



Kelly Inn

&



*are dedicated to offering the finest experience in
professional meeting planning and catering.*

With pride we guarantee this!



~ Breakfast ~

Yankton Scrambler

*Chilled Orange Juice
Two Fluffy Scrambled Eggs
Crispy Bacon or Sausage
Breakfast Potatoes
Muffin and Preserves
Coffee, Decaf or Tea
\$6.25 per person*

Country Style

*Chilled Orange Juice
Fresh Scrambled Eggs with Cheese
Grilled Ham Steak
Grilled Breakfast Potatoes
Muffin and Preserves
Coffee, Decaf or Tea
\$6.95 per person*

Croissant Sandwich

*Chilled Orange Juice
Two Scrambled Eggs with Sliced Ham and
American Cheese in a Flaky Croissant
Breakfast Potatoes
Fresh Fruit Garnish
Coffee, Decaf or Tea
\$6.95 per person*

Cinnamon French Toast

*Chilled Orange Juice
Cinnamon French Toast
Warm Maple Syrup
Bacon Strips or Sausage Links
Coffee, Decaf or Tea
\$6.25 per person*

~ Breakfast Buffets ~

Lewis & Clark Buffet

*Assorted Chilled Fruit Juices
Assorted Breakfast Pastries
Fresh Scrambled Eggs w/ Cheese
Breakfast Potatoes
Bacon and Sausage
Assorted Muffins
Coffee, Decaf or Tea
\$8.25 per person*

Breakfast #2

*Assorted Chilled Juices
Fresh Seasonal Fruit
Assorted Breakfast Pastries
Fresh Scrambled Eggs w/Cheese
Grilled Breakfast Potatoes
French Toast and Syrup
Crispy Bacon and Sausage
Coffee, Decaf or Tea
\$8.95 per person*

Breakfast #1

*Assorted Chilled Fruit Juices
Fresh Scrambled Eggs w/ Cheese
Sliced Baked Ham
Grilled Breakfast Potatoes
Assorted Muffins
Coffee, Decaf or Tea
\$7.25 per person*

Breakfast #3

*Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruit
Buttermilk Biscuits and Country Sausage Gravy
Fresh Scrambled Eggs w/ Cheese
Grilled Breakfast Potatoes
Cinnamon Rolls and Assorted Muffins
Whipped Butter and Preserves
Coffee, Decaf, or Tea
\$8.25 per person*

~ Refreshment Breaks ~

Continental Breakfast

Assorted Chilled Fruit Juices
 Caramel and Cinnamon Rolls
 Coffee, Decaf or Tea
 \$3.95 per person
 with Sliced Fresh Fruit Display
 \$4.95 per person

Great American Cookies and Bars Break

A Scrumptious Selection of Everyone's Favorites
 Chocolate Brownies
 A Variety of Delicious Bars
 Assorted Gourmet Cookies
 Coffee, Decaf or Tea
 \$4.75 per person

Beyond the Border

Tortilla Corn Chips
 Seven Layer Mexican Dip
 Salsa and Sour Cream
 Assorted Soft Drinks
 \$3.95 per person
 (Minimum 30)

Executive Breakfast

A Breakfast Table Display to Start the Day
 Assorted Muffins and Breakfast Pastries
 Whipped Butter and Preserves
 An Array of Seasonal Fresh Fruit
 Add mini bagels with assorted cream cheese
 and mini croissants with hame and cheese for \$3.00
 Selection of Fruit Juices and Mineral Water
 Coffee, Decaf and a Selection of Herbal Teas
 \$5.95 per person

Great American Cookies

Assorted Gourmet Cookies
 Assorted Soft Drinks
 Coffee, Decaf, or Tea
 \$3.00 per person

Sweet and Salty Break

Potato Chips and Dip
 Popcorn
 Chocolate Fudge Brownies
 Chocolate Chip Cookies
 Mini Candy Bars
 Assorted Soft Drinks
 \$4.95 per person

~ Ala Carte Break Selection ~

Caramel Rolls (1 per person)	1.75
Assorted Muffins (1 per person)	1.45
Assorted Donuts & Fancy Donuts (1 per person)	1.45
Breakfast Breads (Raspberry, Peach and Blueberry)	1.45
Assorted Gourmet Cookies (1 per person)	1.20
Bagels with Cream Cheese (1 per person)	1.75
Chocolate Fudge Brownies (1 per person).....	1.35
Seven Layer Bars (1 per person)	1.50
Sliced Fresh Fruit (per person).....	2.25
Whole Fresh Fruit (each)	1.50
Individual Flavored Yogurts (each)	1.95
Party Mix (serves 40)	55.00

