

BANQUET & EVENT MENUS - 2021



YELLOWSTONE
COUNTRY CLUB

Billings, MT |

(406) 656-1701

| yellowstonecc.com



- BREAKS A LA CARTE (3-5)
- BREAKFAST | BRUNCH (6-9)
- LUNCH BUFFETS (10)
- PLATED LUNCH MENU (11)
- HORS D'OEUVRES (12-13)
- DINNER BUFFETS (14-17)
- PLATED DINNER STARTERS (18-19)
- PLATED DINNER MENU (20-22)
- DISPLAYS (23-24)
- FOOD STATIONS (25-26)
- CARVING STATIONS (27)
- BOXED MEALS (28)
- DESSERTS (29)

BREAKS A LA CARTE



BEVERAGE SERVICE

FRESHLY BREWED CITY BREW REGULAR & DECAFFEINATED COFFEE & HOT TEAS	25 per gallon
LEMONADE	18 per gallon
FRESHLY BREWED ICED TEA- SWEET OR UNSWEETENED	25 per gallon
HOT APPLE CIDER – HOT CHOCOLATE (SEASONAL)	20 per gallon
FRUIT INFUSED WATER – (CHOOSE ONE)	15 per gallon
KIWI-STRAWBERRY-LIME, RASPBERRY-LEMON-MINT, BLUEBERRY-LIME-MINT, STRAWBERRY-LEMON	
PEPSI PRODUCTS – 12 oz. (Pepsi, Diet Pepsi, 7UP)	4 each
YCC Water – 16.9 oz.	3 each
PERRIER – 11 oz.	3 each
RED BULL – 8.4 oz.	3 each

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 18%

BREAKS A LA CARTE



SWEET TOOTH BREAK

| 16

CHEESECAKE CAKEPOPS
CHOCOLATE MOUSSE SHOOTERS WITH WHIPPED CREAM AND SALTED
CARAMEL
ASSORTED CUPCAKES
COCONUT CAKE BITES
Coffee Service Included

CARNIVAL BREAK

| 18

WARM SOFT PRETZEL WITH SPICY MUSTARD
CORN DOGS
OREO'S ON A STICK DIPPED IN FUNNEL CAKE BATTER
FRIED FRESH POPPED POPCORN WITH BROWN BUTTER, GRATED
PARMESAN, AND WHITE TRUFFLE SALT
JARRITO SODAS

SPA BREAK

| 22

FRESH DICED TOMATO RELISH WITH LEMON ZEST, GARLIC AND BASIL
SERVED WITH CRISPY CROSTINI RUBBED WITH GARLIC
PIMENTO CHEESE DIP SERVED WITH CELERY, CARROT, AND RED PEPPER
WEDGES
CUCUMBER CUPS WITH HERBED CREAM CHEESE AND BLACK PEPPER
HOUSE MADE ALMOND BUTTER WITH BLUEBERRIES AND MALDON SEA
SALT CRYSTALS
CUCUMBER MINT WATER

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BREAKS A LA CARTE



BAKED GOODS BY THE DOZEN

TRIPLE CHOCOLATE CHIP COOKIES	40 per dozen
WHITE CHOCOLATE MACADAMIA COOKIES	40 per dozen
CARMEL PECAN COOKIE	40 per dozen
LEMON BARS	55 per dozen
BROWNIES WITH CHOCOLATE CHIPS	40 per dozen
GRANOLA BARS	3 each
WHOLE SEASONAL FRUIT	3 each
ASSORTED CANDY BARS	4 each

SALTY SNACKS

WHITE CHEDDAR POPCORN SMART POP	3
TRAIL MIX	3
BAR MIX	14 per pound
HOUSE MADE 1 LB POTATO CHIPS AND 8 oz ONION DIP	16 per pound
HOUSE MADE 1 LB TORTILLA CHIPS AND 16 oz SALSA	16 per pound
PRETZELS	6 per pound
CHEF'S GOURMET SELECTION OF TRUFFLED NUTS (SPICY ALMONDS, PECAN, PISTACHIO, AND WILD PUMPKIN SEEDS TOSSED WITH WHITE TRUFFLE OIL AND TRUFFLE SALT)	50 per pound



