



## **ALL-OCCASION MENUS 2021**

### **RECEPTION BUFFETS**

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*Reception Buffets provide your guests a fresh and creative presentation to show your guests proper warmth and hospitality. Our professional and uniformed service personnel set up, service and clean up the linen-covered buffet and beverage station. We provide quality heavy-duty disposable service ware including plates, cups and cutlery. Menus are offered for groups of 50 or more and include fresh brewed coffee, seasonal tea and fruit punch.*

#### **THE RENDEZVOUS:**

*Beer-Poached Jumbo Prawns with Cocktail Sauce  
Pork Pot stickers and Vegetable Eggrolls with Sweet Chili Dipping Sauce  
Classic Devilled Eggs & Candied Bacon  
Hot Sliced Italian Sausage with Honey and Whiskey Mustards and Sharp Cheddar Cheese  
Vegetable Crudités with Hummus and Pita Bread  
Roasted Tomato, Basil and Olive Spread  
Chocolate Dipped Strawberries (White and Milk Chocolate)*

#### **APPETIZER DISPLAY BUFFET BOARD:**

*Charcuterie Display: Assortment of Cheese, Meats, Smoked Salmon, Fruits, Candied Nuts and Crackers  
Barbecue Meatballs & Spinach and Herb Stuffed Mushrooms  
Marble Rye Reuben Cocktail Sandwiches  
Seasonal Fresh Fruit Display  
Gourmet Cheesecake Bite Selection*

#### **COCKTAIL HOUR LIGHT APPETIZERS**

*Display of Whole Smoked Salmon with Cucumber Dill Sauce and Sliced Crusty Baguette  
Drunken Meatballs in Bourbon Sauce & Sausage Stuffed Mushrooms  
Crab and Artichoke Dip & Roasted Tomato, Basil and Olive Spread with Pita Bread  
Seasonal Fruit and Cheese Display  
Mini Cream Puffs and Eclairs*

#### **COMBINATION RECEPTION BUFFET:**

*Curried Chicken Satay & Barbeque Meatballs  
Sliced Breast of Turkey, Roast Beef, & Black Forest Ham  
Sliced Swiss, Pepper Jack, Cheddar and Provolone  
Vegetable Crudités with Ranch Dip  
Penne Pasta Salad & Fresh Fruit Display  
Fresh Baked Sandwich Rolls  
Lemon Merengue Pie*

#### **LUNCH RECEPTION BUFFET:**

*Sliced Deli Meat & Cheese Sandwiches with Italian Rolls, Dave's Killer Bread & Butter Croissants  
Fresh Toppings including Sliced Red Onion, Tomatoes, Dill Pickle Spears, Lettuce, Condiment Selection  
Beef Vegetable Soup with Crackers, Bowtie Pasta Salad & Fresh Fruit Medley  
Carrot Cake with Cream Cheese Frosting*

## ALL-OCCASION MENUS 2021

### HEAVY APPETIZER BUFFETS

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*Heavy Appetizer buffets feature a chef-manned carving station in addition to artfully presented appetizer buffet services. Our professional and uniformed service personnel set up, service and clean up the linen-covered buffet and beverage station. We provide quality heavy-duty disposable service ware including plates, cups and cutlery. Menus are offered for groups of 50 or more and include fresh brewed coffee, seasonal tea and lemonade.*

#### **CARVER SPECTACULAR:**

*Carving Station: Tenderloin of Beef with Béarnaise  
Parmesan Artichoke Cups, Crab Puffs  
Beer-Poached Shrimp and Cocktail Sauce  
Vegetable Crudités with Chipotle Ranch Dip  
Antipasto Assortment / Fresh Fruit Display  
Fresh Baked Italian Rolls  
Peanut Butter Pie  
Horseradish & Fresh Baked Roll*

#### **PRIME RIB RECEPTION CARVER:**

*Carving Station: Prime Rib of Beef with Jack Daniels Sauce  
Garlic Buttered Cremini Mushrooms, Swedish Meatballs  
Tuna Tartare with Crackers, Fresh Fruit Skewers  
Herbed Mediterranean Flatbread with variety of Dips  
Antipasto Assortment, Fresh Vegetable Crudités  
Fresh Baked Petit Pan Roll  
Mud Pie*

#### **CARVER PACIFIC:**

*Carving Station: Gingered Tri-Tip Roast with  
Chicken Yakitori Skewers  
Array of Sushi Rolls / Tuna Poke with Wonton Crisps  
Smoked Whole Salmon with Cucumber Dill & Crackers  
Fresh Fruit Display  
Chocolate Dipped Fruit*

