



Catering Menus | 2021 - 2022



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Banquet Event Orders and Guarantee

- 1) The final signed and approved banquet event order and guaranteed meal counts are due by 3:00pm three (3) business days prior to the event date. The group is responsible for all prepared food & beverage items, up to the guaranteed number, after that date. The Billings Hotel and Convention Center will be prepared to serve an additional 5% of the guaranteed meals, up to 25 plates. The client will be charged for the guaranteed meal count or the total number of meals served, whichever is greater.
- 2) Pricing is subject to a proportionate increased cost of food, beverage, and labor, and cannot be guaranteed until 60 days prior to the date of the event.
- 3) All food & beverage is subject to an additional 18% service charge.
- 4) If changes are made to a room setup after the banquet event order has been finalized, a change fee of \$100 may be imposed.
- 5) Per state health regulations, food left out of temperature control to the maximum time will be discarded. The Billings Hotel and Convention Center will not be responsible for any food items removed without our knowledge or consent. Clients that have been approved to take the remainder of food (purchased per item, excludes buffets), must provide their own containers.

Buffet and Plated Meal Service

- 1) If a plated meal is selected, all meals must be served at one time.
- 2) Buffet meals are available for groups of 25 guests or more for a maximum of 90 minutes. If the group drops below 25 guests, we may request to alter the buffet or provide a plated option.

Banquet Bar

- 1) The following fees apply to all banquet bars: \$100/bar for 20-99 guests, and \$50/bar for 100 or more guests. Groups under 20 may hire a cocktail server for \$25.00.
- 2) If the client requests that we purchase any alcohol that is not part of our standard inventory, any alcohol that is not sold at the banquet bar will be charged at our standard price per ounce.

Group Shipment

- 1) Shipments to the hotel may arrive within 3 days of the event date. Please keep in mind that there is no loading dock at the hotel so any freight must arrive in a vehicle equipped with a lift gate and pallet jack. Please address shipments as follows:
Guest/Vendor Name
Name of Convention
Billings Hotel and Convention Center
1223 Mallowney Lane
Billings, MT 59101
- 2) It is the guest's responsibility to make prompt arrangements for return shipping of materials upon conclusion of the function.



Breakfast service available from 6:00a – 10:30a. Includes regular and decaffeinated coffee, hot tea, and orange juice.

Plated

Sunrise | \$12.50

Cinnamon swirl French toast, scrambled eggs with cheese, sausage links, and fresh fruit

Quiche | \$12.50

House made quiche with chopped ham, onions, bell peppers, broccoli, and cheese. Served with a muffin and fresh fruit

Bacon Breakfast Scramble | \$12.75

Crispy bacon, scrambled eggs, cheddar cheese, and breakfast potatoes, served alongside a flour tortilla. Served with salsa, sour cream, and fresh fruit

Buffet

Deluxe Continental | \$9.25

Served with fresh fruit and two items from the following: muffins, donuts, Danishes, assorted breakfast breads

All American | \$14.25

Scrambled eggs with cheese, crispy bacon, sausage links, breakfast potatoes, muffins, and fresh fruit

The Montanan | \$15.75

Biscuits and gravy, cinnamon swirl French toast, scrambled eggs with cheese, crispy bacon, sausage links, breakfast potatoes, assorted pastries, and fresh fruit

Santa Fe Buffet | \$15.75

Choose your own adventure with black beans, chorizo, crumbled bacon, fried potatoes with onions, scrambled eggs, flour tortillas, corn tostadas, assorted toppings, and churros

The Big Horn | \$17.75

Housemade hashbrown casserole, eggs Benedict, sausage links, bacon, French toast, seasonal fresh fruit, and assorted breakfast breads



Pricing Per Dozen

Muffins | \$46.95
Assorted Dessert Bars | \$38.50
Whole Apples | \$18.00
Clementines | \$10.00
Freshly Baked Cookies | \$15.95
Lemon Bars | \$21.25
Assorted Wilcoxson's Ice Cream Bars | \$18.00
Pimento Cheese Stuffed Pretzel Knots | \$35.50

Cinnamon Sugar Churros | \$23.75
Individual Yogurt | \$15.00
Assorted Donuts | \$15.00
Butterscotch Caramel Brownies | \$21.25
Assorted Breakfast Breads | \$31.95
Petite Caramel or Cinnamon Rolls | \$12.00
Soft Pretzels with Cheese & Mustard
5 oz. | \$55.00 2.5 oz. | \$37.95

Pricing Per Serving of 25

Fresh Fruit Tray | \$50.00
Fresh Vegetable Tray | \$50.00
White Cheddar Popcorn | \$78.00
Pita Chips with Vegetables and Tzatziki | \$77.00
Fruit, Cheese, and Crackers | \$55.00
Sausage, Cheese, and Crackers | \$70.00
Tortilla Chips and Salsa | \$17.95
Trail Mix | \$62.00

Pricing Per Item (On Consumption)

Granola Bars | \$1.75
Grandma's Cookies | \$1.50



Break menus are displayed for a maximum of 60 minutes and are priced per person. Breaks are not available for meal substitutions.