BREAKFAST BUFFETS

50 MINIMUM / 150 fee

BREAKFAST BUFFET I

| 20

FLUFFY SCRAMBLED EGGS
CRISPY APPLEWOOD SMOKED BACON
SOUTHERN STYLE GRITS (CHEDDAR CHEESE OPTIONAL)
SAGE GRAVY & BISCUITS

BREAKFAST BUFFET II

| 24

FRUIT SALAD
FLUFFY SCRAMBLED EGGS
APPLEWOOD SMOKED BACON OR
PORK LINK SAUSAGE
SOUTHERN STYLE GRITS (CHEDDAR CHEESE OPTIONAL)
SEASONED BREAKFAST POTATOES
SAGE GRAVY & BISCUITS

BREAKFAST BUFFET III

| 27

FRESH FRUIT SALAD
FLUFFY SCRAMBLED EGGS
CRISP APPLWOOD SMOKED BACON OR PORK LINK SAUSAGE
SOUTHERN STYLE GRITS (CHEDDAR CHEESE OPTIONAL)
SEASONED POTATOES
FRENCH TOAST WITH BLUEBERRIES, TOASTED PECANS,
AND WARM SYRUP

BREAKFAST BUFFET IV

| 34

FRESH FRUIT SALAD
ASSORTED MINI MUFFINS
EGGS BENEDICT WITH HOLLANDAISE SAUCE
FRENCH TOAST WITH BLUEBERRIES, TOASTED PECANS,
AND WARM SYRUP
APPLEWOOD SMOKED BACON AND CHICKEN SAUSAGE LINKS
SEASONED POTATOES
SOUTHERN STYLE GRITS (CHEDDAR CHEESE OPTIONAL)
CHEF'S CHOICE OF QUICHE

BREAKFAST BRUNCH BUFFETS 50 MINIMUM / 150 fee



COUNTRY BRUNCH BUFFET

| 40

FRUIT SALAD WITH MELON, MINT, BERRIES, AND PECANS
SOUTHERN MACARONI SALAD WITH HARD-BOILED EGG
CRUSTLESS QUICHE WITH CHEDDAR AND GREEN ONIONS
(TOPPED WITH TOMATO BASIL AND EVO)

SMOKED COUNTRY LINK SAUSAGE

WAFFLES WITH SYRUP

SOUTHERN FRIED BONELESS CHICKEN DRIZZLED WITH HOTHONEY

ROASTED PORK LOIN WITH RED EYE GRAVY

DIRTY RICE

GARLIC CHEDDAR BISCUITS

RED VELVET CAKE

SOUTHERN BRUNCH BUFFET

| 40

FRUIT SALAD WITH MELON, MINT, BERRIES, AND PECANS

MINI QUICHE

SCRAMBLED EGGS

CRISP APPLEWOOD SMOKED BACON

HASH BROWN CASSEROLE

SOUTHERN GRITS (CHEDDAR CHEESE OPTIONAL)

SOUTHERN FRIED CHICKEN

ROOT BEER GLAZED BUFFET HAM

BISCUITS

PECAN PIE BITES WITH WHIPPED CREAM AND SALTED CARAMEL SAUCE

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ADDITIONAL BREAKFAST ENHANCEMENTS

PRICED PER DOZEN – MINIMUM ONE DOZEN



EGGS AND CHEESE BISCUITS	37
BACON BISCUITS	32
SAUSAGE BISCUITS	34
HAM BISCUITS	39
BACON, EGG, AND CHEESE BISCUIT	50
SAUSAGE, EGG, AND CHEESE BISCUITS	50
EVERYTHING BAGELS WITH CREAM CHEESE AND BUTTER	43
YOGURT PARFAIT SHOTS (MINI GLASSES FILLED WITH YOGURT, GRANOLA, WHITE CHOCOLATE MOUSE, AND FRESH BERRY)	29
ASSORTED GREEK YOGURT	50
OMELETTE ACTION STATION (<i>MINIMUM 25</i>) (MADE TO ORDER OMELETS WITH HAM, SAUSAGE, BACON, MUSHROOM, PEPPERS, ONIONS, AND SHREDDED CHEDDAR chef fee)	9 per person

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PLATED BREAKFAST MENUS 50 MINIMUM / 150 fee



SOUTHERN EGGS BENEDICT | 18

FORK-SPLIT TOASTED BISCUIT WITH TWO PORK SAUSAGE PATTIES, TWO POACHED EGGS AND SAGE GRAVY GARNISHED WITH SEASONED BREAKFAST POTATOES

