



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

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Autumn Harvest Menu



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 & Salad/Soup Courses

(Choose 1 or a combo of 2)

Cranberry Meatballs

Homemade mini meatballs served w/ a creamy cranberry & beef stock gravy

Prosciutto-wrapped Figs

Dried figs filled w/ crumbled goat cheese, wrapped w/ prosciutto, baked in the oven, and drizzled with honey

Stuffed Mushroom Caps

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

(Choose 1)

Autumn Harvest Salad

Mixed baby greens w/ red pears, pomegranate seeds, pecans & goat cheese tossed w/ a champagne vinaigrette

Autumn Arugula Salad

Arugula w/ roasted & chilled cubed butternut squash, walnuts, cranberries and goat cheese w/ an apple cider vinaigrette

Butternut Squash Soup

Creamy butternut squash soup served alongside fresh country loaf

Minestrone Soup

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



Main Course

(Choose 1)

(multiple options available upon request)

Beef Bourguignon

Classic French beef, potato, vegetable, mushroom, red wine and cognac stew

Cabernet Chicken

Oven-roasted bone-in chicken leg & thigh drizzled w/ a red wine gravy lightly sweetened w/ Louisiana cane syrup. Served w/ oven-roasted herbed potatoes & cremini mushrooms and maple balsamic-roasted Brussel's sprouts tossed w/ caramelized red onions and sautéed pancetta.

Chicken, Mushroom & Leek Risotto

Risotto prepared w/ mushrooms & leeks and served topped w/ sliced oven-roasted Italian-seasoned chicken breast

Pork Tenderloin w/ Pomegranate Glaze

Grilled pork tenderloin rolled and stuffed with prosciutto, rosemary, pomegranates, and a blend of Italian cheeses. Drizzled with a homemade pomegranate glaze, and served w/ wild rice & maple-glazed carrots.

Pumpkin Pasta

Handmade rigatoni pasta tossed in a pumpkin hazelnut cream sauce w/ pan-seared shallots, Italian fennel sausage, spinach, and fresh sage

Steak Demi-Glace

Filet Mignon w/ a red wine demi-glace & crispy fried onions w/ roasted garlic mashed potatoes and lemon, wine and shallot green beans amandine



Dessert Course

(Choose 1)

Apple Pie à la Mode

Delicious and simply prepared apple pie, made using only the freshest and most crisp seasonal apples. Served w/ vanilla ice cream and caramel sauce.

Austrian Linzer Cookies w/ Handmade Sorbet

A take on the classic Austrian Linzer Torte, these spiced cookies are filled with black currant preserves and dusted with powdered sugar. Served w/ chef's choice handmade sorbet pairing.

Blood Orange Posset

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

Fig Cake w/ Almond & Honey

Mediterranean-inspired fig cake w/ almond & honey and served w/ mascarpone cream

Molten Chocolate Cake

Individual chocolate cakes filled with rich, flowing chocolate and served w/ liquor-infused whipped cream, raspberry compote and fresh raspberry

Pumpkin Crème brûlée

French-style vanilla bean custard baked w/ pumpkin puree and topped with a contrasting layer of caramelized sugar

Pumpkin Pie w/ Caramel Pecan Sauce

Prepared w/ freshly-cooked pumpkin puree & seasonal spices and served w/ liquor-infused whipped cream & caramel pecan sauce

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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*