



LUNCH MENUS

LUNCH 2022

PREMIUM BOXED LUNCH DELIVERY

Executive Box Lunches are delivered in a heavy box and includes a selection of individual drinks, a heavy napkin, appropriate eating utensil and a mint. A disposable container of variety soft drinks and bottled water accompanies the delivery. Minimum order of 40 lunches, please.

EXECUTIVE BOX LUNCH #1:

*TBALT Croissant: Turkey Bacon Avocado Lettuce & Tomato on Croissant
Bowtie Pasta Salad
Mrs. Vickie's Kettle Chips
Kelly's Immense Brownie
Soft Drink, Juice or Bottled Water*

EXECUTIVE BOX LUNCH #2:

*Asian Chicken Salad Wrap
Fresh Fruit Medley
Frito Lay Chips (Assorted)
Kelly's Fantastic Snickerdoodle Cooke
Soft Drink, Juice or Bottled Water*

EXECUTIVE BOX LUNCH #3:

*Smoked Salmon Caesar Salad
Whole Fresh Fruit
Pretzels with Hummus Dip
Kelly's Fabulous Carnival Cookie
Soft Drink or Juice*

EXECUTIVE BOX LUNCH #4:

*Kelly's Pita Club Sandwich
Oriental Cabbage Salad
Frito Lay Chips (Assorted)
Kelly's Jumbo Chocolate Chip Cookie
Soft Drink, Juice or Bottled Water*

BROWN BAGGER LUNCH:

*Turkey Swiss on Dave's Killer Bread
Whole Fresh Fruit
Fresh Baked Cookie
Lay's Chips
Toppings & Condiments
Cookie of the Day*

** Brown Bagger lunch does not include a beverage*

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DELI BUFFET MENUS

Our signature Deli Buffets present your gathering a fresh and bountiful buffet presentation. Menus include delivery, professional service personnel and cleanup, including a covered buffet table and beverage station. We provide quality disposable service ware including plates, cups and cutlery. Menus are offered for groups of 40 or more and include fresh brewed coffee and lemonade.

LUNCH RECEPTION BUFFET

*Sliced Deli Meat & Cheese Sandwiches with Italian Rolls, Dave's Killer Bread & Butter Croissants
Barbecue Meatballs, Peanut Chicken Satay
Fresh Toppings including Sliced Red Onion, Tomatoes, Dill Pickle Spears, Lettuce, Condiment Selection
Bowtie Pasta Salad & Fresh Fruit Medley
Carrot Cake with Cream Cheese Frosting*

SOUP & SANDWICH BUFFET

*Kelly's Homemade Soup of the Day
Deli Sandwiches on Sliced Fresh Breads
Fresh Toppings including Sliced Red Onion, Tomatoes, Dill Pickle Spears, Lettuce, Condiment Selection
Old Fashioned Potato Salad & Fresh Fruit Medley
Peanut Butter Bars*

SANDWICH BAR BUFFET

*Fresh Deli Meats & Natural Cheeses
Chicken Salad, Egg Salad, & Tuna Salad
Variety of Fresh baked Breads
Salad Greens & Dressings, Fresh Fruit Medley
Toppings & Condiments
Lemon Bars*

ARTISAN SANDWICH BUFFET

*Walnut Chicken Salad Croissant
Tuna Salad Wrap
Kelly's Pita Club Sandwich
Toppings & Condiments, Frito-Lay Chips
Penne Pasta Salad
Chocolate Chip Cookies*

SOUP & CHEESE & CRACKERS

*Chicken Dumpling Soup
Texas Chili
Tomato Basil Soup
Artisan Cheese and Cracker Display
Antipasto Salad
Toppings & Condiments
Cherry Crisp with Whipped Topping*

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HOT LUNCH BUFFET MENUS

Our Hot Lunch Buffets will serve your gang a warm, hearty and filling spread. Menus include delivery, professional service personnel and cleanup, including a covered buffet table and beverage station. We provide quality disposable service ware including plates, cups and cutlery. Menus are offered for groups of 40 or more and include iced tea, ice water and lemonade.

