



BENNY'S
CHOP HOUSE

Sample Menu - \$70 average per person
Range is \$65-\$75 per person, depending on entrée selection for each guest.
This menu includes shared appetizers and three courses with shared side dishes.
Menu items are selected by each guest, once seated for dinner.

Please Enjoy

Chop House Maple Glazed Bacon
Flash Crisped Calamari
Spring Mushroom-Truffle Flatbread

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Please Select

Manhattan Clam Chowder
Grilled Caesar with Parmesan Croutons
Garden Greens with White Balsamic Vinaigrette

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Please Select

Ora King Salmon
Wild Canadian Whitefish
Chef's Vegetable Risotto
Roasted Natural Chicken
USDA Prime Filet Mignon, 8 ounces

Please Enjoy

Roasted Carrots & Parsnips, Crisped Kale,
Macaroni & Cheese

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Please Enjoy Chef's Plated Dessert Canapes
Banana Cream Parfaits, Chocolate Toffee Cookie Baskets,
Fruit Tarts, Chocolate Cheesecake Lollipops



BENNY'S
CHOP HOUSE

Sample Menu - \$75 average per person
Range is \$70-\$80 per person, depending on entrée selection for each guest.
This menu includes shared appetizers and three courses with shared side dishes.
Menu items are selected by each guest, once seated for dinner.

Please Enjoy

Lobster "Grilled Cheese"
BLT Flatbread with Avocado and Kale
Fried Chicken with Honey-Butter

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Please Select

Lobster Bisque
Iceberg Wedge with Bacon and Black River Blue
Beet Salad with Ricotta Salata and Candied Pecans

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Please Select

Ora King Salmon
Sea Scallops
Chef's Vegetable Risotto
Berkshire Natural Pork Chop
"Sous Vide" Beef Short Rib
USDA Prime Natural New York Strip, 12 ounces

Please Enjoy

Truffle Fries, Sautéed Mushrooms, Mashed Potatoes

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Please Enjoy Chef's Plated Dessert Canapes
Banana Cream Parfaits, Chocolate Toffee Cookie Baskets,
Fruit Tarts, Chocolate Cheesecake Lollipops



BENNY'S
CHOP HOUSE

Sample Menu - \$80 average per person

Range is \$74-\$86 per person, depending on entrée selection for each guest.

Includes 30 minutes of passed hors d'oeuvres (\$15 per guest) and Three Courses with Shared Side Dishes.

Menu items are selected by each guest, once seated for dinner.

Please Enjoy a Canapé Reception

Buttermilk Fried Chicken

Chop House Maple Glazed Bacon

Alaskan Crab Beignets

Roasted Tomato-Mozzarella Bruschetta

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Please Select

Lobster Bisque

Grilled Caesar with Parmesan Croutons

Iceberg Wedge with Smoked Bacon and Black River Blue

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Please Select

Sea Scallops

Wild Canadian Whitefish

Chef's Vegetable Risotto

Berkshire Natural Pork Chop

USDA Prime Filet Mignon, 8 ounces

USDA Prime Natural New York Strip, 12 ounces

Please Enjoy

Potato Gnocchi, Crisped Kale,

Mashed Potatoes, Sautéed Garlic-Spinach

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Please Select

Vanilla Bean Crème Brûlée with Fresh Berries

Medley of Ice Creams or Sorbets

Milk Chocolate S'mores with Graham Cracker "Mud"



BENNY'S
CHOP HOUSE

Sample Menu - \$85 average per person

Range is \$80-\$90 per person, depending on entrée selection for each guest.

Includes Shellfish Towers - *based on round tables of 7 guests at each* –
plus Three Courses with Shared Side Dishes (selected once guests are seated).

Please Enjoy Benny's Shellfish Towers

Featuring Chilled Lobster, Jumbo Prawns and King Crab

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Please Select

Lobster Bisque

Iceberg Wedge with Smoked Bacon and Black River Blue

Beet Salad with Ricotta Salata and Candied Pecans

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Please Select

Sea Scallops

Alaskan Halibut

Chef's Vegetable Risotto

Colorado Lamb Chops

USDA Prime Filet Mignon, 8 ounces

USDA Prime Natural Rib Eye, 16 ounces

Please Enjoy

Mashed Potatoes, Crisped Kale,

Truffle Fries, Spring Mushrooms

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Please Select

Vanilla Bean Crème Brûlée with Fresh Berries

Banana Cream Pie with Caramel Coated Bananas

Chocolate Pudding Cake with Toffee Ice Cream



BENNY'S
CHOP HOUSE

Sample Menu - \$90 average per person
Range is \$85-\$95 per person, depending on entrée selection for each guest.
This menu includes 45 minutes of passed canapés (\$20 per guest)
Plus 3 courses for approximately \$70 per person.

Please Enjoy the following Canapes

Petite Crab Cakes
Spicy Shrimp Shooters
Japanese Kobe Steak Tartare
Chop House Maple Glazed Bacon
Heirloom Tomato Bruschetta with Fresh Mozzarella

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Please Select

Lobster Bisque
Iceberg Wedge with Smoked Bacon and Black River Blue
Belgian Endive Salad with Goat Cheese and Toasted Pine Nuts

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Please Select

Ora King Salmon
Alaskan Halibut
Lobster Risotto
Veal Chop
USDA Prime Natural Filet Mignon, 10 ounces
USDA Prime Natural Rib Eye, 16 ounces

Please Enjoy

Macaroni & Cheese, Broccoli au Gratin,
Mashed Potatoes, Spring Mushrooms

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Please Enjoy Chef's Plated Dessert Canapes

Banana Cream Parfaits, Chocolate Toffee Cookie Baskets,
Fruit Tarts, Chocolate Cheesecake Lollipops