



# Betony Traveling Café

*Personal/Private Chef & Catering Service*

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## Christmas Celebration

*Festive Multi-course Christmas Dinner 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)*

### **Honey Goat Cheese Platter**

Honey-infused goat cheese, candied walnuts, dried apricots, raspberries and pistachio cream served alongside Raincoast Crisp specialty crackers

### **Walnut Pesto Platter**

Homemade walnut pesto w/ cigliene mozzarella & grape tomato skewers drizzled w/ a balsamic maple glaze & served w/ homemade crostini

### **Winter Bruschetta**

Orange-infused tomatoes w/ fresh mint placed atop grilled ciabatta crostini. Sprinkled w/ mixed-blend Italian cheese and finished in the oven.

## **Salad Course**

*(Choose 1)*

### **Winter Baby Greens Salad**

Mixed baby greens w/ hazelnuts, pears and aged gouda drizzled w/ a champagne vinaigrette

### **Tart & Crunchy Baby Greens Salad**

Mixed baby greens w/ avocado, grapefruit, radishes, ground pistachios & fresh herbs w/ a red wine vinaigrette

### **Arugula Salad**

Arugula w/ raspberries, goat cheese and slivered almonds drizzled with a balsamic maple glaze

## **Main Course**

*(Choose 1)*

### **Chicken à l'Orange**

Oven-roasted chicken breast drizzled w/ a homemade French l'orange sauce and served w/ wild rice and green beans amandine

### **Chicken Monte Cristo**

Breaded and oven-roasted chicken breast rolled and stuffed w/ black forest ham and Gruyere cheese and topped with a bleu cheese, stone-ground mustard, and chicken stock cream sauce. Served alongside roasted garlic mashed potatoes and lemon wine asparagus spears.

### **Chestnut Pasta**

Handmade pasta tossed in a Madeira wine cream sauce w/ chestnuts, mushrooms, shallots and pancetta

### **Pork Tenderloin with Pomegranate Glaze**

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.

### **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.

### **Rosemary Filet Mignon**

*\*add \$25/guest for this option*

Pan-seared rosemary-seasoned filet mignon served alongside roasted garlic mashed potatoes, lemon wine asparagus & herbed steak butter

### **Spätzle w/ Köttbullar**

A fusion of two European holiday classics. Traditional German Spätzle prepared in a cream and beef stock sauce topped w/ handmade Swedish-style meatballs w/ a dollop of lingonberry jam

### **Salmon w/ Pesto Cream Sauce**

Oven-roasted fillet of salmon accompanied w/ a pesto cream sauce. Served alongside green beans amandine and a candied sweet potato mash.

### **Baked Cod**

Oven-roasted fillet of cod topped w/ a buttery Ritz cracker crumble & a wine, lemon, butter & caper sauce. Served w/ roasted garlic mashed potatoes and lemon wine asparagus spears.

## **Dessert Course**

*(Choose 1)*

### **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.

### **Brazo de Gitano (Gypsy's Arm)**

Traditional 'Swiss Roll' style cake of Spain. A sweet yellow cake is rolled and filled with a rum custard and sliced into rounds. Served w/ homemade whipped cream & strawberries.

### **Gingerbread Cake**

Homemade holiday spiced gingerbread cake served w/ liqueur-infused whipped cream

### **Kanelbullar (Swedish Cinnamon Rolls)**

Moist Swedish-style cinnamon rolls baked with cardamom and sprinkled with pearl sugar

### **Sicilian Cannoli di Ricotta**

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

## **Dessert Drink**

*(Choose 1 - Served alongside dessert course)*

### **Homemade Hot Chocolate**

Rich, delicious homemade hot chocolate prepared w/ melted chocolate, milk and cream & topped w/ freshly prepared whipped cream sprinkled w/ crushed peppermint

### **Peruvian Coffee**

Locally roasted Peruvian coffee w/ homemade whipped cream infused w/ choice of liqueur

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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*