

Trays & Bulk

~ Available For Pick-Up Or Drop-Off ~

Deviled Eggs..... (24)	\$20.00
Creamy Potato Salad..... (serves 12)	\$18.00
Assorted Relish Tray..... (serves 12)	\$26.00
Assorted Cheese and Crackers..... (serves 12)	\$46.00
Creamy Coleslaw..... (serves 12)	\$18.00
Penne Pasta Salad..... (serves 12)	\$17.00
Assorted Sandwiches..... (serves 12)	\$32.00
Assorted Wrap Sandwiches..... (serves 12)	\$34.00
Green Salad w/Dressing..... (serves 12)	\$18.00
Fresh Steamed Jumbo Shrimp(28 Shrimp Each)	\$24.00

- Don't See What You Want? -

Let us know and we'll gladly prepare any items you request.

Just ask for a quote.

ABOVE ITEMS REQUIRE 4 DAYS NOTICE PLEASE.

Bar Service

~ Available at Wellington Clubhouse only ~

Well Cocktails.....	\$3.00
Call Cocktails.....	\$4.75
Bottled Beer.....	\$3.00
Premium Bottled Beer.....	\$3.50
Soda.....	\$2.00
Wine.....	\$3.00
Champagne.....	\$16.00/Bottle

Bar Service includes mixes, fruit garnish, ice and cups.

Please add sales tax and 19% service fee to prices.

BARTENDERS - \$100.00 each (4 hour event)

OPEN BAR PER PERSON AND/OR BOTTLE RATES AVAILABLE

Beverage Service

Coffee and Tea Stations.....	\$2.00 per person
(Plus Tax and 19% Service Fee)	

Breakfast Buffet

~ Minimum 50 Guests - \$8.25 per person ~

Scrambled Eggs, Hash Browns, Danish, Sausage Gravy & Biscuits, Sausage or Bacon, French Toast with Syrup and Coffee.

- Other Menus Available -

Luncheons

~ Minimum 50 Guests ~

Luncheons are customized to fit your theme and budget starting at \$7.25 per person.

Sit-Down Meals

~ Minimum 50 Guests ~

Sit-Down Meals are customized to fit your theme and budget starting at \$10.95 per person.

General Information

Linen Service, Cake Cutting and all other Catering and Special Services available. We offer Chocolate Fountains, Candy Bars, Martini Bars, Chef Stations and more.

\$200.00 non-refundable deposit to secure date. 50% room deposit (Wellington) non-refundable. Menu & details at least 2 weeks prior to event. Guaranteed number of guests 72 hours prior to event. Cash or check (with proper I.D.). MC/ Visa/Discover add 4% convenience fee. No gift certificates on catering. All prices add 19% service fee and sales tax. Server charge is \$50.00 per server, per 4 hour event.



Please call 727.992.9560 for details or Email requests to:
siouxcitysteaks@yahoo.com

Having
An Affair?

SIoux
CATERING
CITY

727.992.9560

Sally Lee

www.siouxcitysteakhouse.com

Private Rooms Available

Buffets

~ 50 Guest Minimum ~

2 Entrees – \$13.00 3 Entrees – \$15.00

Buffets include 5 side choices & rolls with butter

Oven Roast Pork	Chicken Parmesan
Glazed Chicken Breast	Sauteed Steak Tips
Hawaiian Chicken	Pot Roast of Beef
Roast Turkey	Sagebrush Chicken <small>(mushroom, cheese & bacon)</small>
Teriyaki Chicken Brochettes	BBQ Chicken
Steak Brochettes	Sausage with Peppers & Onions
Swedish Meatballs	Baked Ham with Pear Sauce
Roast Sirloin Au jus	Lemon Pepper Chicken
Chicken Marsala	Chicken Florentine <small>(spinach, egg & cheese sauce)</small>
Braised Swiss Steak	Shrimp Scampi
Crab Stuffed Salmon	Baked Basa Filet
Chopped Sirloin <small>(grilled onions)</small>	Baked Lasagna

Chef Carved Specialties

~ For Chef Items Add \$50.00 per chef ~

Chef Carved Prime Rib of Beef Au Jus.....	add \$5.00 per person
Chef Carved Beef Tenderloin w/Bernaise ...	add \$8.00 per person
Chef Carved Garlic Pork Loin.....	add \$2.00 per person
Chef Prepared Pasta Station.....	add \$4.00 per person

Texas Steak Fry

~ 50 Guest Minimum ~

Looking For Something Special? Try our World Famous "Texas Steak Fry". We bring the grill, the fryer, and our big old tent for your selection of steaks, Texas fried potatoes, tossed salad with ranch dressing, **Ranchstyle Beanpot**, fresh baked bread and sweet tea.

