



Betony Traveling Café

Personal/Private Chef & Catering Service

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Chef's Specialties

Four Course Chef's Specialty Menu Plan



Pricing:

**All-inclusive (groceries, meal prep, table service, clean up)*

**Children's Menu: \$25/child*

2 people: \$200/person

3-6 people: \$150/person

7-12 people: \$125/person

13-20 people: \$100/person

21-30 people: \$85/person

Wine Pairings:

\$10 additional per person

**custom wine pairings available upon request*

Appetizer Course

(Choose 1)

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.

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

Smoked Salmon Crostini

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

Salad or Soup Course

(Choose 1)

Belgian Endive Salad

Belgian endive, pears, walnuts, and bleu cheese tossed in a champagne vinaigrette

Mixed Baby Greens Salad

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

Arugula Salad

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

Caesar Salad

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

Umbrian Vegetable Soup

Italian-style vegetable, potato, and cannellini bean soup *Optional: Italian-style mini meatballs

Butternut Squash Soup

Creamy butternut squash soup served alongside fresh country loaf

Main Course

(Choose 1)

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 Fontina

Oven-roasted chicken breast layered with prosciutto and fontina cheese. Baked in the oven, and covered in a lemon, garlic, white wine and butter reduction sauce with artichoke hearts, roasted peppers, sun dried tomatoes, and capers. Served atop a bed of handmade pasta.

Chicken Marsala

Oven-roasted chicken breast served in a Marsala wine sauce with mushrooms, spinach, rosemary, and cubed Italian ham. Served atop a bed of handmade 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 & 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 alongside Lemon Garlic Green Beans & Roasted Garlic Mashed Potatoes.

Dessert Course

(Choose 1)

Queen of Sheba Cake

Dark Chocolate, Almond and Rum Cake served w/ a dollop of Raspberry Compote

Tiramisu Italiano

The classic tri-layered cake of Italy. Savoiardi ('lady fingers') cookies are dipped in espresso and layered with sweetened mascarpone cheese, shaved chocolate and dutch-processed cocoa powder

Crème brûlée

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

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Additional Options...

**Dietary restrictions accommodated upon request*

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

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

**Post-meal service gratuity and review always appreciated*