



YELLOWSTONE

COUNTRY CLUB

BANQUET & EVENT MENUS - 2023

(406) 656-1701 |

yellowstonecc.com

| Billings, MT

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NON ALCOHOLIC

Freshly Brewed City Brew Regular &
Decaffeinated Coffee & Hot Teas



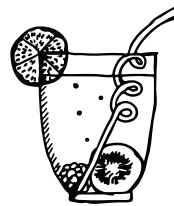
Freshly Brewed Iced Tea |
Sweet or Unsweetened

Hot Apple Cider | Hot Chocolate (Seasonal)

Lemonade

Fruit Infused Water | Choose One

Kiwi-Strawberry-Lime
Raspberry-Lemon-Mint
Blueberry-Lime-Mint
Strawberry-Lemon

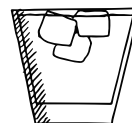


Pepsi Products
(Pepsi, Diet Pepsi, 7Up)

YCC Water

Perrier

Red Bull



BEVERAGE SERVICE

Prices subject to change without notice. All food & beverage is subject to an 18% service charge fee.

BREAKS A LA CARTE



PROTEIN POWER

Assorted Energy Bars

Granola Bars

Vegetable Crudite With Hummus Dip

Apple Wedges With Peanut Butter & Local Honey

Naked Protein Smoothie & Gatorade

COFFEE SHOP

Doughnut Holes

Streusel Topped Blueberry Muffins

Dark Chocolate Almond Biscotti

STADIUM

Cracker Jacks

Warm Pretzel Bites With
Beer Cheese & Beer Mustard Dip

Mini Corn Dogs With Mustard & Ketchup

Cheeseburger Sliders



Prices subject to change without notice. All food & beverage is subject to an 18% service charge fee.

BREAKS A LA CARTE

CHIPS & DIP

House Fried Kettle Chips

Chili Lime Tortilla Chips

BBQ Spiced Chicharrones
With Ranch, Bean, & Pimento Cheese Dips

SALTY SNACKS

Bar mix

Pretzels

House Made 1 LB Potato Chips & 8 oz Ranch Dip

House Made 1 LB Tortilla Chips & 16 oz Salsa Roja

Prices subject to change without notice. All food & beverage is subject to an 18% service charge fee.

A detailed view of a breakfast and brunch buffet spread. The spread is arranged on a long, dark-colored tray. It features a variety of waffles, some topped with strawberries and orange slices, and stacks of pancakes. There are several glass jars containing toppings: granola, chocolate chips, colorful sprinkles, and fresh blueberries. A large glass pitcher of red juice is also visible. The background shows a light-colored wall with a vertical panel. The text "Breakfast & Brunch" is overlaid on the bottom left of the image, with the ampersand being particularly large and stylized.

Breakfast & Brunch

BREAKFAST BUFFETS

50 Person Minimum - OR - \$150 fee

BREAKFAST BUFFET I

Fruit Salad With Local Honey Drizzle
Fluffy Scrambled Eggs
Crispy Applewood Smoked Bacon
Pork Link Sausage
Seasoned Breakfast Potatoes
Sage Gravy & Biscuits

BREAKFAST BUFFET II

Fruit Salad With Local Honey Drizzle
Fluffy Scrambled Eggs
Crispy Applewood Smoked Bacon
Pork Link Sausage
Hashbrown Casserole
French Toast With Blueberries & Warm Maple Syrup

BREAKFAST BUFFET III

Fruit Salad With Local Honey Drizzle
Streusel Topped Blueberry Muffins
French Toast With Blueberries & Warm Maple Syrup
Blueberry Cheese Blintz
Fluffy Scrambled Eggs With Cheddar Cheese & Salsa Roja
Eggs Benedict With Hollandaise Sauce
Crispy Applewood Smoked Bacon
Pork Link Sausage
Hashbrown Casserole
Asparagus With Hollandaise Sauce

Prices subject to change without notice. All food & beverage is subject to an 18% service charge fee.

