



Betony Traveling Café

Personal/Private Chef & Catering Service

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Multi-day Event Menu

Custom Meal Plans for Multi-day/Multi-meal Corporate Retreats and Family/Friends Gatherings



Pricing:

Custom pricing

Call or email to inquire

Breakfast

Frittata

Italian-style crustless quiche. Choice of bacon, breakfast ham or breakfast sausage. Choice of griddle-fried or oven-roasted breakfast potatoes.

Scrambled Eggs

w/ choice of bacon, breakfast ham or breakfast sausage and choice of griddle-fried or oven-roasted breakfast potatoes.

Eggs Benedict or Eggs Florentine

w/ choice of bacon, breakfast ham or breakfast sausage. Choice of griddle-fried or oven-roasted breakfast potatoes.

Greek Scramble

w/ feta, tomatoes, and spinach. Choice of bacon, breakfast ham or breakfast sausage. Choice of griddle-fried or oven-roasted breakfast potatoes.

Breakfast Classic

Fluffy scrambled eggs w/ Swedish-style pancakes & maple syrup. Choice of bacon, breakfast ham or breakfast sausage. Choice of griddle-fried or oven-roasted breakfast potatoes.

Lox & Bagel Platter

Smoked salmon, handmade bagels, sliced tomato, thinly-sliced red onion, capers, herbed cream cheese

Fruit Platter

A variety of seasonal fruits, beautifully plated

Fruit Salad

A variety of mixed seasonal fruits, berries, melons

Yogurt Parfait

Whole milk yogurt layered with granola and fresh berries

Lunch

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. Served with handmade traditional Parisian croissants.

Chicken Pesto & Sweet Potato Sliders

Slow-cooked chicken tossed w/ a basil and walnut pesto and served 'slider style' layered within oven-roasted sweet potato rounds. Topped w/ a pesto cream sauce and served w/ a simple side salad.

Swordfish Salad

Grilled or oven-roasted Swordfish served atop a bed of arugula w/ cherry tomatoes and a mango, red onion, red pepper and lime salsa

Salmon Salad

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

Orzo and 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 w/ grilled, seasoned and chilled sliced chicken breast

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 Chicken Salad

Classic-style Chicken Salad, prepared with finely-minced celery and scallions. Lightly tossed in olive oil mayonnaise. Served with handmade, buttery croissants.

Asian-Style Chicken Salad

Oven-roasted, seasoned and chilled sliced chicken breast tossed with mandarin oranges, julienne carrots, red cabbage, bell pepper, sesame seeds and Romaine lettuce. Tossed in an Asian-style vinaigrette.

Panini Options

Freshly-pressed panini on ciabatta rolls. Served w/ handmade baked potato chips.

- I. Chicken Pesto – Chicken filet w/ mozzarella & pesto sauce
- II. Philly Cheesesteak - Beef filet w/ provolone, caramelized onions & a creamy steak sauce
- III. Monte Cristo – Ham & gruyere cheese w/ a light spreading of blueberry compote
- IV. Grilled Vegetable – Variety of grilled vegetables w/ freshly-sliced mozzarella cheese & a maple balsamic glaze

Dinner

Appetizers

Duo Appetizer Platter

Bruschetta (crisp grilled bread topped with marinated tomatoes) served alongside your choice of grilled eggplant filled w/ cured meat and gruyere cheese or Italian-style stuffed mushroom caps

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.

Smoked Salmon Crostini

Thinly-sliced smoked salmon served alongside homemade crostini, cucumbers, and a lemon dill butter spread

Zucchini Rollatini

Grilled zucchini rolled and filled with a savory ricotta cheese filling and baked with a light amount of homemade tomato sauce

Salads

Mixed Baby Greens Salad

Mixed baby greens, strawberries, pecans, and goat cheese tossed with an apple cider and lemon vinaigrette

Arugula Salad

Arugula, raspberries, goat cheese and slivered almonds drizzled with a balsamic maple glaze

Spinach Salad

Spinach salad with strawberries, walnuts, feta crumbles and a balsamic maple glaze

Caesar Salad

Crisp Romaine Lettuce tossed in a homemade Caesar dressing and topped with handmade croutons and shaved parmesan cheese

Caprese Salad

Vine ripened tomatoes layered with garden basil and freshly sliced mozzarella, sprinkled with dried oregano, and drizzled with an olive oil, balsamic vinegar, and maple reduction

Main Courses

Chicken Marsala

Pan-seared chicken breast served in a Marsala wine sauce with mushrooms, spinach, rosemary, and cubed Italian ham. Served alongside wild mushroom-filled agnolotti pasta.

