

BREAKFAST MENUS

BREAKFAST 2024

CLASSIC BREAKFAST MENUS

Our Classic Breakfast Menus feature hot, plentiful and hearty breakfast fare to start your day right. Our professional and uniformed service personnel set up, service and clean up the food and beverage buffet. 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 orange juice and hot brewed coffee.

Old Timer Breakfast

Chicken Fried Steak
Bonnymill Baked Eggs
Fresh Baked Biscuits & Country Gravy
Melon & Strawberry Trays
Breakfast Pastry Assortment
Beverage Station of Hot Brewed Coffee and Orange Juice

Ten Gallon Breakfast

Texas Size French Toast with Strawberries and Whipped Cream Grilled Ham Steak Cheesy Egg Scramble Fresh Seasonal Fruit Display Breakfast Pastry Assortment Beverage Station of Hot Brewed Coffee and Orange Juice

Farmer Breakfast

Buttermilk & Blueberry Pancakes
Quiche Lorraine
Sausage Links
Fresh Fruit Medley
Breakfast Pastry Assortment
Beverage Station of Hot Brewed Coffee and Orange Juice

The Uncle Glenn

Southwest Scrambled Eggs
Roasted Red Potatoes
Thick Sliced Bacon
Whole Fresh Fruit
Breakfast Pastry Assortment
Beverage Station of Hot Brewed Coffee and Orange Juice

The Governor

Eggs Benedict: Poached Egg and Hollandaise Served Over Ham & Toasted English Muffin Roasted Potato Wedges Tender Asparagus Fresh Fruit Medley Breakfast Pastry Assortment Beverage Station of Hot Brewed Coffee and Orange Juice

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WALKING BREAKFAST MENUS

Sometimes the crew just needs to grab breakfast and get to work. Professional and uniformed service personnel set up, service and clean up the buffet and beverage station if needed; often, walking breakfasts are a simple delivery and setup. We provide quality disposable service ware including plates, cups and cutlery if needed. Menus are offered for groups of 50 or more and include Fresh Brewed Coffee and/or Bottled Juice

KELLY'S BREAKFAST BURRITO SUPREME (It's a monster!)

Sausage or Bacon, Cheddar Cheese, Scrambled Egg, Peppers, Onions, Hash Browns, Salsa Whole Fresh Fruit, Fresh Brewed Coffee and/or Bottled Juice

SUPER BREAKFAST CROISSANT SANDWICH

Butter Croissant with Eggs, Country Ham Slices, American Cheese Whole Fresh Fruit, Fresh Brewed Coffee and/or Bottled Juice

CONTINENTAL BREAKFAST MENUS

Continental Breakfasts feature a lighter, healthier and more budget-friendly morning meal options. Our professional and uniformed service personnel set up, service and clean up the food and beverage buffet. We provide quality disposable service ware including plates, cups and cutlery. Menus are offered for groups of 50 or more and include fresh orange juice and hot brewed coffee.

CROISSANT CONTINENTAL

Mini Croissants with Ham & Cheese Variety of Seasonal Fruit Assortment of Muffins and Pastries Fruit Juice, Fresh Brewed Hot Coffee

PARFAIT CONTINENTAL

Berry Yogurt Parfait: Fresh Blueberries, Raspberries and/or Blackberries with Yogurt & Granola Freshly Baked Variety Breakfast Muffins Fruit Juice, Fresh Brewed Hot Coffee

QUICHE LOVERS CONTINENTAL

Quiche Lorraine
Variety of Seasonal Fruit
Assortment of Muffins and Pastries
Fruit Juice, Fresh Brewed Hot Coffee

COLD BREAKFAST CONTINENTAL SPREAD

Cinnamon Bread and Croissants with whipped Honey Butter, Hard Boiled Eggs Single-Serve Yogurt Variety, Bananas and Oranges Maple Bars, Jelly-Filled and Assorted Cake Doughnuts Fruit Juice, Fresh Brewed Hot Coffee

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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 1/2" 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."

<u>caterers@yellowstonekellys.com</u> – 406-245-2264