



BILLINGS HOTEL
& CONVENTION CENTER



2026-2027

CATERING MENU



Banquet Event Orders and Guarantee

- The final signed and approved banquet event order and guaranteed meal counts including vegetarian and special meal requests are due by 3:00pm 7 days prior to the event date. The group is responsible for all prepared food & beverage items, up to the guaranteed number, after that date. BHCC 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.
- 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.
- All food and beverage is subject to an additional 20% service charge.
- If changes are made to a room set up after the banquet event order has been finalized, a change fee of \$100 may be imposed.
- Per state health regulations, food left out of temperature control for more than 90 minutes will be discarded. BHCC will not be responsible for any food items removed without 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

- If a plated meal is selected all meals must be served at one time. We allow up to three entree selections, including vegetarian/vegan/gluten free. If multiple entrees are chosen, all meals will be charged at the price of the highest option. Groups larger than 200 may only select one entree.
- Buffet meals are available for groups of 25 guests or more for a maximum of 90 minutes. If the group drops below 25 guests, there is an additional charge of \$5.00/guest for the buffet service.

Banquet Bars

- Our standard is to provide 1 bar/150 guests and we charge \$150/bar set up fee. Additional bartenders are \$50/bartender.
- We require a sales minimum of \$250/bar, otherwise the difference will be charged.
- Groups may request a cocktail server for \$50/hour.
- Dedicated cocktail service is available for \$50/server and we can provide 1 server/6 tables.
- Beer and wine only bars are available for a \$75 setup fee.
- 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 Shipments

- 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
- It is the guest's responsibility to make prompt arrangements for return shipping of materials upon conclusion of the function.

**Quoted pricing is not guaranteed until 60 days prior to the event date.
Pricing does not include 20% service charge.**

AUDIO AND VISUAL



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, box skirt, 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, box skirt, and 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

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Breakfast is available from 6:00am-10:30am and includes regular and decaffeinated coffee, hot tea, and orange juice.

All American | \$16.00

- Scrambled eggs with cheese, sausage links, bacon, breakfast potatoes, and muffins.

Egg Sandwich | \$16.00

- Sandwich bar with English muffins, bacon, sausage patties, fried eggs, cheese, and hashbrown casserole.

Breakfast Taco Bar | \$18.00

- Corn and flour tortillas, scrambled eggs, cheese, chorizo, sausage, guacamole, pico de gallo, salsa, and sour cream. Served with crispy seasoned potatoes.

The Montanan | \$18.00

- Biscuits and gravy, cinnamon swirl French toast, scrambled eggs with cheese, bacon, breakfast potatoes, and assorted pastries.

The Big Horn | \$22.00

- Eggs Benedict, sausage links, bacon, French toast, and hashbrown casserole.

Build Your Own Breakfast Buffet | \$20.00

Includes fresh fruit and your choice from the following:

Choose 1

- Denver scramble with ham, cheese, onions, and bell peppers.
- Scrambled eggs with green chiles, cheese, and sausage crumbles.
- Scrambled eggs with cheese
- Eggs benedict

Choose 1

- Breakfast potatoes
- Hashbrown patty
- Hashbrown casserole
- Red potatoes with bell peppers and onions

Choose 1

- Breakfast Crepes
- Cinnamon swirl French toast
- Waffles

Choose 1

- Sausage links
- Crispy bacon
- Crispy chicken cutlet
- Breakfast ham steak

Breakfast is available from 6:00am-10:30am and includes regular and decaffeinated coffee, hot tea, and orange juice.

Plated

Quoted pricing is not guaranteed until 60 days prior to the event date. Pricing does not include 20% service charge.

Sunrise | \$15.00

- Cinnamon swirl French toast, scrambled eggs with cheese, and sausage links OR bacon.

Bacon Breakfast Scramble | \$18.00

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

Chicken and Waffles | \$20.00

- Crispy chicken cutlet served atop a golden waffle and drizzled with hot honey syrup. Served with scrambled eggs and a fresh fruit cup.

Chicken Fried Steak | \$ 20.00

- 6oz. Chicken Fried Steak, sausage gravy, scrambled eggs, and breakfast potatoes.

Continental Buffets

Continental | \$12.00

- Assorted breakfast breads and donuts.

Deluxe Continental | \$14.00

- Cold hard-boiled eggs, individual yogurts, muffins, and assorted mini-Danish.

Premium Continental | \$18.00

- Assorted breads and bagels, cottage cheese, hard-boiled eggs, avocado spread, pico de gallo, sliced red onions, fresh tomato, and arugula.

