



ALL-OCCASION MENUS 2023

HEAVY APPETIZER DINNER BUFFETS

Heavy Appetizer buffets feature a chef-manned carving station in addition to artfully presented appetizer buffet services. These menus are designed to serve as appetizers for acting as a dinner meal. 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 Pasta Salad / Fresh Fruit Display
Fresh Baked Italian Rolls
Horseradish & Fresh Baked Roll
Peanut Butter Pie*

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 Display
Herbed Mediterranean Flatbread with variety of Dips
Antipasto Pasta Salad, Fresh Vegetable Crudités
Fresh Baked Petit Pan Roll
Mud Pie*

CARVER PACIFIC:

*Carving Station: Gingered Tri-Tip Roast with Horseradish and Fresh Rolls
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 Baron 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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RECEPTION BUFFETS

Reception Buffets provide your guests fresh and creative cuisines: traditional entrees and bright grazing presentations for events both formal and casual. 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 Colossal Shrimp 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 Chocolate)*

APPETIZER DISPLAY BUFFET BOARD:

*Charcuterie: 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*

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PARTY MENUS

Party menus provide fun and casual appetizer options for more informal gatherings. 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 or lemonade.

KELLY'S SLIDERS: *

*Pulled Pork Sliders, Crab Cake Sliders, Buffalo Chicken Sliders**

Crab & Artichoke Dip

Bacon and Tomato Dunk with Pita Chips

Vegetable Crudités with Chipotle Ranch Dip

Berry Cream Tarts, Iced Tea, Fruit Punch or Lemonade, Ice Water

** Handmade on-site. Other slider varieties are available*

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

Chocolate Chip and Macadamia Nut Cookies, Iced Tea, Fruit Punch or Lemonade, Ice Water

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, Iced Tea, Fruit Punch or Lemonade, Ice Water

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

Vegetable Crudités

Kelly's Famous Brownies, Iced Tea, Fruit Punch or Lemonade, Ice Water

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, Fruit Punch, Ice Water

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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. 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: \$7.50 per 10 (no partials)

China Plate: 9 ½" Dinner, 7" Salad/Dessert: \$1.00 each

Glassware: 10 ½ oz. water goblet, wine glass red, wine glass white, champagne flute, highball: \$1.00 each

- *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 third-party rental of china/glassware /flatware.*

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

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 or drop us a line – expect a straightforward conversation about your event and your options."

caterers@yellowstonekellys.com – 406-245-2264