



# Betony Traveling Café

*Personal/Private Chef & Catering Service*

[www.betonytravelingcafe.com](http://www.betonytravelingcafe.com)

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## French Fusion

Four Course French Fusion-inspired 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)*

### **Eggplant Roulades**

Grilled eggplant rounds stuffed with cured meat and gruyere cheese, baked in the oven, and drizzled with a balsamic maple reduction glaze

### **Potato Croquettes**

Battered and deep-fried potato rounds served w/ a homemade garlic aioli

### **Smoked Salmon Crostini**

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

## **Salad Course**

*(Choose 1)*

### **Belgian Endive Salad**

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

### **Salad Niçoise**

A platter of chilled lemon & garlic green beans, French-style potato salad, soft-boiled eggs, oil-marinated tuna, capers, marinated olives, and cherry tomatoes. Served atop a bed of romaine hearts.

## **Main Course**

*(Choose 1)*

### **Coq au Vin**

Braised chicken leg quarters slowly simmered w/ pearl onions, mushrooms, red wine and cognac and served atop roasted garlic mashed potatoes

### **Beef Bourguignon**

Classic French beef, potato, vegetable, mushroom, red wine and cognac stew

### **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.

### **Ratatouille**

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

### **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 Grilled Asparagus & Roasted Garlic Mashed Potatoes.

## Dessert Course

*(Choose 1)*

### **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

### **Éclairs**

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

### **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*