BACON, EGGS AND POTATOES | 16

FLUFFY SCRAMBLED EGGS WITH THREE SLICES APPLEWOOD SMOKED BACON, SEASONED BREAKFAST POTATOES AND SLICED TOMATO

PORK CHOP, EGGS AND POTATOES | 18

GRILLED PORK CHOP WITH SCRAMBLED EGGS, BREAKFAST POTATOES, AND SLICED TOMATO

EGGS WHITE FRITTATA | 20

FRITTATA WITH PEPPERS, ONIONS AND SPINACH TOPPED WITH MOZZARELLA SERVED WITH CHICKEN SAUSAGE LINKS AND FRESH FRUIT

STEAK, EGGS AND POTATOES | 28

GRILLED 5OZ PRIME SIRLOIN, FLUFFY SCRAMBLED EGGS, LYONNAISE POTATOES AND SLICED TOMATO



LUNCH BUFFETS 50 MINIMUM / 150 fee

BACK YARD BBQ BUFFET

| 26

CREAMY COLESLAW
SOUTHERN STYLE POTATO SALAD WITH MUSTARD AND HARD-BOILED EGG
BEEF CHUCK BURGERS
GRILLED REDBIRD CHICKEN BREAST
BAKED BEANS
JO-JO POTATOES WITH RANCH DIP
SEASONAL MELON
BRIOCHE BUNS
ONIONS, DILL PICKLE CHIPS, LEAF LETTUCE,
ASSORTED SLICED CHEESES, MUSTARD, MAYONNAISE,
AND KETCHUP
CHEF'S CHOICE OF COBBLER

TACO BAR BUFFET

| 28

SEASONED GROUND BEEF
CHICKEN TAMALES WITH SALSA VERDE
RICE WITH TOMATOES AND CHILI
REFRIED OR CHARRO BEANS
DICED ONION, TOMATO, SHREDDED CHEDDAR, SOUR CREAM,
SALSA, SLICED JALAPENO, SHREDDED LETTUCE, GUACAMOLE
CRISPY TACO SHELLS AND FLOUR TORTILLAS
CHURROS WITH LOCAL HONEY
ADD FAJITA CHICKEN

| 8

TUSCAN BUFFET

| 32

TOSSED SALAD WITH WHITE BEAN, TOMATO, CARROT,
CUCUMBER, ONION, CROUTONS, AND ITALIAN DRESSING
TOMATO TOPPED WITH FRESH SLICED MOZZERELLA, EXTRA VIRGIN OLIVE OIL,
AND BALSAMIC GLAZE
GRILLED CHICKEN MARSALA
PENNE PASTA ALLA PUTTANESCA
SAUTEED PEPPERS, ONIONS, ZUCCHINI, SQUASH, TOMATOES AND
MEDITERRANEAN SEASONINGS
GARLIC BREAD STICKS

PLATED LUNCH MENUS

50 MINIMUM / 150 fee



MEAT LOVER'S LASAGNA

| 20

MEAT LOVER'S LASAGNA WITH GARLIC BREADSTICKS

GRILLED CHICKEN BREAST

| 20

GRILLED CHICKEN BREAST WITH CREAMY MASHED POTATOES AND A MUSHROOM TARRAGON SAUCE

BASIL MARINATED CHICKEN BREAST

| 22

BASIL MARINATED CHICKEN BREAST WITH WHITE CHEDDAR MASHED POTATOES AND A TOMATO HERB BUTTER

SALMON

| 26

SEARED 5OZ ICELANDIC SALMON WITH MASHED POTATOES AND LEMON-CAPER BUTTER SAUCE

GRILLED PRIME SIRLOIN

| 30

GRILLED 5OZ PRIME SIRLOIN WITH ROASTED POTATOES AND CREAMY GREEN PEPPER CORN SAUCE

- ALL PLATED LUNCH ITEMS SERVED WITH ICED TEA, SEASONAL VEGETABLES AND WARM ROLLS WITH BUTTER
- ALL SERVED WITH A CHOICE OF SALAD, AND DESSERT (CEASAR OR MIXED GREEN || CHOCOLATE MOUSSE WITH SALTED CARAMEL OR WHITE CHOCOLATE MOUSSE WITH RASPBERRY PUREE)

