



OUTDOOR WESTERN MENUS 2021

PREMIUM WESTERN MENUS 2021

Whenever possible we cook as much of your hot dinner onsite, whether over charcoal or in our self-contained mobile kitchens. Yellowstone Kelly's professional and uniformed service personnel set up, service and clean up your 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 lemonade, fresh brewed coffee and iced tea.

SURF & TURF:

*Off the Charbroiler: Charbroiled Filet Mignon and Creole Shrimp Kebabs
Hot Buffet: Garlic Mashed Potatoes & Bacon Wrapped Asparagus
Garden Buffet: Fresh Garden Salad with Dressings, Cucumber Salad, Fresh Fruit Display
To Guest Tables: Ice Water Pitchers, Jalapeno Corn Bread with Cinnamon Honey Butter
Dessert: Raspberry Trifle
Beverage Station: Coffee, Iced Tea, Lemonade*

THE CLINT WALKER:

*Off the Charbroiler: 12oz Angus Ribeye with Horseradish Sauce
Sweet Carolina Grilled Chicken Breast
Hot Buffet: Garlic Sautéed Cremini Mushrooms and Onions
Gruyere and White Cheddar Mac and Cheese
Garden Buffet: Fresh Garden Salad with Dressings, Redskin Potato Salad, Fresh Fruit Display
Toppings & Condiments
To Guest Tables: Ice Water Pitchers, Basket of Fresh Baked Buns with Butter
Dessert: Blueberry Cobbler with Wilcoxson's Ice Cream
Beverage Station: Coffee, Iced Tea, Lemonade*

ROCKY MOUNTAIN SPECTACULAR:

*Pitchfork Fondue: 12oz Angus Strip Steak
Hot Buffet: Rocky Mountain Oysters w/ Cocktail Sauce
Roasted Red Potatoes, Sautéed Mushrooms & Onions
Garden Buffet: Garden Salad with Dressings, Penne Pasta Salad, & Fresh Fruit Display
To Guest Tables: Ice Water Pitchers, Basket of Fresh Baked Torpedo Rolls with Butter
Dessert: Apple Pie ala Mode
Beverage Station: Coffee, Iced Tea, Lemonade*

THE GENERAL MILES:

*Carving Station: Gingered Tri-Tip of Beef with Horseradish Sauce
Hot Buffet: Pan Seared Trout Filet, Garden Stir Fried Vegetables, Baked Potatoes
Baked Potato Bar with Butter, Sour Cream, Chives, Bacon Bits
Garden Buffet: Fresh Garden Salad with Dressings, Marinated Garden Salad, Fresh Fruit Display
To Guest Tables: Ice Water Pitchers, Basket of Fresh Baked Dinner Rolls with Butter
Dessert: Strawberry Shortcake
Beverage Station: Coffee, Iced Tea, Lemonade*

THE BARBECUE & GRILLER BUFFET MENUS 2021

The smell of the smoke and the sound of the sizzle create an impressive presentation for you and your guests. Yellowstone Kelly's professional and uniformed cooks and service personnel set up, service and clean up your 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 lemonade, fresh brewed coffee and iced tea.

THE BEECHER'S ISLAND

*Kelly's Glazed Baby Back Ribs
Grilled Buffalo Chicken Drumsticks
Western Baked Beans & Hot Buttered Corn on the Cob
Fresh Garden Salad with Dressings, Oriental Cabbage Salad, Fresh Fruit Medley
To Guest Tables: Ice Water Pitchers, Cornbread Muffins
Beverage Station: Coffee, Iced Tea, Lemonade
Dessert: Peach Cobbler with Wilcoxson's Ice Cream*

THE FORT BUFORD

*Sliced Beef Brisket with Kelly's Barbecue Sauce
Grilled Medallion of Catfish
Green Beans Almandine & Steak Fries
Fresh Garden Salad with Dressings, Bacon & Blue Cheese Penne, Fresh Fruit Medley
To Guest Tables: Ice Water Pitchers, Sourdough Rolls
Beverage Station: Coffee, Iced Tea, Lemonade
Dessert: Glazed Lemon Bars*