~ Beverages ~

Coffee, Decaf, or Tea (per gallon)	\$15.00	Lemonade (per gallon)	\$15.00
Chilled Fruit Juices (per carafe)	\$7.95	Mineral Water (per bottle)	\$1.75
Assorted Soft Drinks (per can)	\$1.25	Milk (per carafe)	\$6.00
Iced Tea (per gallon)	\$15.00	Fruit Punch (per gallon)	\$15.00
		Assorted Fruit Juices (per bottle)	\$1.75

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Hot Plated Banquet Luncheons

Luncheon entrees include chef's choice of vegetable, potato or rice, bread and butter and coffee or tea.

Lasagna*

Sausage and Ground Beef
Layered with Pasta and Italian Cheeses
Topped with Alfredo Sauce and
Mozzarella Cheese
\$7.99 per person

Chicken Breast

- ◆ **Chicken Breast Supreme** ~ Grilled, topped with fresh supreme sauce
- ◆ **Lemon-Pepper Chicken** ~ Roasted and served with a light lemon-pepper cream
- ◆ **Chicken Marsala** ~ Sautéed, topped with a Rich Marsala Wine Mushroom Sauce
- ◆ **Lingonberry Chicken Breast** ~ Lightly breaded and pan seared, finished with a lingonberry sauce
- ◆ **Crab-Stuffed Chicken Breast** ~ Filled with Crab meat, caramelized onions and spinach, finished with a bell pepper sauce...add \$2.00
\$7.95 per person

Beef Tenderloin Tips

Served in a mushroom and onion
demi glaze
\$7.75 per person

Yankee Pot Roast

Tender, slow roasted sliced
pot roast served with redskin
mashed potatoes and gravy
\$7.95 per person

Stuffed Pork Chop

Bread Stuffing and Baked in our
Sautéed Onion and Demi Sauce
\$7.50 per person

Steak Sandwich

Charbroiled 6oz. sirloin on grilled country bread
with sautéed peppers and onions,

served with fries

\$9.75 per person

Roast Pork Loin

- ◆ **Pork Loin Dijon** ~ Boneless Pork Loin with Dijon Cream Sauce
- ◆ **Bourbon Glazed Pork Loin** ~ Tender slice of pork loin glazed with a sweet bourbon sauce
- ◆ **Montreal Pork Loin** ~ Seasoned with coarse ground Montreal seasoning and finished with a fresh mushroom demi sauces
- ◆ **Honey-Pepper Pork Loin** ~ Roasted pork loin seasoned with freshly ground peppercorn mélange, finished with honey
\$7.95 per person

Parmesan Chicken

Parmesaon breaded chicken breast served atop
angel hair in marinara
\$7.50 per person

Roast Turkey Breast and Sage Dressing

Beer battered cod fried crisp,
served with French fries and coleslaw
\$7.99 per person

Fish N Chips

Icelandic Cod Broiled with Herbs
with Maltaise Hollandaise
Garnished with a Parmesan Tomato
\$7.95 per person

Honey-Pepper Salmon

Atlantic Salmon Fillet Oven Roasted
with Honey-Pepper and Bearnaise Sauce
\$9.50 per person

Cajun Chicken Penne

Cajun seasoned chicken breast pieces, tossed
in a Cajun cream sauce with carrots, peppers,
mushrooms and broccoli served atop penne
\$8.99 per person

*Excludes chef's choice of potato or rice.

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∞ From the Deli ∞

All deli entrees are served with Coffee, Decaf or Tea.

The Dakota Deli Sandwich

*Your Choice of Turkey Breast or Ham and
Swiss Cheese, Lettuce and Tomato
Served with Pickle, Potato Chips
or Deli Salad
\$6.95 per person*

Sandwich/Soup Combo

*1/2 Sandwich and Cup of Soup,
Choice of Bread
- Sour Dough, Wheat, or Marble Rye
Choice of Turkey, Ham or Chicken Salad
Lettuce, Tomato, Sprouts and Pickle
\$6.75 per person*

Roast Beef N' Cheddar Sandwich

*Roast Beef N' Cheddar Sandwich
Served on French Batard with
Horseradish Mayo, Choice of Fries or Chips
\$7.50 per person*

Croissant Sandwich

*Your Choice of Chicken Salad **or**
Turkey & Swiss **or** Ham & Cheddar
With Lettuce and Tomato. Served with Pickle,
Potato Chips and Fresh Fruit Garnish
\$7.25 per person*

