



# Betony Traveling Café

Personal/Private Chef & Catering Service

[www.betonytravelingcafe.com](http://www.betonytravelingcafe.com)

Phone: 801-651-9863

Email: [betonytravelingcafe@gmail.com](mailto:betonytravelingcafe@gmail.com)

## Family Style Dinner Menu

Buffet/Family Style Prix Fixe Menu Plans

Choose from one of the 'themed menu plans' listed below



### Pricing:

*\*Minimum 10 guests*

*\*All-inclusive (groceries, meal prep, clean up)*

Price: \$50/person

Children's Menu: \$25/child

### Wine Pairings:

\$15 additional per person

*\*custom wine pairings available upon request*

## **I. Italian Theme**

### **Appetizer Course**

#### **Bruschetta**

Crisp grilled bread topped with marinated tomatoes, sprinkled with mozzarella cheese, and baked in the oven

### **Salad Course**

#### **Mixed Baby Greens Salad**

Mixed baby greens, strawberries, pecans, and goat cheese served w/ choice apple cider or balsamic maple vinaigrette

### **Main Course**

#### **Baked Ziti & Meatball**

Ziti pasta tossed in a homemade marinara sauce, topped w/ mozzarella cheese and fresh breadcrumbs, and baked in the oven. Served alongside homemade meatballs w/ marinara sauce.

### **Dessert Course**

#### **Ricotta Cookies**

Moist, delicious cookies prepared w/ sweetened Italian ricotta cheese

## **II. Latin American Theme**

### **Appetizer Course**

#### **Mango Salsa**

Mango, Red Onion, Red Pepper & Lime Salsa w/ Homemade Tortilla Chips

### **Salad Course**

#### **Simple Mexican Salad**

Shredded romaine lettuce served alongside a homemade pico de gallo

### **Main Course**

#### **Chicken & Vegetable Mexican-style Saute'**

Slow-cooked chicken breast sautéed together with spaghetti squash, onion, pasilla peppers, tomatillos, black beans, corn, cilantro, and lime. Topped w/ mixed-blend Mexican cheese, and finished in the oven.

### **Dessert Course**

#### **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

## **III. American Southern Theme**

### **Appetizer Course**

#### **Skillet Corn Bread**

The Southern classic, baked in a cast iron skillet. Served alongside softened butter and honey.

### **Salad Course**

#### **Southern Sorghum and Black-eyed Pea Salad**

Served w/ a spiced apple cider vinaigrette

## **Main Course**

### **Shepherd's Pie**

Ground beef sautéed together with onion, garlic, carrots, beef stock, tomato paste, and herbs. Topped with a layer of creamy mashed potatoes, and baked in the oven.

## **Dessert Course**

### **Double Chocolate Brownies**

Moist and delicious brownies baked with two types of fine chocolate

## **IV. American Fusion Theme**

### **Appetizer Course**

#### **Zucchini Rollatini**

Grilled zucchini rolled and filled with a savory ricotta cheese filling and baked with a light amount of homemade tomato sauce

### **Salad Course**

#### **Spinach Salad**

Spinach salad with strawberries, walnuts, feta crumbles and a balsamic maple glaze

### **Main Course**

#### **Chicken Pesto & Sweet Potato Sliders**

Slow-cooked chicken tossed w/ a basil and walnut pesto sauce & served 'slider style' w/ sweet potato rounds and accompanied w/ a pesto cream sauce

### **Dessert Course**

#### **Lemon Streusel Bars**

The most delicious lemon bars you will ever taste! Baked with a crunchy layer of streusel sprinkled on top.

## **V. European Fusion Theme**

### **Appetizer Course**

### **Starter Course**

#### **Roasted Beet Salad**

Spinach salad w/ roasted beets, slivered almonds and goat cheese served w/ choice apple cider or balsamic maple vinaigrette

### **Main Course**

#### **Swedish Meatballs**

Mini meatballs prepared in a traditional cream and beef stock sauce. Served alongside creamy mashed potatoes and lemon garlic green beans.

### **Dessert Course**

#### **Austrian Linzer Cookies**

A take on the classic Austrian Linzer Torte, these spiced cookies are filled w/ fruit preserves and dusted w/ powdered sugar

## **Additional Options...**

*\*Dietary restrictions accommodated upon request*

*\*Recommendations for bar & cocktail service made available upon request*

*\*Post-meal service gratuity and review always appreciated*