Buffet Enhancements (per person)

Seasonal Fresh Fruit Cup | \$4.00

Whole Fruit | \$2.00

Cold hard-boiled eggs | \$2.00

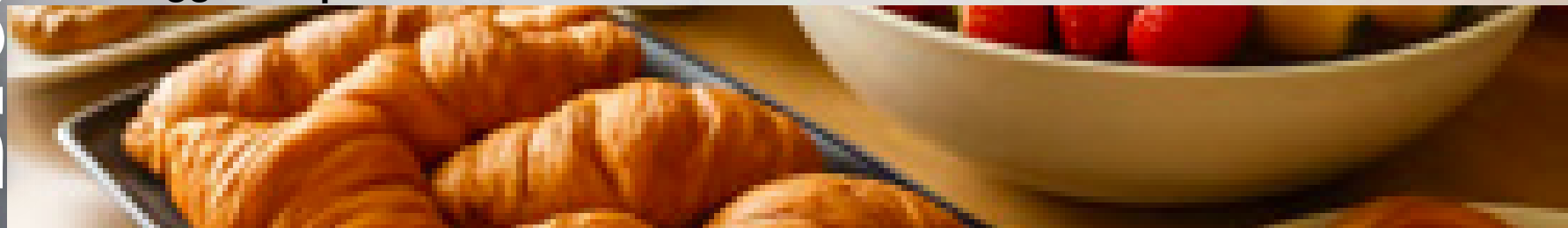
Mini egg bites | \$2.50

Breakfast ham steak | \$3.00

Sausage links or bacon | \$2.00

Parfait Bar | \$5.00

- Flavored yogurt, fresh berries, granola, and honey



Breakfast Continued..

A LA CARTE SNACKS

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Pricing Per Dozen

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Assorted Dessert Bars \$55.00	Assorted Danish 1.5oz \$22.00	Assorted Donuts \$35.00
Whole Apples \$15.00	4.0oz. \$46.00	Bagels with Cream Cheese \$35.00
Whole Oranges \$15.00	Cinnamon Sugar Churros \$25.00	Assorted Breakfast Breads \$45.00
Assorted Cookies \$20.00	Individual Yogurt \$18.00	Soft Pretzels with Cheese and Mustard 5oz. \$ 90.00
Lemon Bars \$20.00	Muffins 4.25oz. \$48.00	Wilcoxson's Ice Cream Bars \$18.00
Assorted Pastries \$30.00	Assorted Scones \$41.00	
Savory Pastries \$45.00	Butterscotch Caramel Brownies \$25.00	
	Petite Caramel or Cinnamon Rolls \$15.00	

Pricing Per Serving of 25

Fresh Fruit Tray \$80.00
Fresh Vegetable Tray \$65.00
Pita Chips with Vegetables and Hummus \$75.00
Fruit, Cheese, and Cracker Tray \$110.00
Sausage, Cheese, and Cracker Tray \$80.00
Tortilla Chips and Salsa \$25.00

Pricing Per Item (On Consumption)

Granola Bars \$2.50
Grandma's Cookies \$2.50
Trail Mix 2oz. \$3.00
Rice Krispie Bars \$2.00
Assorted Chips \$3.00
Assorted Candy Bars \$3.50
String Cheese \$1.00

SPECIALTY BREAKS

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

Healthy Snack | \$15.00

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

Sweet Tooth | \$13.00

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

The Granary | \$13.00

- Cubed cheese, sliced summer sausage, soft pretzel bites with nacho cheese and fresh grapes.

Nacho Bar | \$13.00

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

Brownie Sundae Bar | \$10.00

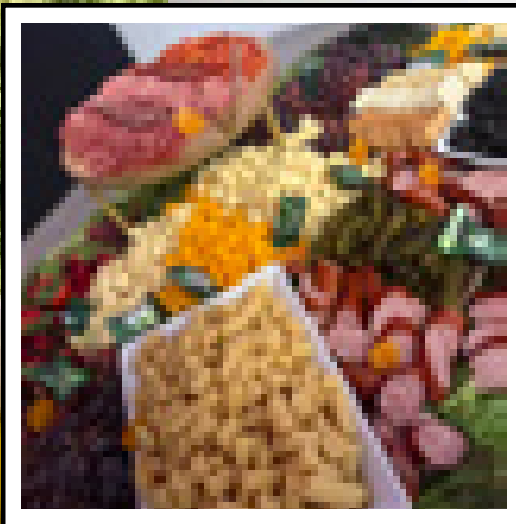
- Butterscotch caramel brownies served with vanilla ice cream, chocolate and caramel sauces, chopped nuts, and whipped cream.

Concession Stand | \$15.00

- Popcorn, pretzels, peanuts, ice cream bars, assorted candy, and assorted chips.

