



# Betony Traveling Café

*Personal/Private Chef & Catering Service*

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## Candlelight Dinner

Four Course Candlelight Dinner Menu for 2 to 4 guests



### **Pricing:**

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

*\*Additional \$25 per person fee for travel outside of the Salt Lake City area*

2 people: \$200/person

3-4 people: \$175/person

### **Wine Pairing:**

\$15 additional per person

*\*custom wine pairing available upon request*

## **Appetizer Course**

*(Choose 1)*

### **Bruschetta**

Crisp grilled bread topped with marinated tomatoes, sprinkled with 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

### **Diver Scallops Sugo Rosso**

Pan-seared jumbo Diver scallops lightly covered in a tomato cream sauce

### **Smoked Salmon Crostini**

Thinly-sliced smoked salmon served alongside homemade crostini, cucumbers, and a lemon dill butter spread

## **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

## **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.

### **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 atop a bed of handmade pasta.

### **Pork Tenderloin w/ 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.

### **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)*

### **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

### **Blood Orange Posset**

Blood orange-infused sweet custard w/ liquor-infused whipped cream and chocolate shavings

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## **Additional Options...**

*\*Dietary restrictions accommodated upon request*

*\*Multiple per-course options made available upon request (4 guest minimum)*

*\*Recommendations for bar & cocktail service made available upon request*

*\*Post-meal service gratuity and review always appreciated*