Healthy Snack | \$8.25

Seasonal fresh fruit, cubed cheese tray, yogurt, and trail mix

Sweet Tooth | \$7.00

Assorted cookies, chocolate frosted brownies, assorted dessert bars, and soda

Granary | \$9.75

Cubed cheese, sliced summer sausage, pimento cheese stuffed pretzel knots, and grapes

Nacho Bar | \$6.50

Tortilla chips, nacho cheese sauce, seasoned ground beef, black beans, diced tomatoes, onions, olives, jalapenos, salsa, and sour cream

Ice Cream Float | \$5.00

Vanilla ice cream paired with your choice of 3 of the following sodas: Mug Root Beer, Sunkist Orange, Dr. Pepper, Pepsi, Mountain Dew



Salads

Served with dinner roll, iced tea, and regular and decaffeinated coffee upon request.

Chicken Club | \$14.50

Mixed greens, broiled chicken breast, bacon bits, hard-boiled egg, shredded cheddar, and diced tomato, served with ranch dressing

Grilled Chicken Spinach | \$15.75

Marinated grilled chicken served over a bed of spinach leaves with fresh sliced strawberries, toasted almonds, feta cheese, and sliced avocado, served with creamy poppyseed dressing

Antipasto | \$16.50

Crisp romaine with roasted red peppers, chopped salami and ham, artichoke hearts, cucumbers, olives, and tomatoes, all topped with burrata cheese and a white balsamic vinaigrette

Sandwiches

Served with house fried potato chips and pickle spear. Includes iced tea, and regular and decaffeinated coffee upon request. *Add salad and cookie for \$4.00/person.*

Club Croissant | \$14.00

Freshly baked croissant mounded with sliced turkey, ham, bacon, and cheese with shredded lettuce and tomatoes

Italian Sub | \$15.50

Salami, ham, pepperoni, and provolone piled with lettuce, tomato, and pepperoncini with Tuscany Italian dressing on a Parmesan hoagie roll

California Chicken | \$15.25

Marinated and grilled chicken breast on Telera bread topped with roasted green chilies and Swiss cheese

Philly Cheesesteak | \$18.75

Thinly sliced prime rib layered on a hoagie bun with Swiss cheese and sautéed onions with green peppers

Smoked Brisket | \$16.25

5 oz. slow-smoked beef brisket on a sandwich bun served with coleslaw

Smoked Turkey and Swiss | \$13.50

Sliced smoked turkey breast layered on Telera bread with bacon and avocado, and topped with melted Swiss cheese



Entrées

Served with house salad, iced tea, and regular and decaffeinated coffee upon request. Please add \$4.00/person for any lunch entrée served after 3:00pm. Include any house dessert (page 13) for an additional \$4.00/person.

Tequila Lime Chicken | \$15.95

House marinated grilled chicken breast served over Spanish rice and accompanied by our specialty chunky Pico sauce and Southwestern corn. Lunch is served with tortilla chips and salsa

Fried Chicken | \$15.00

2 pieces of breaded and fried chicken, bacon mac & cheese, southern green beans, and cornbread

Traditional Pot Roast | \$21.25

Slow roasted beef with red potatoes, carrots, celery, onions, and gravy. Includes dinner roll

Campfire Shrimp Boil | \$19.50

Shrimp, andouille sausage, potatoes, and corn on the cob served in a foil packet alongside cornbread

Carne Asada | \$16.95

House marinated thinly sliced carne asada served with Spanish rice, Mexican street corn, corn tortillas

Pork Ragu | \$16.95

Slow roasted and shredded pork stewed in a tomato sauce with carrots, onions, and tomatoes. Served over cavatappi pasta and includes garlic toast

Mama Jo's Lasagna | \$14.50

Housemade lasagna with a blend of cheeses, ground beef and sausage, mushrooms, and red sauce. Served alongside garlic toast

Boxed Lunch | \$14.50

Assorted sandwiches (ham, turkey, and roast beef), assorted chips, fresh whole fruit, cookie, and bottled water

Deluxe Boxed Lunch | \$19.25

Telera bread sandwich with turkey, bacon, havarti cheese, arugula, and pickled red onions. Includes Wheat Thins, cheese and nut protein pack, Italian pasta salad, caramel waffle cookie, and bottled water



Served with iced tea, and regular and decaffeinated coffee upon request. Please add \$4.00/person for any lunch buffet served after 3:00pm. Include any house dessert (page 13) for an additional \$4.00/person.

