



PREMIER | BEST WESTERN.

Helena Great Northern Hotel

Dinner

Menu prices are subject to change

All prices are subject to 18% service charge

Buffet Options

Minimum of 20 guests

Served with coffee, assorted hot teas, and iced tea

All buffet service is for one hour

Deluxe Prime Rib Dinner Buffet



\$36.95

Certified Angus beef slow roasted prime rib served with creamy horseradish, savory au jus, seasonal vegetables, house baked rolls with butter, and choice of second entrée, salad, side, and dessert

Choose 1 entrée:

- **Lemon Baked Trout** – lemon aioli trout topped with almond bread crumbs and served with almond-mustard sauce
- **Honey Glazed Ham** – slow roasted pit ham with a honey glaze
- **Chicken Breast** – honey smoked chicken breast finished on the char-grill
- **Roast Pork Loin** – slow roasted pork loin with blueberry port reduction
- **Oven Roasted Turkey Breast** – slow roasted turkey breast with pan gravy and stuffing
- **Crab Stuffed Sole Roulade** – baked sole stuffed with rock crab served with lemon caper cream

Choose 1 salad:

- Caesar salad
- Mixed greens (**choose 2 dressings:** Creamy Italian, Ranch, Toasted sesame, Bleu cheese, Caesar, Huckleberry vinaigrette)

Choose 1 side:

- Rosemary roasted red potatoes
- Garlic red skin mashed potatoes
- Rice pilaf
- Wild rice blend
- Smoked gouda au gratin potatoes
- Baked potatoes served with butter, sour cream, and chives
- Loaded mashed potatoes with chives, bacon, and cheddar cheese



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Great Northern Dinner Buffet

\$25.95

Served with seasonal vegetables, house baked rolls with butter, and choice of salad, side, and dessert

Choose 2 Entrées:

- **Roast Beef**  - thick sliced roast sirloin with brown sauce
- **Lemon Baked Trout** - lemon aioli trout topped with almond bread crumbs and served with almond-mustard sauce
- **Honey Glazed Ham** - slow roasted pit ham with a honey glaze
- **Chicken Breast** - honey smoked chicken breast finished on the char-grill
- **Roast Pork Loin** - slow roasted pork loin with blueberry port reduction
- **Oven Roasted Turkey Breast** - slow roasted turkey breast with pan gravy and stuffing
- **Crab Stuffed Sole Roulade** - baked sole stuffed with rock crab served with lemon caper cream

Choose 1 salad:

- Caesar salad
- Mixed greens (**choose 2 dressings:** Creamy Italian, Ranch, Toasted sesame, Bleu cheese, Caesar, Huckleberry vinaigrette)

Choose 1 side:

- Rosemary roasted red potatoes
- Garlic red skin mashed potatoes
- Rice pilaf
- Wild rice blend
- Smoked gouda au gratin potatoes
- Baked potatoes served with butter, sour cream, and chives
- Loaded mashed potatoes with chives, bacon, and cheddar cheese



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Dinner

Taste of Italy Dinner Buffet

\$24.95

Served with Caesar salad, seasonal vegetables, house baked rolls with butter, and choice of dessert

Choose 2 entrées:

- **Chicken Fettuccine Alfredo** – chicken breast and fettuccine tossed with creamy alfredo sauce
- **Spaghetti and Meatballs** - Angus beef meatballs and tomato marinara tossed with spaghetti
- **Shrimp and Cavatappi** – shrimp, tomato, spinach, artichoke, and asiago cream tossed with cavatappi
- **Spinach Lasagna** – fresh pasta layered with spinach, ricotta, and tomato
- **Meat Lasagna** – fresh pasta layered with Bolognese, spinach, ricotta, and tomato

Western Smokehouse Barbecue Dinner Buffet

\$25.95

Served with smoked baked beans, potato salad, coleslaw, house baked rolls with butter, and choice of dessert

Choose 2 entrées:

- **Rubbed Barbecue Flank Steak** – spice rubbed and grilled flank steak served with bourbon BBQ sauce
- **Chicken Breast** – honey smoked chicken breast finished on the char-grill
- **Slow Roasted Pork Shoulder** – spice roasted pork shoulder with huckleberry BBQ sauce
- **Barbecue Short Ribs** – slow braised pork short ribs finished with bourbon BBQ sauce

Buffet Dessert Options

Dessert is included in the buffet price

Almond Joy Bread Pudding

Fresh bread baked with white chocolate custard, coconut, almond, and dark chocolate

Tiramisu

House made Italian classic served with sweet Marsala coffee sauce

Huckleberry Cobbler

Huckleberry sauce with crumble

Spiced Apple Turnover

Puff pastry filled with spiced apples baked crisp and served with caramel sauce


Served Options

Served with coffee, assorted hot teas, iced tea, house baked rolls with butter, seasonal vegetables, and choice of salad, side, and dessert