Yankee Pot Roast Sandwich

*Tender Hot Slices of Pot Roast
And Pepper Jack Cheese with
Sauted Onion, Lettuce, Tomatoes
And Cream Dijon Horseradish Sauce
Served on Focaccia
\$7.99 per person*

Sourdough Smoked Chicken Melt

*Thinly Sliced Smoked Chicken with
Roasted Red Pepper Mayo,
Provolone, Spring Mix and Tomato
on Sourdough
\$7.99 per person*

Working Box Lunches

*Includes Your Choice of 1/2 Deli Sandwich with Ham, Turkey, or Roast Beef,
Fresh Fruit Cup and Potato Chips.
Served with Appropriate Condiments
\$6.50 per person*

∞ Luncheon Buffets ∞

Minimum of 30 people

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Down Home Picnic

*Fried Chicken
Three Assorted Deli Salads
Baked Beans, Corn on the Cob
Relish Tray, Bread and Butter
Coffee, Decaf or Tea
\$9.75 per person*

Chicken Wrap Buffet

*Assorted Tortilla Wraps
Cajun and Herb Grilled Chicken Breast Strips
Flavored Mayos and Honey Mustard
Shredded Cheese, Onions, Lettuce, Tomato,
Black Olives and Chopped Bacon
Potato Chips and Dip, Soup of the Day
Seasonal Fresh Fruit, Chocolate Fudge
Brownies
Coffee, Decaf or Tea
\$8.95 per person*

Minervas Italian Pasta Buffet

*Two pastas with our house tomato-basil and
Alfredo sauces, meatballs, fresh vegetables,
minervas Italian salad or romaine ceasar salad
and French batard
\$8.75 per person
Add .50 for Italian grilled chicken*

Pizza Buffet

*Romaine, Croutons and Freshly Grated
Parmesan Cheese with Creamy Caesar Dressing
Assorted Two Topping Pizzas
Bread Sticks with Marinara Sauce
Gourmet Cookies
Coffee, Decaf or Tea
\$7.95 per person*

Taco Bar

*Corn and Flour Tortilla Shells
Seasoned Ground Beef
Onions, Lettuce, Tomato, Shredded Cheese
Black Olives, Sour Cream and Salsa
Refried Beans and Mexican Rice
Coffee, Decaf or Tea
\$7.50 per person*

Deli Buffet

*Soup of the Day
Chef's Choice of Two Salads
Sliced Roast Beef, Turkey and Ham
Sliced Swiss and American Cheese,*

*Tomatoes, Pickles and Shredded Lettuce
Assorted Condiments
Assorted Breads
Chocolate Fudge Brownies
Coffee, Decaf or Tea
\$8.95 per person*

Burger Buffet

*Grilled Hamburgers
American and Swiss Cheese
Cole Slaw, Potato Salad, Potato Chips
Sliced Fresh Fruit
Condiments and Relish Tray
Hamburger Buns
Chocolate Fudge Brownies
Coffee, Decaf or Tea
\$9.25 per person*

Hot Lunch Buffet

*Tossed garden salad with dressing,
chef's choice fresh deli salad, vegetable
and potato or rice, bread and butter
1 entree \$8.50 2 entrees \$10.95*

Entree Choices:

*Herbed Baked Chicken, Chicken Breast
Supreme. Chicken Marsala, Orange Chicken,
Fried Chicken, Yankee pot Roast, Lingonberry
Ham, Roast Turkey, Beef Tips in Mushroom
Demi, Montreal Pork Roast,
Bourbon Glazed Pork, Dijon Pork Loin,
Baked Cod in lemon-thyme cream sauce,
Chicken and Broccoli Alfredo Farfalle, Cajun
Chicken Penne, Pasta Primavera in Tomato
Basil Sauce, Meatball Cacciatore,
Salisbury or Swiss Steak*

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❧ Dinners ❧

*Dinner Entrees include Tossed Fresh Garden Salad with Our House Dressing, Assorted Dressings .25 extra.
Creamy Caesar Salad .50 extra. Chef's Choice of Vegetable and Potato or Rice
Bread and Butter with Coffee, Decaf or Tea*

Montreal Pork Chop

*A Boneless Pork Loin Chop Bacon wrapped
grilled with Montreal Seasonings with a
Fresh Mushroom White Wine Demi Sauce
\$13.50 per person*

Lasagna *

*Available vegetarian or classic Alfredo style
with sausage and ground beef, topped with Alfredo
sauce and Swiss, served with French batard
\$11.50 per person*