Soup & Salad Bar | \$14.95

Chef's salad bar and choice of one soup from the following:
chicken noodle, vegetable, chili

Deli Corner | \$16.95

Sliced roast beef, turkey, ham, assorted deli cheeses, fresh baked hoagie roll and condiments, served with potato salad, assorted chips, and choice of one soup from the following:
chicken noodle, vegetable, chili

Baked Potato Bar | \$14.95

Baked potatoes served with all of the fixin's. Lunch is served with a tossed salad, and bacon mac & cheese

Western Buffet | \$16.95

Pulled pork sandwich served with coleslaw, mac & cheese, tossed salad, pickle spear, diced onions, and shredded cheddar cheese

Italian Buffet | \$16.95

Grilled chicken, housemade Italian parmesan meatballs, and fettuccini with alfredo and marinara sauces on the side. Lunch is served with Caesar salad, pasta salad, and garlic toast

Mexican Buffet | \$16.95

Hard shells and soft tortillas, chicken fajitas, seasoned ground beef, refried beans, Spanish rice, homemade tortilla chips, fresh toppings, salsa, sour cream, and tossed salad

Create Your Own Lunch Buffet | \$18.95

All lunch buffets served with dinner rolls

Choose Two Entrées: Roasted pork loin with mushroom sauce, chicken breast with alfredo cream sauce, roast beef with mushroom gravy, herb baked chicken, fried chicken

Choose One Starch: Homemade mashed potatoes with gravy, roasted red potatoes (rosemary or garlic), au gratin potatoes, baked potatoes, rice pilaf

Choose One Vegetable: Honey glazed carrots, corn o'brien

Choose Two Salads: Fresh fruit bowl, fruit salad with whipped cream, tossed salad with dressings, coleslaw, fresh vegetable tray, pasta salad, potato salad, macaroni salad



Priced per serving of 50

Fresh Fruit Tray | \$98.50

Fresh seasonal fruit served with a maraschino cherry dip

Fresh Vegetable Tray | \$98.50

Fresh vegetables, pickles, olives, and peppers, served with a ranch dipping sauce

Fruit, Cheese, & Cracker Tray | \$110.00

Cubed cheese, grapes, strawberries, and assorted crackers

Sausage, Cheese, & Cracker Tray | \$135.00

Cubed cheese, summer sausage, grapes, and assorted crackers

Meat, Cheese, & Roll Tray | \$185.00

Assorted sliced deli meats and cheeses served with fresh baked rolls, mustard, and mayonnaise

Add Garnish Tray | \$25.00

Lettuce, tomatoes, onions, pickles

Smoked Salmon Display | \$145.00

Whole smoked salmon served with capers, red onions, horseradish, and crackers

Iced Gulf Shrimp | \$135.00

Gulf shrimp served with cocktail sauce and lemon wedges

Mexican Dip | \$92.50

Layered refried beans, guacamole, sour cream, cheddar cheese, tomatoes, jalapeños, green onions, and olives, alongside chips and salsa

Hot Artichoke Dip | \$92.50

Artichokes blended with flavored cream cheese and served with crostinis

Bacon Cheese Dip | \$115.00

Creamy blue cheese dip with crumbled bacon, served with crostinis

Chips & Dip | \$35.75

Ruffles potato chips served with onion dip and tortilla chips served with salsa

Loaded Queso Dip | \$90.00

Tortilla chips served with beef chili cheese dip

Crumbled Bacon Cheese Ball | \$95.00

A blend of cheeses rolled in crumbled bacon and served with crackers



All hors d' oeuvres are priced per serving of 50

Meatballs | \$82.50

Housemade meatballs with your choice of sauce: Swedish, traditional cocktail, or bourbon whiskey

Antipasto Skewers | \$94.25

Grape tomatoes, pepperoni, mozzarella balls, black olives, pepperoncini, tortellini, basil, and balsamic drizzle