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HORS D'OEUVRES

50 MINIMUM / 150 fee

GOAT CHEESE ARANCINI	3 each
CHILLED ROASTED NEW POTATOES WITH SOUR CREAM AND CHIVES	3 each
MEATBALLS WITH TOMATO SAUCE AND MOZZARELLA	3 each
MEATBALLS AND BBQ SAUCE	3 each
VEGETABLE SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE	3 each
BUFFALO CHICKEN WINGS WITH RANCH	3 each
FRIED CHICKEN TENDERS WITH HONEY MUSTARD	3 each
PIMENTO or CHICKEN SALAD CRUSTLESS TEA SANDWICHES	3 each
FRANKS IN A BLANKET	3 each
BRUSCHETTA WITH TOMATO BASIL	3 each
CAPRESE TOMATO SKEWERS WITH MOZZARELLA AND BALSAMIC	3 each
BROWNIE BITES TOPPED WITH WHIPPED CREAM AND DRIZZLED WITH SALTED CARAMEL	3 each
DEVILED EGGS	4 each
WARM ROASTED NEW POTATOES WITH SOUR CREAM, CHEDDAR, BACON, AND GREEN ONION	4 each
COCONUT SHRIMP	4 each



HORS D'OEUVRES 50 MINIMUM / 150 fee

PORK BBQ SLIDER WITH SMOKEY BBQ SAUCE	4 each
ASSORTED MINI QUICHE	4 each
ROSEMARY GARLIC CHICKEN SKEWERS	4 each
THAI CHICKEN SKEWERS	4 each
BEEF SATAY WITH SESAME AND GREEN ONION	4 each
WHITE CHOCOLATE MOUSSE SHOOTERS WITH PASSION FRUIT PUREE AND STRAWBERRY	4 each
CHOCOLATE MOUSSE SHOOTERS WITH SALTED CARAMEL AND OREO'S	4 each
FRIED ATRICHOKE WITH GOAT CHEESE AND TRUFFLE SALT	5 each
MINI BEEF WELLINGTON WITH CREAMY HORSERADISH DIP	5 each
MINI CRAB CAKES WITH ZESTY REMOULADE	6 each

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DINNER BUFFETS 50 MINIMUM / 150 fee

HOMESTYLE BUFFET

| 32

TOSSED SALAD WITH TOMATO, CARROT, CUCUMBER, AND
ONION WITH RANCH AND BALSAMIC DRESSING

TOMATO, CUCUMBER, AND SWEET ONION SALAD

SLICED PORK LOIN WITH MUSHROOM TARRAGON DEMI SAUCE

GRILLED CHICKEN BREAST WITH LEMON, CAPERS, WHITE WINE, AND BUTTER
RICE PILAF

FRESH GREEN BEANS WITH GARLIC AND BUTTER

CHEF'S CHOICE OF COBBLER

BARBEQUE BUFFET

| 34

CRISP ROMAINE, SHREDDED CHEDDAR CHEESE, BACON BITS,
CHOPPED HARD BOILED EGGS, GARBANZO BEANS, BELU
CHEESE, DICED TOMATO, SWEET ONION TOSSED IN ITALIAN
DRESSING

COLE SLAW

BONE IN BBQ CHICKEN WITH MUSTARD BBQ SAUCE

BBQ BRISKET

CHOPPED PORK WITH BBQ SAUCE

MACARONI AND CHEESE

SMOKE HOUSE BAKED BEANS

DILL PICKLE CHIPS & SWEET ONIONS

BANANA PUDDING

ALL BUFFETS SERVED WITH ICED TEA AND WARM ROLLS AND BUTTER

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DINNER BUFFETS 50 MINIMUM / 150 fee

MEDITERRANEAN BUFFET

|34

SALAD OF CRISP ROMAINE, TOMATO, CARROT, ROASTED PEPPERS, CAPERS, AND PARMESAN WITH ITALIAN VINAIGRETTE
CHILLED ORZO SALAD WITH ROASTED VEGETABLES, LEMON, FETA CHEESE, AND SESAME SEED SEARED CHICKEN BREAST
TOPPED WITH LEMON, OLIVE, AND OREGANO CREAM SAUCE
BAKED PENNE WITH MEATBALLS, RICOTTA, GARLIC, TOMATO SAUCE AND MOZZARELLA

