

About Cleaver's Catering

Enjoy unique, custom catering in the Sioux Falls area for any budget and any event. From office lunches to homestyle meals to private wine dinners, let our chefs amaze you!

WE CAN PROVIDE CATERING FOR ANY EVENT, INCLUDING:

- *Holidays*
- *Special Occasions*
- *Weddings*
- *Graduations*
- *Wine Dinners*
- *Hog Roasts & Picnics*
- *Private Dinners*
- *Private Parties on our Patio*
- *Office Lunches*
- *Business Events*



605-553-1677

tyler@cateringbycleavers.com | www.cateringbycleavers.com

2904 W Russell St, Sioux Falls, SD 57107

Hors D'oeuvres

HEAVY:

Smoked Chicken Sliders	\$---
<i>Two ounces of smoked chicken infused with our southwest seasonings then tossed with mayo served on a freshly baked bun!</i>	
Smoked Coulette Slider	\$---
<i>Our signature beef slow smoked and sliced thin served cold with house baked dinner rolls with green peppercorn aioli.</i>	
Tenderloin Kabob	\$---
<i>A two ounce tenderloin skewer marinated in our zinfandel sauce then slow smoked and roasted to perfection.</i>	
Traditional Angus Sliders	\$---
<i>A two ounce slider patty served on our house made rolls accompanied with all the fixins!</i>	
Naan Pizza's	\$---
<i>per pizza (cuts into 6 pieces)</i>	
Southwest Chicken Eggolls	\$---
<i>Baked to perfection served with our santé fe aioli. (price per each)</i>	
Steak Empanadas with Chimichurri	\$---
<i>The perfect little bite of steak and chimi sauce wrapped up in empanada dough. (price per each)</i>	
Beef Meatballs	\$---
<i>Anyway you want them – Roasted or Smoked accompanied with either BBQ, Stroganoff sauce or a custom creation! (price per each)</i>	
Chicken Meatballs in Thai Basil Sauce	\$---
<i>Roasted chicken meatballs tossed in our Thai Basil Sauce. (price per each)</i>	
Smoked Chicken Naan Tacos	\$---
<i>Naan bread, smoked chicken, and assorted sauses!</i>	
Mini Pork, Hominy and Green Chili Tacos	\$---
<i>My wife Abuela's recipe! (price per each)</i>	
Marble Potatoes in Gruyere Cream Sauce	\$---
<i>2 oz of mini marble potatoes roasted then finished with a gruyere sauce.</i>	
Smoked Salmon Canapes	\$---
<i>Classic canapé topped with cream cheese, smoked salmon and dill crème.</i>	
Mini Big Pig Sliders	\$---
<i>Our infamous big pig sandwich in a smaller version! Freshly baked buns, pulled pork, bacon topping, four cheese blend, cilantro and apricot sauce!</i>	
Mini Pork Ban Mi	\$---
<i>A freshly baked dinner roll topped with smoked and shaved pork loin, mayo, cilantro and shaved veggies.</i>	
Artichoke Gratin	\$---
<i>Roasted artichokes topped with four cheese blend and garlic oil served with grilled naan bread.</i>	
Smoked Chicken Strudel	\$---
<i>Smoked chicken, boursin cheese and parmesan wrapped up and baked with puff pastry served with raspberry chipotle sauce.</i>	

LIGHT:

Shrimp Cocktail	\$---
<i>Two jumbo shrimp freshly poached in our special spices and lemon served with traditional cocktail sauce.</i>	
Artichoke & Roasted Tomato Bruschetta	\$---
<i>Freshly roasted tomatoes and artichoke tossed with olive oil and seasonings accompanied with sliced baguette.</i>	
Salmon Mousse Cups	\$---
<i>An English cucumber cup filled with silky smooth salmon mousse!</i>	