Bacon Wrapped Bites | \$80.00

Choose one: water chestnuts, mini smoked sausages with brown sugar glaze, or sweet & spicy chicken

Deviled Eggs | \$50.00

Housemade deviled eggs selection garnished with black olives, green onions, and smoked paprika

Spicy Steak Egg Rolls | \$188.00

Fried egg rolls stuffed with grilled steak, fresh jalapeños, barbecue sauce, and shredded cheddar

Stuffed Mushroom Caps | \$92.50

Choose from andouille sausage and mozzarella or caprese stuffed garlic butter mushrooms

Salami Cornucopias | \$55.00

Salami rolled and filled with seasoned cream cheese

Chicken Wings | \$95.00

Breaded and fried or traditional baked with choice of sauce: Frank's Red Hot, garlic parmesan, or teriyaki

Mozzarella Sticks | \$67.50

Breaded and fried mozzarella cheese served with marinara

Stuffed Jalapeños | \$85.00

Oven baked jalapeño peppers stuffed with crumbled bacon, cream cheese, and cheddar

Seafood Stuffed Jalapeños | \$120.00

Oven baked jalapeño peppers stuffed with cream cheese, cheddar, and shrimp, all wrapped in bacon

Chocolate Covered Strawberries | \$80.00

Whole strawberries hand dipped in both white and dark chocolate

Crab Cake Poppers | \$192.00

Housemade mini crab cakes with spicy remoulade



Dinner entrées are served with choice of salad, dinner rolls, seasonal vegetables, and chef's choice starch. Dinner includes house dessert, iced tea, and regular and decaffeinated coffee upon request.

Select One Salad

Garden

Mixed greens with tomatoes, cucumbers, red onions, and croutons. Ranch and Italian dressing on tables

Spinach

Fresh spinach with sliced strawberries, red onion rings, and feta cheese. Ranch and creamy poppyseed dressing on tables

Caesar Pasta

Chopped romaine, Parmesan cheese, penne pasta, diced tomatoes, and Caesar dressing

Jo's Cobb

Mixed greens with boiled egg, crumbled bacon, cheddar cheese, and diced tomatoes. Ranch and creamy poppyseed dressing on tables

London Broil | \$28.25

House marinated London Broil sliced thinly and served with a brown mushroom sauce

Boursin Chicken Breast | \$28.95

Breaded chicken breast stuffed with herbed Boursin cheese, flash-fried, and finished with a housemade white sauce

Chicken St. George | \$25.75

A house specialty! Lightly breaded chicken breast smothered in a cheesy, white wine, and mushroom sauce

Grilled Flank Steak | \$28.25

Fire grilled flank steak marinated in soy sauce, honey, and garlic



Roasted Pork Loin | \$20.75

8 oz. center cut boneless pork loin slow roasted and served with a mushroom sauce

Lobster Mac & Cheese | \$28.25

Cavatappi pasta smothered in white cheddar cheese sauce and topped with lobster pieces

Chicken Marsala | \$25.75

Lightly breaded and fried chicken breast in a Marsala demi-glace with sautéed mushrooms

Pork Osso Bucco | \$36.25

Pork shanks braised and slow roasted in a white wine tomato demi with carrots, onions, and celery

Beef Short Ribs | \$38.25

Braised and served in a Jack Daniel's mushroom sauce

Seared Salmon | \$34.75

8 oz. pan seared salmon filet accompanied by a dill alfredo sauce

Prime Rib | Market Price

12 oz. house seasoned prime rib steak cooked to medium rare and served with au jus

Ribeye Steak | Market Price

12 oz. hand cut ribeye steak grilled to medium

House Dessert | Choose one from the following:

Chocolate layer cake, lemon layer cake, berry burst cake, cheesecake, chocolate mint pie, strawberry shortcake

Choose to upgrade dessert for additional price/person:

Peanut Butter Chocolate Layer Cake | \$4.25

Chocolate Beyond Reason | \$5.25

4 Layer Carrot Cake | \$4.25

Chocolate Lovin' Spoon Cake | \$4.50

Strawberry Rhubarb Crisp | \$2.00



Themed dinner buffets include assorted house dessert buffet, iced tea, and regular and decaffeinated coffee upon request.