SAUTEED GREEN BEANS WITH ROASTED HEIRLOOM CARROTS, AND ROASTED PEPPERS

GARLIC TOAST

CHOCOLATE RICOTTA AND CHOCOLATE MOUSSE SHOOTERS WITH FRESH BERRIES

ASIAN BUFFET

|32

NAPA CABBAGE, SPINACH, RED CABBAGE, RED PEPPERS, CARROT, TOMATO, AND ONION SERVED WITH SESAME DRESSING

COLD RICE NOODLES TOSSED WITH CARROT, CUCUMBER, PEPPER, TOMATO, GREEN ONIONS, SNOW PEAS, AND PEANUT GINGER DRESSING

STIR FRIED CHICKEN WITH MUSHROOM, ONION, SOY, SAKE, SHERRY, AND GINGER

STIR FRIED BEEF WITH BROCCOLI, ONION, GINGER, GARLIC, CHILI, AND OYSTER SAUCE

PORK AND VEGETABLE EGG ROLLS

FRIED RICE WITH VEGETABLE AND EGG

FRESH SLICE MELON

ALL BUFFETS SERVED WITH ICED TEA AND WARM ROLLS AND BUTTER

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DINNER BUFFETS 50 MINIMUM / 150 fee

EASTERN BUFFET

|45

SALAD OF GREEN CABBAGE, RED CABBAGE, SPINACH, TOMATO,
AND CILANTRO SERVED WITH LEMON OREGANO VINAIGRETTE
CUCUMBERS WITH TOMATO, ONION, MINT, AND YOGURT
BONELESS CHICKEN BRAISED IN YELLOW CURRY WITH ONIONS,
TOMATOES, GREEN PEPPERS, AND COCONUT MILK
BEEF BRAISED IN RED CURRY WITH ONION, TOMATO, CARROT,
POTATOES, GREEN BEANS, AND PEPPERS.

SPICY GARBANZO BEANS

HUMMUS WITH PITA

CAULIFLOWER AND CARROTS WITH TOMATOES, TURMERIC, GINGER,
CUMIN, CARDAMOM, AND CILANTRO

BASMATI RICE WITH CLOVE, CINNAMON, AND LAUREL

HUMMUS WITH PITA

FRESH MELON

AMERICAN BUFFET

|60

CRISP ROMAINE, BABY SPINACH, STRAWBERRIES, ONION, CHERRY
TOMATO, PARMESAN, AND CEASAR DRESSING

SAUTEED CHICKEN BREAST, SHIITAKE MUSHROOMS, ROASTED
CARROTS, AND PEARL ONIONS TOPPED WITH SHERRY CREAM
SAUCE

SLOW RAOSTED BLACK PEPPER AND CRUSTED PRIME RIB CARVED
TO ORDER (CHEF FEE APPLIES)

SCALLOPED POTATOES

TRUFFLE MAC AND CHEESE

FRESH GREEN BEANS WITH GARLIC AND BUTTER

CHEESECAKE BITES WITH BERRY PUREE

*ALL BUFFETS SERVED WITH ICED TEA AND WARM ROLLS AND BUTTER

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DINNER BUFFETS 50 MINIMUM / 150 fee

EXECUTIVE BUFFET

|75

- ARUGULA, BABY SPINACH, CHERRY TOMATO, SWEET ONION, AND CRUMBLLED GOAT CHEESE WITH SHERRY VINAIGRETTE
- CHILLED GRILLED VEGETABLE DISPLAY DRIZZLED WITH SHERRY VINEGAR (PORTOBELLO, ZUCCHINI, SQUASH, EGGPLANT, AND PEPPERS)
- ROASTED CHICKEN BREAST TOPPED WITH WILTED SPINACH, SHIITAKE MUSHROOMS, CARAMELIZED SHALLOTS, AND PORT WINE CREAM SAUCE
- SAUTEED SALMON WITH BUTTER BRAISED LEEKS AND SAFFRON POTATOES TOPPED WITH A SUNDRIED TOMATO CREAM
- ROASTED AND SLICED BEEF STRIP LOIN WITH GREEN PEPPER CORN SAUCE AND POINT REYES BLUE CHEESE
- ROASTED NEW POTATOES
- SEASONAL VEGETABLES
- WARM COBBLER

*ALL BUFFETS SERVED WITH ICED TEA AND WARM ROLLS AND BUTTER

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PLATED DINNER STARTERS *50 MINIMUM | 150 FEE*



