



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

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Vegan & Vegetarian

Four Course Vegan & Vegetarian 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)

Bruschetta (vegan-style)

Crisp grilled bread topped with marinated tomatoes, sprinkled with vegan mozzarella cheese, and baked in the oven

Stuffed Mushroom Caps

Baked mushroom caps filled with a sauté of freshly ground breadcrumbs, onion, garlic, mushroom stems, and a dash of white wine

Eggplant Roulades (vegan-style)

Grilled eggplant rounds stuffed with spinach, mushrooms, and vegan parmesan. Baked in the oven, and drizzled with a balsamic maple reduction glaze.

Salad & Soup Course

(Choose 1)

Mixed Baby Greens Salad (vegan-style)

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

Arugula Salad (vegan-style)

Arugula, raspberries, vegan goat cheese and slivered almonds drizzled with a balsamic maple glaze

Belgian Endive Salad (vegan-style)

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

Umbrian Vegetable Soup (vegan-style)

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

Minestrone Soup (vegan-style)

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

Main Course

(Choose 1)

Orecchiette w/ Marinated Vegetables (vegan-style)

Orecchiette pasta tossed with plant-based chicken, roasted red peppers, artichoke hearts, sundried tomatoes and capers prepared in a lemon, garlic, white wine and vegetable stock reduction sauce

Ratatouille (vegan-style)

French-style country stew w/ seasonal vegetables, thyme, and plum tomatoes. Served w/ fresh country bread and softened butter.

Mushroom Burger Plate

Grilled mushroom burgers covered in a vegan cashew and coconut milk cream sauce served alongside oven-roasted sweet potato fries and homemade kale chips

Grilled Field Roast w/ Vegetables & Cashew Coconut Cream Sauce

Grilled Italian-style vegan sausage served alongside oven-roasted broccoli and grilled asparagus & topped with a homemade cashew & coconut milk cream sauce. Served atop a bed of wild rice.

Dessert Course

(Choose 1)

Chocolate-covered Strawberries

Ripe Strawberries dipped in fine chocolate

Romkugler (Danish Rum Balls)

Danish-style rum balls rolled in an assortment of different dessert coatings

Avocado Chocolate Mousse

Rich and creamy avocado and chocolate mousse. Served topped w/ raspberries, coconut whipped cream, and chocolate shavings.

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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*