Western Buffet | \$27.50

Includes coleslaw, potato salad, baked bean, corn o' brien, and cornbread with butter. Choose two from the following: babyback pork ribs, smoked brisket, BBQ chicken, fried chicken, herb baked chicken, BBQ shredded beef, BBQ pulled pork, BBQ country ribs

Italian Buffet | \$28.95

Served with Caesar salad, pasta salad, fresh vegetable medley, and garlic toast. Choose three from the following: meat lasagna, chicken Marsala, spaghetti with meatballs, creamy chicken artichoke Picatta, chicken Parmesan, spicy Italian sausages with bell peppers and onions

South of the Border | \$22.95

Served with taco pasta salad, Mexican tossed salad, tortilla chips, and build your own taco bar. Buffet includes seasoned ground beef, chicken fajitas, and pork carnitas



Custom dinner buffets include dinner rolls with butter, fresh vegetable display, assorted dessert buffet, iced tea, and regular and decaffeinated coffee upon request.

Entrées 	Choose One	Choose Two	Choose Three
	\$25.25	\$28.50	\$31.75

Cranberry glazed pork loin with apple dressing, carved baron of beef with au jus, pork loin with mushroom sauce, chicken St. George, chicken Marsala, babyback BBQ pork ribs, chicken cordon blue, roast turkey with sage dressing, carved and house seasoned London Broil with mushroom glaze, carved house specialty slow roasted prime rib (add \$6.50/person)

Starch | Choose One

Loaded mashed potatoes (bacon, chives, sour cream, cheddar cheese), mashed potatoes with gravy, roasted red potatoes (rosemary or garlic Parmesan), garlic mashed potatoes, baked potatoes with sour cream and butter, twice baked potatoes, Caesar roasted red potatoes with bacon and cheddar cheese, hash brown casserole, bacon macaroni & cheese, wild rice and mushroom dressing, Yukon gold sweet potato home fries

Vegetable | Choose One

Green beans almondine, glazed carrots, shaved brussels sprouts with bacon, fresh vegetable medley (zucchini, yellow squash, bell peppers, onions, broccoli), southern green beans with bacon and onion, corn o' brien

Salad | Choose Two

Tossed salad with fresh vegetables, Caesar salad, potato salad, Italian pasta salad, fresh fruit bowl, fruit salad with whipped cream, coleslaw, Oreo cookie salad, snicker apple salad, macaroni salad, spinach strawberry salad, Jo's cobb, seven layer salad, Mexican street corn salad, Greek salad, pasta Caesar salad



Banquet Beverages

One gallon will serve 16 – 8 oz. servings.

Iced Tea | \$15.00/gallon

Lemonade | \$15.00/gallon

Fruit Punch | \$15.00/gallon

Regular or Decaf Coffee | \$23.00/gallon

Hot Tea | \$1.00/tea bag

Assorted Pepsi Products | \$2.00/can (on consumption)

Fruit Juice (apple, orange, or cranberry) | \$10.50/carafe

Bottled Water | \$1.50/bottle (on consumption)

Bar Menus

All alcohol consumed in any meeting space must be purchased through the Billings Hotel and Convention Center. Any outside alcohol will be confiscated and disposed of. Each keg serves roughly 165 – 12 oz. beers.

House Brands | \$4.00/drink

Premium Brands | \$5.50+/drink

Domestic Beer | \$4.00/drink

Imports and Microbrew | \$4.50/drink

Keg Beer - Domestic | \$375/ ½ barrel keg

Keg Beer – Import and Microbrew | \$450/ ½ barrel keg

House Wines: Canyon Road | \$6.00/glass, \$18.00/bottle
Cabernet, Merlot, Pinot Noir, Chardonnay, Moscato,
Sauvignon Blanc, White Zinfandel



Items priced per room, per day

A/V Projector Package | \$150.00

LCD Projector
Built-in projection screen
A/V cart with electrical hookup
Extension cord and power strip
Handheld Microphone

A/V Package with Built-in TV | \$25.00

Includes HDMI cable

Handheld Microphone | \$60.00

Headset Microphone | \$70.00

Risers (16" high) | \$25.00

Pipe & Drape | \$15.00

Vendor/Exhibitor Table | \$20.00

Includes 6' or 8' table, clothed and skirted,
with 2 chairs, trash can, and power

220 Power Converter | \$50.00

Flip Chart with Markers | \$20.00

Dry Erase Board with Markers | \$15.00

Dance Floor | \$125.00

Skirted Table | \$10.00

Includes 6' or 8' table clothed and skirted
with chairs.

Complimentary Equipment

A/V Package (client provides projector)

Built-in projection screen
A/V cart with electrical hookup
Extension cord and power strip

Power Strip

Extension Cord
Auxiliary Cable
HDMI Cable

Tri-pod Easel

Standing Podium
Tabletop Podium
Up to 10 Skirted Tables