



# Betony Traveling Café

*Personal/Private Chef & Catering Service*

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

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## Surf & Turf

Four Course Surf & Turf Menu Plan



### Pricing:

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

*\*Children's Menu: \$25/child*

2 people: \$200/person

3-6 people: \$175/person

7-12 people: \$150/person

13-20 people: \$125/person

21-30 people: \$100/person

### Wine Pairings:

\$10 additional per person

*\*custom wine pairings available upon request*

## **Appetizer Course**

*(Choose 1)*

### **Swedish Meatballs**

Seasoned ground beef prepared in a traditional cream and beef stock reduction sauce and topped with a dollop of lingonberry jam. Served atop roasted cauliflower mash.

### **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

### **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 Course**

*(Choose 1)*

### **Belgian Endive Salad**

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

### **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

## **Main Course**

*(Choose 1)*

### **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.

### **Steak au Poivre**

Pan-seared Filet Mignon drizzled w/ an Au Poivre Pepper Sauce. Served alongside Pan-sauteed Wild Mushrooms and Flash-seared Jumbo Diver Scallops.

### **Cajun Fettuccine Alfredo**

Spicy Cajun-style Fettuccine Alfredo topped with flash-seared filet mignon and pan-sautéed shrimp

### **Lobster Tail al Vino Blanco**

Broiled lobster tail served alongside pan-seared chicken breast in a white wine, lemon, and butter reduction sauce with marinated vegetables. Plated with roasted garlic mashed potatoes.

## **Dessert Course**

*(Choose 1)*

### **Queen of Sheba Cake**

Dark Chocolate, Almond and Rum Cake served w/ a dollop of Raspberry Compote

### **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

### **Éclairs**

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

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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*