



Menu Packages

Hors D'oeuvres & Stations | Buffet | Desserts



2027 Menu

About Us

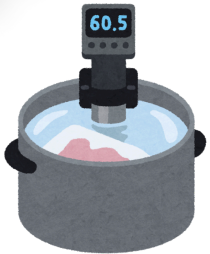
Founded by Tyler Honke, a local entrepreneur with a passion for good food and exceptional service, Catering By Cleavers has quickly become a trusted name in the Sioux Falls community. Our commitment to quality ingredients, personalized menus, and attentive service has earned us a reputation for creating memorable dining experiences. From intimate gatherings to grand celebrations, we strive to exceed your expectations with every event.

We Cater

WEDDINGS	PRIVATE DINNERS
SPECIAL OCCASIONS	OFFICE LUNCHES
HOLIDAYS	CORPORATE EVENTS
GRADUATIONS	PRIVATE PARTIES IN OUR EVENT HALL
WINE DINNERS	AND MORE!
HOG ROASTS & PICNICS	



What is Sous Vide Cooking?



Well, it's our specialty!

Sous vide is a method that involves cooking food in a precisely controlled water bath. This technique ensures perfectly cooked, juicy, and tender results every time.

We Offer Free Tastings!

Struggling to decide on the perfect menu? We've got you covered. Book a tasting to experience our delicious food firsthand!



Menu Prices: Due to the current rate of inflation and product availability we will be assessing our prices monthly. This may result in a 10% increase in prices. If the price increase poses a difficulty, we will be happy to work up a new menu that fits your budget as best we can.

HORS D'OEUVRES

CHEF MANNED STATION (HEAVY)

SMOKED CHICKEN & NAAN BREAD "TACOS"

Pulled chicken, grilled naan, slaw with basil aioli, BBQ Sauce and Apricot Cilantro Sauce.

BRAISED BEEF & NAAN BREAD "TACOS"

Slow braised chuck, fresh grilled naan bread, four cheese, tangy slaw, green peppercorn aioli and BBQ Sauce.

SMOKED PORK & NAAN BREAD "TACOS"

Slow smoked pork butt, grilled naan bread, creamy slaw, Apricot Cilantro Sauce and Cucumber Thai Sauce.

GRILLED COULETTE SLIDER

Soft dinner roll, our signature beef, and feta parmesan aioli

CARVED PORK TENDERLOIN SLIDER

Soft dinner roll, grilled pork tenderloin, cucumber chili sauce.

SOUS VIDE SIRLOIN SLIDERS

Tender and juicy sirloin served on soft rolls with a tangy dijonaise sauce.

NEW YORK COCKTAIL SANDWICH

Soft dinner roll, shaved cold New York Deli meat, and green peppercorn aioli.

HOT DIPS

LOBSTER GRATIN G

Our most popular dip! Cream cheese, lobster meat, and sour cream infused with lemon and basil, served with kettle chips.

BACON SWISS DIP

A classic! Bacon, Swiss, cream cheese and house seasonings baked to perfection served with crackers or kettle chips.

SANTE FE CHICKEN DIP G

Cream cheese, four cheese blend, diced chicken, roasted corn, black beans, onions and cilantro baked golden brown served with tortillas chips.

CLASSIC SPINACH ARTICHOKE DIP

Our classic and infamous spinach artichoke dip served with crackers.

COLD DIPS & SPREADS

ARTICHOKE & PARMESAN DIP G

A hearty dip filled with tons of artichokes and parmesan served with kettle chips.

HONKES BACON JAM AND CREAM CHEESE

Delectable cream cheese spread with savory bacon jam and fresh green onions, served with crackers!

PESTO "CHEESECAKE"

A layer of lemon basil cream cheese topped with pesto, sun dried tomatoes, pine nuts, and served with crackers.

CLASSIC LAYERED BEAN DIP

Refried beans topped with salsa, sour cream, lettuce, tomato, black olive, jalapeño, and green onion accompanied with tortilla chips.

SOUTHWEST SHRIMP DIP

Black beans, corn, tomato, onion, and diced shrimp infused with lime, chili, garlic, and cumin. Served with tortilla chips.

CARAMELIZED VIDALIA ONION DIP

Sour cream, caramelized onions, parmesan and house seasonings served with kettle chips.

BACON CHEDDAR DIP

Sour cream, bacon, cheddar, green onions with a hint of heat served with kettle chips.