BRUNCH BUFFETS

50 Person Minimum - OR - \$150 fee



COWBOY BRUNCH BUFFET

Biscuits

Cinnamon Rolls

Steelcut Oatmeal With
Butter & Brown Sugar

Fruit Salad With Melon,
Mint, Berries, & Almonds

Sugarpearl Waffles With
Warm Maple Syrup

Fluffy Scrambled Eggs With
Cheddar Cheese & Salsa Roja

Smoked Country Link Sausage

Country Fried Sirloin Steak With
Jalapenos & Chorizo Gravy

Hashbrown Casserole

Asparagus With
Hollandaise Sauce



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PLATED BREAKFAST MENUS

50 Person Minimum - OR - \$150 fee

EGGS BENEDICT COCHON

Fork-Split Toasted Biscuit
With Pulled Pork, Two Poached Eggs,
& Cajun Seasoned Hollandaise,
Garnished With
Seasoned Breakfast Potatoes

FRIED STEAK, EGGS, & POTATOES

Country Fried Steak With Gravy,
Chorizo & Jalapenos. Served With
Scrambled Eggs &
Seasoned Breakfast Potatoes

STEAK, EGGS, & POTATOES

Grilled 5oz Prime Sirloin,
Fluffy Scrambled Eggs,
Lyonnaise Potatoes
& Sliced Tomatoes

BACON, EGGS, & POTATOES

Fluffy Scrambled Eggs With Three
Slices Of Applewood Smoked Bacon,
Seasoned Breakfast Potatoes
& Honey Blistered Tomato

EGG WHITES FRITTATA

Frittata With Peppers, Onions,
& Spinach Topped With Mozzarella.
Served With
Chicken Sausage Links & Fresh Fruit



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ADDITIONAL BREAKFAST ENHANCEMENTS

Price per dozen | Minimum one dozen

Eggs & Cheese Biscuits

Bacon Biscuits

Sausage Biscuits

Ham Biscuits

Bacon, Egg, & Cheese Biscuits

Sausage, Egg, & Cheese Biscuits

Everything Bagels With
Cream Cheese & Butter

Yogurt Parfait Shots
(Mini Glasses Filled With Yogurt, Granola,
White Chocolate Mousse, & Fresh Berry)

Assorted Greek Yogurt

Omelette Action Station (Minimum 25)
Made To Order Omelettes With Ham, Sausage,
Bacon, Mushrooms, Peppers, Onions,
& Shredded Cheddar | Chef Fee



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Lunch

LUNCH BUFFETS

50 Person Minimum - OR - 150\$ fee

BACKYARD BBQ BUFFET

Creamy Coleslaw
Baked Beans
Jo-Jo Potatoes With Ranch Dip
Southern Style Potato Salad With Mustard & Hard-Boiled Egg
Grilled Redbird Chicken Breast
Beef Chuck Burgers
Seasonal Melon
Brioche Buns
Onions, Dill Pickle Chips, Leaf Lettuce, Assorted Sliced Cheeses
Mustard, Mayonnaise, & Ketchup
Chef's Choice Of Cobbler

TACO BAR BUFFET

Seasoned Ground Beef
Chicken Tamales With Salsa Verde
Rice With Tomatoes & Chili
Refried Or Charro Beans
Diced Onion, Tomato, Shredded Cheddar, Sour Cream, Salsa,
Sliced Jalapenos, Shredded Lettuce, Guacamole
Crispy Taco Shells & Flour Tortillas
Churros With Local Honey
(+) Fajita Chicken

TUSCAN BUFFET

Tossed Salad With White Bean, Tomato, Carrot,
Cucumber, Onion, Croutons, & Italian Dressing
Tomato Topped With Fresh Sliced Mozzarella, Extra Virgin Olive Oil, & Balsamic Glaze
Grilled Chicken Marsala
Penne Pasta Alla Puttanesca
Sauteed Peppers, Onions, Zucchini, Squash, Tomatoes, & Mediterranean Seasonings
Garlic Bread Sticks

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PLATED LUNCH MENUS

50 Person Minimum - OR - 150\$ fee

PENNE À LA VODKA

Penne Pasta Tossed In
Vodka Sauce, Topped With Parmesan
(+) Chicken
(+) Shrimp

SALMON

Seared 5oz Icelandic Salmon
With Mashed Potatoes &
Lemon-Caper Butter Sauce

BASIL MARINATED CHICKEN BREAST

Basil Marinated Chicken Breast
With White Cheddar Mashed Potatoes
& Tomato Herb Butter

GRILLED CHICKEN BREAST

Grilled Chicken Breast
With Creamy Mashed Potatoes &
Mushroom Tarragon Sauce

GRILLED PRIME SIRLOIN

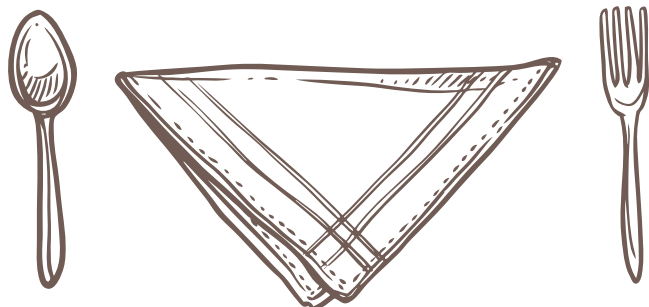
Grilled 5oz Prime Sirloin With
Roasted Potatoes & Creamy
Green Pepper Corn Sauce

