

Yellowstone Kelly's Catering Company
Spectacular Dinner Buffets 2017
Sample Menus

Tenderloin Carver

Carved Beef Tenderloin with Mushroom Ragout
Seafood Carbonara with Penne
Seasonal Vegetables
Kelly's Stuffed Potatoes
Five Green Salad with Dressings
Strawberry Avocado Couscous Salad & Fresh Fruit Display
Sourdough Rolls
Red Velvet Cake

Carved Buffet Supreme

Carved Prime Rib with Jack Daniels Au Jus
Breast of Chicken with Chardonnay Leek Sauce
Garlic Mashed Potatoes
Seasonal Vegetables
Fresh Garden Salad with Dressings
Penne Pasta Salad & Fresh Fruit Display
European Rolls
Strawberry Trifle

Baron Carver

Carved Baron of Beef with Horseradish Sauce
Baked Salmon with Cucumber Dill
Wild Rice Pilaf
Seasonal Vegetables
Classic Caesar salad
Bowtie Pasta Salad & Fresh Fruit Display
Fresh Baked White and Wheat Dinner Rolls
Peach Pie ala Mode

Steak Dinner Buffet

Charbroiled 10oz New York Strip Steak
Breast of Chicken with Rosemary & Capers
Loaded Baked Potato Bar with Steamed Broccoli & Cheese Sauce
Butter Lettuce Salad with Dressings
Bacon & Blue Cheese Penne Salad & Fresh Fruit Display
Soft Butter Rolls
NY Style Cheesecake with Assorted Toppings

Yellowstone Kelly's Catering Company
American Dinner Buffets 2017
Sample Menus

Custer's Last Buffet

Buffalo Meat Loaf
Pan Fried Rainbow Trout
Roasted Red Potatoes
Cheesy Cauliflower
Fresh Garden Salad with Dressings & Fresh Fruit Medley
Petit Pan Rolls
Cherry Crisp with Whipped Topping

Old Time Southern Buffet

Stuffed Pork Chop
Sirloin Tips & Mushroom Sauce
Hot Buttered Noodles
Whole Kernel Corn with Red Peppers
Fresh Garden Salad / Dressing, Pistachio Fruit Salad
White Dinner Rolls
Double Chocolate Cake

Thanksgiving Buffet

Roast Whole Turkey with Giblet Gravy
Ham Slices with Pineapple Glaze
Old Fashioned Dressing and Mashed Potatoes
Green Bean Casserole
Fresh Garden Salad, Cranberry Salad
Cornmeal Muffins
Pumpkin Pie with Whipped Topping

Fiesta America Buffet

Chicken Fajitas with Sautéed Peppers & Onions
Pork Carnitas, Cinnamon Black Beans, Spanish Rice, Nacho Cheese
Lettuce, Salsa, Tortilla Chips, Sour Cream, Guacamole, and other Assorted Toppings
Fresh Fruit Display
Soft Flour Tortillas and Hard Shells
Apple Turnovers

Yellowstone Kelly's Catering Company
Italian Buffets 2017
Sample Menus

The Dominus

Seafood Carbonara over Fresh Spinach
Classic Sausage Lasagna, Parmesan Garlic Broccoli
Italian Wedding Soup
Garden Salad with Dressings, Fresh Fruit Display
Fresh Baked Crusty Dinner Rolls with Butter
Mud Pie

Italian Buffet

Eggplant Parmesan
Chicken Fettuccine Alfredo, Crusted Zucchini
Minestrone Soup
Bowtie Antipasto Salad, Fresh Fruit Display
Parmesan Breadsticks
Amaretto Cheesecake

Roman Buffet

Grilled Chicken Florentine
Homemade Meatballs with Spaghetti and Marinara Sauce
Vegetable Ratatouille
Antipasto Salad & Fresh Fruit Medley
Garlic Bread Slices
Lemon Meringue Pie

Taste of Italy

Stuffed Cheese Manicotti
Sausage Rotini with Alfredo
Linguine Pasta & Bolognese
Garden Salad with Dressings, Fresh Fruit Medley
French Bread Slices
Coconut Cream Cake

Yellowstone Kelly's Catering Company
Dinner Buffet Menus 2017
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.

Vegetarian, vegan, allergen requests and/or gluten free entree options are available upon request and we require notice no later than the guarantee date.

All menus will be charged a 15% gratuity:

Cocktail Hour Hors d'oeuvres: Sample menu options of Passed hors d'oeuvres or appetizer stations are available upon request.

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!