Grazing Table | \$ 15.00 per person

- Chef's choice selection of fresh cut vegetables and fruits, assorted hot and cold dips, finger foods, assorted meats and cheeses, bite size desserts, mixed nuts, pickles, breads, and crackers.



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HORS D'OEUVRES

Priced per serving of 50.

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Iced Gulf Shrimp Cocktail | \$180.00

- Poached shrimp served with cocktail sauce and lemon wedges.

Chicken Lettuce Wraps | \$90.00

- Savory spicy chicken and vegetable mixture served with crisp Romaine.

Duck Bacon Wontons | \$170.00

- Served with a sweet chili sauce.

Fried Cheese Ravioli | \$75.00

- Served with marinara and ranch.

Assorted Canape | \$170.00

- Beef, horseradish cream and arugula
- Goat cheese and bacon jam
- Cucumber, smoked salmon, cream cheese, and capers.

Crispy Flatbreads | \$165.00

- Meatball
- Meat Lovers
- Margherita
- BBQ Chicken

Meatballs | \$125.00

- House made meatballs with your choice of sauce: Swedish, traditional, bourbon whiskey, or French onion.

Salami Cornucopias | \$75.00

- Salami rolled and filled with seasoned cream cheese.

Antipasto Skewers | \$150.00

- Grape tomatoes, pepperoni, mozzarella balls, tortellini, basil, black olives, and a balsamic drizzle.

Chicken Lollipops | \$130.00

- Baked chicken legs in buffalo sauce.

Bacon Wrapped Bites | \$110.00

- Water chestnuts, mini smoked sausages with a brown sugar glaze, sweet and spicy chicken, or Teriyaki shrimp.

Deviled Eggs | \$75.00

- Garnished with black olives, green onions, and smoked paprika.

Spicy Steak Wontons | \$180.00

- Fried wontons stuffed with grilled steak, fresh jalapenos, BBQ sauce, and shredded cheddar.

Stuffed Mushroom Caps | \$145.00

- Bacon, cream cheese blend, and jalapeno.

Chicken Wings | \$130.00

- Baked and tossed in your choice of sauce: Traditional, garlic Parmesan, or Teriyaki. Served with ranch.

Stuffed Jalapenos | \$95.00

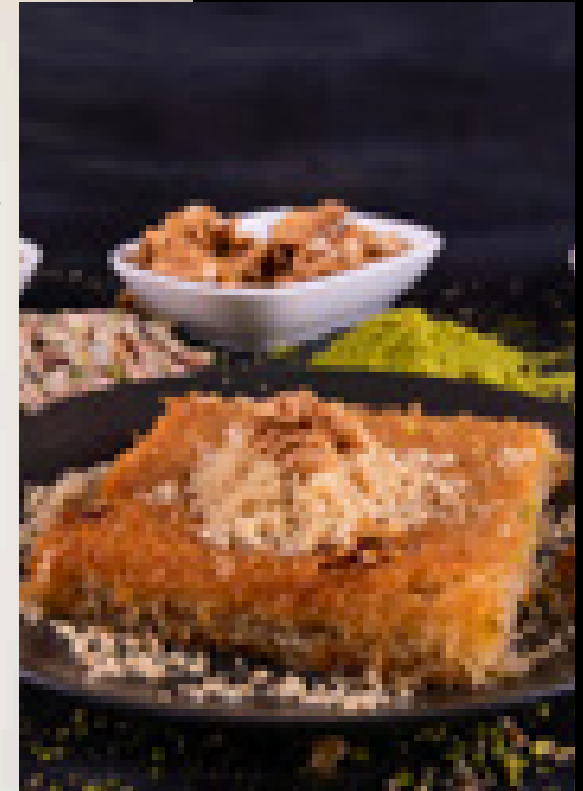
- Fresh jalapenos stuffed with bacon, cream cheese, and cheddar.

