



Betony Traveling Café

Personal/Private Chef & Catering Service

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Italian Inspiration

Four Course Italian-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)

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.

Summer Antipasto Platter

Combo of caprese salad (vine ripened tomatoes layered with garden basil and freshly sliced mozzarella) and melon and prosciutto skewers, both drizzled w/ a homemade balsamic maple glaze

Salad/Soup Course

(Choose 1)

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

Minestrone Soup

Classic Italian-style vegetable, chicken stock, potato, bean and tomato soup w/ ditalini pasta

Umbrian Vegetable Soup

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

Main Course

(Choose 1)

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 over a bed of handmade pasta.

Chicken Braciolettini

Breaded chicken breast rolled and stuffed with prosciutto, provolone cheese, spinach, garlic and mushrooms. Topped with a choice of a tomato cream sauce or a lemon, garlic and white wine reduction. Served over a bed of handmade pasta.

Bracirole

Pan-seared, rolled flank steak stuffed with prosciutto, provolone cheese, spinach, mushrooms, and slices of hard-boiled egg. Slowly simmered in a homemade marinara sauce, and served atop a bed of mushroom ravioli.

Steak Pizzaiola

Flash-seared beef tenderloin layered w/ a homemade red wine, tomato and herb Puttanesca sauce. Served over a bed of handmade fettuccine pasta.

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.

Seafood Pasta

Handmade linguini pasta tossed in a lemon, garlic, white wine reduction sauce w/ pan-seared diver scallops, sautéed shrimp, asparagus, marinated tomatoes and capers

Dessert Course

(Choose 1)

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

Sicilian Cannoli di Ricotta

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

Italian Cheesecake

Italian-style Cheesecake with an Amaretti Cookie Crust

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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*