



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

Phone: 801-651-9863

Email: betonytravelingcafe@gmail.com

Breakfast & Brunch

Multi-course Breakfast & Brunch Menu



Pricing:

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

Children's Menu: \$25/child

2 people: \$200/person

3-6 people: \$125/person

7-12 people: \$100/person

13-20 people: \$85/person

21-30 people: \$75/person

Handmade Mimosas:

\$15 additional per person

**custom wine pairings also available upon request*

Starter Salad Course

(Choose 1)

Mixed Baby Greens Salad

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

Mixed Baby Greens & Grapefruit Salad

w/ Avocado, Grapefruit, and a Red Wine Vinaigrette

Appetizer Fruit Course

(Choose 1)

Fruit Platter

A variety of seasonal fruits, beautifully plated

Fruit Salad

A variety of mixed seasonal fruits, berries, melons

Main Course

(Choose 1)

(mix and match options available at no extra charge)

Frittata

Italian-style crustless quiche. Choice of bacon, breakfast ham or breakfast sausage. Choice of griddle-fried or oven-roasted breakfast potatoes.

Scrambled Eggs

w/ choice of bacon, breakfast ham or breakfast sausage and choice of griddle-fried or oven-roasted breakfast potatoes.

Eggs Benedict or Eggs Florentine

w/ choice of bacon, breakfast ham or breakfast sausage. Choice of griddle-fried or oven-roasted breakfast potatoes.

Omelettes

w/ choice of fillings **(made to order, allow extra prep time)*

Greek Scramble

w/ feta, tomatoes, and spinach. Choice of bacon, breakfast ham or breakfast sausage. Choice of griddle-fried or oven-roasted breakfast potatoes.

Breakfast Classic

Fluffy scrambled eggs w/ Swedish-style pancakes & maple syrup. Choice of bacon, breakfast ham or breakfast sausage. Choice of griddle-fried or oven-roasted breakfast potatoes.

Lox & Bagel Platter

Smoked salmon, handmade bagels, sliced tomato, thinly-sliced red onion, capers, herbed cream cheese

Dessert Course

(Choose 1)

Croissants

The French classic. Light as air, flaky, buttery and baked to a deep golden brown

English Tea Scones

Moist and mouthwatering London-style scones prepared with cream and currants *(Brunch option: served with fresh whipped cream and strawberries)

Pains au Chocolat (Chocolate Bread)

Flaky and buttery French rolls filled with dark chocolate pieces and baked to a deep golden brown

French Fruit Tart

Pâte Sucrée (French sweet dough) filled with a sweet pastry cream and topped with a beautiful assortment of fresh seasonal fruit brushed with an apricot glaze

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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*