

Yellowstone Kelly's Plated Dinner Service - 2023



Yellowstone Kelly's Plated Dinner Service includes a Plated Salad Course, Main Course and Dessert.

Dinner Service includes the following: Ice Water Pitchers, Basket of Freshly Baked Rolls and Butter, our pattern of Salt/Pepper Shaker and a Beverage Station of Coffee, Fruit Punch and a Hot Tea Selection. Meal is served on Yellowstone Kelly's House Pattern China, Water Goblets, Flatware and Linen Napkin

Main Course (Select One):

- 8oz. Filet of Bison* w. Bearnaise / Grilled Lemon Shrimp Skewer / Whipped Potatoes / Roasted Cauliflower
- 12oz Prime Rib of Beef* w. Jack Daniels Au Jus / Duchess Potato / Bacon-wrapped Green Beans
- 12oz Angus New York Steak* / Loaded Baked Potato / Sautéed Mushrooms & Onions
- Gingered Tri Tip of Beef* / Roasted Red Potatoes / Grilled Peppers & Zucchini
- Bourbon Glazed Alaska Salmon / Wild Rice Pilaf / Tender Roasted Asparagus
- Pecan Crusted Breast of Chicken / Gruyere & White Cheddar Mac & Cheese / Lemony Roasted Carrot

**(Beef/Bison is cooked to at least medium unless client specifies otherwise prior to event)*

Salad and Dessert Selections 2023



Salad and dessert are included with dinner. Salads and desserts may be pre-set or served as a course depending on the room, event schedule or facility logistics

Salad Plate (Pick One):

Garden Salad: Greens with Cucumber, Tomato, Red Onion and Crouton with Kelly's House Dressing

Greek Salad: Greens with Tomato Wedges, Cucumbers, Olives, Feta Cheese & Lemon Parsley Vinaigrette

Caesar Salad: Chopped Romaine with Parmesan Cheese, Croutons, Cherry Tomato and Red Onion (add anchovies +\$2)

Dessert (Pick One)

Cheesecake Bar with Toppings*

Lemon Meringue Pie

Carrot Cake with Cream Cheese Frosting

Double Chocolate Cake

Key Lime Pie (+\$3.25)

Peanut Butter Cream Pie (+\$3.75)

Mud Pie (+\$4.00)

Blueberry Pie ala Mode (+5.25)

*(*Cheesecake Bar served with a variety of cheesecake styles, syrups, nut topping, strawberry rum, fresh fruit & other delightful toppings)*

Hors d'Oeuvre & Appetizer Options 2023



Appetizer buffet or passed hors d'oeuvres can be served before dinner or as a late-night snack as optional add-ons to a salad/main/dessert service.

Butler Passed Hors d'oeuvres: \$4 per piece

(Recommend 3-4 pieces 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, Chocolate Dipped Strawberries, Classic Devilled Eggs

Beer-Poached Colossal Shrimp Cocktail: \$4 per piece

(recommend 3-4 pieces per person)

Served chilled, with House-made Cocktail Sauce. Includes Antipasto Display & Vegetable Crudités with Dip

Charcuterie Display: \$10 per person

Artisanal Cheese, Cured Meats, Smoked Salmon, Fruits, Candied Nuts, Served with Variety Crackers

Nacho Bar: \$9 per person

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

Buffalo Wings: \$9 per person

Served with Carrot Fingers & Celery Sticks, Bleu Cheese & Ranch Dressings

Grandma's Appetizers: \$7 per person

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

American Bites: \$8 per person

*BBQ Meatballs, Sausage Stuffed Mushrooms
Vegetable Relish Display with Hummus and Spinach Dip*

Deli Grabber: \$7 per person

Deli Meat and Cheese Trays with Dinner Rolls

Banana Split & Sundae Bar: \$6 per person

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

Policies and Guidelines 2023

Every dinner service is completely unique. The nature of plated service requires menus and services to be customized and priced according to the unique circumstances of the event, including date, location and logistical requirements. A fantastic event requires detailed planning. Please contact Yellowstone Kelly's for a customized quote for your unique event.

caterers@yellowstonekellys.com – 406-245-2264

- Services include salad, dinner plate and dessert plus Ice Water Pitchers, Basket of Freshly Baked Rolls and Butter and Salt/Pepper Shakers to tables. Also includes Beverage Station with Coffee, Fruit Punch and a Hot Tea Selection. Appetizer options are available at an additional charge.
- All pricing is subject to an 18% gratuity paid to the event's working staff per Montana State Law.
- Includes setup, professional service personnel, serving equipment, self-contained mobile kitchens and refrigerated mobile prep units as needed, on-site cooking when required, and cleanup.
- Table linens and napkins may be quoted as a separate line item.
- Multiple menu options are available on a customized basis, maximum three dinner mains including a vegan/vegetarian option. Cost per plate is the highest selected entrée price.
- Client is responsible to determine seating assignments by meal and communicate within seven days of to 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: Wine glass red, wine glass white, champagne flute, highball: \$1 each

China: Additional China for appetizers or desserts: \$1.00 each

Flatware: Additional Flatware for appetizers or desserts: \$7.50 per 10 (no partials)

- Linen availability varies, pricing does not include custom or specialty linens
- Rental pricing includes all handling and cleaning of YKC rentals.
- Caterer will charge a handling fee should the client utilize a third-party rental company for glassware/flatware/china.

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.