8oz. Sirloin Steak.....	\$12.00 per person
10oz. Top Sirloin Steak.....	\$15.00 per person
12oz. New York Strip or Ribeye Steak	\$25.00 per person

There is an increased health risk associated with consuming raw or undercooked fish, meat and poultry.

Hors d'Oeuvres

~ 50 Guest Minimum ~

Choose 6 – \$10.00 per person Choose 10 – \$14.00 per person

Fresh Fruit Kabobs	Bruchetta
Fresh Vegetables & Dip	Assorted Cheese & Crackers
Mini Chicken Brochettes	Mini Crabcakes
Mini Steak & Mushroom Brochettes	Sausage Stuffed Mushrooms
Mini Antipasta Skewers	Swedish Meatballs
Mini Sausage Brochettes	Sweet & Sour Meatballs
Chips & Salsa	Buffalo Style Wings
Boneless Chicken Strips	BBQ Meatballs
Fried Mushrooms	Crab Dip with Crackers
Crab Stuffed Mushrooms	Spinach Dip with Crackers
Raviolis in Marinara	Bacon Wrapped Shrimp Skewers
Shrimp en Croute	Sausage in Croute
Stuffed Cherry Tomatoes	Assorted Mini Wrap Sandwiches
Chef Carved Roast Pork Loin with condiments & mini rolls	Chef Carved Roast Sirloin with condiments & mini rolls

Add An Elegant Appetizer Tower To Each Table (choose 3)
\$32.00 per Tower – Each Tower Serves 8 Guests

~ Hors d'Oeuvres also available individually or Butler passed. ~
Please add sales tax, 19% service fee and server charge (\$50.00 per server)

Big Pan Items

~ Available For Pick-Up Or Drop-Off ~

REQUIRES 4 DAYS NOTICE PLEASE

Italian Sausage w/ Potatoes & Pepper	(serves 12)	\$30.00
Chicken Wings Buffalo Style	(50 each)	\$30.00
Boneless Fried Chicken Strips	(24 each)	\$30.00
Chopped BBQ Pork w/Sauce	(serves 12)	\$30.00
Teriyaki Chicken Brochettes	(18 each)	\$39.00
Chicken Breast Parmesan.....	(serves 12)	\$39.00
Sweet & Sour Meatballs.....	(40 each)	\$28.00
Swedish Meatballs	(40 each)	\$28.00
Sausage Stuffed Mushrooms	(18 each)	\$25.00
Crabmeat Stuffed Mushrooms	(18 each)	\$48.00
Sirloin Steak Brochettes w/Mushrooms.....	(18 each)	\$46.00
Baked Ham w/Pear Sauce.....	(serves 12)	\$32.00
Roast Pork w/Stuffing.....	(serves 12)	\$32.00
Pot Roast of Beef	(serves 12)	\$32.00
Baked Beans.....	(serves 12)	\$18.00
Baked Macaroni & Cheese.....	(serves 12)	\$18.00
Black Beans & Rice.....	(serves 12)	\$18.00

Sides

~ Select 5 ~

Green Beans Almondine	Cucumber, Tomatoes & Onion Vinegrette
Green Beans Italian	Baked Macaroni & Cheese
Baby Carrots in Tarragon Butter	Penne with Cream Sauce
Glazed Carrots	Penne with Marinara
Scalloped Potatoes	Roasted Potatoes
Au gratin Potatoes	Baked Beans
Mashed Potatoes and Gravy	Creamy Coleslaw
Pecan Crusted Sweet Potatoes	Potato Salad
Parsley New Potatoes	Cold Pasta Salad
Peas with Onions	Sausage Stuffing
Tossed Garden Salad w/Dressing	Black Beans
Rice Pilaf	Asparagus w/Hollandaise <small>(add \$1.50 per person)</small>
Caesar Salad	Seasonal Corn
Grilled Seasonal Vegetables	California Salad <small>(Lettuce & Mandarin Orange, Cran. Vinegrette)</small>
Corn O'Brien	Blue Cheese & Walnut Salad
Key Lime Pie	Cheesecake w/Strawberry Sauce
Frosted Cake (Choc. or Straw.)	Banana Pudding Parfait
Hawaiian Cake	Assorted Mini Desserts
Cobblers <small>(blueberry, cherry, peach, apple)</small>	Key Lime Frosted Sponge Cake
Apple Pie	Rice Pudding
Bread Pudding	Carrot Cake
Potato Station (add \$1.25 per person)	

Please add applicable sales tax, 19% service fee and server charge (\$50.00 per server)

Theme Buffets

Sioux City Catering is a full service caterer. We have over 50 years of industry experience in our management. Our chef will gladly work with you to create the perfect menu and decor ideas for your next themed party. All consultations are free, we only ask for the opportunity to offer a bid on your party. We are experienced in serving all types of foods at all types of functions. So, whether it's a Luau, Hoedown, Kids Party or Formal Affair, we want to become your **"Caterer of Choice"**.