All Plated Lunch Items
Served With Iced Tea,
Seasonal Vegetables &
Warm Rolls With Butter

Choice Of Salad & Dessert

Caesar Or Mixed Greens

Chef's Seasonal Dessert



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BOXED SANDWICHES

50 Person Minimum - OR - \$150 fee

Boxed Lunches Include
20 oz YCC Bottled Water, Silverware Packet,
Pasta Salad, Whole Fruit, & Chef's Choice Of Cookie

All Sandwiches Come With Lettuce, Mustard & Mayonnaise

CHOOSE BREAD TYPE

• Crossiant or • Ciabatta Roll

CHOOSE CHEESE

• Swiss or • Cheddar

CHOOSE PROTEIN

• Ham • Smoked Turkey Breast • Roast Beef • Grilled Chicken Breast

CHOOSE SAUCE TYPE

• Honey Mustard • Horseradish Cream • Black Peppper Mayonnaise

Prices subject to change without notice. All food & beverage is subject to an 18% service charge fee.



**Hors D'oeuvres
Displays**

**Food Stations
Carving Stations**

HOT HORSD'OEUVRES



HORS D'OEUVRES

HOT

Franks In A Blanket

Meatballs & BBQ Sauce

Meatballs With Tomato Sauce & Mozzarella

Cheeseburger Sliders

Luther Sliders -
Cheeseburger Sliders On
Glazed Doughnut Buns

Pork BBQ Sliders With Smokey BBQ Sauce

Warm Roasted New Potatoes With
Sour Cream, Cheddar, Bacon, & Green Onion

Buffalo Chicken Wings With Ranch

Fried Chicken Tenders With Honey Mustard

Four Cheese Arancini

Polenta Cake Topped With
Blackened Mahi & Lemon Aioli

Coconut Shrimp

Rosemary Garlic Chicken Skewers

Thai Chicken Skewers

Mini Crab Cakes With Zesty Remoulade

Vegetable Spring Rolls
With Sweet Chili Dipping Sauce

Assorted Mini Quiche

Thai Curry Samosa With
Mint Cilantro Yogurt

Duck Bacon Sweet Corn Wonton

Beef Satay With Sesame & Green Onion

Baby Lamb Chops With Rosemary Jus

Mini Beef Wellington
With Creamy Horseradish Dip

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COLD HORS D'OEUVRES



HORS D'OEUVRES

COLD

Ahi Tuna Push Pops

Bruschetta With Tomato Basil

Caprese Tomato Skewers
With Mozzarella & Balsamic

Candied Bacon Deviled Eggs

Smoked Duck With Almond Cherry
Crisp & Huckleberry Mousse

Chilled Roasted New Potatoes
With Sour Cream & Chives

Pimento Or Chicken Salad
Crustless Tea Sandwiches

Bay Scallops With Citrus Ceviche
& Micro Cilantro

Cucumbers With Ahi Tuna,
Siracha Mayo, & Soy Glaze

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DISPLAYS
FOOD STATIONS
CARVING STATIONS



DISPLAYS

FRESH SEASONAL FRUIT PLATTER

FRESH VEGETABLE

Selection of Seasonal Vegetables Served With
Choice Of Dip : Wasabi Cucumber
Jalepeno Ranch
Zaatar Vinaigrette

GRILLED VEGETABLE

Portobello Mushrooms, Roasted Red Peppers,
Zucchini, Squash, Eggplant, Lemon Marinated
Artichoke Hearts, Honey Blistered Roma
Tomatoes & Spring Onion

DOMESTIC CHEESE CUBE

Diced Cheddar, Swiss, &
Pepper Jack Cheese With Crackers

WARM FRENCH BRIE (serves 25)

French Brie Topped With Toasted Pecans &
Warm Maple Syrup Served With Baguette

CHARCUTERIE & INTERNATIONAL CHEESE

A Selection Of International Award-Winning
Cheeses & Artisanal Cured Meats Garnished
With Dried Fruits, Nuts, Cornichons,
Crackers & Sliced Baguette

SMOKED SALMON STATION (serves 30)

