



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

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Shades of the Mediterranean

Four Course Mediterranean-inspired 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.

Mediterranean Mezze Platter

Homemade white bean dip & baba ghanouj w/ falafel, marinated olives, grilled eggplant, mixed nuts, salume, and cheese-stuffed peppers. Served w/ pita bread wedges.

Bruschetta Trio

White bean dip, grilled artichoke hearts & capers, lemon avocado spread served w/ crisp grilled bread

Salad Course

(Choose 1)

Caesar Salad

Crisp Romaine Lettuce tossed in a homemade Caesar dressing and topped with handmade croutons and shaved parmesan cheese

Orzo Pasta Salad

Orzo pasta, feta cheese, olives, red onion, bell pepper, Roma tomatoes, fresh parsley and dried oregano tossed w/ spinach in a red wine & olive oil vinaigrette

Tomato & Cucumber Salad

Tomatoes, cucumbers, red onions and feta cheese tossed with romaine hearts in a homemade Greek vinaigrette

Main Course

(Choose 1)

Moussaka

Traditional Greek dish with layers of potato, eggplant, ground beef, homemade tomato and béchamel sauces.

Braciole

Pan-seared, rolled flank steak stuffed with prosciutto, provolone cheese, spinach, mushrooms, and slices of hard-boiled egg. Slowly simmered in a homemade marinara sauce, and served atop a bed of mushroom ravioli.

Kibby Besynini

Traditional Syrian grilled Kibby served w/ homemade tabbouleh and tzatziki. Choice of Lebanese rice or Mdardra (lentils & rice).

Chicken Cacciatore

Bone-in chicken thigh and drumstick prepared w/ a homemade onion, pepper and mushroom tomato sauce. Served over choice of traditional Lebanese rice or handmade pasta.

Chicken Vesuvio

Choice of bone-in or boneless chicken breast w/ oven-roasted Greek herbed potatoes & peas w/ a lemon, garlic, white wine sauce

Salmon Pesto

Oven-roasted Fillet of Salmon accompanied w/ a Pesto Cream Sauce. Served alongside Green Beans Amandine and Lebanese Rice.

Octopus Fra Diavolo

Whole octopus slowly cooked to tender perfection, then minced, covered in a spicy marinara sauce, and tossed with campanelle pasta

Dessert Course

(Choose 1)

Sicilian Cannoli di Ricotta

Handmade crispy pastry shells filled with a sweetened ricotta cheese, orange peel, and chocolate chip filling

Tishpishti

Traditional Turkish-style honey and nut cake. Sliced into diamonds, and topped with whole toasted almond.

St. Joseph's Zeppole

Italian-style cream puff filled w/ an almond ricotta cream and topped with a maraschino cherry

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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*