Steak Sliders | \$150.00

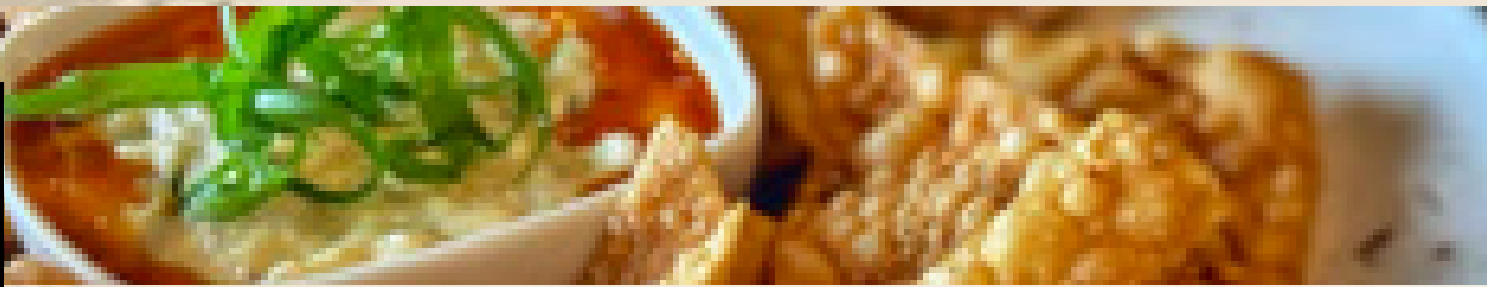
- Topped with caramelized onions and Havarti cheese on Hawaiian rolls.

Chocolate Covered Strawberries | \$135.00

- Whole strawberries hand dipped in white and milk chocolate.



DIPS, DISPLAYS, PLATTERS



Priced per serving of 50.

Hot Spinach Dip | \$155.00

- Spinach blended with assorted cheese and spices. Served with pita chips and celery sticks.

Chips and Dip | \$60.00

- House fried potato chips served with onion dip and fresh tortilla chips served with salsa.

Loaded Queso Dip | \$85.00

- Fresh tortilla chips served with a house made beef chili cheese dip.

Buffalo Chicken Dip | \$85.00

- Shredded chicken in an array of melted cheeses, and Frank's hot sauce. Served with tortilla chips, carrot sticks, and celery sticks.

Boursin Caprese Dip | \$95.00

- Herbed Boursin and cream cheese spread, topped with fresh basil, tomato, and a balsamic glaze. Served with crostini and assorted crackers.

Greek Layer Dip | \$95.00

- Layered hummus, Tzatziki, feta cheese, Kalamata olives, tomatoes, and cucumbers. Layered and served with fresh pita chips.

Crab Rangoon Dip | \$95.00

- Cream cheese and crab. Served with wonton crisps.

Mexican Dip | \$95.00

- Layered refried beans, guacamole, sour cream, cheddar cheese, jalapenos, green onions, and black olives. Served with tortilla chips and salsa.

Fresh Fruit Tray | \$150.00

- Fresh seasonal fruit served with a maraschino cherry dip.

Fresh Vegetable Tray | \$140.00

- Fresh vegetables, pickles, olives, and peppers. Served with ranch.

Fruit, Cheese, & Cracker | \$200.00

- Cubed cheese, grapes, strawberries, and assorted crackers.

Sausage, Cheese, Cracker | \$150.00

- Cubed cheese, summer sausage, grapes, and assorted crackers.

Smoked Salmon Display | \$225.00

- Smoked salmon, served with lemon wedges, capers, fresh dill, red onions, cream cheese, cucumbers, crostini, and baguette.

Charcuterie Board | \$185.00

- Chef's choice of vegetable crudite, assorted cheese and spreads, cured meats, assorted nuts, crackers, breads, and fruits.

PLATED LUNCH ENTREES

Served with house salad, iced tea, and water. Any lunch entree served after 3:00pm will be an additional \$4.00. House dessert can be added for an additional \$5.50/person.

Tequila Lime Chicken | \$20.00

- House marinated grilled chicken breast, served over Spanish rice and accompanied by our specialty chunky Pico sauce and Southwestern corn. Served with chips and salsa.

Roasted Chicken | \$20.00

- Roasted chicken, bacon mac & cheese, southern green beans, and cornbread.

Housemade Lasagna | \$20.00

- Traditional house made lasagna with a blend of cheeses, ground beef and sausage, mushrooms, and red sauce. Served with garlic toast.

Traditional Pot Roast | \$26.00

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

Build Your Own Pasta Bowl | \$22.00

Gluten free noodles or zucchini noodles may be substituted for an upcharge.

Choose 1 Pasta

- Bowtie
- Cheese Tortellini
- Fettuccini
- Penne

Choose 1 Vegetable

- Broccoli
- Peppers
- Roasted tomatoes and spinach

Choose 1 Protein

- Chicken- Grilled or Crispy
- Italian Sausage
- Meatballs

Choose 1 Sauce

- Marinara
- Alfredo
- Garlic and White Wine
- Vodka



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Lunch items are available until 3pm.

Salads Served with dinner roll, iced tea, and water.

Chef Salad | \$17.00

- Iceberg lettuce blend, ham, turkey, bacon bits, hard-boiled egg, shredded cheddar, and diced tomato. Served with ranch dressing.