Sliced Smoked Salmon Served With
Lemon, Capers, Onion,
Chopped Hard Boiled Egg
& Pumernickel

CHILLED JUMBO SHRIMP

Served With
Cocktail Sauce & Lemon

OYSTERS ON THE HALF SHELL

Served With Saltines,
Cocktail Sauce Mignonette,
Horseradish, Tabasco & Lemon

CRAB CLAWS

Vodka Cocktail Sauce, Horseradish,
Tabasco & Lemon

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FOOD STATIONS

Serves up to 50

MAC & CHEESE

Peas, Roasted Pepper, Bacon, Smoked Sausage, Green Onion,
Heirloom Tomatoes, Garlic, White Wine, Shaved Black Truffles,
Smoked Gouda Cheese Sauce, Chipotle Cheese Sauce, Four Cheese Sauce

(+) Chicken
(+) Shrimp
(+) Lobster

LETTUCE WRAP

A Taste Of Asian Flavorings Served In Lettuce Cups

Assemble Your Own Creation

1. Protein

- Stir Fried Diced Teriyaki Chicken
- Spicy Beef
- Diced Pork

2. Toppings

- Julienne Vegetables
- Pickled Vegetables

3. Herbs & Sauces

- Chef's Recommendation

PASTA (chef fee)

Select One Of The Following

- Penne With Shrimp, Andouille Sausage,
Corn & Red Pepper Cream

- Cheese Tortellini With Spinach,
Roasted Garlic, & Parmesan Cream

- Fusilli With Mushrooms,
Ham, Peas, & White Truffle Cream

- Farfalle With Grilled Shrimp,
Capers, Olives, Crushed Dried Chili
& Tomato Basil Cream

- Angel Hair With Fresh Tomato,
Garlic, Pine Nuts, Basil,
Parmesan & Extra Virgin Oil

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FOOD STATIONS

Serves up to 50

NACHO BAR

Tortilla Chips With Warm Cheese Dip, Black Beans, Salsa,
Shredded Lettuce, Tomatoes, Ripe Olives, Sour Cream, & Sliced Jalapeno

(+) Ground Beef

(+) Add Chicken

FRENCH FRY BAR

House Cut Idaho Potatoes & Sweet Potato Fries Served With
Melted Cheese Sauce, Brown Gravy, Mayonnaise, Malt Vinegar,
Ketchup, Bacon Bits, Green Onion, & Ranch Dressing

POTATO MARTINI BAR

Yukon Gold With Garlic, White Cheddar Mash, & Mashed Sweet Potatoes,
Served With Toppings Including:

Crispy Bacon	Steamed Broccoli	Cheddar Cheese	Sauteed Mushrooms
Green Onions	Sour Cream	Spiced Pecans	Brown Sugar & Cinnamon

Served In A Martini Glass

RAMEN BAR (chef fee)

Ramen Noodles, Bok Choy, Enoki Mushrooms, Corn, Cilantro,
Bean Sprouts, Green Onion, Chili Paste, Marinated Egg, Lime, Sesame Seeds,
Sliced Chicken, Shrimp, & Five Spice Pork Belly, In Tonkatsu Broth & Vegetable Broth,

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CARVING STATIONS

Chef Fee | \$100 per 100 guests

Served With Sourdough Rolls

SLOW ROASTED
BONELESS PORK LOIN

Serves 20

ROOT BEER GLAZED
SMOKED PIT HAM

Serves 50

ROASTED HERB CRUSTED
PRIME NY STRIP

Serves 35

GARLIC & ROSEMARY
CRUSTED PRIME RIB

Serves 35

HERB CRUSTED
TENDERLOIN OF BEEF

Serves 15

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DINNER BUFFETS

50 Person Minimum - OR - \$150 fee

All Buffets Served With Warm Rolls & Butter

BARBECUE BUFFET

Crisp Romaine, Shredded Cheddar Cheese, Bacon Bits, Chopped Hard-Boiled Eggs,
Garbanzo Beans, Bleu Cheese, Diced Tomato, & Sweet Onion,
Tossed In Italian Dressing
Macaroni & Cheese
Bone-In BBQ Chicken With Mustard BBQ Sauce
BBQ Brisket
Chopped Pork With BBQ Sauce
Smoke House Baked Beans
Coleslaw
Dill Pickle Chips & Sweet Onions
Banana Pudding