Chicken Breast

- ◆ *Chicken Breast Supreme ~ Sautéed, topped with
fresh mushroom supreme sauce*
- ◆ *Chicken Cordon Bleu ~ Grilled chicken breast
Topped with a creamy cordon bleu sauce*
- ◆ *Chicken Marsala ~ Sautéed, topped with a rich
marsala wine mushroom sauce*
- ◆ *Lingonberry Chicken ~ Lightly floured and pan
seared, finished with lingonberry sauce*
- ◆ *Crab-Stuffed Chicken Breast ~ Filled with crab
meat, caramelized onions and spinach, finished with
a bell pepper sauce.... Add \$2.00*
- ◆ *Chicken Oscar ~ Grilled chicken breast topped
with gulf shrimp, asparagus and béarnaise sauce
\$13.50 per person*

Yankee Pot Roast

*Tender Slow Roasted Beef Brisket
Topped with Savory Brown Gravy
\$13.50 per person*

Breaded Jumbo Shrimp

*Golden Breaded Shrimp
\$14.95*

Filet Mignon

*Charbroiled Filet, Served with
Bearnaise Sauce on the Side
\$24.95 per person*

Top Sirloin Steak

*Choice 8 oz. Sirloin Steak Served Medium
\$15.75 per person*

Chicken Fettuccine Alfredo*

*Fresh Grilled Chicken Breast
on a Bed of Fettuccine Alfredo
\$12.95 per person*

Chicken Parmesan

*Parmesan breaded chicken breast pan seared, topped
with mozzarella and baked, served atop pene in
tomato-basil sauce
\$14.99 per person*

Roast Pork Loin

- ◆ *Bourbon Glazed Pork Loin ~ tender pork loin
finished with a sweet bourbon glaze*
- ◆ *Apple Roasted Pork Loin ~ Seasoned with montreal
seasoning served with an apple-demi*
- ◆ *Dijon Pork Loin ~ Finished with a Dijon cream sauce*
- ◆ *Montreal Pork Loin ~ Seasoned with coarse ground
pepper and salt, finished with fresh mushroom white
wine demi*
- ◆ *Barbeque Pork Loin ~ Dry rubbed with BBQ spices
and lightly drizzled with Mahogany BBQ sauce
\$12.95 per person*

Roast Turkey Breast and Dressing

*Oven Roasted Turkey Breast
Sage Dressing and Natural Pan Gravy
\$12.95 per person*

Stuffed Pork Chop

*Bread Stuffing and Baked in our
Sautéed Onion and Demi Sauce
\$13.50 per person*

Honey-Pepper Pork Loin

*Slow roasted boneless pork chop dry rubbed with
peppercorn mélange and drizzled with honey
\$13.50 per person*

Broiled Walleye

*Topped with Toasted Almonds
and Dill Hollandaise Sauce
\$16.95 per person*

Hunters Ribeye

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*Charbroiled Ribeye with Montreal Seasoning,
Burgundy Au Jus and Onion Slab
9 oz. \$17.95 ~ 12 oz. \$20.95 per person*

Fresh Atlantic Salmon

*Prepared herb grilled, Cajun bronzed or
honey-pepper and béarnaise
\$16.95 per person*

Roast Prime Rib of Beef

*A House Specialty Seasoned
with Garlic & Herbs
8 oz. \$15.95 ~ 10 oz. \$17.95 per person*

Steak and Shrimp

*Choice 6 oz. Top Sirloin
with Herb and Garlic Broiled Shrimp
\$19.95 per person
with Chicken Breast Supreme
\$17.95 per person*

~ Banquet Dinner Buffets ~

40 guest minimum or \$40 flat fee will be applied

*Banquet Dinner Buffets Include Mixed Greens with Selection of Three Dressings, Assortment of (2) Deli Salads,
Chef's Choice of Seasonal Vegetable and Potato or Rice, Bread and Butter, Coffee, Decaf or Tea*

Dinner Entree Selections

2 Entrees \$14.75 3 Entrees \$17.95

*Roast Pork Loin with Mushroom Demi Sauce
Bourbon glazed Pork Loin
Cream Sauce Chicken Breast with Supreme Sauce
Yankee Pot Roast with Savory Brown Gravy
Roast Turkey Breast with Stuffing and Gravy
Chicken Marsala
Chicken Cordon Bleu
Lemon Pepper Chicken
Orange Chicken
Fried Chicken
Chicken and Broccoli Alfredo Fargalle
Cajun Chicken Penne
Pasta Primavera in Tomato Basil Sauce
Meatball Cacciatore
Salisbury or Swiss steak
Apple Roasted Pork Loin
Dijon Pork Loin
Barbeque Pork Loin*

