked Cinnamon Rolls with Icing	\$30.00 per Dozen
Assorted Bagels with Cream Cheese	\$24.00 per Dozen
Distinct Selection of Homemade Cookies	\$24.00 per Dozen
Brownies, Peanut Butter Blondies, and Lemon Bars	\$30.00 per Dozen
Fresh Homemade Muffins	\$26.00 per Dozen
Assorted Breakfast Pastries	\$26.00 per Dozen
Cinnamon Streusel Coffee Cake	\$24.00 per Dozen
Yogurt	\$3.00 Each

Snacks and Munchies

Individual bags of Kettle Chips and Pretzels	\$1.50 Each
Salted Peanuts	\$12.50 per Pound
Snack Mix	\$15.00 per Pound
Assorted Candy Bars	\$2.00 Each
Granola Bars	\$1.50 Each
Soft Pretzels with Mustard and Cheese Sauce	\$24.00 per Dozen
Tri-Color Tortilla Chips with Fresh Salsa	\$15.00 per Pound
Assorted Ice Cream Novelties	\$3.00 Each

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Also available as a Plated Lunch

American Classic

Sliced Smoked Turkey, Ham, Swiss and Cheddar Cheese,
Crisp Lettuce, Fresh Tomato, and Red Onion

On a French Roll

Corresponding Condiments

Assorted Kettle Chips & Pasta Salad

Fresh Baked Cookie

\$13.00

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

\$13.00

A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.

All 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

Chicken Parmigiana

Lightly Breaded Chicken Breast
complimented with Spinach and Ricotta Cheese
Finished with a Zesty Tomato Purée
\$16.00

Mediterranean Vegetable Pasta

Array of Fresh Vegetables seasoned and Sautéed to perfection tossed with Pasta
\$16.00

Lemon Pepper Chicken

Grilled Chicken Breast with Lemon Pepper Marinade garnished with Tri-Color
Sautéed Peppers
\$16.00

Boneless Pork Chops

Duo of Grilled Boneless Pork Chops with a Rich Brandy Maple Sauce
complimented with Roasted Apples
\$16.00

Bison Meatloaf

South Dakota raised Bison paired with a Hunter-style Burgundy Sauce
\$17.00

Montreal Rubbed Sirloin

Seamless Center Cut Sirloin Finished with Roasted Red Pepper Butter
\$18.00

Distinct Selection of Tantalizing Mid-Day Desserts

Carrot Cake
Chocolate Layer Cake
Pound Cake with berries and cream
Lemon Cake
Caramel Apple Pie
Strawberry Rhubarb Pie

A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.

All Salads accompanied by Rolls, Butter, and your selection of Mid-Day Desserts
Freshly Brewed Coffee, Decaf, and Iced Tea with Lemon

Composed Salad

Zucchini, Yellow Squash, Tomatoes, Red Onions, Peppers,
Gouda Cheese, Sugar and Spice Bacon
Artfully arranged on Garden Fresh Greens
\$13.00

Tangy Citrus Salad

A variety of Baby Field Greens, Oranges, Grapefruit,
Red Onions, Peppers, Walnuts, and Feta Cheese
\$13.00

Classic Caesar Salad

Crisp Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons,
Kalamata Olives and Diced Tomatoes
\$13.00

Salad Enhancements

Blackened Chicken	\$2.50
Grilled Shrimp	\$5.00
Char- Grilled Steak	\$4.00

Dressing Selections

Ranch, Blue Cheese, Dorothy Lynch, Caesar, Balsamic Vinaigrette,
Raspberry Vinaigrette, Italian, and House

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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
\$15.00

Mid-Day Duet

Choice of Two Salads

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

Choice of Two Entrées

Burgundy Braised Beef
Grilled Breast of Chicken with Raspberry Barbecue Sauce
Grilled Pork Chops and Apple Onion Marmalade
Marinated Italian Herb Chicken Breast
Baked Tilapia with Scampi Butter

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
\$16.00

*Minimum of 40 Guests for Lunch Buffets,
fewer than 40 may have an effect on per Guest price*

A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.

Soup and Salad

Two Varieties of Gourmet Soup
Three Innovative Salads using Garden Fresh Greens
Three Selections of Signature Prepared Salads
Fresh Seasonal Fruit Display
Vegetable Crudit  and Relish Platter
Bakery Fresh Rolls and Butter
An array of Savory Desserts selected by our Chef
Coffee, Decaf, and Iced Tea with Lemon
\$15.00 per Guest

Italian Buffet

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

Choice of 2 or 3 Entr es

Grilled Vegetable Cannelloni
Vegetarian Lasagna
Grilled Chicken with Pesto Cream Sauce over Farfalle Pasta
Oven Baked Ziti with Italian Sausage
Veal Parmigiana
Lasagna Milanese

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

2 Entr es...\$17.00 per Guest

3 Entr es...\$19.00 per Guest

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fewer than 40 may have an effect on per Guest price*

A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.