Grilled Chicken on Spinach | \$19.00

- Marinated grilled chicken, served over a bed of spinach, seasonal fresh fruit, toasted almonds, feta cheese, and sliced avocado. Served with creamy poppyseed dressing.

Greek Salad | \$19.00

- Romaine tossed with Kalamata olives, red onions, tomatoes, cucumbers, feta cheese and Greek vinaigrette. Tri tip steak or chicken.

Sandwiches Served with house fried chips, pickle spear, iced tea, and water. Add salad and cookie for \$5.75/person.

Club Croissant | \$15.00

- Freshly baked croissant, with sliced turkey, ham, bacon, cheddar, lettuce, and tomatoes.

Chicken Salad Sandwich | \$17.00

- Our house made chicken salad, topped with sprouts on a croissant.

Italian Sub | \$16.00

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

Smoked Brisket | \$19.00

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

Chicken Bacon Ranch Wrap | \$15.00

- Sliced grilled chicken, bacon, shredded lettuce, tomatoes, shredded cheese, and ranch dressing wrapped in a flour tortilla.

Smoked Turkey and Swiss | \$17.00

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

To-Go

Boxed Lunch | \$18.00

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

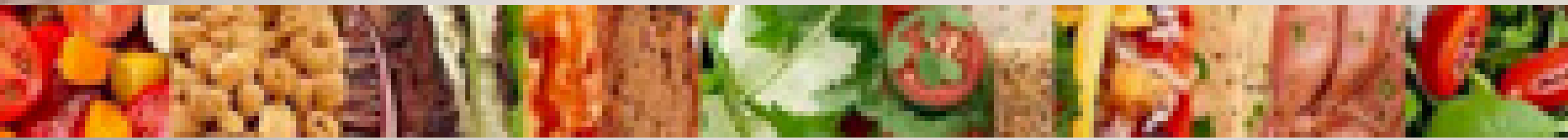
Deluxe Boxed Lunch | \$23.00

- Italian hoagie with salami, ham, and pepperoni. Includes assorted chips, peppered coleslaw, snack bar, and a bottled water.

Salad To-Go | \$18.00

- Chef salad with ranch dressing, a bottled water, and a fresh fruit cup.

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Lunch buffets are served with iced tea and water. Add \$4.00/person for any lunch buffet served after 3:00pm. Include any house dessert for an additional \$5.50/person.

Deli Corner | \$20.00

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

Mexican Buffet | \$20.00

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

Western Buffet | \$20.00

- Pulled pork sandwich, coleslaw, mac & cheese, tossed salad, pickle spear, diced onions, and shredded cheese.

Baked Potato Bar | \$20.00

- Baked potatoes served with all the fixin's, beef chili, tossed salad, and bacon mac & cheese.

Italian Buffet | \$20.00

- Grilled chicken, house made Italian parmesan meatballs, and fettuccini with alfredo and marinara sauced on the side. Served with Caesar salad, pasta salad, and garlic toast.

Soup and Salad | \$20.00

- Assorted lettuce and veggies, meats, cheeses, fresh fruit, cold composed salads and choice of two soups: chicken noodle, vegetable, beef chili, or broccoli cheddar.

Carne Asada | \$24.00

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

Mediterranean Buffet | \$24.00

- Beef gyro meat, lemon herb grilled chicken, pita bread, Romaine, red onions, tomatoes, cucumbers, Tzatziki, Caesar dressing, feta cheese, kalamata olives, marinated chickpeas, pasta salad, and Greek rice.

Build Your Own Lunch Buffet | \$24.00

Served with dinner rolls, ice tea, and water.

Choose 2

- Honey garlic glazed pork loin
- Chicken breast with alfredo cream sauce
- Roast beef with mushroom gravy
- Citrus and pistachio glazed chicken
- Fried chicken

Choose 1

- Homemade mashed potatoes with gravy
- Roasted red potatoes (Rosemary or garlic)
- Au gratin potatoes
- Baked potato
- Rice Pilaf

