



## **Betony Traveling Café**

*Personal/Private Chef & Catering Service*

*[www.betonytravelingcafe.com](http://www.betonytravelingcafe.com)*

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### Welcome!

My name is Billy Moschella Jr., and I am a cook and pastry chef specializing in the creation of custom-built meal plans for individuals, families, and for small-scale events and gatherings of all kinds. I was born and raised in Boston as part of a boisterous and colorful family of Italian-American restaurateurs, with roots stretching back to Genoa, Naples, and Sicily. I look back fondly upon the many days spent in the kitchen with my grandmothers, learning the secrets of traditional Italian cooking while Dean Martin and Frank Sinatra serenaded us on the crackly old AM/FM radio.

Throughout history, purveyors of fine cuisine, as well as those skilled in the arts of medicine and healing, have held fast to the understanding that one of the great secrets to health, happiness, and wisdom lies within the stomach, or as it has been called, 'the seat of life'. Great indeed are the ideas generated by a small group of people gathered around a well-laid table, enjoying fine food and engaged in even finer conversation. I myself believe that wholesome, free-range, locally produced and wild-crafted ingredients, when prepared with love by skilled hands and a passionate heart, have a way of bringing people together, thus strengthening the ties that bind.

As a small-scale personal/private chef and caterer, I have built a unique model, in that I am happy to work with you to prepare custom meal plans of your choosing, prepared either in your own home kitchen or made available for delivery (prepackaged in easy-to-reheat containers). As part of this, I will handle all of the purchasing of food products, food preparation, meal setting, and clean up. In addition, I am also able to prepare and deliver catering-style trays of fresh pastries and baked goods, which are available for direct purchase. It's like bringing the restaurant or the pastry shop straight to your front door!



### Betony Traveling Café is available for:



- \* Custom-built meal plans for individuals and families
- \* Small-scale catering events of all kinds (maximum of 50 people)
  - \* Intimate, candlelight dinners on a date night
  - \* Delivery of handmade baked goods and pastries

**For more information, including full menus, as well as ordering information, please visit:**

**[www.betonytravelingcafe.com](http://www.betonytravelingcafe.com)**

**To inquire, please contact:**

**[betonytravelingcafe@gmail.com](mailto:betonytravelingcafe@gmail.com)**

I look forward to bringing the traditions of my home to your table!

*Billy Moschella, Jr.*



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### **How it works**

As a personal/private chef, I prepare an array of custom-built meal plans. I am able to work with you and/or your family to provide delicious, home-cooked meals on an ongoing daily/weekly basis. This is done by dividing meals up into daily portion sizes and storing them in appropriately-sized containers for quick re-heating, which will make it easy for those with a busy schedule to have access to homemade food at a moment's notice. I am also able to work with yourself and/or your family to come up with a menu plan that satisfies the palates of everyone. In addition, I offer the option of having these meals prepared either in your own home kitchen or off-site, and thus made available for delivery.

In addition to providing meals on an ongoing basis, I am also able to prepare a lovely spread for one-time events of all kinds (max 50 people), such as parties, gatherings with friends and family, or an intimate, candlelit dinner on a date night.

Because I very much advocate the use of high quality, nutrient-rich ingredients, I work closely with a select few local suppliers, and have found that the quality of the growing and/or animal husbandry methods employed by these local farms and suppliers produces in turn food products that are not only rich in vital nutrients, but which also, when prepared properly, simply taste better.



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### **Pricing Information**

To streamline the transaction process, both for myself and for my customers, I have worked out the following three-fold pricing system for the private chef and catering services that I offer:

1. **Price of Ingredients & Supplies:** All food and supply orders shall be accompanied by receipts that outline the total cost of items purchased.
2. **Service Fee(s):** For ongoing personal/private chef meal preparation (weekly/monthly), I am able to work with you to develop a weekly payment plan. For one-time catering events, the charge will vary depending upon the number of guests attending the event as well as the nature of the items being ordered, i.e. varying lengths of time required for shopping and purchasing of ingredients and supplies, as well as the time required for prep, cooking, packaging and/or plating, and delivery of meals. Please contact me for more information and to receive a quote.
3. **Distance/Driving Fee:** Note that there is a distance/driving charge of \$25 applied to locations that are situated within a 25-mile radius of greater Salt Lake City. Beyond this, I charge \$25 per every additional 25-miles driven, and am able to provide personal/private chef and small-scale catering event services to locations situated up to 1 hour from the greater SLC area.

**Initial Deposit:** For all one-time special event and catering orders, I ask for an initial deposit at the time of booking (amount will vary depending upon the nature of the event). Remainder of payment for catering services, minus the initial deposit, is due on the date of the event. If for some reason circumstances do change on your part, such as the cancellation of your event, I am happy to work with you, on a case-by-case basis, to resolve this.

**Payment Methods:** I am able to accept payments via *Venmo* (mobile App.), *Zelle* (bank-to-bank transfers), or in person (cash or check). I am also able to accept credit cards (in-person only) via *Square Reader*. All payments shall be accompanied by an Invoice for services rendered.

Should you have any questions, or if you wish to place a catering order or discuss private chef services, please do not hesitate to contact me at:

Telephone: 801-651-9863

Email: [betonytravelingcafe@gmail.com](mailto:betonytravelingcafe@gmail.com)