



SPECTACULAR DINNER BUFFET 2021

Spectacular Dinner Buffets feature a chef-manned carving station in addition to a balanced buffet presentation of a second hot entrée, starch, vegetable green salad, hearty prepared salad, seasonal fruit display, dinner rolls, and dessert. 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 baskets of bread and butter, salt and pepper shakers and ice water pitchers to guest tables. Beverage station includes Coffee, Iced Tea & Lemonade.

TENDERLOIN CARVER

Carving Station: Beef Tenderloin with Mushroom Ragout

Main #2: Seafood Carbonara with Penne

Vegetable: Gingered Snow Peas & Yellow Squash

Starch: Kelly's Stuffed Potatoes

Cold Buffet: Five Green Salad with Dressings, Strawberry Avocado Couscous Salad, Fresh Fruit Display

To Guest Tables: Ice Water Pitchers, Fresh Baked Dinner Rolls & Butter

Dessert and Beverages Station: Red Velvet Cake, Coffee, Iced Tea, Lemonade

CARVED BUFFET SUPREME

Carving Station: Prime Rib with Jack Daniels Au Jus

Main #2: Breast of Chicken with Chardonnay Leek Sauce

Starch: Garlic Mashed Potatoes with Chardonnay Leek Sauce

Vegetable: Garden Treasures Stir Fry

Cold Buffet: Fresh Garden Salad with Dressings, Penne Pasta Salad, Fresh Fruit Display

To Guest Tables: Ice Water Pitchers, Fresh Baked Dinner Rolls & Butter

Dessert and Beverages Station: Strawberry Trifle, Coffee, Iced Tea, Lemonade

GALLAGHER'S CARVER

Carving Station: Gingered Tri Tip with Horseradish Sauce

Main #2: Baked Salmon with Cucumber Dill

Starch: Wild Rice Pilaf

Vegetable: Steamed Garden Vegetables

Cold Buffet: Classic Caesar salad, Bowtie Pasta Salad, Fresh Fruit Display

To Guest Tables: Ice Water Pitchers, Fresh Baked Dinner Rolls & Butter

Dessert and Beverages Station: NY Style Cheesecake with Cherry Reduction, Coffee, Iced Tea, Lemonade

STEAK DINNER BUFFET

Main #1: Charbroiled 10oz New York Strip Steak

Main #2: Breast of Chicken with Rosemary & Capers

Starch: Loaded Baked Potato Bar

Vegetable: Steamed Broccoli & Cheese Sauce

Cold Buffet: Butter Lettuce Salad with Dressings, Bacon & Blue Cheese Penne Salad, Fresh Fruit Display

To Guest Tables: Ice Water Pitchers, Fresh Baked Dinner Rolls & Butter

Dessert and Beverages Station: Peanut Butter Pie, Coffee, Iced Tea, Lemonade

All Spectacular Dinner menus include baskets of freshly baked rolls and butter to guest tables, as well as pitchers of iced water and salt & pepper shakers.

AMERICAN DINNER BUFFETS 2021

Our take on classic American dinner cuisine. 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, iced tea and lemonade.

THE MERIWETHER:

Main Entrees: Buffalo Meatloaf & Pan-Fried Rainbow Trout

Starch: Roasted Red Potatoes

Vegetable: Cauliflower au Gratin

Cold Foods: Fresh Garden Salad, Fresh Fruit Medley

To Guest Tables: Ice Water Pitchers, Basket Petit Pan Rolls

Dessert: Blueberry Pie ala Mode

THANKSGIVING BUFFET:

Main Entrees: Roast Whole Turkey with Giblet Gravy & Ham Slices with Pineapple Glaze

Starches: Old Fashioned Dressing and Mashed Potatoes

Vegetable: Green Bean Casserole

Cold Foods: Fresh Garden Salad, Cranberry Salad

To Guest Tables: Ice Water Pitchers, Basket Petit Pan Rolls

Dessert: Pumpkin Pie with Whipped Topping

BARON CARVER:

Main Entrees: Carved Baron of Beef with Horseradish Sauce & Creamy Dijon Chicken

Starch: Wild Rice Pilaf

Vegetable: Seasonal Vegetable Stir-fry

Cold Foods: Fresh Garden Salad, Pistachio Fruit Salad

To Guest Tables: Ice Water Pitchers, Basket of Fresh Baked Dinner Rolls

Dessert: Double Chocolate Cake

FAJITA AMERICA BUFFET:

Main Entrees: Chicken Fajitas & Pork Carnitas

Vegetable: Sautéed Peppers & Onions

Starch: Cinnamon Black Beans, Spanish Rice, Nacho Cheese

Cold Foods: Lettuce, Salsa, Tortilla Chips, Sour Cream, Guacamole, & other Assorted Toppings

Fresh Fruit Display

Soft Flour Tortillas and Hard Shells

To Guest Tables: Ice Water Pitchers, Basket of Chips & House-made Salsa

Dessert: Tres Leche Cake

All American Dinner menus include baskets of freshly baked rolls and butter to guest tables, as well as pitchers of iced water and salt & pepper shakers.

