

Yellowstone Kelly's Catering Company
Breakfast Menus 2017
Classic Breakfast Menus

Old Timer Breakfast

Chicken Fried Steak
Baked Egg Casserole
Fresh Baked Biscuits & Country Gravy
Melon & Strawberry Trays
Breakfast Pastry Assortment

Ten Gallon Breakfast

Texas Size French Toast / syrup
Grilled Ham Steak
Scrambled Eggs with Cheese
Fresh Seasonal Fruit Display
Breakfast Pastry Assortment

Farmer Breakfast

Buttermilk & Blueberry Pancakes
Southwest Scrambled Eggs
Sausage Links
Fresh Fruit Medley
Breakfast Pastry Assortment

The Uncle Glenn

Southwest Scrambled Eggs
Grilled Red Potatoes
Thick Sliced Bacon
Whole Fresh Fruit
Breakfast Pastry Assortment

Pablo's Favorite

Smothered Breakfast Burrito Casserole
Grilled Potatoes & Peppers
Refried Beans
Fresh Fruit Display
Apple Turnovers

All Classic Menus are served with your choice of breakfast juice plus fresh brewed coffee

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Station Add-Ons
(Add to any Classic Breakfast Menu)

Belgian Waffle Station: \$6 additional

Chef-manned station makes your Belgian Waffle to order
Choice of toppings include rum-infused strawberries, bananas, whipped topping, chocolate chips, butter, variety of syrups

Omelet Station: \$6 additional

Chef-manned station cooks your fried eggs or omelet to order
Toppings: Ham, Cheese, Mushrooms, onion, salsa, green peppers & tomato plus Chef's Choice toppings (varies)

Enhanced Omelet Station: \$10 additional

Toppings: All Omelet Station Toppings plus Sour Cream, Cream Cheese, tomato, bacon bits, smoked salmon, spinach, avocado, capers

Carved Ham Station: \$6 additional

Chef-carved Buffet Ham Station
Chef-manned station carves your roasted ham to order
Toppings: Whole-Grain Dijon Mustard

Benedict Station: \$9 additional

Chef-manned station makes your Eggs Benedict to order
Poached Eggs, Hollandaise sauce topped over your choice of Canadian bacon, sausage patties, crab cakes, toasted English muffin, waffle, fried Green tomato – this tastes so good you can top it over almost anything!

Carved Prime Rib Station: \$14 additional

Chef-manned station carves our roasted Prime Rib to order
Toppings: Horseradish and Jack Daniels Au Jus

(number of chefs at the station varies by estimated attendance)

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Walking Breakfast Menus

Kelly's Breakfast Burrito Supreme

Wrapped Tortilla, with Sausage, Cheddar Cheese, Scrambled Egg, Peppers, Onions, Hash Browns, Salsa,
Whole Fresh Fruit
Fresh Brewed Coffee & Bottled Juice

Super Breakfast Croissant Sandwich

Butter Croissant with Eggs, Country Ham Slices, American Cheese
Whole Fresh Fruit
Fresh Brewed Coffee & Bottled Juice

Light Breakfast Menus

Croissant Continental

Mini Croissants with Ham & Cheese
Variety of Seasonal Fruit
Assorted Muffins and Pastries
Fruit Juice, Hot Cider or Hot Chocolate, Regular & Decaf Coffee

Parfait Continental

Berry Yogurt Parfait: *Fresh Blueberries, Raspberries and/or Blackberries with Variety Yogurt & Kelly's Granola*
Freshly Baked Variety Breakfast Muffins
Fruit Juice, Hot Cider or Hot Chocolate, Regular & Decaf Coffee

Quiche Lovers Continental

Quiche Lorraine
Variety of Seasonal Fruit
Assorted Muffins and Pastries
Fruit Juice, Hot Cider or Hot Chocolate, Regular & Decaf Coffee

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Services Summary

Pricing may vary by date, location or event. Contact Yellowstone Kelly's directly for your personalized quote.
(406) 245-2264

Menus include setup, on-site cooking (ideally), service equipment, quality disposable service ware, service personnel, and cleanup. Guest tables may be provided YKC's pattern of Salt/Pepper shakers and/or pitchers of iced water depending upon the needs of the event.

All events require a nonrefundable booking deposit to hold the date. Most events require a minimum 72-hour notice on the minimum guaranteed attendance. Thereafter, the client may increase the guaranteed attendance but not decrease. First-time clients pay COD the day of event.

All menus will be charged a 15% gratuity:

Optional Party Rentals: All items are Yellowstone Kelly's House Pattern:

Flatware: Fork, Knife, Teaspoon, Dinner Knife, Steak Knife: **\$3.50 per 10** (no partials)

China Plate: 9 ½" Dinner, 7" Salad/Dessert: **\$0.75 each**

Glassware: 10 ½ oz. water goblet, wine glass red, wine glass white, champagne flute, highball: **\$0.75 each**

Linen: 54"x120" **\$8.00ea**, 90"Round **\$12.50ea**, 72"x72"Square **\$7.50ea**, Linen Napkin **\$0.25ea**

- *Linen availability varies, pricing does not include custom or specialty linen*
- *Rental pricing includes all handling and cleaning of YKC rentals. Caterer will charge a handling fee should the client utilize a third-party rental company.*

Generator / Power Rental: Varies upon generator size and utilization needs

Transportation:

If your event requires travel outside of the Billings area, this line item will be quoted based on individual needs of the event. Yellowstone Kelly's Catering provides mobile kitchen and refrigerated trucks to prepare meals fresh onsite with food safety as the paramount consideration. Remote location feeding is our specialty!