



# Betony Traveling Café

*Personal/Private Chef & Catering Service*

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## Custom Culinary Options for Corporate Breakfasts & Lunches, Staff Meetings, and Events

*All options listed below include bottled water. Plates, silverware, and napkins also provided. Note that any of the options listed below can be prepared vegetarian.*

### **Boxed Lunches**

Price: \$20/person

Minimum Order: 10 ppl.

#### *Salads...*

**Chicken Pesto Pasta Salad** – Ziti pasta tossed in a homemade pesto sauce w/ grape tomatoes and grilled, seasoned and chilled sliced chicken breast

**Orzo & Grilled Chicken Pasta Salad** - Orzo pasta, feta cheese, olives, red onion, bell pepper, Roma tomatoes, fresh parsley and dried oregano tossed in a red wine & olive oil vinaigrette. Served alongside grilled, seasoned and chilled sliced chicken breast.

**Tabouli w/ Grilled Chicken** – Classic Mediterranean-style salad tossed w/ grilled, seasoned and chilled sliced chicken breast

**Salmon Salad** - Oven-roasted Salmon served atop a bed of mixed baby greens w/ strawberries, avocado, and a balsamic maple reduction dressing

**Swordfish Salad** - Oven-roasted Swordfish served atop a bed of arugula w/ cherry tomatoes and a mango, red onion, red pepper and lime salsa

#### *Specialty Chicken Salad Lettuce Wraps...*

**French-style Chicken Salad** - Oven-roasted, seasoned and chilled sliced chicken breast tossed with celery, scallions, grapes, fresh tarragon, and an apple cider and stone-ground mustard vinaigrette

**Asian-Style Chicken Salad** - Oven-roasted, seasoned and chilled sliced chicken breast tossed with mandarin oranges, julienne carrots, red cabbage, bell pepper, and sesame seeds tossed in an Asian-style vinaigrette

**Wild Rice and Cranberry Chicken Salad** - Oven-roasted, seasoned and chilled sliced chicken breast tossed with chilled wild rice, cranberries, pecans, bell pepper, celery, scallions, fresh sage, and a champagne and stone-ground mustard vinaigrette

**Classic American Chicken Salad** - Oven-roasted, seasoned and chilled sliced chicken breast tossed with olive oil mayonnaise, celery, and scallions

## **Hot Lunch Meals**

*Served family-style*

Price: \$20/person

Minimum Order: 10 ppl.

**Chicken & Vegetable Curry** – Chicken prepared in a mildly spicy coconut cream sauce w/ carrots, onions, bell peppers, mushrooms, and peas

**Chicken & Vegetable Mexican-style Saute'** - Slow-cooked chicken breast sautéed together with spaghetti squash, onion, pasilla peppers, tomatillos, black beans, corn, cilantro, lime, and a homemade enchilada sauce

**Mexican-style Chicken & Rice** – Seasoned-roasted, sliced chicken breast served alongside traditional Spanish rice

**Orecchiette w/ Marinated Vegetables** - Orecchiette pasta tossed with roasted red peppers, artichoke hearts, sundried tomatoes and capers prepared in a lemon, garlic, white wine and vegetable stock reduction sauce

**Ratatouille** – French-style country stew w/ seasonal vegetables, thyme, and plum tomatoes \*Optional: Prepared w/ ground beef, ground turkey, or oven-roasted chicken breast

**Shepherd's Pie** - Ground beef sautéed together with onion, garlic, carrots, beef stock, tomato paste, and herbs. Topped with a layer of creamy mashed potatoes, and baked in the oven.

**Turkey Burgers w/ Sweet Potato Fries** – Oven-roasted turkey burgers served alongside hand-cut sweet potato fries. Accompaniments: Lettuce, sliced tomato, seeded burger buns, ketchup, mustard.

**Ziti Bolognese** – Ziti pasta tossed in a homemade Bolognese sauce w/ ground beef, onion, carrots, and celery

## **Platters**

Price: \$20/person

Minimum Order: 10 ppl.

**Italian Antipasto Platter** - Marinated red peppers, artichoke hearts, white asparagus, grilled eggplant, and mixed olives served alongside a variety of cured meats and select cheeses. Accompanied with Raincoast Crisp specialty crackers.

**Fruit, Cheese, and Meat Platter** - A variety of seasonal fruits, select cheeses, and cured meats, beautifully plated and served with Raincoast Crisp specialty crackers

## **Breakfast Buffet**

All-inclusive – Frittata *or* Scrambled Eggs, Breakfast Potatoes, and Fruit Salad *or* Fruit Platter

Price: \$20/person

Minimum Order: 10 ppl.

**Scrambled Eggs** – Scrambled eggs prepared plain or Green style (with olives, tomatoes, and spinach)

*or...*

**Frittata** - Italian-style crustless quiche, prepared in a cast iron skillet. Variety of options available, including:

**French:** Black Forest Ham, Asparagus, Shallots, Gruyere Cheese

**Mexican:** Shallots, Pasilla Peppers, Black Beans, Corn, Tomatillos, Cilantro, Lime, Mixed-blend Mexican Cheese

**Greek:** Spinach, Olive, Tomato, Shallots, Feta Cheese

**Mixed Vegetable:** Spinach, Mushroom, Tomato, Shallots

**Italian** – Pancetta, Portabella Mushroom, Summer Squash, Shallots, Mixed-blend Italian Cheese

**Herbed Breakfast Potatoes** – Oven-roasted redskin potatoes prepared with a homemade herb seasoning blend

**Fruit Salad** – A variety of sliced, mixed seasonal fruits *or* **Fruit Platter** – A variety of sliced, seasonal fruits, beautifully plated

## Pastry Trays

\$5/pc.

Minimum Order: 12 pcs.

**Morning Baked Goods & Pastry Tray** - Combination Platter of Blueberry Streusel Muffins and French-style Turnovers (choice of apple, blueberry, or cherry filling)

**Afternoon Tea Time Baked Goods and Pastry Tray** - Combination Platter of English-style cream scones and Irish Soda Bread. Served w/ a side of softened butter and mixed berry jam.