SOUPS

TOMATO BASIL | 5

CARROT AND GINGER SOUP GARNISHED WITH GREEN ONIONS AND TOASTED ALMONDS | 5

PUMPKIN AND SAUSAGE BISQUE | 5

MULLIGATAWNY | 5

SALADS

FIELD GREEN SALAD | 5

BABY GREENS WITH TOMATO, CUCUMBER, AND CARROT

CEASAR SALAD | 5

CRISP ROMAINE LETTUCE WITH SHREDDED PARMESAN, CROUTON, AND CEASAR DRESSING
ADD BABY SHRIMP

PLATED DINNER STARTERS *50 MINIMUM | 150 FEE*



SALADS

GREEK SALAD

| 6

FRESH TOMATOES, CUCUMBER, AND ONIONS MARINATED IN BASIL GARLIC AND MINT PLACE ON CRISP ROMAINE TOPPED WITH FETA CHEESE, KALAMATA OLIVE, OREGANO VINEGAR AND EXTRA VIRGIN OIL

TOMATO AND MOZZARELLA SALAD

| 8

FRESH MOZZARELLA ON BABY GREENS TOPPED WITH CHERRY TOMATOES-GREEN ONION SALSA DRIZZLED WITH BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

GOAT CHEESE AND BEET SALAD

| 8

FRESH SHAVED BEETS WITH CARROTS, DRIED CRANBERRY, GOLDEN RAISIN, GREEN ONION, AND CHERRY TOMATO PLACED ON ARCADIA GREENS TOPPED WITH CRUMBLLED GOAT CHEESE AND SERVED WITH POPPY SEED DRESSING

BABY ICEBERG WEDGE

| 10

BABY ICEBERG WEDGE WITH CRUMBLLED BLUE CHEESE, BACON, CANDIED PECANS, TOMATO, GREEN ONIONS, AND GARLIC RANCH

PEAR AND BLUE CHEESE SALAD

| 10

POACHED PEAR TOPPED WITH STATESBORO BLUE CHEESE CRUMBLES, CANDIED PECANS, AND TOMATO SERVED ON BABY SPINACH WITH ROASTED SHALLOT VINAIGRETTE

PLATED DINNER MENUS *50 MINIMUM / 150 FEE*

GARNISHED WITH SEASONAL VEGETABLES, SERVED WITH ROLLS, BUTTER AND ICED TEA



CHICKEN FLORENTINE

| 28

GRILLED CHICKEN BREAST TOPPED WITH A CREAM SAUCE OF SPINACH, GARLIC AND PARMESAN SERVED WITH CREAMY MASHED POTATOES

TOMATO HERB CHICKEN

| 30

GRILLED CHICKEN BREAST ON WARM ORZO PASTA WITH PEAS, BACON, AND PARMESAN TOPPED WITH A TOMATO SUGO

MUSHROOM TARRAGON CHICKEN

| 28

GRILLED CHICKEN BREAST ON WHITE CHEDDAR MASHED POTATOES WITH A CREAMY MUSHROOM TARRAGON SAUCE

FREE RANGE ORGANIC CHICKEN BREAST WITH RISOTTO

| 32

ROAST AIRLINE CHICKEN BREAST WITH CREAMY ASPARAGUS AND MUSHROOM RISOTTO WITH WILD MUSHROOM CREAM SAUCE

PLATED DINNER MENUS 50 MINIMUM / 150 FEE

GARNISHED WITH SEASONAL VEGETABLES, SERVED WITH ROLLS, BUTTER AND ICED TEA



BONELESS PORK CHOP

| 30

ROASTED PORK LOIN ON GARLIC MASHED POTATOES
TOPPED WITH ROSEMARY MUSHROOM DEMI

BEEF MEDALLIONS WITH MARSALA

| 34

GRILLED MEDALLIONS OF BEEF WITH WHITE CHEDDAR
MASHED POTATOES TOPPED WITH A SAUCE AU POIVRE

ICELANDIC SALMON

| 32

GRILLED ICELANDIC SALMON WITH ROASTED VEGETABLE
ORZO WITH WHITE WINE AND LEMON BUTTER

SEARED ATLANTIC COD

| 30

CREAMY FENNEL RAGOUT, PERUVIAN MASHED
POTATOES

BEEF SHORT RIBS

| 36

BRAISED BONELESS SHORT RIBS ON GRILLED
MUSHROOM-ROASTED ONION POLENTA WITH A RED WINE SAUCE

PLATED DINNER MENUS 50 MINIMUM / 150 FEE

GARNISHED WITH SEASONAL VEGETABLES, SERVED WITH ROLLS, BUTTER AND ICED TEA



SLOW ROASTED PRIME RIB | 40
SLOW ROASTED GARLIC AND BLACK PEPPER CRUSTED
RIME RIB WITH AU JUS AND LOADED TWICE BAKED POTATO
- 20 person minimum

