



# Betony Traveling Café

*Personal/Private Chef & Catering Service*

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## Chef's Specialties

Four Course Chef's Specialty Menu Plan



### **Pricing:**

*See main course dishes marked with an \* for pricing exceptions*

*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:**

\$15 additional per person

*\*custom wine pairings available upon request*

## Appetizer Course

*(Choose 1)*

### 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.

### Duo Appetizer Platter

Bruschetta (crisp grilled bread topped with marinated tomatoes) served alongside your choice of Grilled Eggplant filled w/ Cured Meat and Gruyère Cheese or Italian-style Stuffed Mushroom Caps

### Smoked Salmon Crostini

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

## Salad or Soup 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

### Caesar Salad

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

### Minestrone Soup

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

### Butternut Squash Soup

Creamy butternut squash soup served alongside fresh country loaf

## Main Course

*(Choose 1)*

### Filet Oscar \*add \$25/guest for this option

Flash-seared Filet Mignon topped w/ pan-seared fresh Crabmeat and a Béarnaise sauce. Served alongside Lemon Wine Asparagus & Roasted Garlic Mashed Potatoes.

### Beef Wellington \*add \$25/guest for this option

Seasoned and seared beef tenderloin, served atop a mushroom duxelles and black forest ham-filled puff pastry, and drizzled w/ an au poivre steak sauce. Served alongside maple-glazed carrots and 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.

### **Chicken Braciolettini**

Breaded chicken breast rolled and stuffed with prosciutto, provolone cheese, spinach, garlic and mushrooms. Topped with a choice of a tomato cream sauce or a lemon, garlic and white wine reduction. Served over a bed of handmade pasta.

### **Salmon Pesto**

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

### **Fillet of Sole**

Fillet of sole rolled and filled with a shrimp and fresh crabmeat stuffing, then baked with white wine, lemon, butter, and capers. Served alongside Lemon Garlic Green Beans & Roasted Garlic Mashed Potatoes.

## **Dessert Course**

*(Choose 1)*

### **Molten Chocolate Cake**

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

### **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

### **Crème brûlée**

French-style vanilla bean custard topped with a contrasting layer of caramelized sugar

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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*