

YELLOWSTONE KELLY'S CATERING COMPANY
Plated Dinner Sample Menus 2019

Plated Beef Wellington

Passed Hors d'oeuvres: Glazed Goat Cheese & Walnuts on Endive / Classic Devilled Eggs
Salad: Greek Salad w. Lemon Parsley Vinaigrette
Dinner Plate: Tenderloin Wellington w. Demi-Glace / Whipped Golden Potatoes
/ Gingered Snow Peas & Yellow Squash
Dessert: Strawberry Rum Trifle
To Table: Ice Water Pitchers / Basket of Freshly Baked Rolls
Beverage Station: Coffee / Fruit Punch / Hot Tea Selection

Prime Rib Spectacular

Passed Hors d'oeuvres: Crab Cakes with Garlic Aioli / Cherry Stuffed Tomatoes
Salad: Spinach Salad w. Kelly's House Dressing
Dinner Plate: 12oz. Prime Rib of Beef / Jack Daniels Au Jus / Kelly's Stuffed Potato
/ Roasted Asparagus
Dessert: Red Velvet Cake
To Table: Ice Water Pitchers / Basket of Freshly Baked Rolls / Horseradish
Beverage Station: Coffee / Fruit Punch / Hot Tea Selection

Big Sky Steak Dinner

Passed Hors d'oeuvres: Smoked Salmon Mousse / Candied Bacon
Salad: Five Green Salad w. Huckleberry Vinaigrette
Dinner Plate: Charbroiled New York Steak / Roasted Red Potatoes / Sautéed Cremini Mushrooms
Dessert: Tuxedo Cheesecake
To Table: Ice Water Pitchers / Freshly Baked Sourdough Rolls / Horseradish
Beverage Station: Coffee / Fruit Punch / Hot Tea Selection

Pacific Northwest

Passed Hors d'oeuvres: Parmesan Artichoke Cups / Shrimp Salad Canapés
Salad: Classic Caesar Salad w. Herbed Croutons
Dinner Plate: Alaska Salmon w. Chokecherry Sauce / Wild Rice Pilaf / Roasted Asparagus Spears
Dessert: Key Lime Pie
To Table: Ice Water Pitchers / Basket of Freshly Baked Rolls
Beverage Station: Coffee/ Fruit Punch / Hot Tea Selection

BILLINGS, MT 406-245-2264

"Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness."

**YELLOWSTONE KELLY'S CATERING COMPANY
PLATED DINNERS – SUMMARY PAGE**

Pricing varies by date, location or event. Contact Yellowstone Kelly's directly for your personalized quote. (406) 245-2264 / caterers@yellowstonekellys.com

Menus include setup, on-site cooking (ideally), service equipment, Yellowstone Kelly's House Pattern China, Flatware and Glassware, basic table linens including covers and napkins, 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.

Pricing includes all handling and cleaning of YKC rentals. Caterer will charge a handling fee should the client utilize a third-party rental company

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 plated menus will be charged 18% gratuity. Pricing does not reflect sales tax (when applicable).

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!

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

Client Alcohol / Liquor: The client may require services in this category including the pouring of a champagne toast or the supervision of the client's beverage station. Yellowstone Kelly's assumes no responsibility or liability for the handling of the client's or another event vendor's product without a detailed written agreement.

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