BUFFALO CHICKEN DIP

Smoked chicken mixed classic hot sauce and blend of cheeses served with tortilla chips.



HORS D'OEUVRES

HEAVY

BEEF MEATBALLS

Anyway you want them - Roasted or Smoked accompanied with either BBQ, Stroganoff sauce or a custom creation! (price per each)

BUFFALO MEATBALLS

Served in caramelized onion cream sauce. (price per each)

CHICKEN MEATBALLS IN THAI BASIL SAUCE G D

Roasted chicken meatballs tossed in our Thai Basil Sauce. (price per each)

SESAME GINGER CHICKEN MEATBALL

Roasted Chicken meatballs in Sesame Ginger Sauce (price per each)

MINI PORK, HOMINY AND GREEN CHILI TACOS G

Hard shell taco, braised pork, shredded cheddar, cilantro & green onion crema.

MARBLE POTATOES IN BACON CREAM SAUCE G

2 oz of mini marble potatoes roasted then finished with a bacon cream sauce.

MINI PORK BAN MI D

A freshly baked dinner roll topped with smoked and shaved pork loin, mayo, cilantro and shaved veggies.

LIGHT

SALMON CUCUMBER CUPS G D

English cucumber cup filled with smoked salmon and dill crème.

SHRIMP CEVICHE SHOOTERS G D

Clear cup filled with shrimp ceviche and cilantro. (price per each)

CALAMARI STINGER G D

Clear cup filled with our calamari cocktail finished with sriracha aioli (medium heat).

BOURSIN BACON TOMATO BITES G

Bite sized tomatoes filled with boursin cheese, bacon, and bacon seasoning!

WHITE TRUFFLE PARMESAN TOMATO BITE G

Bite sized tomato filled with boursin cheese, parmesan, white truffle oil, and green onion. (price per each)

FRESH FRUIT TRAY

A selection of the season's finest fruits elegantly displayed.

MEAT AND CHEESE TRAY G

1 oz Boar's Head meats and 1 oz Boar's Head cheeses arranged in a beautiful display. Add pickled vegetables for \$.75 per person

GRILLED VEGETABLE CRUDITÉS

A new take on a vegetable tray! We marinate then lightly kiss the vegetables with a flame so they maintain their crispness!

SEASONAL VEGETABLE TRAY

GRILLED CAULIFLOWER

Lightly kiss by fire served with curry dip

CHARCUTERIE SKEWER

Cheese, salame, olive, marinated artichoke, grape tomato

CUCUMBER TOWERS WITH GOAT CHEESE MOUSSE

Whipped goat cheese and herbs on top of cucumbers finished with parmesan cheese

*ANTIPASTO PILLOWS

Puff pastry topped with parmesan, salame, sun dried tomato, and black olive drizzled with herb aioli.

*ASPARAGUS, BACON, & ONION PILLOW

Puff pastry filled with sour cream, asparagus, bacon, and caramelized onions topped with parmesan.



ENTRÉE

Enjoy a customizable dining experience. All entrées include bread, butter, romaine salad with fixings, your choice of seasonal vegetable and starch. We'll cook your protein to your preferred method (grilled, roasted, sautéed, or sous vide) and serve it with your choice of sauce.

6 oz Roasted Tuscan Chicken Medallion

8 oz Carved Pork Loin

3 oz Smoked and Chopped Chicken & 5 oz Chef Carved Pork Loin

6 oz Smoked and Sous Vide Chicken

10 oz Chef Carved Sous Vide Sirloin

10 oz Chef Carved New York

3 oz Chopped Chicken & Chef Carved Sirloin Sous Vide, 5 oz

3 oz Chopped Chicken & Chef Carved New York, 5 oz

VEGETABLES G

VEG D' JOUR (CHEF'S CHOICE)

Our chef's selection of local and seasonal veggies tossed in olive oil and house seasonings.

Buttered Corn, Roasted Carrots, and Corn O'Brien

STARCH OPTIONS

Mashed Potatoes, Roasted Reds, Baked Potatoes with butter, and Cheesy Potatoes

SAUCES

Roasted Garlic Cream G, Boursin Cream G, Rosemary Demi G, 5 Cheese Cream G, Fine Herbs Sauce G, Peppercorn Demi, Classic Demi, and Caramelized Onion Demi.