*Baked Cod with lemon-thyme cream sauce
Beef tips with mushroom and onion demi
Herb Baked Chicken
Lingonberry Baked Ham
Meat or Vegetable Lasagna*

Dinner Specialty Buffets

*Served with Coffee, Decaf or Tea
(Minimum of 40 Guests)*

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Welcome South Dakota

*Garden Salad with Three Dressings
Potato Salad and Coleslaw
Roast Pork Loin with Jack Daniel Sauce
Yankee Pot Roast
Buttered Corn
Mashed Potatoes and Beef Gravy
Seasonal Vegetable
Bread and Butter
Variety of Dessert Cakes
\$16.75 per person*

Minervas Italian Pasta Bar

*Italian Garden Salad
Choice of two sauces:
Alfredo, Cajun Alfredo, Lemon Pepper Alfredo
or Tomato Basil Marinara
Chef's Choice of Two Pastas
Choice of meatballs or Italian grilled chicken
Seasonal Vegetables
French Bread and Butter
Variety of Dessert Cakes
\$15.75 per person*

\$1.50 add 1 w/Chicken Added

\$2.50 add 1 w/Seafood Added

May we suggest wine with dinner.

Please ask our Catering Department for our fine selection.

A Touch of Elegance

*Garden Salad with Three Dressings
Assorted Salad Toppings and Croutons
Creamy Shrimp Pasta Salad
Marinated Vegetable Salad
Yankee Pot Roast
Chicken Breast Supreme
Garlic Roasted Red Mashed Potatoes
Wild Rice Blend
Seasonal Vegetable
Bread and Butter
Variety of Cheesecakes
\$18.25 per person*

Black Tie Buffet

*Mixed Baby Greens Salad
Raspberry and Herbal Vinaigrette Dressing
Shrimp Rotini Curry Vinaigrette Salad
Twice Baked Potatoes
Honey Glazed Carrots
Montreal Roast Pork Loin
with Mushroom Demi Sauce
Chef Carved Prime Rib of Beef
with Au Jus and Creamy Horseradish
French Bread and Butter
Turtle Cheesecake
\$21.50 per person*

❧ Banquet Dessert Selection ❧

Priced per person

Walnut Layer Cake

with Creme Frosting and Filling

\$2.25

Fruit Napoleans

Apple or Cherry

\$2.75

Cheese Cake

with Assorted Toppings

small \$2.50

medium –\$3.50

large \$4.59

Antipasti Display

*An Assortment of Cubed Cheeses, Sliced Meats
and Marinated Vegetables served with a variety
of crackers and French Bread
With Fresh Fruit Garnish ???
\$225.00 (serves 100 guests)*

Wildberry or Fruit Crisp

*Homemade Apple Crisp Topped With
Whipped Cream*

\$2.25

Carrot Cake

\$2.25

Triple Layered Cakes

White Chocolate Raspberry

Chocolate Tuxedo

Lemon Cream

Strawberry Shortcake

Tiramisu

small \$2.50

large \$3.50

Assorted Trifles

*Layers of cake, custard, fruit fillilng, nuts grated
chocolate and flavored whip toppings*

\$2.75

Raspberry – Fudge Bundt Cake

*Mini chocolate bundt cake filled with fudge
And drizzled with raspberry coulis*

\$3.50

Tiramisu

*Served with Vanilla Sauce
\$4.75 or 1/2 for \$2.50*

Ice Cream

*Vanilla, Chocolate, or Strawberry
Add Topping for \$.25
\$1.95*

Malted Chocolate Cake

*with Vanilla and Raspberry Sauce
\$4.50*

Sherbet

*Orange or Rainbow
\$1.95*

Raspberry Bread Pudding

*Served Warm with Whiskey River Vanilla Sauce
\$3.95*

Turtle Cheesecake

*Pecans, Caramel, Chocolate
small - \$2.75
medium - \$ 3.75
large - \$4.59*

~ Hors D'oeuvres ~

Hors d'oeuvres Hot

(Per 100 pieces)

