



BREAKFAST 2021

CLASSIC BREAKFAST MENUS

Our Classic Breakfast Menus feature hot, plentiful and hearty breakfast fare to start your day right. Our professional and uniformed service personnel set up, service and clean up the food and beverage buffet. 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 orange juice and hot brewed coffee.

Old Timer Breakfast

*Chicken Fried Steak
Bonnymill Baked Eggs
Fresh Baked Biscuits & Country Gravy
Melon & Strawberry Trays
Breakfast Pastry Assortment
Beverage Station of Hot Brewed Coffee and Orange Juice*

Ten Gallon Breakfast

*Texas Size French Toast with Strawberries and Whipped Cream
Grilled Ham Steak
Cheesy Egg Scramble
Fresh Seasonal Fruit Display
Breakfast Pastry Assortment
Beverage Station of Hot Brewed Coffee and Orange Juice*

Farmer Breakfast

*Buttermilk & Blueberry Pancakes
Quiche Lorraine
Sausage Links
Fresh Fruit Medley
Breakfast Pastry Assortment
Beverage Station of Hot Brewed Coffee and Orange Juice*

The Uncle Glenn

*Southwest Scrambled Eggs
Roasted Red Potatoes
Thick Sliced Bacon
Whole Fresh Fruit
Breakfast Pastry Assortment
Beverage Station of Hot Brewed Coffee and Orange Juice*

Pablo's Favorite

*Smothered Breakfast Burrito Casserole
Grilled Potatoes & Peppers
Refried Beans
Fresh Fruit Display
Apple Turnovers
Beverage Station of Hot Brewed Coffee and Orange Juice*

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PREMIER ADD-ONS (add to any Classic Breakfast Menu)

Premier Action Stations feature professional uniformed chefs to cook or carve your breakfast to order – right in front of your guests. Action stations showcase crisp presentation, freshly prepared hot food, and the highest attention to detail to give your guests a top-notch customized dining experience.

BELGIAN WAFFLE STATION:

Chef-manned station makes your Belgian Waffle to order

Choice of toppings include rum-infused strawberries, bananas, whipped cream, chocolate chips, butter, variety of syrups

OMELET STATION:

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

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

BENEDICT STATION

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 HAM STATION

Chef-manned station carves your roasted ham to order

Toppings: Honey Mustard and Jack Daniels Mustard

CARVED BARON OF BEEF STATION

Chef-carved slow-roasted Baron of Beef

Toppings: Horseradish Sauce

CARVED PRIME RIB STATION

Chef-manned station carves our roasted Prime Rib to order

Toppings: Horseradish and Jack Daniels Au Jus

COFFEE HOSPITALITY SERVICE

Insulated carafes of freshly ground hot coffee to each guest seating table, fully serviced and filled to demand for event duration.

Toppings: Half & Half, French Vanilla creamer; cruet of sugar, honey, Sweet & Low, nondairy creamer to each table.

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

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WALKING BREAKFAST MENUS

Sometimes the crew just needs to grab breakfast and get to work. Professional and uniformed service personnel set up, service and clean up the buffet and beverage station if needed; often, walking breakfasts are a simple delivery and setup. We provide quality disposable service ware including plates, cups and cutlery if needed. Menus are offered for groups of 50 or more and include Fresh Brewed Coffee and/or Bottled Juice

KELLY'S BREAKFAST BURRITO SUPREME

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

SUPER BREAKFAST CROISSANT SANDWICH

*Butter Croissant with Eggs, Country Ham Slices, American Cheese
Whole Fresh Fruit, Fresh Brewed Coffee and/or Bottled Juice*

CONTINENTAL BREAKFAST MENUS

Continental Breakfasts feature a lighter, healthier and more budget-friendly morning meal options. Our professional and uniformed service personnel set up, service and clean up the food and beverage buffet. We provide quality disposable service ware including plates, cups and cutlery. Menus are offered for groups of 50 or more and include fresh orange juice and hot brewed coffee.

CROISSANT CONTINENTAL

Mini Croissants with Ham & Cheese
Variety of Seasonal Fruit
Assortment of Muffins and Pastries
Fruit Juice, Fresh Brewed Hot Coffee

PARFAIT CONTINENTAL

Berry Yogurt Parfait: *Fresh Blueberries, Raspberries and/or Blackberries with Variety Yogurt & Granola*
Freshly Baked Variety Breakfast Muffins
Fruit Juice, Fresh Brewed Hot Coffee

QUICHE LOVERS CONTINENTAL

Quiche Lorraine
Variety of Seasonal Fruit
Assortment of Muffins and Pastries
Fruit Juice, Fresh Brewed Hot Coffee

COLD BREAKFAST CONTINENTAL SPREAD

Cinnamon Bread and Croissants with whipped Honey Butter, Hard Boiled Eggs
Single-Serve Yogurt Variety, Bananas and Oranges
Maple Bars, Jelly-Filled and Assorted Cake Doughnuts
Fruit Juice, Fresh Brewed Hot Coffee

YELLOWSTONE KELLY'S CATERING COMPANY

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SERVICE SUMMARY

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

- *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."