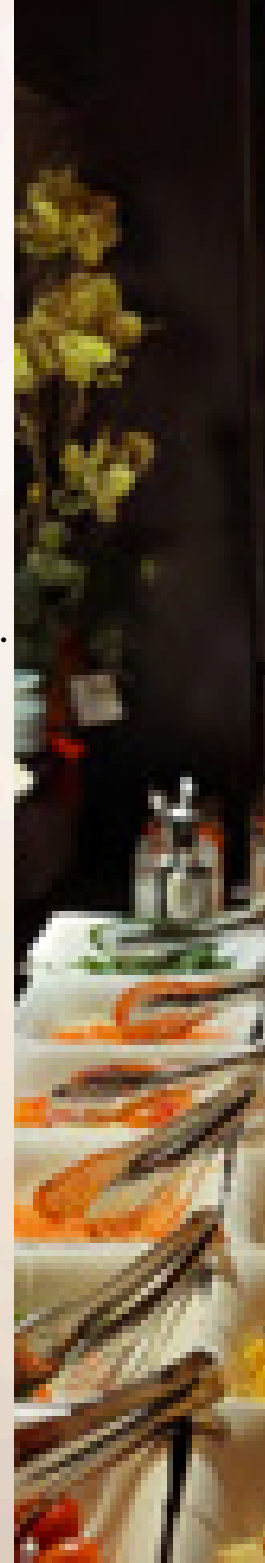
Choose 1

- Harissa glazed carrots
- Corn o'brien
- Southern green beans
- Green beans
- Fresh vegetable medley
- Broccoli

Choose 2

- Fresh fruit bowl
- Tossed salad with dressings
- Coleslaw
- Fresh vegetable tray
- Pasta salad
- Potato salad
- Macaroni salad

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LIGHT RECEPTIONS



Pricing Per Serving of 50

Meat, Cheese, and Roll Tray | \$230.00

- Assorted sliced deli meats and cheese served with fresh baked rolls, mustard, and mayonnaise.

Add a Garnish Tray | \$50.00

- Lettuce
- Tomatoes
- Red Onions
- Pickles

Tossed Salad | \$85.00

- Mixed greens, tossed with fresh vegetables and choice of 2 dressings.

Greek Salad | \$120.00

- Romaine tossed with Kalamata olives, red onions, tomatoes, cucumbers, feta cheese, and Greek vinaigrette.

Caesar Salad | \$90.00

- Romaine tossed with Parmesan cheese, croutons, and Caesar dressing.

Cobb Salad | \$95.00

- Mixed greens with bacon, diced egg, tomatoes, and shredded cheddar. Served with Ranch dressing.

Italian Pasta Salad | \$90.00

- Rotini pasta mixed with fresh vegetables, Parmesan cheese, and robust Italian dressing.

Macaroni Salad | \$100.00

- Mayonnaise based deli macaroni salad.

Potato Salad | \$90.00

- Classic mustard and mayonnaise based potato salad.

Oreo Cookie Salad | \$100.00

- Crushed Oreo cookies mixed with whipped cream.

THEMED DINNER BUFFETS

Includes iced tea, water, and assorted dessert buffet.

South of the Border | \$35.00

Build your own taco bar that includes:

- Taco pasta salad
- Mexican tossed salad
- Tortilla chips
- Seasoned ground beef
- Chicken fajitas
- Pork carnitas

Western Buffet | \$35.00

- Coleslaw
- Potato Salad
- Baked Beans
- Corn o'Brien
- Cornbread with butter

Choose 2

- Babyback pork ribs
- Smoked brisket
- BBQ chicken
- Fried chicken
- Citrus and pistachio glazed chicken
- BBQ shredded beef
- BBQ pulled pork
- BBQ country ribs

Italian Buffet | \$35.00

- Caesar salad
- Pasta salad
- Fresh vegetable medley
- Garlic toast

Choose 3

- Meat lasagna
- Chicken Marsala
- Spaghetti with meatballs
- Creamy chicken artichoke Picatta
- Chicken Parmesan
- Spicy Italian sausages with peppers and onions

Ball Park | \$35.00

- Bratwursts
- Sliders
- Chicken wings
- Soft Pretzels with cheese
- Vegetable tray
- Assorted chips
- Potato Salad or Macaroni salad



CUSTOM DINNER BUFFETS

Custom dinner buffets include dinner rolls with butter, fresh vegetable display, assorted dessert buffet, iced tea, and water.

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1 Protein | \$ 35.00

Pork/Turkey

- Cranberry glazed pork loin with apple dressing
- Honey garlic glazed pork loin
- Baby back BBQ pork ribs
- Roast turkey with sage dressing

2 Proteins | \$ 40.00

Chicken

- Chicken St. George
- Grilled chicken breast with lemon herb jus
- Chicken Cordon Blue

3 Proteins | \$ 45.00

Beef

- Carved baron of beef with au jus
- Carved London broil with mushroom glaze
- Carved house specialty slow roasted prime rib (add \$8.50/person)

Starch | Choose 1

- Mashed potatoes with gravy
- Mashed potatoes loaded with bacon, chives, sour cream, and cheddar cheese
- Garlic mashed potatoes
- Hashbrown Casserole
- Roasted red potatoes (Rosemary or garlic Parmesan)
- Caesar roasted red potatoes with bacon and cheddar cheese
- Baked potato with sour cream and butter
- Macaroni and cheese with bacon
- Wild rice and mushroom dressing
- Housemade Tots
- Cous Cous with Vegetables

