CATERING MENU

SIOUX-CHEF.COM | 612-486-CHEF (2433)
Welcome! Taŋyāŋ yahípi!

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

To ensure ample time to source ingredients from local suppliers, we request that your catering inquiry is submitted 3 weeks prior to your event.

APPETIZER PLATTERS

MN CORN CHIPS + DIP
Great Northern Bean Dip
Roasted Squash Dip
Smoked Whitefish Bean Dip

TURKEY MEATBALLS + CRANBERRY SAUCE

BISON MEATBALLS + CRANBERRY SAUCE

MINI INDIGENOUS TACOS
Bison
Turkey
Three Sisters Blend

SAVORY WILD RICE CAKE + FOREST MUSHROOMS + NATIVE PESTO

SEASONAL ROASTED VEGETABLE PLATTER + NATIVE PESTO

SEASONAL FRESH FRUIT PLATTER

DEVILED DUCK EGGS + SMOKED SALT (Seasonal)
LUNCH

WILD RICE BOWLS
Wild Rice, Three Sisters Blend, Sauteed Greens, Toasted Seeds, Wojapi
  Bison
  Turkey
  Roasted Vegetables

CORN POCKET SANDWICH
Corn Pocket, Three Sisters Blend, Squash Puree, Sauteed Greens, Wojapi
  Bison
  Turkey
  Roasted Vegetables

WILD RICE TAMAL
  Bison
  Turkey
  Roasted Vegetables
DINNER

PROTEINS
CEDAR BRAISED BISON
SAGE SMOKED TURKEY
CORNMEAL + SEED CRUSTED WALLEYE

VEGETABLES + GRAINS
SEASONAL THREE SISTERS BLEND
WILD RICE PILAF
SEASONAL ROASTED VEGETABLES
MAPLE ROASTED SQUASH + PEPITAS
SWEET POTATO MASH
SOUPS + SALADS
Add Bison or Turkey

SOUPS
THREE SISTERS SOUP
WILD RICE + VEGETABLE SOUP
BUTTERNUT SQUASH SOUP
NORTHERN POZOLE

SALADS
GREENS + SEEDS SALAD
Mixed Greens, Kale, Toasted Pepitas +
Sunflower Seeds, Puffed Wild Rice, Puffed
Amaranth, Seasonal Maple Vinaigrette

WILD RICE SALAD
Mixed Greens, Kale, Wild Rice,
Toasted Pepitas + Sunflower Seeds,
Berries, Seasonal Berry Vinaigrette

THREE SISTERS SALAD
Mixed Greens, Kale,
Seasonal Three Sisters Blend,
Pumpkin Seed Vinaigrette
BREADS + SWEETS

NATIVE CORNBREAD
SUNFLOWER COOKIES
SUNFLOWER THUMBPRINTS
WILD RICE TART + SEASONAL FILLING
SEASONAL SORBET
BLUE CORN PUDDING + CANDIED MAPLE PEPITAS
WOODLANDS GRANOLA
WOODLANDS GRANOLA BARS

BEVERAGES

Served hot or cold

CEDAR MAPLE TEA
CRANBERRY SAGE TEA
The Sioux Chef is a catering company committed to revitalizing Native foods and building awareness about North American indigenous cultures.

Our team of Anishinaabe, Mdewakanton Dakota, Navajo, Northern Cheyenne, Oglala Lakota and Wahpeton-Sisseton Dakota is ever growing, and proudly showcases foods of the Minnesota and Dakota Territories with an indigenous menu that is naturally free of gluten, dairy and refined sugars, and naturally plant-based unless otherwise noted.

Using fresh, seasonal and foraged ingredients — from fruits, vegetables and wild edibles, to meat, fish and game — we also practice indigenous preservation methods, like smoking and drying, to enhance flavors in our dishes.

We offer a number of catering options, including la carte orders, buffets, family style meals, and coursed and plated menus. To learn more, please visit sioux-chef.com or call 612-486-CHEF (2433).