Shrimp Ceviche Shooters	\$---
<i>English cucumber cups filled with shrimp ceviche and cilantro. (per each)</i>	
Calamari Stinger	\$---
<i>English cucumber cup filled with our calamari cocktail finished with sriracha aioli (medium heat level).</i>	
Speck & Asparagus	\$---
<i>Two jumbo stalks of asparagus wrapped with Recla Speck, drizzled with chardonnay asiago oil, roasted then served cold.</i>	
New York Nigiri	\$---
<i>Sushi rice topped with marinated, smoked and chilled New York strip!</i>	
Boursin Bacon Tomato Bites	\$---
<i>Bite sized tomatoes filled with boursin cheese, bacon and bacon seasoning!</i>	

DIPS:

Smoked Chicken Salad Dip	\$---
<i>2 oz of our famous smoked chicken salad infused with southwest mesquite seasonings accompanied with toast points and crackers.</i>	
Sun Dried Tomato Pesto Cheeseball	\$---
BLT Cheeseball	\$---
Green or Black Olive Tapenade	\$---
<i>1 oz of tapenade served with crackers and/or toast points.</i>	
Hummus Spreads	\$---
<i>Accompanied with crackers you get to choose between Roasted Red Bell Pepper, Original, and Pine Nut.</i>	
Lobster Gratin	\$---
<i>Our most popular dip! Cream cheese, lobster meat, and sour cream infused with lemon and basil, served with grilled naan bread.</i>	
Bacon Swiss Dip	\$---
<i>A classic! Bacon, swiss, cream cheese and house seasonings baked to perfection served with grilled naan bread.</i>	
Sante Fe Chicken Dip	\$---
<i>Cream cheese, four cheese blend, diced chicken, roasted corn, black beans, onions and cilantro baked golden brown served with crackers.</i>	
Port Salute Volcano	\$---
<i>A staff FAVORITE! Port salute cheese, jalapeño bacon jam and crackers!</i>	
Smoked Salmon Display	\$---
<i>2 oz of our most popular smoked salmon served with dill crème.</i>	
Spinach Artichoke Dip	\$---
<i>Our classic and infamous spinach artichoke dip served with crackers or grilled naan.</i>	

TRAYS:

Fresh Fruit Display	\$---
<i>A selection of the season's finest fruits elegantly displayed.</i>	
Meat and Cheese Tray	\$---
<i>1 oz Boars Head meats and 1 oz Boars Head cheeses arranged in a beautiful display. Add pickled vegetables for \$.75 per person</i>	
Grilled Vegetable Crudites	\$---
<i>A new take on a vegetable tray! We marinate then lightly kiss the vegetables with a flame so they maintain their crispness!</i>	
Deli Cigars	\$---
<i>Turkey, Beef and ham wrapped around flavored cream cheese served in a cigar box! (price per each)</i>	
Deli Finger Sandwiches	\$---
<i>Freshly baked baguette filled with our chefs selection of meats and dijonaise then cut into finger sized sandwiches.</i>	
Smoked Salmon Display	\$---
<i>2 oz of our most popular smoked salmon served with dill crème.</i>	

What's for Lunch?

MIXED GREEN SALADS

Roasted Asparagus & Prosciutto \$---

Mixed greens, roasted asparagus, prosciutto, tomatoes, red onion, banana peppers, roasted almonds with balsamic vinaigrette.
(Parmesan on side)

Grilled Chicken, Feta and Cucumber \$---

Romaine, grilled chicken, feta, cucumber, olives, garbanzo beans, onion, tomatoes with greek vinaigrette.

Spinach Crunch \$---

Spinach, dried cherries, dried cranberries, wasabi peas, carrots, onions, spiced walnuts, pine nuts, grilled chicken and raspberry vinaigrette.

Classic Chicken Caesar \$---

We make our own Caesar with anchovy, garlic, Worcestershire, mustard and extra virgin olive oil.

SOUPS

Butternut Squash Soup \$---

Butternut squash puree, roasted butternut squash, low sodium chicken stock.

Wild Rice and Grilled Chicken \$---

Low sodium stock, grilled chicken, wild rice, onion, celery, carrot and garlic.