HOMESTYLE BUFFET

Sliced Pork Loin With Mushroom Tarragon Demi Sauce
Grilled Chicken Breast With Lemon, Capers, White Wine, & Butter
Fresh Green Beans With Garlic & Butter
Tossed Salad With Tomato, Carrot, Cucumber, & Onion With Ranch & Balsamic Dressing
Tomato, Cucumber, & Sweet Onion Salad
Rice Pilaf
Chef's Choice Of Cobbler

AMERICAN BUFFET

Crisp Baby Kale, Spinach With Goat Cheese, & Candied Walnuts,
Served With Cider Vinaigrette
Scalloped Potatoes
Truffle Mac & Cheese
Fresh Green Beans With Garlic & Butter
Sautéed Chicken Breast, Shiitake Mushrooms, & Pearl Onions
Topped With Sherry Cream Sauce
Slow Roasted Black Pepper & Crusted Prime Rib Carved To Order
(Chef Fee Applies)
Cheesecake With Berry Puree

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DINNER BUFFETS

50 Person Minimum - O'R - \$150 fee

All Buffets Served With Warm Rolls & Butter

EASTERN BUFFET

Salad Of Green Cabbage, Red Cabbage, Spinach, Tomato, & Cilantro,
Served with Lemon Oregano Vinaigrette
Cucumbers With Tomato, Onion, Mint, & Yogurt
Cauliflower & Carrots With Tomatoes, Tumeric, Ginger, Cumin, Cardamom, & Cilantro
Hummus With Pita
Boneless Chicken Braised In Yellow Curry With Onions,
Tomatoes, Green Peppers, & Coconut Milk
Beef Braised In Red Curry With Onions, Tomatoes, Carrots,
Potatoes, Green Beans, & Peppers
Basmati Rice With Clove, Cinnamon, & Laurel
Spicy Garbanzo Beans
Fresh Melon

MEDITERRANEAN BUFFET

Salad Of Crisp Romaine, Tomatoes, Carrots, Roasted Peppers, Capers,
& Parmesan With Italian Vinaigrette
Sauteed Green Beans With Roasted Heirloom Carrots & Roasted Peppers
Chilled Orzo Salad With Roasted Vegetables, Lemon, & Feta Cheese,
Seared Chicken Breast Topped With Lemon, Olive, & Oregano Cream Sauce
Baked Penne With Meatballs, Ricotta, Garlic, Tomato Sauce & Mozzarella
Garlic Toast
Whipped Ricotta With Fresh Berries
Lemon Cream Cake

ASAIAN BUFFET

Napa Cabbage, Spinach, Red Cabbage, & Green Onion
Served With Banana Ginger Dressing
Pork & Vegetable Egg Rolls
Fried Rice With Vegetable & Egg
Cold Rice Noodles Tossed With Carrots, Cucumbers, Peppers, Tomatoes,
Green Onions, Snow Peas, & Peanut Ginger Dressing
Stir Fried Chicken With Mushrooms,
Onions, Soy Sauce, Sake, Sherry, & Ginger
Stir Fried Beef With Broccoli, Onions, Ginger, Garlic, Chili & Oyster Sauce
Fresh Sliced Melon

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DINNER BUFFETS

EXECUTIVE BUFFET

50 Minimum / \$150 fee

All Buffets Served With Warm Rolls & Butter

Arugula, Baby Spinach,
Cherry Tomatoes, Sweet
Onion, & Crumbled Goat Cheese
With Sherry Vinaigrette

Chilled & Grilled Vegetable Display Of
Portobello Mushrooms, Zucchini, Squash,
Eggplant, & Peppers Drizzled With Balsamic Vinegar

Roasted Chicken Breast Topped With Wilted Spinach, Shiitake
Mushrooms, Caramelized Shallots, & Port Wine Demi Sauce

Sauteed Salmon With Citrus Cream Sauce & Grand Mariner

Roasted & Sliced Beef Strip Loin With
Green Pepper Corn Sauce & Point Reyes Blue Cheese

Roasted New Potatoes

Seasonal Vegetables

Warm Cobbler

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PLATED DINNER STARTERS

50 Person Minimum - OR - \$150 fee

SALADS

FIELD GREEN

Baby Greens With Tomatoes,
Cucumbers, & Carrots

CAESAR

Crisp Romaine Lettuce With Shredded Parmesan,
Croutons, & Caesar Dressing (+Add Baby Shrimp)

GREEK

Fresh Tomatoes, Cucumbers, & Onions
Marinated In Basil Garlic & Mint, On Crisp Romaine
Topped With Feta Cheese, Kalamata Olives,
Oregano Vinegar & Extra Virgin Oil