Cocktail Wieners (BBQ Sauce) 200 pieces.....	55.00
Meatballs (Swedish or Bourbon).....	75.00
Breaded Chicken Tenderloins with Honey Mustard Sauce.....	120.00
Buffalo Hot Wings with Celery and Bleu Cheese Dressing.....	90.00
Fresh Fried Wings (Honey BBQ or Dixie Style).....	90.00
Stuffed Mushrooms with Crabmeat.....	130.00
Breaded Mushrooms.....	60.00
Egg Rolls with Sweet and Sour Sauce.....	100.00
Nine Layer Taco Dip with Salsa and Chips(Serves 55).....	70.00 Per Order
Shrimp in a Money Bag.....	85.00
All Beef Franks in Puff Pastry.....	90.00
Baby Bakers with Sour Cream and Butter.....	?
Thai Peanut Chicken Satays.....	85.00
Pot Stickers (sausage, vegetable or shrimp).....	85.00
Sausage, Onion and Provolone Stuffed Mushrooms.....	95.00
Lobster and Shrimp Mascarpone Fondu with French Batard slices and crackers (serves 45).....	130.00
Cocktail Wieners (BBQ Sauce) 200 pieces.....	55.00
Bacon Wrapped Water chestnuts tossed in a sweet BBQ sauce.....	?

Hors doeuvers Chilled

(Per 100 Pieces)

Deviled Eggs.....	90.00
Cocktail Sandwiches with mayo and mustard.....	100.00
Cheeseball w/ Assorted Crackers (3 pounds) (serves 35).....	70.00
Salami Coronets.....	95.00
Miniature Bruschetta.....	75.00
Assortment of Deluxe Cold Canapés.....	160.00
Stuffed Cherry Tomatoes with Herb Cream Cheese.....	95.00
Shrimp on Cucumber Wheel.....	145.00
Chilled Jumbo Shrimp with Cocktail Sauce.....	225.00
Salmon Herb Cream Cheese Phyllo Cup.....	120.00
Chocolate Covered Strawberries.....	100.00
Raspberry and Brie Phyllo Cup.....	120.00
Assorted Crostini – (Balsamic Bleu Cheese, Roasted Tomato and Feta, Apple-Cranberry and caramelized onion).....	80.00
Variety of Flatbread (Artichoke Pesto, Flour Cheese and Margherita).....	85.00
Assorted Pinwheels (Mediterranean, Southwest Chicken, Roasted Red Pepper and Asparagus).....	90.00
Curry Coconut Chicken on Rye.....	110.00

From the Carving Board

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Served with Silver Dollar Buns

Beef Sirloin with creamy horseradish sauce (serves 50).....	145.00
Honey Cured Pit Ham with Honey Sauce (serves 50).....	80.00
Roast Breast of Turkey with Cranberry Mayo (serves 35).....	100.00
Herb Crusted Dijon Pork Loin with Dijon Mayo (serves 35).....	75.00

Snacks

Serves approximately 40 people

Potato Chips or Pretzels.....	30.00	Popcorn.....	25.00
Tortilla Chips with Salsa.....	30.00	Nacho Chips & Hot Hamburger Cheese Dip.....	60.00
Fancy Mixed Nuts (per pound).....	15.00	Nacho Chips & Hot Cheese Dip.....	50.00
		Party Mix.....	55.00

❧ Hors D'oeuvre Banquet Presentations ❧

Fresh Fruit Display

An Assortment of Seasonal Fresh Fruit

Small (30 guests)	\$60.00
Medium (55 guests)	\$100.00
Large (100 guests)	\$175.00

Antipasti Display

An Assortment of Cubed Cheeses, Sliced Meats and Marinated Vegetables served with a variety of crackers and French Bread
With Fresh Fruit Garnish ???
\$225.00 (serves 100 guests)

Late Night Package

Corn Chips and Salsa, Potato Chips and Dip, Mini Burgers / Sliders, Pulled Pork Sandwiches and pizzas
\$5.95

Assorted Cheese and Crackers

Assorted Sliced and Cubed Cheeses
Served with Assorted Crackers

Small (25 guests)	\$50.00
Medium (50 guests)	\$90.00
Large (100 guests)	\$180.00

Salami and Cheese Tray

Sliced Salami and Assorted Cubed Cheeses
Served with a Variety of Crackers

Small (20 guests)	\$45.00
Large (40 guests)	\$80.00

Topped with Cheddar and Jack Cheeses and Baked,
Then Served with Sliced French Bread and Assorted Crackers
A Crowd Pleaser!

