



# 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 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*