New York Strip Steak 	\$34.95
10oz char-grilled certified Angus beef New York strip steak with brandy peppercorn cream sauce	
Herb Grilled Ribeye 	\$37.95
10oz certified Angus beef ribeye, herb marinated and char-grilled	
Vigilante Cowboy Coffee Steak	\$21.95
8oz flank steak with a coffee and spice rub, broiled and accompanied with cowboy coffee sauce	
London Broil Flank Steak	\$20.95
8oz grilled Angus flank steak topped with mushroom brown sauce	
Pork Prime Rib	\$26.95
Dijon slow roasted prime rib of pork with sage mushroom sauce	
Chicken Cordon Bleu	\$22.95
Breaded chicken breast filled with ham and Swiss cheese served with mornay sauce	
Slow Braised Pot Roast 	\$28.95
Slow braised certified Angus beef with pan gravy	
Bacon Wrapped Meatloaf	\$16.95
House made meatloaf wrapped in bacon and cooked to perfection	
Oven Roasted Turkey	\$20.95
Slow roasted turkey breast with pan gravy and stuffing	
Chicken Hunter	\$21.95
Sautéed seasoned chicken breast served with sautéed mushrooms, peppers, onions, bacon, ham, and tomato in a bordelaise sauce	
Roasted Sirloin	\$28.95
Roasted certified Angus beef sirloin served with a brown sauce	
Lemon Baked Trout	\$25.95
Lemon aioli trout topped with almond bread crumbs and served with almond-mustard sauce	
Baked Salmon	\$30.95
Wild caught sockeye salmon baked with fresh lemon slices served with lemon caper sauce	
Roasted Turkey	\$22.95
Roasted turkey served with cranberry port wine sauce over mashed sweet potatoes and asparagus	

Combination Plates

Served with coffee, assorted hot teas, iced tea, house baked rolls with butter, seasonal vegetables, and choice of salad, side, and dessert

Sirloin and Salmon  **\$34.95**

6oz certified Angus beef sirloin paired with 4oz lemon baked salmon with lemon caper cream

Chicken Breast and Shrimp **\$28.95**

Pablano grilled chicken breast paired with garlic-lime glazed prawns

Tenderloin and Shrimp Scampi  **\$40.95**

Grilled certified Angus beef petite filet mignon paired with prawns scampi

Served Dinner Choices:

Choose 1 salad:

- Caesar salad
- Mixed greens (**choose 2 dressings:** Creamy Italian, Ranch, Toasted sesame, Bleu cheese, Caesar, Huckleberry vinaigrette)

Choose 1 side:

- Rosemary roasted red potatoes
- Garlic red skin mashed potatoes
- Rice pilaf
- Wild rice blend
- Smoked gouda au gratin potatoes
- Baked potatoes served with butter, sour cream, and chives
- Loaded mashed potatoes with chives, bacon, and cheddar cheese

Served Dessert Options

Dessert is included in dinner entrée prices

Chocolate Mousse and Strawberry Napoleon

Angel food cake layered with strawberry sauce and chocolate mousse topped with whipped cream

Flourless Chocolate Cake

House made flourless chocolate mini cakes with raspberry sauce and whipped cream

Triple Chocolate Espresso Brownie

Fresh made triple chocolate brownie served ala mode

Lemon Ricotta Bar

Moist lemon bars topped with raspberry curd

Bourbon Caramel Tart

Mini pastry shell filled with bourbon caramel mousse and topped with pecans



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Entrée Salads

Served with coffee, assorted hot teas, iced tea, and house baked rolls with butter

Wrangler Salad **\$14.95**

Half romaine heart topped with Caesar dressing, red onion, diced tomato, parmesan cheese, and grilled London broil flank steak

Caesar Salad **\$9.95**

Chopped romaine lettuce with bacon, parmesan cheese, and croutons

Add grilled chicken breast **\$4.95**, smoked salmon **\$6.95**, lemon pepper shrimp **\$5.95**

Chef's Salad **\$10.95**

Mixed greens with ham, smoked turkey, hard-boiled egg, tomato, cheddar and Swiss cheese

Choose 2 dressings: Ranch, Creamy Italian, Toasted sesame, Bleu cheese, Caesar, Huckleberry vinaigrette

Sesame Greens **\$10.95**

Mixed greens with mandarin orange, tomato, cucumber, snap peas, and sesame seeds served with toasted sesame dressing

Add grilled chicken breast **\$4.95**, smoked salmon **\$6.95**, lemon pepper shrimp **\$5.95**

Montana Greens **\$10.95**

Mixed greens with pecans, green apple, celery, fennel, and bacon served with huckleberry vinaigrette

Add grilled chicken breast **\$4.95**, smoked salmon **\$6.95**, lemon pepper shrimp **\$5.95**