



# Betony Traveling Café

*Personal/Private Chef & Catering Service*

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## Italian Inspiration

Four Course Italian-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)*

### **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

### **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.

### **Summer Antipasto Platter**

Combo of caprese salad (vine ripened tomatoes layered with garden basil and freshly sliced mozzarella) and melon and prosciutto skewers, both drizzled w/ a homemade balsamic maple glaze

## **Salad/Soup Course**

*(Choose 1)*

### **Mixed Baby Greens Salad**

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

### **Arugula Salad**

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

### **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

### **Umbrian Vegetable Soup**

Italian-style vegetable, potato, and cannellini bean soup \*Optional: Italian-style mini meatballs

## **Main Course**

*(Choose 1)*

### **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.

### **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 over a bed of handmade pasta.

### **Chicken Marsala**

Oven-roasted chicken breast served in a Marsala wine sauce with mushrooms, spinach, rosemary, and cubed Italian ham. Served atop a bed of handmade pasta.

### **Braciolo**

Pan-seared, rolled flank steak stuffed with prosciutto, provolone cheese, spinach, mushrooms, and slices of hard-boiled egg. Slowly simmered in a homemade marinara sauce, and served atop a bed of mushroom ravioli.

### **Steak Pizzaiola** *\*add \$25/guest for this option*

Flash-seared beef tenderloin layered w/ a homemade red wine, tomato and herb Puttanesca sauce. Served over a bed of handmade fettuccine pasta.

### **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.

### **Seafood Pasta**

Handmade linguini pasta tossed in a lemon, garlic, white wine reduction sauce w/ pan-seared diver scallops, sautéed shrimp, asparagus, marinated tomatoes and capers

## **Dessert Course**

*(Choose 1)*

### **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

### **Sicilian Cannoli di Ricotta**

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

### **Italian Cheesecake**

Italian-style Cheesecake with an Amaretti Cookie Crust

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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*