SALAD UPGRADES

Greek Cucumber Salad

Spinach Salad with warm Bacon Dressing

Strawberry Mixed Green Salad with Poppyseed Dressing N

Bacon Caesar

Caesar Salad

Salami Caprese Salad



"ENHANCEMENTS"

Upgrade your meal with our specialty side options!
(all of which are gluten free G)

Oaxaca Style Street Corn

Sweet corn tossed in olive oil and southwest spices, then topped with Oaxaca cheese (mild crumble cheese) sante fe aioli, green onion and BACON!

Boursin Bacon Mashed Potatoes

Mashed potatoes topped with crumbled boursin cheese, and bacon!

Loaded Mashed

Cheddar jack, bacon, sour cream drizzle, chives, and parmesan!

Truffle Boursin Mashed

Our mashed potatoes drizzled with white truffle oil, green onion, and shredded parmesan

Garlic Green Beans, Almonds, Parmesan, & Cranberries N

Baby Carrots with Pesto

Tuscan Parmesan Asparagus



We Create Custom Menus!

Your vision, our culinary expertise. Let our chefs with over 25 years of experience create a personalized menu just for you.

NEW MEAL PACKAGES

SINGE ENTREE PASTA BUFFET

Served with vegetable d'jour, garden salad and crusty French bread!

Classic Lasagna

Smoked Tomato Cream. Ziti. Melted Four Cheese. Spicy Sausage

TACO BAR

Served with smoked & chopped chicken, ground beef, street taco shells(flour), tortilla chips, hard shells tacos, shredded lettuce, shredded cheese, black bean corn salsa, house salsa, and cilantro crema. Accompanied by romaine salad and Oaxaca-style street corn!

Two Tacos

Three Tacos

BBQ SLIDERS

Served on a brioche bun with housemade pickled onions, jalapenos, house salad, potato salad, fruit tray, and assorted BBQ sauces.

Smoked & Chopped Chicken Sliders

Pulled Pork Sliders

Brisket Sliders

Can't decide? Ask us about picking two of your favorites!

BAKED POTATO BAR

All options served with choice of complimentary vegetable house salad, bread and butter.

Classic Baked Potato

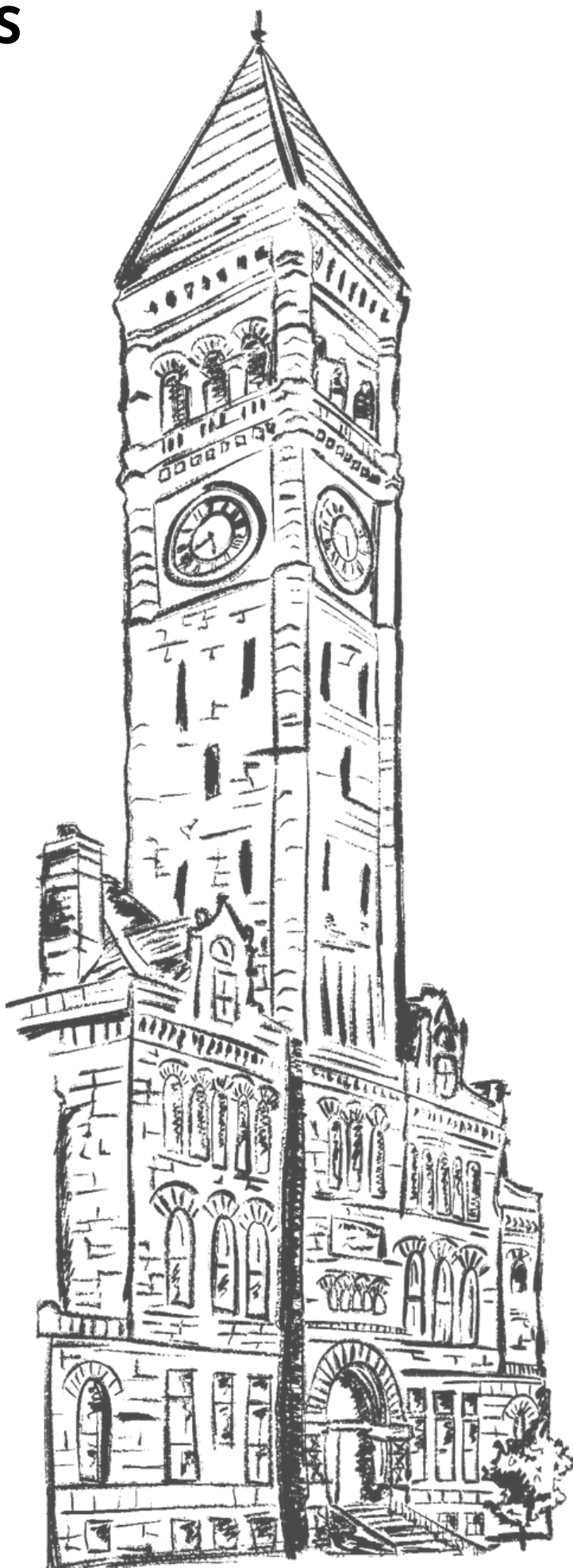
Served with sour cream, butter, shredded cheese, green onion, and bacon crumble

