



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.

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 13/18
Includes assorted deli sandwiches, chips, cookie and your choice of salad or soup

Benny's Light Lunch 12
Your choice of salad, fresh baked bread and soup

Individual "Sack" Lunch 16
Your choice ½ deli sandwich, chips, apple, cookie and bottle of water

JUST THE SALADS

Entrée portions with fresh baked bread

House Salad 12
Green leaf and field greens with local honey crisp apples, craisins, candied pumpkin seeds and pecans with scratch-made raspberry vinaigrette

Greek Salad 12
Green leaf and field greens with feta cheese, herbs, sun dried tomatoes, kalamata olives, pepperoncini, cucumbers and balsamic vinaigrette

Caesar Salad 12
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 four 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 one week advance notice on catered hot lunches*

Choose from the following selections

24/Person Lunch Portion

30/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

**Groups of 30-70
Rent the Entire Restaurant!**

**Groups of 12-30
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)

We kindly request one week advance notice on catered dinners

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 35/person

Two Entrée Choice 44/person

Second Starch or Vegetable 4/person

Upgrade to Prime Rib (8oz.) 9/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

Local Pork Sugo

Locally raised pork braised with mirepoix, tomatoes wine and aromatics until fork tender

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

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

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 (100count)

Your choice of BBQ or Sweet and Sour
90.00 Try with lamb / 110.00

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

Cucumber Cup

Stuffed with scratch-made hummus
45.00

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
150.00

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

Gougers

French style baked cheese puffs
50.00

Mixed Bruschetta

Sundried tomato, pesto and olive tapenade
40.00

Blue Cheese Stuffed Mushrooms

40.00

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