\$135.00 (serves 50 guests)

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Market Fresh Vegetables

A Colorful Array Fresh Vegetables

Served with Assorted Dips

Small (30 guests) \$50.00

Medium (55 guests) \$80.00

Large (100 guests) \$130.00

Munchies Bar

*Potato Chips, Corn Chips, Tortilla Chips,
with Guacamole, French Onion Dip,
Salsa and Hot Hamburger Cheese Dip*

Served Banquet Style

\$3.95 per person (50 person maximum)

Smoked Salmon Display

Whole Side of Smoked Atlantic Salmon

*Served with Party Breads, Crackers, Diced
Onions, Chopped Eggs, Capers and Whipped*

Herb Cream Cheese

\$115.00 (serves 30 guests)

Minervas Spinach Dip

*Fresh Spinach Dip Served with Cubed
Sourdough Bread*

Celery and Carrot Sticks

Assorted Crackers

\$60.00 (serves 40 guests)

Minervas Artichoke and Crab Bake

~ Beverage Service ~

Host Bar Per Drink

<i>House Brands</i>	2.50
<i>Call Brands</i>	2.75
<i>Premium Brands</i>	3.25
<i>Cordials</i>	3.50
<i>Domestic Beer</i>	2.25/Bottle
<i>Imports/Micros</i>	3.25 and up
<i>Non-Alcoholic Beer</i>	2.50
<i>House Wines</i>	2.50
<i>Signature Wines</i>	4.00
<i>Mineral Water</i>	1.75
<i>Soft Drinks</i>	1.00

Host Bars are subject to a service charge
and sales tax.

Cash Bar Per Drink

<i>House Brands</i>	2.75
<i>Call Brands</i>	3.00
<i>Premium Brands</i>	3.50
<i>Cordials</i>	3.75
<i>Domestic Beer</i>	2.50/Bottle
<i>Imports/Micros</i>	3.50 and up
<i>Non-Alcoholic Beer</i>	2.75
<i>House Wines</i>	2.75
<i>Signature Wines</i>	4.25
<i>Mineral Water</i>	2.00
<i>Soft Drinks</i>	1.25

Cash Bar prices are inclusive of sales tax only.

Keg Beer and Punch

<i>Keg Domestic Beer</i>	195.00
<i>Keg Import/Micro</i>	215.00 & up
<i>Fruit Punch (per gallon)</i>	15.00
<i>Champagne Punch (per gallon)</i>	35.00
<i>House Champagne Toast (per bottle)</i>	20.00

Wine

*Bottled wine is available upon request ~ ask to see
our extensive wine list.*

Hospitality Bar Set-Ups

*Ice, Glasses, Stir Sticks, Olives, Cherries, Lemons, Limes,
Orange Juice, Cranberry Juice and Bloody Mary Mix
Cans of Coke, Diet Coke and Sprite, Liters of Tonic and Club Soda
\$6.00 per person*

*All food and beverage prices are priced per person and are subject to a service charge and applicable taxes.
All prices subject to change without notice.*

❧ Policies and Procedures ❧

To provide your group with excellent food, gracious service, and a pleasant atmosphere, we are pleased to offer these menu selections. If you prefer, our staff welcomes any ideas or suggestions you may have to create a special menu for your event.

Explanation of Guarantees

The Best Western Kelly Inn & Convention Center/Minervas Grill & Bar will prepare to serve 5% over your guarantee. You are required to pay 100% of your guarantee, or the actual number of guests served, whichever is greater. Should your actual attendance exceed the guaranteed number, every effort will be made to properly serve your guests. However, we may not be able to serve the same menu. For your convenience, the Catering Department is open Monday through Friday, 8 am to 5 pm.

Giving Us A Guarantee

We ask that you provide an approximate number to our Catering Department three weeks prior to the function. A firm guaranteed number of guests for each food function is required 72 hours or three working days in advance. This guarantee cannot be reduced. If the Catering Department/Best Western Kelly Inn does not receive firm guarantee 72 hours in advance, then the approximate number will automatically become your guarantee. Functions which occur on Monday and Tuesday require notification of the guarantee by the preceding Thursday.

Tax and Service Charges

All food and beverage items and service are subject to the customary service charge and state and local sales taxes. Tax exempt organizations should provide the Catering Department with their tax-exempt number 72 hours prior to the function.

Menu Pricing

Banquet prices are subject to change due to fluctuation of food costs. Therefore, we are unable to guarantee prices for more than 90 days prior to the function.

Cancellation of a Definite Booking

A cancellation fee may apply for any event which has been confirmed as definite, either by a confirmation letter or signed contract. The fee will represent a percentage of the anticipated food, beverage, and room rental revenue. Any function that is a "No Show" or cancels less than 24 hours prior will be billed for the full amount of the function. All cancellations must be confirmed directly with the Catering Department Monday through Friday, 8 am to 5 pm.

