

# Anything's Possible Catering

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605-718-5591

**We cater large and small events and have several locations to choose from. We have a lot of experience and excellent references.**

**Let us help you make your day a memorable one.**

**Here are some of our favorite locations:**

**Black Hills Receptions and Rentals**

**The Hampton Inn**

**Comfort Suites**

**The Dahl Fine Arts Center**

**Besler's Cadillac Ranch**

**Shriner's Club**

**Woodlands Receptions**

**Copper Canyon**

**The Barn**

**Grand Gateway**

**The Elks Golf Course and Event Center**

**The Journey Museum**

**Howard Johnson**

**Terry Peak Chalets**

**Sunshine Valley Gardens**

**Spearfish Pavilion**

**Summer Creek Inn**

**Or anywhere you would like us to go**



## Dinner Buffet Options

Plated meals are available at an additional charge; ask for details

Prices are per person

***Simply special*** your choice of one meat carved to order (roast beef with horseradish sauce, brown sugar glazed ham, turkey breast or bacon wrapped pork tenderloin) with choice of potato, vegetable, lettuce salad with assorted dressings and dinner rolls with butter \$19

***American style buffet*** carved to order roast beef with horseradish sauce, choice of one other carved meat (brown sugar glazed ham, turkey breast, or bacon wrapped pork tenderloin) choice of potato, vegetable, two lettuce salads with assorted dressings and dinner rolls with butter \$21

***Chicken cordon bleu*** with roast beef carved to order with horseradish sauce, choice of potato, vegetable, lettuce salad w/ assorted dressings, dinner rolls w/ butter \$22

***Prime rib*** carved to order with au jus and horseradish sauce, choice of potato, vegetable, lettuce salad with assorted dressings and dinner rolls with butter \$35

***Lasagna*** with beef, cottage cheese, mozzarella, fresh parmesan, a hint of gouda layered to perfection, fettuccine alfredo with chicken breast and andouille sausage, choice of two lettuce salads w/ assorted dressings and assorted dinner rolls and bread sticks \$21

***Organic rotisserie chicken*** with fresh rosemary, choice of potato, vegetable, lettuce salad with assorted dressings, dinner rolls with butter \$21.50

***Grilled chicken breast and steak tips*** w/ A1 and Heinz 57 sauces, choice of potato, choice of vegetable, choice of lettuce salad, dinner rolls w/ butter \$23

***Finger sandwiches*** made on french bread with sliced cheese, leaf lettuce, roast beef, ham, and turkey with mustard, mayonnaise, and a spicy mayo and choice of pasta salad, potato salad, and a vegetable display w/ ranch \$14

***Western buffet*** smoked brisket, pulled pork, assorted barbecue sauces on the side, sliced dinner rolls, choice of two sides \$23

***Mexican fajita buffet*** grilled sirloin steak, grilled chicken breast, grilled peppers and onions, sour cream, guacamole, salsa, shredded cheese, small flour tortillas, choice of two sides \$22

***Poke bowl buffet*** Spicy ahi tuna, salmon, white rice, green onions, cucumber, avocado, edamame, jalapeno, cilantro, wonton crisps, spicy mayo, soy sauce, sriracha \$29 (varies by availability and seasonal price)

## Potato Options

(all of our potatoes are gluten free & preservative free)

- White cheddar mashed potatoes with beef gravy
- Garlic mashed potatoes
- Baby new potatoes with fresh herbs and butter
- Potato medley - purple, sweet and yukon gold potatoes roasted in butter, brown sugar, and herbs
- Cheesy potato casserole w/ sliced potatoes, bacon, cheddar cheese, layered and topped with white cheddar mashed potatoes
- Baked potato w/ butter and sour cream
  - add shredded cheese, chives and bacon \$0.50
- Whipped sweet potatoes with brown sugar, cinnamon and topped with caramel and pecans
- Red diced potatoes w/ butter and herbs

## Vegetable Options

(all of our vegetables are gluten free)

- Green beans with toasted almonds and bacon
- Green beans sautéed in olive oil with sun dried tomatoes, squash, zucchini and fresh herbs
- Honey glazed carrots
- Marmalade glazed carrots with zucchini
- Brown sugar and cinnamon carrots
- Broccoli with melted cheddar cheese
- Broccoli, cauliflower, carrots and red peppers w/ butter and herbs
- Parmesan Asparagus
- Chipotle corn
- Refried beans