Sizzling

Appetizer of the Year* Bacon Wrapped Asparagus	\$2.25 per Piece
Barbecue Bacon Wrapped Shrimp	\$3.00 per Piece
Petite Chicken Wellington	\$2.50 per Piece
Buffalo Wings	\$1.75 per Piece
Crabmeat Mushroom Caps	\$2.75 per Piece
Pan- Seared Crab Cakes with Chipotle Hollandaise	\$3.00 per Piece
Midwestern Bison Meatballs	\$1.75 per Piece
Beef Saté with Peppers and Spicy Plum Dipping Sauce	\$2.50 per Piece
Pineapple Chicken Brochette with Asian Sesame Sauce	\$2.50 per Piece
Spinach Dip lightly blended with Artichoke Hearts	\$3.50 per Guest
Appetizer of the Year runner up~ Hand-Picked Crab Dip Served with Specialty Breads and Chips	\$4.50 per Guest

Chilled

Chef's Handcrafted Canapés	\$2.75 per Piece
Jumbo Shrimp with a variety of Cocktail Sauces	\$2.75 per Piece
Smoked Salmon Mold garnished with Fresh Fruit	\$5.50 per Piece
Heart Healthy California Rolls	\$2.75 per Piece
Hand-Dipped Chocolate Strawberries	\$2.00 per Piece
Antipasto Platter	\$4.00 per Guest
Domestic Cheese Tray	\$4.25 per Guest
World Tour Cheese Display	\$7.50 per Guest
Vegetable Crudité with Assorted Dips	\$2.50 per Guest
Sliced Fresh Seasonal Fruit	\$3.50 per Guest
A Cornucopia of Specialty Breads Accompanied by our Signature Dips and Spreads	\$4.00 per Guest

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

Mini Cordon Bleu, Mini Deep Dish Pizza, Spring Rolls with Sauce, Quesadilla's with Sour Cream and Salsa, Hot and Fresh Tri Color Tortilla Chips with Salsa
\$18

"Call it your Meal" Appetizer Package

Spinach & Artichoke Dip, Midwestern Bison Meatballs, Petite Chicken Wellington, Domestic Cheese Tray, Jumbo Shrimp with Variety of Cocktail Sauces, Vegetable Crudités with assorted Dips, Carved Pork Loin Station, Assorted mini Dessert Display.
\$28.50

Appetizer packages are unlimited service for one hour. Additional charges after one hour 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 the South Dakota chapter of Susan B. Komen Cause for the Cure*

A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.

Your choice of soup or salad and choice of Dessert

Salads

The “Wedge” with Julienne Vegetables

House Salad with “Spaghetti cut”

Classic Caesar Salad with Parmesan Cheese, Kalamata Olives and Diced Tomatoes

Spinach Salad with Red Onions, Mushrooms, Walnuts and Dried Cranberries

Soups

Smoked Salmon Chowder

Shrimp Bisque

Tomato Zucchini Bisque

Chicken and Wild Rice Soup

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

Ultimate Grand Finale

Homemade York Cheesecake

Dessert Trio

Amaretto Biscotti Torte

Black Forrest

Chocolate Overload Cake

Chicken Concombre

Grilled Breast of Chicken with our Signature Sweet Cucumber Salsa

\$22.00

Gouda Chicken

Lightly Seasoned Grilled Breast of Chicken with Gouda Cream Sauce

\$22.00

Broiled Walleye Fillet

Upper Midwest Walleye Finished with Almond Lemon Butter

\$26.00

A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.

Salmon en Croute

Atlantic Salmon Delicately hand wrapped in Pastry served with a Mornay Sauce
\$26.00

New York Strip

10oz NY Strip with Roasted Shallot Demi-glace
\$30.00

Pork Roulade

Cornbread Stuffing and Grilled Vegetables wrapped in a Seasoned Pork Loin
served with Charon Sauce
\$24.00

White Cheddar Orzo Pasta

Accompanied by Roasted Vegetable Bundles accented with Roasted Red Pepper
Sauce
\$23.00

Choice Prime Rib

Slow Roasted to perfection served with Cabernet Au Jus
\$28.00

Combination Dinners:

