



**PLATED TABLE SERVICE 2021**

## **PLATED TABLE SERVICE EXAMPLE MENUS 2021**

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*Spectacular weddings and successful fundraisers share a common element: an emphasis on a first-class guest experience. Formal plated table service offers our ultimate level of service.*

*Operating at our highest guest-to-server ratio, our professional staff sets up and attends to your guests throughout the event, from lights-on to lights-out. Dinners are served in courses, with hors d'oeuvres either passed or set up station-style. Salads may be hand-served, pre-set or served family-style. Your desserts may be preset, hand-served or served buffet-style.*

*All plated banquets are custom designed for your unique event, so contact us for a personalized quote and we'll make your event spectacular!*

### **PLATED BEEF WELLINGTON:**

*Passed Hors d'oeuvres Course:* Glazed Goat Cheese & Walnuts on Endive / Classic Devilled Eggs

*Salad Course:* Greek Salad w. Lemon Parsley Vinaigrette

*Dinner Plate:* Tenderloin Wellington w. Demi-Glace / Whipped Golden Potatoes / Sautéed Zucchini & Squash

*Dessert Course:* Strawberry Rum Trifle

### **PLATED PRIME RIB SPECTACULAR:**

*Passed Hors d'oeuvres Course:* Crab Cakes with Garlic Aioli / Cherry Stuffed Tomatoes

*Salad Course:* 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 Course:* Key Lime Pie

### **BIG SKY STEAK DINNER:**

*Passed Hors d'oeuvres Course:* Smoked Salmon Mousse / Candied Bacon

*Salad Course:* Five Green Salad w. Huckleberry Vinaigrette

*Dinner Plate:* 12oz Angus New York Steak w. Horseradish/ Roasted Red Potatoes / Sautéed Mushrooms

*Dessert Course:* Tuxedo Cheesecake

### **PACIFIC NORTHWEST:**

*Passed Hors d'oeuvres Course:* Parmesan Artichoke Cups / Shrimp Salad Canapés

*Salad Course:* Classic Caesar Salad w. Herbed Croutons

*Dinner Plate:* Alaska Salmon w. Chokeycherry Sauce / Wild Rice Pilaf / Parsley Buttered Carrots

*Dessert Course:* Lemon Meringue Pie

### **ALL MENUS INCLUDE THE FOLLOWING:**

*To Guest Tables: Ice Water Pitchers, Basket of Freshly Baked Rolls and Butter, our pattern of Salt/Pepper Shakers Beverage Station with Coffee, Fruit Punch and a Hot Tea Selection*

*\*Meal is served on Yellowstone Kelly's House Pattern of China, Water Goblets, Flatware and Linen Napkin*

## PLATED TABLE SERVICE 2021

### EXAMPLE PRICING

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***All events are unique. The nature of plated service requires menus and services to be customized and priced accordingly. A fantastic event requires detailed planning. Please contact Yellowstone Kelly's for a customized quote for your unique event.***

- All plated menus are charged 18% gratuity, distributed to event staff per Montana State Law.
- Prices include setup, professional service personnel, serving equipment, self-contained mobile kitchens and refrigerated mobile prep units as needed, on-site cooking when required, and cleanup.
- Included table settings: Yellowstone Kelly's pattern of china, glassware, silverware, linen napkins, salt & pepper shakers, setup and cleanup.
- Caterer will charge a handling fee should the client utilize a third-party rental company for glassware/flatware/china.
- Table linens may be quoted as a separate line item.
- Vegetarian options and accommodations for dietary restrictions are available but must be ordered no later than three days prior to your event
- Nonrefundable Deposit is due upon booking with balance due COD. Should client choose to pay via Visa/Mastercard, we pass on a 4% credit card processing fee

As a service to our customers, YKC can cut & serve your specialty cake, and provide quality disposable plates and forks to your guests for dessert in lieu of our dessert option.

Party Rentals: All items are Yellowstone Kelly's House Pattern:

Glassware: 10 ½ oz. water goblet, wine glass red, wine glass white, champagne flute, highball: \$0.75 each

Table Linen: 54"x120" \$8.00ea, 90"Round \$12.50ea, 72"x72"Square \$7.50ea

- *Linen availability varies, pricing does not include custom or specialty linen*
- *Rental pricing includes all handling and cleaning of YKC rentals.*

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

Transportation / Lodging / Employee Meals:

If your event requires travel outside of the Billings area, this line item will be quoted based on individual needs of the event.

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. Table servers will not bus or attend to guest-table alcohol or glassware without written agreement.*

**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."***