



# YELLOWSTONE


## COUNTRY CLUB

### HOLIDAY MENU - 2023

(406) 656-1701 |

[yellowstonecc.com](http://yellowstonecc.com)

| Billings, MT



Thank you for planning  
your holiday celebration at  
Yellowstone Country Club.

We look forward to having you in our clubhouse,  
providing you both our excellent personalized service  
and the finest culinary offerings in Billings!

Please complete the attached selections form and return to YCC  
or Email Caylin at: [c.cathey@yellowstonecc.com](mailto:c.cathey@yellowstonecc.com)

The total number of each item ordered is required  
two weeks in advance of your event.

- \*Step One: Select your appetizers (optional)
- \*Step Two: Select one salad for your entire group (optional)
- Step Three: Select an entrée (maximum of two)
- \*Step Four: Select your dessert (optional)
- Step Five: Provide YCC directions on bar service.
- Step Six: Provide YCC a final count two weeks in advance of your event.
- Step Seven: Enjoy your Holiday event at Yellowstone Country Club.

Yellowstone Country Club is happy to accommodate your guests' dietary restrictions. Please contact Caylin at the email listed above, or at 656-1701 ext. 225 in advance if a guest has allergies or other dietary restrictions. We will provide an alternative during your food service.

All parties must be billed to a member account.  
If food is paid by individuals, money must be collected by the group hosting the event.  
We can only accept cash for un-hosted bar service.

**\*We do not accept Credit Cards\***

18% service charge will be added to all food and beverage pricing



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## STEP ONE:

### SELECT APPETIZERS: (Optional) Plated Appetizers - Prices per person.

#\_\_\_\_ Cardamom Seared Salmon, Lentil Ragout, Apple Beurre Blanc \$12

#\_\_\_\_ Wild Mushroom Toast: Wild Mushrooms, Pickled Cipollini Onion,  
Three Grain Mustard Hollandaise \$15

#\_\_\_\_ Sliced Duck Breast, Zucchini French Toast, Sour Cherry Syrup \$15

#\_\_\_\_ Lobster Medallions, Port Wine Beurre Blanc \$16

### DISPLAY APPETIZERS

#\_\_\_\_ Snow Crab Claws \$3 each

#\_\_\_\_ Chilled Shrimp \$4 each

#\_\_\_\_ Coconut Shrimp \$4 each

#\_\_\_\_ Scallops in Bacon \$4 each

#\_\_\_\_ Duck Bacon, Sweet Corn Wonton \$4 each

#\_\_\_\_ Mini Beef Wellington \$5 each

#\_\_\_\_ Charcuterie Display \$8 per person (Must be 25 people)

#\_\_\_\_ Warm Almond Crusted Brie, Strawberries, Balsamic,  
Fig Rosemary Crackers \$9 per person (Must be 25 people)

#\_\_\_\_ King Crab Legs MKT. Price

#\_\_\_\_ Oysters on Half Shell with Cucumber Relish or Mignonette MKT. Price

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## STEP TWO:

### SELECT ONE SALAD OR SOUP: (Optional)

Prices per person.

- \_\_\_\_\_ Classic Caesar Salad \$5
- \_\_\_\_\_ YCC Wedge Heirloom Tomato, Bacon Bits, Pickled Onion, Blue Cheese Dressing \$6
- \_\_\_\_\_ Baby Spinach, Kale, Apple, Crispy Spec, Cider Vinaigrette \$7
- \_\_\_\_\_ Mesclun Greens, Strawberries, Candied Walnuts, Blue Cheese, Port Wine Rosemary Vinaigrette \$7
- \_\_\_\_\_ Butternut Squash, Toasted Pumpkin, Sage, Maple Ginger Cream \$6
- \_\_\_\_\_ Shrimp Bisque, Sherry Cream \$8

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## STEP THREE:

### SELECT A MAXIMUM OF TWO ENTREES FOR YOUR EVENT

All Entrees served with rolls and butter. Vegetable is written into each menu item.

