THE SIOUX CHEF™

CATERING MENU 2017

SIOUX-CHEF.COM | 612-486-CHEF (2433)

Photo Credit: Mette Nielsen

Taŋyáŋ yahípi!

Welcome!

The Sioux Chef proudly serves indigenous, pre-colonial foods of North America that are naturally free of gluten, dairy and refined sugars. Using fresh, seasonal and wild ingredients, we're reclaiming the bountiful cultures of our ancestors and sharing these stories through food.

*Seasonal item

APPETIZERS

PLATTERS + PASSED

Minimum Order 12

SMALL
Serves 12

LARGE
Serves 24

CORN CHIPS + DIP

Black Bean Dip
Roasted Squash Dip
Smoked Whitefish + White Bean Dip

TURKEY MEATBALLS + WILD GREEN PESTO

BISON MEATBALLS + CRANBERRY SAUCE

WILD RICE BITES + WOJAPI

ROASTED VEGETABLE PLATTER*

FRESH FRUIT PLATTER*

MINI INDIGENOUS TACOS
Roasted Squash, Sage Smoked Turkey or Cedar Braised Bison

WILD RICE CRACKER + TOASTED SAGE + WHITE BEAN DIP

WILD RICE CRACKER + SMOKED WHITE FISH + WHITE BEAN DIP

SAVORY WILD RICE CAKE + FOREST MUSHROOMS + GREENS

SAVORY WILD RICE CAKE + HONEY ROASTED RABBIT + APPLE

GRILLED SKEWERS
Vegetable or Bison

DEVILED DUCK EGGS + SMOKED SALT*

LUNCH

INDIVIDUAL + BOXED LUNCHES

Minimum Order 10 With Sun Cookie + Fruit

WILD RICE BOWL
VEGETABLE, TURKEY OR BISON

Maple Seared Wild Rice, Roasted Vegetables, Toasted Seeds, Wojapi Sauce

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GRILLED CORN SANDWICH
VEGETABLE, TURKEY OR BISON

Grilled Corn Pocket, Roasted Vegetables, Squash Puree, Wilted Greens, Wojapi Sauce

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WILD RICE TAMALES (2 PER ORDER)
VEGETABLE, TURKEY OR BISON

Corn Masa, Squash, Apple + Wojapi Sauce

DINNER

A LA CARTE + BUFFET

Minimum order 10

PROTEINS

CEDAR BRAISED BISON

SAGE SMOKED TURKEY

CORNMEAL OR SEED CRUSTED WALLEYE

BAKED TROUT

VEGETABLES + GRAINS

THREE SISTERS BLEND*

ROASTED VEGETABLES*

WILD RICE PILAF

SWEET POTATO MASH

HONEY ROASTED SUNCHOKES*

SOUPS + SALADS

Add Sage Smoked Turkey or Cedar Braised Bison

SOUPS

HALF-GALLON Serves 8

GALLON Serves 16

Minimum Order Half-Gallon

THREE SISTERS SOUP*
Squash, Hominy, Corn, Beans

WILD RICE + VEGETABLE SOUP*
Seasonal Vegetables, Wild Rice, Greens

NORTHERN POZOLE
Roasted Corn, Hominy, Vegetables

SALADS

SMALL Serves 8

LARGE Serves 12

GREENS + SEEDS SALAD
Mixed Greens, Kale, Toasted Seeds, Puffed Wild Rice, Amaranth

WILD RICE SALAD
Mixed Greens, Kale, Wild Rice, Toasted Seeds, Fresh Berries

THREE SISTERS SALAD*
Kale, Grilled Corn, Hominy, Beans, Maple Roasted Squash

DRESSINGS
Wojapi / Wild Herb

BREADS + SWEETS

Per Dozen

SAVORY WILD RICE FLATBREAD

CORNBREAD
Cranberry or Maple Drizzle

SUNFLOWER COOKIES

SUNFLOWER THUMBPRINTS

WILD RICE BERRY TART

SORBET

CHIA PUDDING

WOODLANDS GRANOLA BARS

BEVERAGES

Minimum Order Half-Gallon

HALF-GALLON Serves 8

GALLON Serves 16

CEDAR MAPLE TEA

CRANBERRY SAGE TEA

FRUIT WATER

INDIGENOUS SNACKS

CORN CHIPS + DIP

Black Bean Dip
Roasted Squash Dip
Smoked Whitefish + White Bean Dip

WOODLANDS GRANOLA

WOODLANDS GRANOLA BARS

SUNFLOWER COOKIES

POPCORN

Sumac or Maple

THE SIOUX CHEF™

ABOUT US

The Sioux Chef is revitalizing Native foods and building awareness about the diverse cultures and flavors that have been part of North American indigenous communities for centuries.

Our team of Anishinaabe, Mdewakanton Dakota, Navajo, Northern Cheyenne, Oglala Lakota and Wahpeton-Sisseton Dakota is ever growing; proudly reclaiming culinary cultures long buried and inaccessible. With a focus on the Minnesota and Dakota Territories, we prepare indigenous, pre-contact foods that are naturally free of gluten, dairy and refined sugars.

Featuring fresh, seasonal and foraged ingredients — from fruits, vegetables and wild edibles, to meat, fish and game — we also use indigenous preservation methods like smoking and drying to enhance the flavor of our dishes.

Catering options include a la carte menus, buffet, family style, plated and community meals.

Please visit us at sioux-chef.com or call 612-486-CHEF (2433).

Pilamaya!