



108 E. SIXTH AVENUE, HELENA, MT
LUNCH: MON-SAT 11AM-3PM • DINNER: WEDS-SAT 5PM-CLOSE

WWW.BENNYSHELENA.COM

CATERING

Benny's is committed to supporting Montana farmers and growers. By eating here, so are you! It is a quest for freshness, community, energy conservation and organic, sustainable agriculture. It's about being engaged with our food from the field to the table.

Thank you to all our local providers (an ever-growing list) for your beautiful and healthful products.

LIGHTER LUNCH BUFFETS

For groups of 10 or more. Less than 10 please order takeout from the dining room menu

Best Deal Lunch half/whole 12/16
Includes assorted deli sandwiches, chips, cookie and your choice of salad or soup

Benny's Light Lunch 10
Your choice of salad, fresh baked bread and soup

Individual "Sack" Lunch 14
Your choice ½ deli sandwich, chips, apple, cookie and bottle of water

JUST THE SALADS

Entrée portions with fresh baked bread

House Salad 10
Green leaf and field greens with local honey crisp apples, craisins, candied pumpkin seeds and pecans with scratch-made raspberry vinaigrette

Greek Salad 10
Green leaf and field greens with feta cheese, herbs, sun dried tomatoes, kalamata olives, pepperoncini, cucumbers and balsamic vinaigrette

Caesar Salad 10
Romaine lettuce with freshly grated Parmesan cheese, scratch-made Caesar dressing and oven-dried garlic croutons

SERVICE

PAPER .50/person
Heavy paper plate, compostable cutlery and napkin

CERAMIC 3/person
Metal flatware and ceramic plates can be supplied on request. Restrictions may apply to very large groups

TAKE OUT/PICK UP
Groups of 6 or more will include 15% service
Call ahead for quick pick up.

CATERING AND DELIVERIES
Are subject to a 20% service fee
Minimum order of 10 lunch items/persons
Please order at least two days in advance

Sandwiches:

Roast chicken & Swiss, roast beef & cheddar, ham & jack, tuna wrap or veggie wrap

We can accommodate for a variety of dietary restrictions, just let us know!

Soup:

Award winning tomato-rosemary soup or chef's choice soup du jour. We will do our best to honor special requests

Salads:

Benny's house salad, fresh garden salad, Caesar salad or Greek salad

FRESH AND LOCAL

Benny's uses Montana raised proteins, locally crafted cheeses and as much Montana grown produce as our seasons allow.

We make all our soups and dressings in house. We have a wonderful baker who makes all our breads, desserts and other baked goods from scratch in our kitchen.

Customize your Lighter Lunch!

Add chicken to any salad (3oz.)	4
Add fresh tuna salad (3oz.)	3
Add fresh side salad	5
Or Benny's house slaw	
Add soup (6oz.)	4
Add assorted canned beverages	1
Add pitcher iced tea/lemonade	12
Add cookies, brownies or bars	1.5
Sour cream cookies	2

Buy in Bulk!

Quart of Soup	20
Includes bread and Madeline for 4	
Pint of dressing	12

LUNCH BUFFETS

*All Lunch Buffets Include Cold Salad of Choice and Fresh Baked Bread
We kindly request 72 Hours advance notice on catered hot lunches*

Choose from the following selections

15/Person Lunch Portion

21/Person Dinner Portion

Best Meatloaf Ever

Mixture of Montana raised beef and pork seasoned perfectly with tomato glaze and garlic mashed potatoes

Beef Stroganoff

Montana raised beef slow braised with onions, mushrooms and sour cream gravy served with green peas and Pasta Montana penne

Chicken Pot Pie

Milford Colony chicken breast, local carrots, onions and celery slow cooked in creamy Velouté with scratch-baked pie crust rounds

Baked Squash Alfredo

Pasta Montana noodles tossed with roasted local squash and creamy parmesan sauce

Classic Lasagna

Local pork and beef meat sauce layered with ricotta, herbs, fresh pasta and lots of cheese
Vegetarian – Try our Spinach and artichoke lasagna!
Gluten Free? How about our polenta lasagna with marinara and blue cheese

Thai Style Green Curry

Local chicken, peas, potatoes, fresh herbs and spices stewed with coconut milk, lime and cilantro served with Benny's house basmati rice

Delhi Style Red Curry

Cauliflower, carrots, onions, tomatoes and spices braised with coconut milk served with Benny's house basmati rice with cucumber slices, chutney and yogurt

Frittata

Local farm fresh eggs baked on a potato crust with vegetables and Montana raised meats
Custom flavor combinations available or, leave it to the chef!

Chili and Baked Potatoes

Local farm fresh potatoes baked and stuffed with sour cream, chopped bacon and scallions
scratch-made Montana meat chili is the perfect accompaniment

Montana Style Pot Roast

Chunks of Montana raised beef slow cooked with local vegetables, wine, broth and roasted local potatoes

PRIVATE DINING

**Group of 30-70? Rent the Entire
Restaurant!**

Rent the Gallery for lunch or dinner!