Vegetable | Choose 1

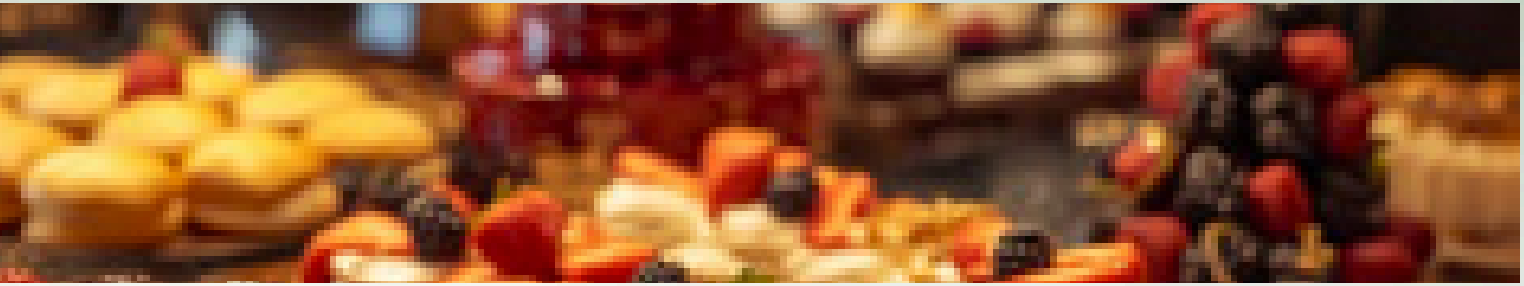
- Green beans almondine
- Southern green beans with bacon and onion
- Au Gratin Cauliflower
- Harissa Glazed Carrots
- Corn o'Brien
- Cajun Corn Riblets
- Brussels sprouts and bacon
- Fresh vegetable medley with zucchini, yellow squash, bell peppers, onions, and broccoli
- Broccolini

Salad | Choose 2

- Fresh tossed salad
- Caesar salad
- Spinach strawberry salad
- Cobb salad
- Greek salad
- Mexican street corn salad
- Coleslaw
- Macaroni Salad
- Italian pasta salad
- Potato salad
- Fresh Fruit Bowl
- Snicker Apple Salad
- Oreo Cookie Salad

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PLATED DINNERS



Dinner entrees are served with choice of salad, dinner rolls, seasonal vegetables, and chef's choice starch. Dinner includes house dessert, iced tea, and water.

Select One Salad

Garden Salad

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

Spinach Salad

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

Caesar Salad

- Romaine tossed with Parmesan cheese, croutons, and Caesar dressing.

Cobb Salad

- Mixed greens with bacon, diced egg, tomatoes, and shredded cheddar. Ranch and creamy poppyseed dressing on tables.
-

Vegetarian/Vegan Plates

Grilled Portobello | \$29.00

- Sliced and grilled portobello mushroom topped with sauteed vegetable medley and served alongside roasted broccoli.

Stuffed Pepper | \$29.00

- Quinoa and vegetable stuffed bell pepper served alongside roasted broccoli.

Select One House Dessert

- Chocolate layer cake
- Lemon layer cake
- Cheesecake
- Strawberry shortcake

Choose to Upgrade Dessert for additional price per person

- Peanut Butter Chocolate Mousse Cake | \$6.00
- Lemon Italian Cream Layer Cake | \$4.00
- Raspberry White Chocolate Cheesecake | \$5.00
- Flourless Chocolate Cake | \$6.00

Served with choice of salad, chef's choice starch, seasonal vegetable, dinner rolls, and house dessert.

Choose Protein

Stuffed Boneless Pork Loin | \$30.00

- Breaded and fried pork tenderloin stuffed with ham and Swiss and finished with Bearnaise sauce.

Bone-in Pork Ribeye | \$30.00

- Seared 8oz. bone in pork ribeye

Chicken Marsala | \$31.00

- 8oz. lightly breaded and fried chicken breast in a Marsala demi-glaze with sauteed mushrooms.

Tuscan Chicken | \$31.00

- 8oz. grilled chicken breast served in a white wine Parmesan cream sauce with fresh vegetables

Boursin Chicken | \$33.00

- 8oz. breaded chicken breast stuffed with herbed Boursin cheese, flash-fried, and finished with a house made white sauce.

Chicken St. George | \$31.00

- 8oz. lightly breaded chicken breast smothered in a cheesy, white wine, and mushroom sauce.