Chicken or Shrimp Alfredo

Choice of Chicken or Shrimp w/ jumbo asparagus and marinated tomatoes prepared in a creamy Alfredo sauce with a splash of vodka. Tossed w/ campanelle (flower-shaped) pasta.

Baked Cod

Baked cod prepared in a lemon, butter, white wine and caper sauce and topped with a baked buttery Ritz cracker topping. Served alongside grilled asparagus and roasted garlic mashed potatoes.

Fillet of Sole

Fillet of sole rolled and filled with a shrimp and fresh crabmeat stuffing, then baked with white wine, lemon, butter, and capers. Served atop a bed of mushroom and leek risotto and accompanied w/ lemon broccolini.

Filet Oscar

Flash-seared Filet Mignon topped w/ pan-seared Jumbo Lump Crabmeat and a Béarnaise sauce. Served alongside grilled asparagus & roasted garlic mashed potatoes.

Beef Wellington

Seasoned and seared beef tenderloin, served atop a mushroom duxelles and black forest ham-filled puff pastry, and drizzled w/ an au poivre steak sauce. Served alongside maple-glazed carrots and roasted garlic mashed potatoes.

Chicken Monte Cristo

Breaded and oven-roasted chicken breast rolled and stuffed w/ black forest ham and Gruyere cheese and topped with a bleu cheese, stone-ground mustard, and chicken stock cream sauce. Served alongside roasted garlic mashed potatoes and oven-roasted asparagus spears.

Salmon w/ Pesto Cream Sauce

Oven-roasted Fillet of Salmon accompanied w/ a Pesto Cream Sauce. Served alongside Green Beans Amandine and a Candied Sweet Potato Mash.

Ratatouille

French-style country stew w/ seasonal vegetables, thyme, and plum tomatoes. Served w/ crisp country loaf.
*Optional: Prepared w/ ground beef, ground turkey, or oven-roasted chicken breast. Served alongside jasmine rice.

Chicken or Salmon Enchilada & Spaghetti Squash Mexican-style Saute'

Slow-cooked chicken breast or oven-roasted salmon served with oven-roasted spaghetti squash, onion, pasilla peppers, tomatillos, black beans, corn, cilantro, lime, and a homemade enchilada sauce. Served alongside Spanish rice.

Barbecue Chicken

Oven-roasted bone-in chicken leg quarters brushed with a homemade spicy BBQ sauce. Served alongside lemon garlic green beans and southern butter beans.

Pork Tenderloin with Pomegranate Glaze

Grilled pork tenderloin rolled and stuffed with broccolini, prosciutto, rosemary, garlic, and a blend of Italian cheeses. Drizzled with a homemade pomegranate glaze, and served atop a bed of Wild Rice.

Desserts

Crème brûlée

French-style vanilla bean custard topped with a contrasting layer of caramelized sugar

Éclairs

A French-style cream puff baked and filled with a sweet pastry cream and topped with a chocolate glaze

French Fruit Tart

Pate Sucree (French sweet dough) filled with a sweet pastry cream and topped with a beautiful assortment of fresh seasonal fruit brushed with an apricot glaze

Queen of Sheba Cake

Dark Chocolate, almond and rum cake served w/ a dollop of Raspberry Compote

Italian Cheesecake

Italian-style Cheesecake with an Amaretti Cookie Crust

Sicilian Cannoli di Ricotta

Handmade crispy pastry shells filled with a sweetened ricotta cheese, orange peel, and chocolate chip filling

Double Chocolate Brownies

Moist and delicious brownies baked with two types of fine chocolate

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Additional Options...

**Dietary restrictions accommodated upon request*

**Multiple per-course options made available upon request*

**Recommendations for bar & cocktail services made available upon request*

**Post-event gratuity and review always appreciated*