Roasted Tomato Basil Soup \$---

Roasted tomato puree, roasted tomatoes, garlic, basil, lemon juice, white wine and pepper.

Mexican Hot and Spicy \$---

Black bean broth, Black beans, roasted chicken, corn, onion, bell peppers, tomatoes and cilantro.

Chili \$---

Garbanzo beans, red kidney beans, onion, corn, all natural lean ground sirloin, tomato sauce, cumin, and cilantro

Classic Beef Stew \$---

Big chunks of sirloin, carrots, onions and celery in a freshly prepared broth scented with bay leaf, peppercorn, and thyme. (without potatoes)

SANDWICHES

Roasted Turkey on Blue Wheat Bread . . . \$---

Freshly baked blue wheat bread filled with shaved oven gold turkey from Boars Head. Condiment tray to include romaine, hot house tomatoes, onion, cheese, mayo and mustard.

Lettuce Rolls \$---

Romaine lettuce stuffed with shaved London broil or Turkey and artichoke pesto.

Asian Lettuce Wraps \$---

Hydroponic butter lettuce, diced grilled chicken with water chestnuts, carrots, onion and scallions accompanied by a freshly shaved cabbage with sesame vinaigrette.

Rosemary Chicken \$---

Grilled chicken breasts served in a light rosemary cream sauce accompanied with fire roasted vegetables and whole grains. (HOT)

Mediterranean Club on French Loaf . . . \$---

Hydroponic butter lettuce, diced grilled chicken with water chestnuts, carrots, onion and scallions accompanied by a freshly shaved cabbage with sesame vinaigrette.

Muffaletta \$---

Muffaletta bread stuffed with green olive tapenade, shaved turkey, and provolone.

Turkey on Sunflower Loaf \$---

Sunflower loaf (wheat, roasted sunflowers, oat bran, amaranth, water and sea salt), turkey, tarragon basil mustard, mixed greens, cucumber and tomato.

SIDES

Potato Salad \$---

Roasted Corn & Cheddar Potato Salad . . \$---

Bacon Cheddar Potato Salad \$---

Coleslaw \$---

House Salad \$---

BUFFET

Pulled Pork Buffet \$---

Included pulled pork, bbq sauce, onion, pickle, romaine salad with assorted dressings, coleslaw, and potato salad.

Naan Taco Buffet \$---

Pulled chicken, naan bread, assorted aioli's, shredded cheese's, and sriracha cheddar potato salad.

What's for Dinner?

ENTRÉE OPTION

All entrée options come with salad, bread and butter, vegetable and starch! You will work with our chefs to make sure the protein is cooked your way (grilled, roasted, sautéed or sous vide), served with your choice of sauce (our chefs would love to help), and accompanied by your choice of vegetable and starch.

6 oz Chicken Breast	\$---
Smoked and Carved Pork Loin	\$---
8 oz Braised Eye of Round	\$---
8 oz Sirloin	\$---
10 oz New York Strip	\$---
8 oz Salmon	\$---
6 oz Filet	\$---

WE CUSTOM CREATE MENUS!

Our chefs have 20 plus years in the culinary field and would be happy to develop a menu specifically for you!



What's for Dessert?

Cakerie Cakes

\$--- per piece

White Chocolate Raspberry

Pure white chocolate & rich red raspberry in 3 delicious layers.

Chocolate Tiger Triple

Pinstriped design of white cake with rich dark and white chocolate.

Tuxedo Truffle Mousse

Moist marbled cake with layers of dark and white chocolate mousse.

Iced Lemon Shortcake

Three layers of fluffy cream nestled up to glistening lemons.

Sticky Toffee Pudding

Layers of buttery toffee sauce, whipped cream, and moist sponge cake.

Strawberry Shortcake

Three scrumptious layers of the best shortcake you've ever tasted.



White Chocolate Raspberry



Chocolate Tiger Triple



Tuxedo truffle Mousse



Iced Lemon Shortcake



Sticky Toffee Pudding



Strawberry Shortcake

For pricing please email tyler@cateringbycleavers.com