## Salads

(all come with assorted dressings on the side)

- Spinach salad w/ sliced strawberries, grape tomatoes, mandarin oranges, cucumbers, toasted almonds
- Traditional tossed salad w/ iceberg, romaine, some spinach for color, grape tomatoes, cucumbers, croutons w/ ranch
- Traditional spinach salad w/ hard cooked eggs, tomatoes, bacon bits, croutons and honey mustard
- Mixed field greens w/ sliced peaches, blackberries, strawberries, cucumbers, grape tomatoes, candied walnuts
- Mixed field greens w/ cranberries, mandarin oranges, sliced honey crisp apples, feta cheese w/ toasted nuts
- Mixed field greens w/ dates, apples, feta cheese, tomatoes, cucumbers w/ toasted pecans
- Caesar salad w/ romaine, fresh parmesan, croutons and Caesar dressing on the side
- Greek Salad w/ romaine, fresh parsley, feta, kalamata olives, grape tomatoes, toasted pita
- The Wedge- with cucumbers, grape tomatoes, bacon bits, shredded cheese, and croutons

# **Appetizers**

**Chilled hors d'oeuvres  
(serves 50 people as an appetizer)**

**Antipasto Platter olives, mozzarella balls, pepperoni/salami, pickled veggies, swiss cheese \$125**

**Assorted chips w/ dips \$105**

**Assorted finger sandwiches on mini rolls with mustard and mayonnaise \$120**

**Charcuterie - assorted sliced and whole cheeses, fresh berries, seasonal fruit, charcuterie meats,  
olives, nuts, crackers, baguette, dips, and fresh herbs \$200**

**Large charcuterie - charcuterie on 4 foot long board (serves 100) \$500**

**Cheese, display w/ assorted whole, sliced and cubed cheese, grapes, berries, and crackers \$140**

**Chilled jumbo shrimp w/ cocktail sauce \$150**

**Deviled eggs \$110**

**Fresh cut fruit display \$110 (Seasonal price)**

**Fresh vegetables with ranch \$90**

**Guacamole bruschetta w/ pico de gallo and balsamic glaze \$125**

**Mexican Tray w/ nacho cheese, bean dip, guacamole, salsa, sour cream, chips \$145**

**Pepperoni Caprese Skewers mozzarella, pepperoni, grape tomatoes, basil w/ balsamic glaze \$150**

**Rotisserie chicken salad w/ crackers \$115**

**Salmon Crostini w/ whipped seasoned cream cheese and fresh dill \$150**

**Shrimp on a cucumber wheel w/ cocktail sauce \$135**

**Strawberry cream cheese dip w/ fresh berries and w/ vanilla wafers, apple chips \$110**

**Hot Hors d'oeuvres**  
**Serves 50 people as an appetizer**

**Amazing spinach artichoke dip w/ baguette, crackers \$110**

**Bacon wrapped dates w/ a brown sugar glaze \$125**

**Bacon wrapped meatballs \$125**

**Bacon wrapped scallops \$160**

**Bacon wrapped shrimp \$160**

**Barbecue cocktail franks \$105**

**Brie w/ caramel and toasted pecans \$115**

**Kahlua pecan Brown sugar baked brie \$135**

**Chicken teriyaki skewers w/ green onions and sesame seeds \$160**

**Ground buffalo jalapeno poppers \$150 wrapped in bacon \$200**

**Hot, mild or barbecue wings \$150**

**Mashed potato bar w/ gravy, cheese, chives, and bacon toppings \$160**

**Meatballs stuffed w/ mozzarella in marinara sauce \$160**

**Meatloaf cupcakes topped w/ mashed potatoes and meatloaf sauce \$140**

**Pigs in a blanket \$105**

**Pulled pork or cheeseburger sliders w/ appropriate condiments, cheese, lettuce etc. \$210**

**Shrimp scampi dip w/ baguette and crackers \$120**

**Stuffed mushrooms: cornbread chorizo \$130**

**Stuffed mushrooms: Italian sausage and stuffing \$120**

**Stuffed mushrooms: lump crab w/ melted 3 cheese blend \$130**

**Swedish meatballs \$95**

## **Action Appetizer Stations!**

(minimum of 75 people)