WHIPPED BLEU & GOLDEN BEET

Crisp Frisee, Fresh Roasted Beets With Bleu Cheese,
Candied Walnuts, Served With Sherry Vinaigrette

BABY ICEBERG WEDGE

Baby Iceberg Wedge With Heirloom Tomatoes,
Bacon Crumble, & Pickled Red Onion,
Served With Bleu Cheese Dressing

BABY MESCLUN GREEN

Strawberries, Statesboro Bleu Cheese
Crumble, & Candied Walnuts Served With
Port Wine Rosemary Vinaigrette



SOUPS

TOMATO SOUP

WILD MUSHROOM BISQUE

PUMPKIN & SAUSAGE BISQUE

MULLIGATAWNY

Prices subject to change without notice. All food & beverage is subject to an 18% service charge fee.

PLATED DINNER MENUS

50 Person Minimum - OR - \$150 fee

Garnished With Seasonal Vegetables, & Served With Warm Rolls & Butter

CHICKEN FLORENTINE

Grilled Chicken Breast Topped With
Cream Of Spinach Sauce,
Garlic & Parmesan Served With
Creamy Mashed Potatoes

MUSHROOM TARRAGON CHICKEN

Grilled Chicken Breast On
White Cheddar Mashed Potatoes With
Creamy Mushroom Tarragon Sauce

BONELESS PORK CHOP

Roasted Pork Loin On
Garlic Mashed Potatoes Topped With
Rosemary Mushroom Demi

FREE RANGE ORGANIC CHICKEN BREAST WITH RISOTTO

Roast Airline Chicken Breast
With Roasted Delicata Risotto
& Apricot Chutney

TOMATO HERB CHICKEN

Grilled Chicken Breast on Warm Orzo
Pasta With Peas, Bacon, & Parmesan
Topped With Tomato Sugo



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PLATED DINNER MENUS

50 Person Minimum - OR - \$150 fee

Served With Seasonal Vegetables, & Warm Rolls & Butter

ICELANDIC SALMON

Grilled Icelandic Salmon With
Roasted Vegetable Orzo, Topped With
White Wine & Lemon Butter

BEEF MEDALLIONS WITH MARSALA

Grilled Medallions Of Beef With
White Cheddar Mashed Potatoes
Topped With Sauce Au Poivre

SAUTEED TROUT

Braised Fennel With Apple Butter
& Peruvian Mashed Potatoes

BEEF SHORT RIBS

Braised Boneless Short Ribs
On Grilled Mushroom-Roasted
Onion Polenta With Red Wine Sauce



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PLATED DINNER MENUS

50 Person Minimum - OR - \$150 fee

Served With Seasonal Vegetables, & Warm Rolls & Butter

SLOW ROASTED PRIME RIB

Slow Roasted Garlic & Black Pepper
Crusted Prime Rib With Au Jus
& Smashed Potatoes
(20 person minimum)

ROASTED PRIME NEW YORK STRIP LOIN

Sliced Roasted Prime Strip Loin With
Bleu Cheese Dauphinoise &
Creamy Green Pepper Corn Sauce
(20 person minimum)

GRILLED PRIME SIRLOIN

Grilled 8 oz Prime Top Sirloin
With Wild Mushroom Sauce &
Marscapone Creamy Polenta

GRILLED RIBEYE

Grilled Ribeye With Shallot
Red Wine Demi & Roasted Sea Salt
Crusted Fingerling Potatoes

GRILLED FILET MIGNON

Grilled 6 oz Filet Mignon With
Warm Orzo Pasta, Peas, Bacon,
Parmesan & Red Wine Jus



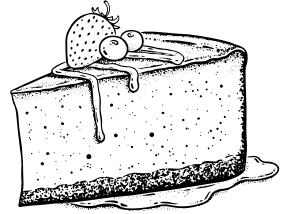
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Desserts



DESSERTS

Coffee Service Included



Chocolate Mousse With
Whipped Cream, Salted Caramel,
& Toasted Almonds

White Chocolate Mousse
With Passion Fruit Puree &
Fresh Strawberry Slices

Brown Butter Cake With Salted
Caramel & Vanilla Bean Ice Cream

New York Cheesecake With
Whipped Cream & Berry Puree

Carrot Cake With
Cream Cheese Frosting

Key Lime Pie With
White Chocolate Mousse

Flourless Chocolate Torte,
& Raspberry Coulis



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YELLOWSTONE COUNTRY CLUB

Thank You For Choosing
✦
Yellowstone Country Club