Chicken Bacon Ranch

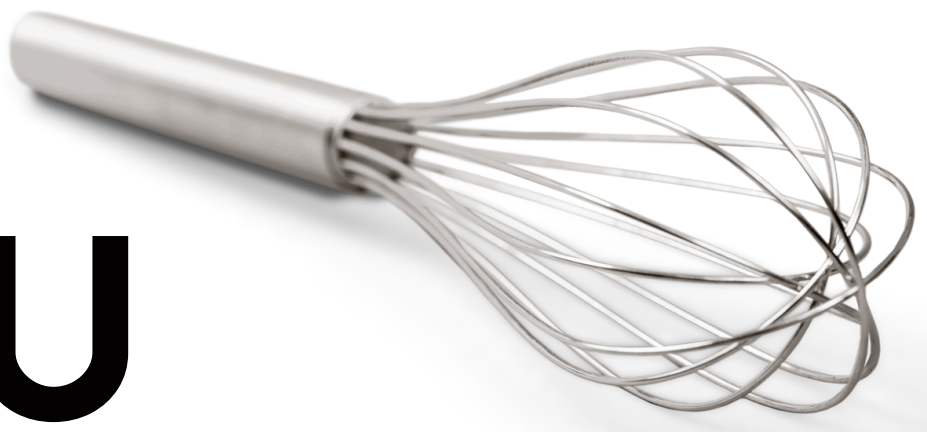
Served with smoked & chopped chicken, ranch drizzle, sour cream, butter, shredded cheese, green onion, and bacon crumble

BBQ Smokehouse

Served with pulled pork, BBQ sauce, crispy fried onions, sour cream, butter, shredded cheese, green onion, and bacon crumble



Dessert MENU



Strawberry Cake

A classic dessert featuring a sweet cake layered with strawberry jam and topped with fresh strawberries and whipped cream



White Chocolate Raspberry

Three layers of moist white chocolate cake, separated by luscious raspberry jam filling and topped with shaved white chocolate



Chocolate Tiger Triple

Three layers of fluffy cream nestled up to a visually striking cake with a pinstriped design, showcasing the perfect blend of white cake and rich dark and white chocolate



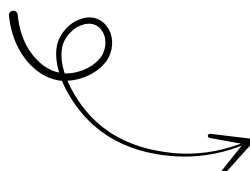
Iced Lemon Shortcake

A light and airy cake with three layers of fluffy cream, complemented by the zesty tang of glistening lemons. This dessert offers a refreshing and delightful taste, perfect for those who love citrus flavors



Tuxedo Truffle Mousse

Savor the perfect balance of sweet and rich. Our dessert boasts a moist-marbled cake with layers of dark and white chocolate mousse



SERVICE & TABLEWARE

FULL PACKAGES (PER PERSON)

REAL CHINA

Includes large dinner plate, fork, knife (if needed), linen like napkin and bussers!

UPGRADED PLASTIC

Includes Large plastic dinner plate, fork, knife (if needed), linen like napkin and bussers!



LATE NIGHT APPETIZERS (PER 50 PEOPLE)

HONKES BACON JAM AND CREAM CHEESE

Delectable cream cheese spread with savory bacon jam and fresh green onions, served with crisp crackers.

CHEFS BLEND SNACK MIX

Chex Mix, Pub Mix, Kettle Chips, Goldfish, Pretzels, and Cheddar crisps.

PRETZEL CUPS

An assortment of hard pretzels served with honey mustard sauce and ranch.

SALSA TRIO

Roasted corn black bean salsa, traditional, and roasted chili & garlic salsa served with tortilla chips.

NEED A VENUE?



Reserve our private event hall for your rehearsal dinner, corporate gathering, and much more! Located in our 2904 building on West Russel, it offers the ideal setting for an intimate celebration. With its elegance and versatility, our event hall accommodates up to 90 guests. Go to our website to see pictures of our space!