- \_\_\_\_\_ Cauliflower Steak Chimichurri, Roasted Potato & Golden Beet Hash, Spaghetti Squash Asparagus \$26
- \_\_\_\_\_ Roasted Airline Breast of Chicken, Wild Mushroom Bread Pudding, Roasted Fennel Nage \$30
- \_\_\_\_\_ Roast Pork Tenderloin, Pomegranate Molasses Gastrique, Whipped Butternut Squash \$35
- \_\_\_\_\_ Seared Salmon Citrus Chive Beurre Blanc, Wild Rice Almondine \$39
- \_\_\_\_\_ Scallops, Wild Mushroom Risotto \$40
- \_\_\_\_\_ Sliced Prime Rib, Smashed Potatoes \$40
- \_\_\_\_\_ Pan Seared Seabass, Bacon Braised Greens, Maple Butternut Squash Crème Whipped Potatoes \$42
- \_\_\_\_\_ Filet Mignon, Blue Cheese Dauphinoise Potatoes \$44
- \_\_\_\_\_ Tournedos of Beef, Grand Mere Sauce, Creamy Polenta \$46
- \_\_\_\_\_ Duo of Filet, Red Wine Demi & Shrimp Fennel Cream, Rissole Potatoes \$50
- \_\_\_\_\_ Filet Oscar, Blue Cheese Dauphinoise Potatoes \$52
- \_\_\_\_\_ Grilled Bone-In Veal Chop, Morel Sauce, Chive Mashed Potato \$54

STEP FOUR:

SELECT ONE DESSERT FOR EVENT: (optional)

- \_\_\_\_\_ Mixed Berry Cobbler, Rosemary Crumble, Lemon Custard Ice Cream \$ 7
- \_\_\_\_\_ Flourless Chocolate Cake, Raspberry Coulis \$7
- \_\_\_\_\_ Cheesecake, Huckleberry Topping \$8
- \_\_\_\_\_ Gingerbread Pudding Cake, Poached Pear, Zinfandel Sauce \$9

STEP FIVE:

SELECT BAR SERVICE FOR EVENT:

- \_\_\_\_\_ Hosted Bar
- \_\_\_\_\_ No Host Bar (cash)
- \_\_\_\_\_ Pre-Arranged Drink Tickets
- \_\_\_\_\_ Wine Service: Pre Ordered bottles
- \_\_\_\_\_ Hosted Beer and Wine
- \_\_\_\_\_ A different variation not listed above (Please give details to Caylin)

STEP SIX:

CALL Caylin 406-656-1701 EXT. 225 or  
Email Caylin at [c.cathey@yellowstonecc.com](mailto:c.cathey@yellowstonecc.com).  
TO PROVIDE YOUR FINAL COUNTS TWO WEEKS IN ADVANCE

STEP SEVEN:

SHOW UP, LET YCC DO ALL THE WORK,  
AND ENJOY YOUR HOLIDAY CELEBRATION!

BUFFET OPTION:

\$60 per person.

Tossed Garden Greens:

Cucumbers, Red Onions, Heirloom Tomatoes,  
Chopped Eggs, Bacon, Shredded Carrots, Croutons  
Ranch, Italian, Bleu Cheese

-Sliced Sirloin, Rosemary Lie

-Roasted Airline Chicken Apple Brandy Cream

-Salt Crusted Fingerling Potatoes

-Roasted Heirloom Carrots, Green Beans

-Rolls & Butter

-Flourless Chocolate Torte

-Warm Cinnamon Streusel Apple Cobbler

ADDITIONAL \$12

Pumpkin Mascarpone Ravioli, Shrimp,  
Walnut, Sage Brown Butter

A dark blue arch-shaped background with a white serif font. The text is centered within the arch. On either side of the arch, there are vertical gold lines with decorative floral motifs at the top and bottom. The floral motifs consist of several teardrop-shaped leaves radiating from a central point.

Thank you for planning your  
Holiday event with us at  
Yellowstone Country Club