Payment on Arrival and Direct Billing

Upon the booking of an event and the signing of this agreement, the patron agrees to leave on file a current valid credit card number. Payment shall be made 72 hours in advance of the function unless credit has been established and accepted in writing by Minervas Grill & Bar and the Best Western Kelly Inn & Convention Center. All direct bill accounts require a completed credit application 20 days prior to the function. If our accounting office does not approve your account, for whatever reason, you will be notified so that other payment arrangements can be made. A finance charge of one and one half percent (1.5%) per month, or part thereof, is added to any unpaid balances over 30 days.

Our Client's Responsibilities Are:

1. Arrangement and expense of shipping items to or from hotel.
2. Payment of bonded security personnel, either for the client's exhibits, etc, or per the hotel's recommendation.
3. Any damages to hotel property, which occurs during your event.
4. Any items left in the hotel property prior to or after your event.

For Missing or Damaged Articles

Best Western Kelly Inn and Minervas Grill & Bar cannot assume liability for the damage or loss of any merchandise or articles left in the hotel/conference center prior to, during, or following a function. However, the Best Western Kelly Inn and Minervas Grill & Bar will make every effort to assist you.

Please Help Avoid Damages

The Best Western Kelly Inn & Conference Center does not allow taping, tacking, or attaching posters, flyers, or any other materials to walls or doors without prior written consent from the hotel. Our banquet manager will assist you upon arrival as to the use of banners, posters and other items which need ceiling or wall attachment.

An Exception to Our Policy

Absolutely no food or beverage items are permitted to be brought into the function rooms or public areas. The only exception is special theme baked goods such as wedding cakes, etc. Please allow us to assist you with your special needs.

Conference Materials and Boxes

The hotel will store your conference materials (under 5 boxes) with prior notification at no additional charge if received within one week of your function. Boxes must be sent to the hotel and labeled with the name of the conference, name of the person in charge, and the date of the function. The Best Western Kelly Inn and Minervas Grill & Bar will not be responsible for the return shipment of materials after the function. Guests must make their own arrangements for shipping prior to leaving the facility. We are not responsible for any items left at the facility after the function.

I have read and understood the above, and will adhere to the terms and conditions thereof.

Company or Group Name _____

Contact Person and Title _____

Authorized Signature _____

Date _____

Banquet and Meeting Room Capacities

<i>Room Name</i>	<i>Room Dimensions</i>	<i>Sq. Ft.</i>	<i>Ceiling Height</i>	<i>Rounds Style</i>	<i>Banquet Style</i>	<i>Classroom Style</i>
<i>Embassy</i>	<i>30 x 50'</i>	<i>1500</i>	<i>10'</i>	<i>120</i>	<i>150</i>	<i>70</i>
<i>Embassy A</i>	<i>30 x 30'</i>	<i>900</i>	<i>10'</i>	<i>70</i>	<i>90</i>	<i>40</i>
<i>Embassy B</i>	<i>20 x 30'</i>	<i>600</i>	<i>10'</i>	<i>40</i>	<i>60</i>	<i>20</i>
<i>Colony</i>	<i>32 x 66'</i>	<i>2112</i>	<i>10'</i>	<i>180</i>	<i>210</i>	<i>90</i>
<i>Colony A</i>	<i>32 x 46'</i>	<i>1472</i>	<i>10'</i>	<i>120</i>	<i>150</i>	<i>65</i>
<i>Colony B</i>	<i>32 x 20'</i>	<i>640</i>	<i>10'</i>	<i>40</i>	<i>60</i>	<i>20</i>
<i>State Room</i>	<i>24 x 42'</i>	<i>928</i>	<i>8'</i>	<i>72</i>	<i>90</i>	<i>52</i>

Banquet Equipment and Miscellaneous Charges

<i>Television</i>	<i>\$15.00</i>	<i>Bar Guarantee</i>	<i>\$100.00</i>
<i>VCR</i>	<i>20.00</i>	<i>Cocktail Server</i>	<i>25.00</i>
<i>TV/VCR Combo</i>	<i>35.00</i>	<i>Confetti Clean-Up</i>	<i>35.00</i>
<i>Flip Chart</i>	<i>10.00</i>	<i>Riser Set-up</i>	<i>35.00</i>
<i>White Board</i>	<i>20.00</i>	<i>Security</i>	<i>70.00</i>
<i>Lavaliere Microphone</i>	<i>45.00</i>	<i>Cake Knife</i>	<i>20.00 deposit</i>
<i>Laser Pointer</i>	<i>30.00</i>		<i>(Deposit returned with return of knife)</i>
<i>Overhead</i>	<i>20.00</i>		
<i>Slide Projector</i>	<i>45.00</i>		
<i>Copies</i>	<i>.25 ea.</i>		
<i>LCD Projector</i>	<i>250.00</i>		

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All prices subject to change without notice.*