ROASTED PRIME NEW YORK STRIP LOIN | 38
SLICED ROASTED PRIME STRIP LOIN WITH AU GRATIN
POTATOES AND CREAMY GREEN PEPPER CORN SAUCE
- 20 person minimum

GRILLED RIBEYE | 44
GRILLED RIBEYE WITH SHALLOT RED WINE DEMI AND
ROASTED SEA SALT CRUSTED FINGERLING POTATOES

GRILLED FILET MIGNON | 48
GRILLED 6 OZ FILET MIGNON WITH WARM ORZO PASTA
WITH PEAS, BACON, PARMESAN AND RED WINE JUS

GRILLED PRIME SIRLOIN | 43
GRILLED 8 OZ PRIME TOP SIRLOIN WITH MARSALA SAUCE
AND WHITE CHEDDAR MASHED POTATOES



DISPLAYS *SERVES UP TO 50*

FRESH SEASONAL FRUIT PLATTER | 200

FRESH VEGETABLE DISPLAY | 200

SELECTION OF SEASONAL VEGETABLES SERVED WITH CHOICE OF DIP (WASABI CUCUMBER OR JALEPENO RANCH OR ZAAATAR VINAIGRETTE)

GRILLED VEGETABLE DISPLAY | 275

PORTOBELLO MUSHROOMS, ROASTED RED PEPPERS, ZUCCHINI, SQUASH, EGGPLANT, LEMON MARINATED ARTICHOKE HEARTS & HONEY BLISTERED ROMA TOMATOES AND SPRING ONION

DOMESTIC CHEESE CUBE DISPLAY | 200

DICED CHEDDAR, SWISS, AND PEPPER JACK CHEESE WITH CRACKERS

WARM FRENCH BRIE DISPLAY (SERVES 25) | 100

FRENCH BRIE TOPPED WITH TOASTED PECANS AND WARM MAPLE SYRUP SERVED WITH BAGUETTE

CHARCUTERIE AND INTERNATIONAL CHEESE DISPLAY | 300

A SELECTION OF INTERNATIONAL AWARD-WINNING CHEESES AND ARTISANAL CURED MEATS GARNISHED WITH DRIED FRUITS, NUTS, CORNICHONS, CRACKERS AND SLICED BAGUETTE



DISPLAYS *SERVES UP TO 50*

SMOKES SALMON STATION (SERVES 30)

| 250

SLICED SMOKED SALMON SERVED WITH LEMON, CAPERS, CHOPPED HARD-BOILED EGG, ONION, AND PUMPERNICKEL.

CHILLED JUMBO SHRIMP (100 PIECE DISPLAY)

| MKT

SERVED WITH COCTAIL SAUCE AND LEMON

OYSTERS ON THE HALF SHELL (100 PIECE DISPLAY)

| MKT

SERVED WITH SALTINES, COCKTAIL SAUCE MIGONETTE, HORSERADISH, TABASCO AND LEMON



FOOD STATIONS *SERVES 50*

CAESAR SALAD STATION

| **5.50**/PERSON

CRISP ROMAINE LEAVES WITH GRATED PECORINO AND PARMIGIANA, HOMESTYLE CROUTONS AND CAESAR DRESSING WITH EGG, ANCHOVY, MUSTARD, LEMON, AND BLACK PEPPER

- ADD DICED BLACKENED CHICKEN | 4.50
- ADD BABY SHRIMP | 4.50

LETTUCE WRAP STATION

| **450**

A TASTE OF ASIAN FLAVORINGS SERVED IN LETTUCE CUPS. ASSEMBLE YOUR OWN CREATION STARTING WITH A PROTEIN. ADDING JULIENNE VEGETABLES, PICKLED VEGETABLES, HERBS, AND SAUCES.

CHOOSE ONE FROM:

- STIR FRIED DICED TERIYAKI CHICKEN
- SPICY BEEF
- DICED PORK
- ADDITIONAL CHOICE

| *75 EACH*

PASTA ACTION STATION(CHEF FEE)

| **450**

PLEASE SELECT ONE OF THE FOLLOWING

- ANGEL HAIR WITH FRESH TOMATO, GARLIC, PINE NUTS, BASIL, PARMESAN, & EXTRA VIRGIN OIL
- CHEESE TORTELLINI WITH SPINACH, ROASTED GARLIC, AND PARMESAN CREAM
- FUSILLI WITH MUSHROOMS, HAM, PEAS, & WHITE TRUFFLE CREAM
- FARFALLE WITH GRILLED SHRIMP, CAPERS, OLIVES, CRUSHED DRIED CHILI & TOMATO BASIL CREAM
- PENNE WITH SHRIMP, ANDOUILLE SAUSAGE, CORN & RED PEPPER CREAM