Cabernet Filet

Tender Petit Filet with Cabernet Shallot Sauce

Chicken Concombre

Grilled Breast of Chicken featuring Sweet Cucumber Salsa
\$32.00

Succulent Petit Filet

USDA Choice Filet with Merlot Demi-Glace

Southwestern Salmon

Fresh Fillet of Salmon enrobed in Chili-Citrus Sauce
\$33.00

Grilled Chicken Zinfindale

Grilled Chicken Breast uniquely flavored with a creamy Zinfindale Sauce

Broiled Walleye Fillet

Fillet with Peppery Mango Mint Salsa
\$28.00

White Glove Enhancement

Upgrade any meal with this enhancement

Served or butlered Shrimp Cocktail starter

Gourmet Soup served before the salad

Two bottles of house wine at each table

Black chair covers with or without white sashes

\$22.00**

Carving Stations

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

Choice Prime Rib with Creamy Horseradish and Chipotle Aioli

\$7.50

Cider Glazed Ham with Dijon Mustard Sauce

\$5.50

Tender Breast of Turkey with Cranberry and Red Onion Aioli

\$6.00

Braised Buffalo Round with Burgundy Au Jus

\$9.50

Smoked Pork Loin with Ginger Plum Sauce

\$6.00

*Minimum of 40 Guests for Enhancement Stations,
fewer than 40 may have an effect on per Guest price.
Prices reflect chef's service for 1 hour, additional charge after first hour.*

Elegant Ice Carvings

Hand-carved ice sculptures for dramatic, elegant, or fun effects

Virtually limitless possibilities

Starting at \$250.00

***Additional charges will apply for tables of less than 8 for White Glove Enhancement.
A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.*

Minimum of four stations or \$25 per guest in Enhancement Station selections or can be paired with a Buffet

Classic Caesar Salad

Freshly Chopped Romaine Lettuce with Kalamata Olives, Diced Tomatoes, Garlic Herb Croutons, and Parmesan Cheese

Choice of: Blackened or Grilled Chicken

\$7.00

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

\$8.00

Buffalo Slider Burgers

Sautéed Onions, Mushrooms,

Crisp Lettuce and Fresh Tomato

Roasted Tomato Ketchup, Stone Ground Mustard, and Mayonnaise

\$6.00

Flambéed Steak Diane

Succulent Tenderloin in Red Wine Demi-Glace

Accented with Sautéed Mushrooms, Onions, Peppers and Tomatoes

\$12.00

Southwestern Quesadillas

Grilled Chicken, Steak, and Shrimp, Sautéed Peppers and Onions, Pepper Jack and Cheddar Cheese and a variety of Flavored Tortillas Garnished with Pico de Gallo and Sour Cream.

\$6.00

Chocolate Fountain

A never ending flow of Cascading Velvety Chocolate

Featuring a wonderful assortment of accouterments

\$5.00*

French-Style Crepes

Delicate Crepes uniquely flavored with Black Forrest, Mixed Berry, or Chef's Seasonal recommendation

\$6.00

*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.

A Catering Supplemental Fee of 20% and Sales Tax of 7% will be added to your final bill.

Taste of Dakota Buffet

Rustic Wheat Berry Salad

Harvest Vegetable Salad

Tossed Garden Greens with Assorted Dressings

Roasted Yukon Golds 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

\$33.00

*Minimum of 40 Guests for Dinner Buffets,
fewer than 40 may have an effect on per Guest price.*

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 topped with Zesty Gazpacho
Baked Tilapia with our signature Tropical Salsa
Roasted Top Sirloin of Beef with Portabella Red Wine Sauce
Sautéed Chicken Piccata
Pecan Crusted Salmon with Bourbon Pear Sauce Garnished with Blue Cheese
Roast Pork Tenderloin with refreshing Papaya Relish
Tuscan Chicken Pasta

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	\$24.00
3 Entrées	\$27.00

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fewer than 40 may have an effect on per Guest price.*

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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, Absolut 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	\$4.00	Premium Brands	\$4.25
Top Shelf Brands	\$5.00	Top Shelf Brands	\$5.25
Domestic Beer/Malt Bev.	\$3.50	Domestic/Malt Bev.	\$3.75
House Wine	\$4.50	House Wine	\$4.75
Premium & Imported Beer	\$4.50	Premium & Imported Beer	\$4.75
Soft Drinks	\$1.50	Soft Drinks	\$1.75

Cash Bar Pricing**Domestic and Import Kegs**

Domestic ½ Keg (approximately 165- 12oz servings)	\$325.00
Selections – Bud, Bud Light, Miller Lite, and Coors Light	
Imported and Specialty Kegs available	Priced Accordingly

Wine Selections

Cooperidge Merlot, Cabernet, Chardonnay, and White Zinfandel	\$21.00
Smoking Loon Chardonnay,	\$31.00
Kendall- Jackson Merlot, Chardonnay, and Pinot Noir	\$41.00

Sparkling Wine Selections

Ballatore	Grand Asti-Spumante	\$24.00
Tott's	Brut	\$24.00

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. All Hosted Bar charges reflect the final number of drinks served with service charges and applicable sales taxes added.

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