#### **LIGHT SIRLOIN CARVER:**

*Carving Station: Carved Sirloin of Beef with Horseradish  
Gourmet Egg, Tuna, and Chicken Salads  
Vegetable Crudités with Ranch Dip  
Loaded Baked Potato Salad & Fresh Fruit Display  
Fresh Baked Sandwich Rolls  
Double Chocolate Cake*

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### **PARTY MENUS**

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*Party menus provide fun and causal appetizer options for your more festive and budget-conscious gatherings. Our professional and uniformed service personnel set up, service and clean up the buffet and beverage station. We provide quality disposable service ware including plates, cups and cutlery. Menus are offered for groups of 50 or more and include iced tea, ice water and fruit punch.*

#### **KELLY'S SLIDER BAR:**

*Pulled Pork Sliders, Crab Cake Sliders, Buffalo Chicken Sliders  
Bacon and Tomato Dunk with Pita Chips  
Vegetable Crudités with Chipotle Ranch Dip  
Fresh Baked Buns  
Berry Cream Tarts*

#### **THE GAMEDAY:**

*Charbroiled Saucy Buffalo Wings, Tangy Asian Wings & Honey Garlic Wings  
Vegetable Crudités with Ranch and Bleu Cheese Dressing  
Spinach Dip in a Bread Bowl with Pita Chips  
Fresh Seasonal Fruit Display  
Turtle, Chocolate Chip and Macadamia Nut Cookie Assortment*

#### **THE WALK IN THE PARK:**

*Chicken Strips with Honey Bourbon Dip  
Pigs in a Blanket with Spicy Mustard  
Roasted Potato Wedges  
Domestic Cheeses with Crackers  
Vegetable Platter with Ranch Dip  
Fruit Cobbler with Whipped Topping*

#### **THE TAILGATE:**

*The Marshal's Sausage and Chicken Gumbo  
Beer Steeped Bratwurst  
Classics: Clam Dip, French Onion Dip, Chipotle Dip Served with Ruffled Potato Chips  
Antipasto and Topping Trays  
Kelly's Famous Brownies*

#### **THE NACHO BAR:**

*Spicy Refried Beans, Hot Taco Beef, Nacho Cheese Sauce,  
Tortilla Chips, Guacamole Dip, Black Bean Salsa  
Nacho Topping Assortment  
Tres Leches Cake*

# YELLOWSTONE KELLY'S CATERING COMPANY

## ALL-OCCASION MENUS 2021

### SERVICE SUMMARY

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*Pricing may vary by date, location or availability. Every special occasion requires some customization. Please contact Yellowstone Kelly's directly for your personalized quote. (406) 245-2264 / [caterers@yellowstonekellys.com](mailto:caterers@yellowstonekellys.com)*

- *Menus include setup, on-site cooking (ideally), service equipment, quality disposable service ware, service personnel, and cleanup. All menus are charged a 15% gratuity that we distribute to the event's working employees, per Montana law.*
- *All events require a nonrefundable booking deposit to hold the date. Most events require a 72-hour notice on the guaranteed minimum attendance. Thereafter, client may increase the guaranteed attendance but not decrease. If attendance surpasses the guaranteed minimum, client pays for actual attendance.*
- *First-time clients pay COD the day of event. 4% convenience fee charged on all Visa/Mastercard transactions.*
- *Non-meat and/or gluten free entree options are available upon request and we require notice no later than the guarantee date.*

#### 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 \$0.50ea*

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

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

#### 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!*

#### Client Alcohol / Liquor:

*If the event is private and the client has procured alcohol from a licensed retailer, a liquor license is not required to serve invited guests at a private event (with certain stipulations). Yellowstone Kelly's Catering can provide private, responsible bartending service with alcohol liability coverage at such an event.*

*Yellowstone Kelly's will not handle and assumes no responsibility for the client's or another event vendor's alcohol without a detailed written agreement and proper liability coverage from each party's insurance carrier. This includes the pouring of a champagne toast or the presence of self-serve alcohol.*

#### Q: "Why don't you post prices on your website?":

*A: "Great question! Each event is distinctive, each venue location is different, and each client's expectations are unique. Pricing can vary dramatically based on logistical needs such as equipment, staffing, geography, availability, the desired menu, and especially the date. A typical inquiry call often determines right away if we are good fit. After 40 years in business, we have planned and executed every type of event imaginable. Give us a call – expect a straightforward conversation about your event and your options."*