FOOD STATIONS SERVES 50

NACHO BAR

| 295

TORTILLA CHIPS WITH WARM CHEESE DIP , BLACK BEANS, SALSA, SHREDDED LETTUCE, TOMATOES, RIPE OLIVES, SOUR CREAM, AND SLICED JALAPENO

- ADD GROUND BEEF

| 100

- ADD CHICKEN

| 200

FRENCH FRY BAR

| 400

HOUSE CUT IDAHO POTATOES AND SWEET POTATO FRIES SERVED WITH MELTED CHEESE SAUCE, BROWN GRAVY, MAYONNAISE, MALT VINEGAR, KETCHUP, BACON BITS, GREEN ONION, AND RANCH DRESSING

POTATO MARTINI BAR

| 350

YUKON GOLD WITH GARLIC, WHITE CHEDDAR MASH, AND SWEET POTATO MASH POTATOES. SERVED WITH TOPPINGS INCLUDING CRISPY BACON, STEAMED BROCCOLI, CHEDDAR CHEESE, SAUTEED MUSHROOMS, GREEN ONIONS, SOUR CREAM, SPICED PECANS, BROWN SUGAR AND CINNAMON

- SERVED IN A MARTINI GLASS

SHRIMP AND GRITS ACTION BAR*(CHEF FEE)*

| 450

WARM LOGAN TURNPIKE GRITS SERVED IN A MARTINI GLASS TOPPED WITH SAUTEED SHRIMP, TASSO HAM, RED PEPPER, GREEN PEPPER, ONION, TOMATO, AND TOBASCO. GARNISHED WITH CHEDDAR CHEESE AND GREEN ONIONS

CARVING STATIONS *(SERVED WITH SOURDOUGH ROLLS)*

Chef Fee is \$100 per 100 guests



SLOW ROASTED BONELESS PORK LOIN (SERVES 20)	85
ROOT BEER GLAZED SMOKED PIT HAM (SERVES 50)	275
ROASTED HERB CRUSTED PRIME NY STRIP (SERVES 35)	375
GARLIC AND ROSEMARY CRUSTED PRIME RIB (SERVES 35)	550
HERB CRUSTED TENDERLOIN OF BEEF (SERVES 15)	370

Prices Subject to Change Without Notice. All Food & Beverage is subject to a 18%



BOXED SANDWICHES

50 MINIMUM | 150 FEE

BOXED LUNCHES INCLUDE 20 oz YCC BOTTLED WATER, PASTA SALAD, WHOLE FRUIT, AND CHEF'S CHOICE OF COOKIE. ALL SANDWICHES COME WITH LETTUCE, TOMATO, MUSTARD AND MAYONNAISE. INCLUDES SILVERWARE PACKET.

CHOOSE BREAD TYPE: CROISSANT or CIABATTA ROLL

CHOOSE CHEESE: SWISS or CHEDDAR

CHOOSE SAUCE: HONEY MUSTARD or HORSERADISH CREAM or BLACK PEPPER MAYO or NONE

CHOOSE PROTEIN

HAM	14
SMOKED TURKEY BREAST	15
ROAST BEEF	16
GRILLED CHICKEN BREAST	15

DESSERTS

Coffee Service Included



CHOCOLATE MOUSSE WITH WHIPPED CREAM AND SALTED CARAMEL
WITH TOASTED ALMONDS | 6

WHITE CHOCOLATE MOUSSE WITH PASSION FRUIT PUREE AND FRESH
STRAWBERRY SLICES | 6.50

BOURBON PECAN PIE WITH WHIPPED CREAM, CHOCOLATE SAUCE,
AND CARAMEL SAUCE | 9

NEW YORK CHEESECAKE WITH WHIPPED CREAM AND BERRY PUREE | 7.50

DUTCH APPLE PIE WITH CINNAMON WHIPPED CREAM AND CARAMEL | 7.50

KEY LIME TART WITH WHITE CHOCOLATE MOUSSE AND STRAWBERRY PUREE | 9

FLOURLESS CHOCOLATE TORTE, AND RASPBERRY COULIS | 8

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YELLOWSTONE

COUNTRY CLUB