CATERING MINIMUMS

Peak Season

May - October
\$2000 - Dinners
\$1500 - Lunches

Off Season

November - April
\$1500 for Dinners
\$1000 for Lunches

2904 Room Fee

Half Day - \$500 (5 hours)
Full Day - \$750 (6+ hours)

CANCELLATION POLICY

We understand that unexpected things can happen. If you need to cancel your event, we have a flexible cancellation policy. A \$1,000 fee applies if you cancel 30 days before your event date. If you cancel within 10 days of your event, the full amount is due.



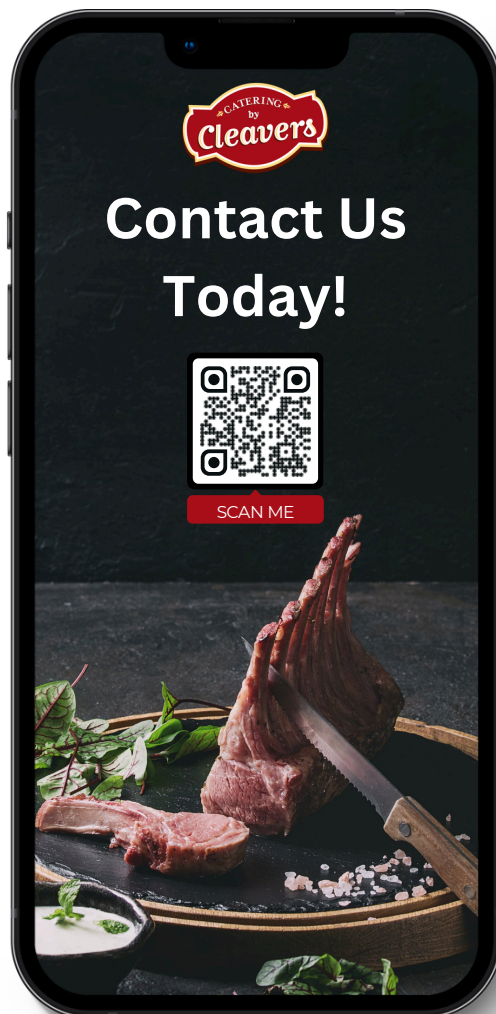
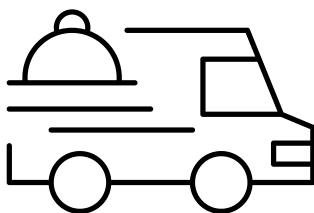
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OUR STORY

At Catering by Cleavers, we believe great food brings people together. Founded by Chef Tyler Honke, our company was built on a passion for quality ingredients, genuine hospitality, and creating memorable experiences.

With more than 20 years in the culinary industry, Tyler has served everyone from local families to nationally recognized entertainers. While his career includes culinary awards and leadership roles, his focus has always remained the same: serving exceptional food and treating people well.

What began as Cleaver's Meat Market has grown into one of the region's trusted catering companies, serving weddings, corporate events, fundraisers, and celebrations across South Dakota. For more than a decade, we've been proud to help people gather around great food and meaningful moments.

THE CHEF CHALLENGE

Chef Tyler is also the co-founder of the annual Chef Challenge, a culinary competition that brings together some of the area's top chefs to raise funds for the Children's Home Society of South Dakota. Now in its 12th year, the event celebrates creativity, community, and the power of food to make a difference.

GOT QUESTIONS? WE HAVE ANSWERS

DO YOU REQUIRE A DEPOSIT OR SIGNED CONTRACT?

No. We believe in keeping things simple. Your word is good enough for us, and we do not require deposits or contracts to reserve your date.

DO YOU OFFER TASTINGS?

Yes! Once we've put together an estimate and have a good idea of the menu you're considering, we'll schedule a complimentary tasting.

WHAT HAPPENS AFTER WE BOOK?

Once your date is reserved, you can relax knowing your catering is taken care of. About 10 days before your event, we'll reconnect to confirm final details, including guest count, service times, and any dietary accommodations.

IS CLEANUP INCLUDED?

Our plate packages include bussing service, allowing our staff to clear dinner plates and table trash during meal service so you can focus on your guests.

HOW IS THE FOOD SERVED?

Our meals are served buffet style, allowing guests to enjoy generous portions and a variety of menu selections.

