



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 simple side salad w/ choice or combo of oil & vinegar / homemade ranch dressing. Bottled water, plates, silverware, and napkins provided upon request. Note that any of the options listed below can be prepared vegetarian.

Boxed Lunches

Price: \$20/person

Minimum Order: 15 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: 15 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, oven-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: 15 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 handmade crostini.

Fruit, Cheese, and Meat Platter - A variety of seasonal fruits, select cheeses, and cured meats, beautifully plated and served with handmade crostini

Lox & Bagel Platter – Handmade bagels, smoked salmon, sliced tomato, thinly-sliced red onion, capers, herbed cream cheese

Breakfast Buffet

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

Price: \$20/person

Minimum Order: 15 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

Oven-roasted Herbed Redskin Potatoes *or* Griddle-fried Yukon Gold Breakfast Potatoes

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: 20 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.