KELLY'S TASTE OF ITALY

*Sweet Sausage Lasagna
Kelly's Caesar Salad & Fresh Fruit Medley
Garlic French Bread Slices
Berry Cream Tarts*

FRENCH DIP LUNCH BUFFET

*Kelly's French Dip on a Fresh Torpedo Roll with Au Jus
Golden Potato Gems
Salad Greens & Dressings, Fresh Fruit Medley
Turtle Cookies*

COUNTRY CAFÉ BUFFET

*Chicken Cashew Crepe & Vegetarian Crepe
Salad Greens with Dressings & Fresh Fruit Medley
Fresh Baked Dinner Roll
Fruit Cobbler*

MEXICAN LUNCH BUFFET

*Taco Beef with Fresh Tortillas and Hard Taco Shells
Spanish Rice & Refried Beans
Kelly's Green Chili and House Red Salsas
Expansive Fresh Toppings, Fresh Fruit
Kelly's Brownies*

HEARTY LUNCH BUFFET

*Salisbury Steak with Beef Gravy
Ranch Mashed Potatoes
Summer Broccoli Salad & Fresh Fruit Medley
Oatmeal Raisin Cookies*

BLUE PLATE LUNCH BUFFET

*Fried Chicken
Oven Roasted Potato Wedges
Country Coleslaw & Fresh Fruit Medley
Fresh Baked Dinner Rolls
Chocolate Pudding Tartlets*

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PLATED LUNCHEON MENUS

Our Plated Luncheons are perfect for your daytime conference, meeting or party event. Professional uniformed waitstaff plate and serve your guests on our pattern of china, glassware and flatware. Linen napkins are provided; linen table covers are available. Menus are offered for groups of 100 or more and include Beverage service with iced tea and iced water pitchers at each table. A beverage station with hot tea and coffee will also be available.

PLATED LASAGNA

Sausage Lasagna

Agave Fruit Bowl / Parmesan Bread Stick Basket

Dessert: Raspberry Cheesecake

Sausage Lasagna: *Our Signature Sauce Layered with Sausage, Mushrooms, and with Italian Cheeses, Baked to perfection.*

PLATED SALAD SAMPLER

Chicken Salad, Tuna Salad & Egg Salad Platter

Vegetable Crudités with Hummus Dip / Whole Grain Bread Basket with Butter

Dessert: Fruit Tart

Salad Sampler: *One scoop of each house-made salad on a dinner plate lined with leaf lettuce presented with whole-grain bread around a bowl of vegetables with Hummus dip.*

PLATED FRENCH DIP

Kell's French Dip Sandwich with Au Jus and Horseradish Sauce

Rosemary Roasted Potato Wedges

Peanut Butter Pie

French Dip: *Shaved roast beef and sliced swiss cheese on a fresh baked torpedo roll with Hot Au Jus*

PLATED TURKEY AVOCADO BLT CROISSANT

Turkey, Bacon, Avocado, Lettuce, and Tomato on Croissant

Dish of Penne Pasta Salad

Dessert: Strawberry Rum Trifle

Turkey Avocado BLT on Croissant: *Kelly's Turkey, Bacon, Lettuce and Tomato croissant makes an impressive presentation.*

PLATED CHICKEN COBB SALAD

Chopped greens, spinach, grilled chicken, green onions, sliced hardboiled egg, bacon, avocado, tomatoes, black olives; served with bleu cheese crumbles.

Dessert: Chocolate and Vanilla Layer Cake

Beverage service includes iced tea and iced water pitchers at each table. A beverage station with hot tea and coffee will also be available. Beverage station will present quality disposable service ware.

Plated menus will be served on quality chinaware, glassware, silverware and linen napkins.

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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

- \$1,000 minimum order.
- Menus include setup, on-site cooking (if necessary), 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