



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

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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.

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

20/Person Lunch Portion

26/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	30/person
Two Entrée Choice	36/person
Second Starch or Vegetable	4/person
Upgrade to Prime Rib (8oz.)	7/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

Local Beef Meatballs

Your choice of BBQ or Sweet and Sour
40.00 Try with lamb / 55.00

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
120.00

B.L.T. Bites

House-baked bacon bread layered
with lettuce and tomato jam
90.00

Cucumber Cup

Stuffed with smoked trout
55.00

Highland Beef Pasties

Local beef and potatoes and gravy inside
scratch-made pastry
130.00

Empanadas

South American beef stuffed turnovers
130.00

Build Your Own Slider

Choice of Bison patties or BBQ pork
with sliced cheese tray
and scratch-baked mini buns
200.00

Antipasti Platter

Italian meats and cheeses with grilled seasonal vegetables,
marinated artichoke hearts, marinated mushrooms, marinated
olives and pepperoncini
with sliced fresh bread
250.00

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

Individual Liver Mousse Trifle

Luxurious mousse layered with stone ground mustard and
fruit preserves served with
house-made focaccia crackers
225.00

Truffle Popcorn

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

Vegetable Spring Rolls

With Szechuan vinaigrette
95.00

Veggie Sandwich Pinwheels

Lettuce, onion, tomato, mushroom, cucumber and bell pepper
with cheddar cheese and Dijonaise
80.00

Hot Spinach and Artichoke Dip

With crostini for dipping
85.00

Gongers

French style baked cheese puffs
50.00

Mixed Bruschetta

Sundried tomato, pesto and olive tapenade
40.00

Blue Cheese Stuffed Mushrooms

40.00

Cucumber Cup

Stuffed with scratch-made hummus
45.00

Black Pepper Feta Spread

With local apple slices for dipping
85.00

Benny's Hummus

Crostini, crudité and sundried tomato tapenade
60.00

Spanakopita

Classic flaky pastry triangles stuffed with spinach and feta
baked golden brown
125.00

Dessert Bites

Available by the ½ Sheet 75.00
(Appx. 4 dozen pcs.)

Carrot Cake
Chocolate Beet Cake
Chocolate Mousse Cup
Madeline
Palmier
Baker's Choice Cheesecake
Lemon Bars