



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

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Family Style Dinner Menu

Buffet/Family Style Prix Fixe Menu Plans

Choose from one of the 'themed menu plans' listed below



Pricing:

**Minimum 10 guests*

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

Price: \$50/person

Children's Menu: \$25/child

Wine Pairings:

\$10 additional per person

**custom wine pairings available upon request*

I. Italian Theme

Appetizer Course

Bruschetta

Crisp grilled bread topped with marinated tomatoes, sprinkled with mozzarella cheese, and baked in the oven

Salad Course

Mixed Baby Greens Salad

Mixed baby greens, strawberries, pecans, and goat cheese served w/ choice apple cider or balsamic maple vinaigrette

Main Course

Baked Ziti & Meatball

Ziti pasta tossed in a homemade marinara sauce, topped w/ mozzarella cheese and fresh breadcrumbs, and baked in the oven. Served alongside homemade meatballs w/ marinara sauce.

Dessert Course

Ricotta Cookies

Moist, delicious cookies prepared w/ sweetened Italian ricotta cheese

II. Latin American Theme

Appetizer Course

Mango Salsa

Mango, Red Onion, Red Pepper & Lime Salsa w/ Homemade Tortilla Chips

Salad Course

Simple Mexican Salad

Shredded romaine lettuce served alongside a homemade pico de gallo

Main Course

Chicken & Vegetable Mexican-style Saute'

Slow-cooked chicken breast sautéed together with spaghetti squash, onion, pasilla peppers, tomatillos, black beans, corn, cilantro, and lime. Topped w/ mixed-blend Mexican cheese, and finished in the oven.

Dessert Course

Brazo de Gitano (Gypsy's Arm)

Traditional 'Swiss Roll' style cake of Spain. A sweet yellow cake is rolled and filled with a rum custard and sliced into rounds

III. American Southern Theme

Appetizer Course

Skillet Corn Bread

The Southern classic, baked in a cast iron skillet. Served alongside softened butter and honey.

Salad Course

Southern Sorghum and Black-eyed Pea Salad

Served w/ a spiced apple cider vinaigrette

Main Course

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.

Dessert Course

Double Chocolate Brownies

Moist and delicious brownies baked with two types of fine chocolate

IV. American Fusion Theme

Appetizer Course

Zucchini Rollatini

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

Salad Course

Spinach Salad

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

Main Course

Chicken Pesto & Sweet Potato Sliders

Slow-cooked chicken tossed w/ a basil and walnut pesto sauce & served 'slider style' w/ sweet potato rounds and accompanied w/ a pesto cream sauce

Dessert Course

Lemon Streusel Bars

The most delicious lemon bars you will ever taste! Baked with a crunchy layer of streusel sprinkled on top.

V. European Fusion Theme

Appetizer Course

Starter Course

Roasted Beet Salad

Spinach salad w/ roasted beets, slivered almonds and goat cheese served w/ choice apple cider or balsamic maple vinaigrette

Main Course

Swedish Meatballs

Mini meatballs prepared in a traditional cream and beef stock sauce. Served alongside creamy mashed potatoes and lemon garlic green beans.

Dessert Course

Austrian Linzer Cookies

A take on the classic Austrian Linzer Torte, these spiced cookies are filled w/ fruit preserves and dusted w/ powdered sugar

Additional Options...

**Dietary restrictions accommodated upon request*

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

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