THE MAJOR RENO

*Country Style Pork Ribs with Kelly's BBQ Sauce
Bourbon Chicken
Grilled Roasting Ears
Summer Broccoli Salad & Fresh Fruit Medley
Cornbread Muffins
To Guest Tables: Ice Water Pitchers, Grilled Garlic Bread
Beverage Station: Coffee, Iced Tea, Lemonade
Dessert: Kelly's Famous Brownies*

THE RANCH HAND

*Pulled Pork with Kelly's Barbecue Sauce
Charbroiled Chicken, Quarter Pound All-Beef Hot Dogs
Macaroni & Cheese
Country Coleslaw & Fresh Fruit Medley
Toppings & Condiments
Fresh Baked Cone and Burger Buns
To Guest Tables: Ice Water Pitchers
Beverage Station: Coffee, Iced Tea, Lemonade
Dessert: Chocolate Chip Cookies*

OUTDOOR PICNIC & PARTY MENUS 2021

For a more casual and budget-friendly gathering, the outdoor Picnic & Party menus are a flavorful way to feed your crowd. We provide quality disposable service ware including plates, cups, and cutlery. Yellowstone Kelly's professional and uniformed cooks and service personnel set up, cook, service and clean up your buffet and beverage station. Menus are offered for groups of 50 or more and include lemonade, fresh brewed coffee and iced tea.

TEX MEX GRILL

*Carved Flank Steak Fajita Beef
Tequila Lime Fajita Chicken
Stir Fried Fajita Vegetables & Slow-cooked Pinto Beans
Corn and Salsa Salad, Fresh Tortilla Chips and Garden Fresh Toppings
Warm Tortillas
To Guest Tables: Ice Water Pitchers
Beverage Station: Coffee, Iced Tea, Lemonade
Dessert: Fruit Empanadas with Whipped Cream*

LUTHER'S SLIDERS

*Burger Sliders, Bourbon Chicken Sliders & Pulled Pork Sliders
Vegetarian Chili with Toppings
Country Macaroni Salad & Fresh Fruit Medley
Fresh Baked Buns & Assorted Toppings
To Guest Tables: Ice Water Pitchers
Beverage Station: Coffee, Iced Tea, Lemonade
Dessert: Cherry Crisp with Whipped Topping*

KELLY'S CHAR GRILL

*Charbroiled 1/3 lb. Burgers & Our Signature Chicken Breasts
Beer-Steeped Johnsonville Bratwurst
Western Baked Beans & Sautéed Mushrooms & Onions
Old Fashioned Potato Salad & Fresh Fruit Medley
Topping Bar & Fresh Baked Buns
To Guest Tables: Ice Water Pitchers
Beverage Station: Coffee, Iced Tea, Lemonade
Dessert: Wilcoxson's Ice Cream Novelties*

DOGS WITH WINGS

*Johnsonville Bratwurst, Kielbasa & All-Beef Hot Dog
Fire Grilled Buffalo, Asian and Jerk Spiced Chicken Wings
Texas Chili with Toppings
Fresh Vegetables with Ranch and Blue Cheese Dips
Ruffled Potato Chips with Onion Dip and Spinach Dip
To Guest Tables: Ice Water Pitchers
Beverage Station: Coffee, Iced Tea, Lemonade
Dessert: Peanut Butter Cookies*

APPETIZER ADD-ONS 2021 (combined with any 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

Benedict Station: \$7.00 per person

Uniformed Chefs prepare guest Eggs Benedict to order. Ideal to accompany brunch buffet.

Poached Eggs, Hollandaise sauce topped over a toasted English muffin with guest choice of Grilled Ham, Sausage Patty or Crab Cake. An impressive presentation.

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

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 Fresh 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

OUTDOOR WESTERN MENUS 2021

SERVICES 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."