Airline Chicken Breast 10oz. | \$33.00

- Bone-in roasted chicken finished with a fresh herb lemon butter jus.

Cornish Game Hen | \$33.00

- Herb baked Cornish Game Hen

Seared Salmon | \$40.00

- 8oz. pan seared salmon fillet with a dill alfredo sauce.

Walleye | \$38.00

- Hand breaded Walleye and flash fried.

London Broil | \$38.00

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

Baseball Sirloin | Market Price

- 8oz. sirloin cooked to medium and served with your choice of sauce.

Beef Short Ribs | Market Price

- Boneless beef short ribs slow cooked and served with a sauce chasseur.

Smoked Tri-Tip | \$38.00

- House marinated and cooked to medium.

Ribeye | Market Price

- Flame broiled and cooked to medium.

Specialty Additions

Crab Cake and Prawn | \$8.00

- In Bearnaise Sauce

Seafood Stuffed Crepe | \$6.50 for 2

- French style and crab stuffed

Shrimp Skewer | \$6 per skewer

- Tequila Lime

House Made Sauces

- Chimichurri
- Whiskey Mushroom
- Bearnaise
- Steakhouse Butter
- Horseradish Cream
- Red Wine Demi
- Gorgonzola Cream
- Sauce Chasseur

Quoted pricing is not guaranteed until 60 days prior to the event date. Pricing does not include 20% service charge.

PLATED DINNERS CONTINUED

Served with dinner salad, dinner rolls, and house dessert.

Gumbo | \$30.00

- Smokey shrimp and sausage simmered in a roux with vegetables and served over rice.

Chicken Pot Pie | \$30.00

- Home made chicken pot pie in a puff pastry crust.

Lobster Ravioli | \$33.00

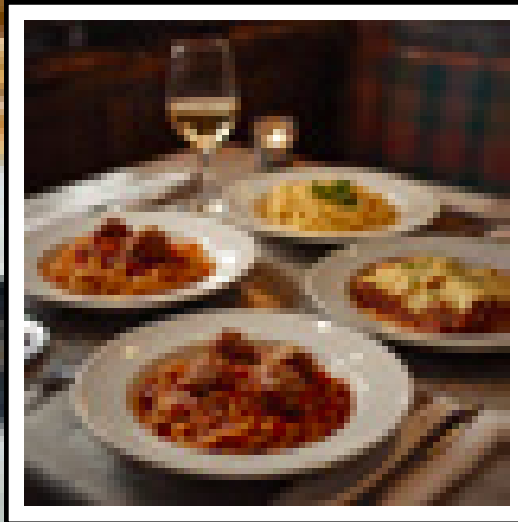
- Lobster and cheese ravioli in a cream sauce topped with lobster.

Lasagna | \$30.00

- Choose from traditional with a blend of cheeses, ground beef, sausage, and mushrooms in marinara OR a vegetarian with mushroom, onions, spinach in a Tuscan sauce.

Shrimp & Sausage Tortellini | \$32.00

- Shrimp and smoked sausage poached in a creamy tomato sauce with bell peppers and onions, tossed with cheese tortellini.



Build Your Own Pasta Dish | \$ 35.00

Choose 1 from each of the following:

Pasta

- Bowtie
- Cheese Tortellini
- Fettuccini
- Penne

Protein

- Chicken- Grilled or Crispy
- Italian Sausage
- Meatballs
- Shrimp

Vegetable

- Broccoli
- Peppers
- Roasted tomatoes and spinach

Sauce

- Marinara
- Alfredo
- Garlic and White Wine
- Vodka

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BEVERAGES & LIBATIONS

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Banquet Beverages

One gallon will serve 16 - 8oz. servings.

Iced Tea | \$16.00/gallon

Lemonade | \$16.00/gallon

Fruit Punch | \$16.00/gallon

Regular or Decaf Coffee | \$28.00/gallon

Hot Tea | \$1.00/bag

Assorted Pepsi products | \$2.00/can

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

Bottled Water | \$2.00/bottle

Liquor and Beer Pricing

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

House Brands | \$6.00/drink

Premium Brands | \$7.00/drink

Domestic Beer | \$5.00/drink

Import and Microbrew Beer | \$6.00/drink

Drink Tickets | \$6.00/drink

Includes beer, wine, and liquor.

Keg Beer - Domestic | \$450.00/ ½ barrel keg

Keg Beer - Import and Microbrew | \$500.00/ ½ barrel keg

House Wines: C. K. Mondavi | \$7.00/glass, \$22.00/bottle

- Cabernet
- Merlot
- Pinot Noir
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc

Wycliff Champagne | \$7.00/glass, \$22.00/bottle