



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

Phone: 801-651-9863

Email: betonytravelingcafe@gmail.com

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, balsamic maple tomato salad, grilled eggplant and mixed olives served alongside a variety of cured meats and 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*