



# Betony Traveling Café

*Personal/Private Chef & Catering Service*

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## Pasta Classico

'Pasta Lovers' Four Course 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

### **Bruschetta Trio**

White bean dip, grilled artichoke hearts & capers, lemon avocado spread served w/ crisp grilled bread

## **Salad Course**

*(Choose 1)*

### **Mixed Baby Greens Salad**

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

### **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

## **Main Course**

*(Choose 1)*

### **Baked Stuffed Shells**

Pasta shells stuffed with a homemade ricotta cheese and spinach filling, covered in marinara sauce and mixed-blend Italian cheese, and baked in the oven

### **Campanelle in a Tomato Cream Sauce**

Campanelle (flower-shaped pasta) prepared in a tomato & vodka cream sauce w/ jumbo asparagus, portabella mushrooms, and sundried tomatoes \*Optional: Pan-sautéed chicken or shrimp

### **Orecchiette w/ Marinated Vegetables**

Orecchiette pasta tossed with roasted red peppers, artichoke hearts, sundried tomatoes and capers prepared in a lemon, garlic, white wine and vegetable stock reduction sauce \*Optional: Pan-sautéed chicken

### **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/ handmade fettuccine pasta.

### **Pesto Farfalle**

Farfalle (bow tie) pasta tossed in a homemade basil, mint, and walnut pesto cream sauce w/ pan-seared chicken and sauteed vegetables

### **Ziti al Telefono**

Ziti pasta mixed with a homemade marinara sauce and Fior de Latte (fresh mozzarella) cheese. Sprinkled lightly with mixed-blend Italian cheese and fresh breadcrumbs, and baked in the oven.

### **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

### **Lobster Pernod**

Fresh lobster meat sauteed w/ asparagus, marinated tomatoes, and shallots. Tossed in a Pernod cream sauce w/ handmade linguini pasta.

## **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*