- A table with carved to order sandwiches: beef/ham w/ sliced rolls, condiments
  - A table with tacos OR quesadillas: with chicken, ground beef or just cheese, w/ salsa, sour cream, guacamole, tortilla chips
  - A table with assorted dips including spinach artichoke dip w/ breads and crackers and a vegetable display
  - A table with a beautiful cheese display, fruit display, crackers, baguette slices, whole nuts and dried fruit
- \$20.00 per person. Lots of fun! People love this!**

## **Dinner Action Stations**

**\$9.00 per person per station (minimum of 100 people, must have at least 3 stations)**

### **Potato station**

White cheddar mashed potatoes, beef gravy, shredded cheese, bacon bits, green onions, sour cream, sweet potatoes, caramel, marshmallow fluff

### **Western Station**

Pulled pork, shredded beef (ribs additional \$5 p.p), dinner rolls, pineapple coleslaw, baked beans and potato salad

### **Mexican Station**

Quesadillas made to order OR taco bar: ground beef (replace with steak additional \$3 p.p), chicken breast and cheese, w/ shredded cheese, salsa, sour cream, tortilla chips, queso

### **Italian Station**

Penne noodles, ziti noodles, marinara, alfredo sauce, chicken breast, andouille sausage, dinner rolls and bread sticks

### **Sandwich Station**

Assorted ciabatta, dinner rolls, hoagies, leaf lettuce, turkey breast, roast beef, brown sugar ham, hard salami, assorted sliced cheese, spicy mayo, horseradish sauce, mayo, mustard

### **Asian Station**

Chow mein noodles w/ veggies, mini chicken egg rolls w/ sweet and sour sauce on the side, chicken teriyaki, edamame, and fortune cookies

### **Curry Station (additional \$2 p.p)**

Butter chicken, yellow lentil curry, potato sambar, cumin rice, olive oil drizzled naan

### **Salad Station**

Iceberg wedge, spinach, romaine w/ cucumbers, grape tomatoes, fresh berries, cranberries, toasted almonds, croutons, shredded cheese, cottage cheese, sunflower seeds, assorted dressings

## **Dessert**

**Pumpkin bread pudding topped w/ caramel and served w/ whipped cream \$5**

### **Smores Bar**

**Assorted chocolates- Reese's, raspberry, white chocolate, Hershey's, graham crackers, assorted marshmallows-regular, strawberry, toasted coconut beautifully displayed w/ skewers etc. \$5**

### **Assorted Dessert Bars**

**Snickers, oreo, brownies, lemon, 7-layer etc. \$3**

**Cookies and Brownies \$1.50**

### **Chocolate Covered Strawberries**

**Strawberries dipped in milk chocolate and drizzled with white chocolate \$1**

**Cover w/ nuts, toasted coconut, caramel etc. +\$0.25**

**Stuffed with whipped cream +\$1.00**

### **Chocolate Fountain**

**Milk chocolate fountain w/ strawberries, bananas, marshmallows, nuts, dried fruit, pretzels, cherries, rice crispy treats, bananas and mini cream puffs \$6**

### **Dessert Display**

**Cheesecake w/ assorted toppings and sauces, chocolate cake, carrot cake, german chocolate cake, brownies, raspberry bars, lemon bars, chocolate covered strawberries, mini éclairs \$7.50**

### **Cheesecake**

**New york cheesecake w/ assorted toppings on the side \$5**

**Personal mini new york cheesecakes \$3**

**Add baked in flavors (blueberry swirl, raspberry swirl, lemon) +\$1**

### **Assorted dessert shooters**

**Assorted fun dessert in a cup w/ a mini spoon (chocolate/vanilla mousse, cheesecake, apple pie, cake, etc.)! \$3**

## **Beverages**

**Most venues provide beverages but if not we can provide whatever you need**

**We provide disposable plates/cutlery/napkins free of charge. Prices do not include sales tax and a potential 15% service charge. Delivery charges may apply depending on location, number of vehicles, and number of trips required. We require a deposit that varies according to the size of your group. We customize our buffet tables to match your colors/theme free of charge. When we meet we will schedule times and go over every detail so that we have a perfect event.**

**Anything is Possible**