ITALIAN DINNER MENUS 2021

Bold, hearty, impressive and satisfying, Italian-themed menus are a frequent request. 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 if needed. Menus are offered for groups of 50 or more and include a beverage station featuring fresh brewed coffee and iced tea with lemonade.

THE DOMINUS:

Main #1: Seafood Carbonara over Fresh Spinach
Main #2: Classic Sausage Lasagna
Vegetable: Parmesan Garlic Broccoli
Soup: Italian Wedding Soup
Cold Foods: Garden Salad with Dressings, Fresh Fruit Display
Dessert: Mud Pie
To Guest Tables: Ice Water Pitchers, Basket of Fresh Baked Crusty Dinner Rolls

ITALIAN BUFFET:

Main #1: Eggplant Parmesan
Main #2: Chicken Fettuccine Alfredo
Vegetable: Crusted Zucchini
Soup: Minestrone Soup
Cold Foods: Bowtie Antipasto Salad, Fresh Fruit Display
To Guest Tables: Ice Water Pitchers, Basket of Parmesan Breadsticks
Dessert: Amaretto Cheesecake

ROMAN BUFFET:

Main #1: Grilled Chicken Florentine
Main #2: Homemade Meatballs
Starch: Spaghetti and Marinara Sauce
Vegetable: Vegetable Ratatouille
Cold Foods: Antipasto Salad & Fresh Fruit Medley
Dessert: Coconut Cream Cake
To Guest Tables: Ice Water Pitchers, Basket of Garlic Bread Slices

TASTE OF ITALY:

Main #1: Stuffed Cheese Manicotti
Main #2: Sausage Rotini with Alfredo
Starch: Linguine Pasta & Bolognaise
Cold Foods: Garden Salad with Dressings, Fresh Fruit Medley
Dessert: Lemon Meringue Pie
To Guest Tables: Ice Water Pitchers, Basket of French Bread Slices

All Italian Dinner menus include baskets of freshly baked bread to guest tables, as well as pitchers of iced water and salt & pepper shakers.

APPETIZER HOUR ADD-ONS 2021 (combined with any dinner buffet)

Your Appetizer buffet or hors d'oeuvres can be served before dinner or as a late-night snack as the party winds down. Choose from sample appetizer menus or we will work with you to customize a menu to fit your occasion.

Butler Passed Hors d'oeuvres: \$12.00 per person

Hand-Crafted Butler-Passed Hors d'oeuvres:

Smoked Salmon with Crème Fraiche on Crostini, Tuna Poke in Wonton Cup, Goat Cheese & Walnuts on Endive, Antipasto Skewer

Shrimp Cocktail: \$11.00 per person

Beer-poached King Prawns with Kelly's Cocktail Sauce:

Antipasto Display & Vegetable Crudités with Dip

Charcuterie Display: \$8.00 per person

Artfully presented spread of delectable appetizers:

Artisanal Cheeses, Meats, Smoked Trout or Salmon, Fruits, Candied Nuts Served with Variety Crackers

Nacho Bar: \$7.00 per person

Perfect late-party snack spread

Beef Taco Meat, Nacho Cheese, House-made Salsa, Guacamole, Glorious array of Nacho Toppings Served with Tortilla Chips

Grandma's Appetizers: \$6.00 per person

Simple and filling, old-school classics are always a crowd pleaser

Bourbon Sauced Cocktail Franks, Swedish Meatballs, Devilled Eggs and Vegetable Relish Display Served with Ranch Dip

Antipasto Spread: \$6.00 per person

Italian appetizer translated to "Before the Meal", a beautiful display:

Cured Italian Meats, Cheeses, Marinated Vegetables and Olives Served with Crusty slices of Bread

American Bites: \$6.00 per person

BBQ Meatballs, Sausage Stuffed Mushrooms

Vegetable Relish Display with Hummus and Spinach Dip

Deli Grabber: \$5.00 per person

Deli Meat and Cheese Trays with Dinner Rolls

Vegetable Toppings with Dip and Sandwich Condiments

Banana Split & Sundae Bar: \$5.00 per person

Uniformed servers hand-scoop ice cream and create your dessert to order.

Kelly's Famous Brownies, Hand-Scooped Wilcoxson's Ice Cream, Bananas, Chocolate, Caramel, Butterscotch, & Strawberry Syrup, Whipped Cream, Maraschino Cherries and Peanut Topping.

YELLOWSTONE KELLY'S CATERING COMPANY

DINNER BUFFET MENUS 2021

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. 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 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."