



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

Phone: 801-651-9863

Email: betonytravelingcafe@gmail.com

French Fusion

Four Course French Fusion-inspired Menu Plan



Pricing:

*See main course dish marked with an * for pricing exception*

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)

Baked Brie

Brie cheese wrapped and baked in crispy phyllo dough. Served w/ dried fruits, honey, apricot jam and handmade crostini.

Potato Croquettes

Battered and deep-fried potato rounds served w/ a homemade garlic aioli

Smoked Salmon Crostini

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

Salad Course

(Choose 1)

Belgian Endive Salad

Belgian endive, pears, walnuts, and bleu cheese tossed in a champagne vinaigrette

Salad Niçoise

A platter of chilled lemon & garlic green beans, French-style potato salad, soft-boiled eggs, oil-marinated tuna, capers, marinated olives, and cherry tomatoes. Served atop a bed of romaine hearts.

Main Course

(Choose 1)

Coq au Vin

Braised chicken leg quarters slowly simmered w/ pearl onions, mushrooms, red wine and cognac and served atop roasted garlic mashed potatoes

Beef Bourguignon

Classic French beef, potato, vegetable, mushroom, red wine and cognac stew

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.

Ratatouille

French-style country stew w/ seasonal vegetables, thyme, and plum tomatoes *Optional: Prepared w/ ground beef, ground turkey, or oven-roasted chicken breast

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 Wine Asparagus & Roasted Garlic Mashed Potatoes.

Dessert Course

(Choose 1)

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

Éclairs

A French-style cream puff baked and filled with a sweet pastry cream and topped with a chocolate glaze

Crème brûlée

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

--

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*