Minimum purchase guarantee will apply

LOCAVORE DINNER

*Buffet dinners suitable for weddings, reunions and gatherings of 50 or more hungry friends
Featuring our locally sourced meats, grains and veggies (when in season)*

COMPLETE DINNER BUFFETS

Include fresh baked bread and Benny's house salad, choice of starch, vegetable, entrée item and dessert

15 Guest Minimum

Less than 15? No Problem! See our Private Dining Menu

COMPLETE BUFFET PRICING

One Entrée Choice	27/person
Two Entrée Choice	33/person
Second Starch or Vegetable	4/person
Upgrade to Prime Rib (8oz.)	5/person

STEP ONE: CHOOSE ENTRÉE

All proteins are portioned at 6oz./person

Individual Sirloin Steak

Locally raised beef herb marinated and grilled with compound butter

Organic Cherry Chicken

Milford Colony chicken breast marinated and grilled with marinated flathead lake cherries and balsamic reduction

Coq au Vin Blanc

Milford Colony thighs marinated and braised in white wine and local mirepoix.

Roasted Turkey Breast

Brined, roasted and carved off the bone with scratch made gravy

Pork Loin Chop

Locally raised pork herb and garlic rubbed grilled with fruit chutney and cider gastrique

Wild Alaskan Salmon

Roasted with white wine and lemon-dill butter

Pan Fried Trout

Dredged in seasoned flour and pan fried with lemon butter and capers

Braised Lamb Shank – Available Seasonally

Local mirepoix, tomatoes and red wine braising sauce

STEP TWO: CHOOSE STARCH

Local Potatoes Gratin
Garlic Mashed Local Potatoes
Herb Roasted Local Potatoes
Benny's Orange and Lentil Rice Pilaf
Faro Risotto with Roasted Beets and Ginger

STEP THREE: CHOOSE VEGETABLE

Sautéed /Roasted Seasonal Vegetables
Grilled Asparagus
Glazed Local Carrots
Sautéed Broccoli with Garlic and Wine

STEP FOUR: CHOOSE DESSERT

Benny's Carrot Cake with Cream Cheese Frosting
Chocolate Truffle Tarte
Chocolate Beet Cake with Butter Cream Icing
Decadent Chocolate Cake
Baker's Choice Creme Brulee
Baker's Choice Cheesecake
Baker's Choice Fruit Cobbler

Benny's Hors D' Oeuvres

Proteins are sourced locally, produce as seasons allow and all baked items are baked from scratch

All items are priced to include 50 pieces

Meat-Eaters Paradise

Local Beef Meatballs

Your choice of BBQ or Sweet and Sour
35.00 Try with lamb / 50.00

Chicken Skewers

Choice of traditional with peanut sauce
or Marbella style
60.00

Deviled Eggs

Choice of traditional, pesto or buffalo stuffed
55.00

Savory Profiteroles

Tarragon chicken, Curried chicken,
smoked salmon or spinach and artichoke
110.00

B.L.T. Bites

House-baked bacon bread layered
with lettuce and tomato jam
80.00

Cucumber Cup

Stuffed with smoked trout
50.00

Prosciutto Pinwheels

Prosciutto, pesto and cheese baked in
hand-made puff pastry
38.00

Highland Beef Pasties

Local beef and potatoes, scratch-made pastry
and gravy
75.00

Empanadas

South American beef stuffed turnovers
75.00

Gyoza

Japanese pork pot stickers with
sweet soy dipping sauce
115.00

Caribbean Wraps

Jerk Chicken, rice, black beans and orange
vinaigrette in small flour tortillas
50.00

Vegetarian Delight

Truffle Popcorn

Popped in house with truffle salt,
melted butter and parmesan
75.00 – In house events only

Vegetable Spring Rolls

With Szechuan vinaigrette
63.00

Garden Vegetable Wrap

Sautéed mixed vegetables in mini burrito
with black pepper feta spread
55.00

Hot Spinach and Artichoke Dip

With crostini for dipping
75.00

Gougiers

French style baked cheese puffs
35.00

Mixed Bruschetta

Sundried tomato, pesto and olive tapenade
20.00

Blue Cheese Stuffed Mushrooms

33.00

Cucumber Cup

Stuffed with scratch-made hummus
35.00

Black Pepper Feta Spread

With local apple slices for dipping
75.00

Benny's Hummus

Crostini, crudité and sundried tomato tapenade
55.00

Benny's Hors D' Oeuvres

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All items are priced to include 50 pieces

Premium Bites

Vol Au Vent

Smoked salmon or spinach and artichoke

150.00

Spanakopita

Classic flaky pastry triangles stuffed with spinach and feta baked golden brown

115.00

Build Your Own Slider

Choice of Bison patties or BBQ pork with sliced cheese tray and scratch-baked mini buns

200.00

Three Cheese Platter

Brie en Croute, Pesto Torta and Herbed Chevre Spread with fresh baked crostini and fruit preserves

175.00

Antipasti Platter

Italian meats and cheeses with grilled seasonal vegetables, marinated artichoke hearts, marinated mushrooms, marinated olives and pepperoncini with sliced fresh bread

225.00

Tortellini Salad

Cheese tortellini with poached shrimp, marinated Italian vegetables and dressing

150.00

Bacon Wrapped Prawns

U-10 Prawn and local bacon with house-made spicy BBQ sauce

150.00

Individual Liver Mousse Trifle

Luxurious mousse layered with stone ground mustard and fruit preserves served with house-made focaccia crackers

175.00

Crab Cakes

Pan seared with house pickled cucumbers and remoulade

125.00

Dessert Bites

Available by the $\frac{1}{2}$ Sheet 50.00
(Appx. 4 dozen pcs.)

Carrot Cake

Chocolate Beet Cake

Chocolate Mousse Cup

Madeline

Palmier

Baker's Choice Cheesecake

Lemon Bars