



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

Phone: 801-651-9863

Email: betonytravelingcafe@gmail.com

Spring & Summer Specialty Menu



Pricing:

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 & Salad Courses

Inquire about 'best pairings' for Main Course selections

(Choose 1)

Bruschetta Trio

White Bean Dip | Grilled Artichoke Hearts | Capers | Lemon Avocado Spread | Crisp Grilled Bread

Shrimp Ceviche

Marinated Shrimp | Red Pepper | Red Onion | Jalapeno | Tomato | Plantain Crisps

Tomato & Mozzarella Skewers

Ciliegine Mozzarella | Grape Tomatoes | Fresh Basil Leaf | Balsamic Maple Glaze

(Choose 1)

Mixed Baby Greens Salad

Mixed Baby Greens | Strawberries | Pecans | Goat Cheese | Apple Cider Vinaigrette

Ranch Salad

Romaine Lettuce | Handmade Croutons | Cherry Tomatoes | Matchstick Carrots | Cucumbers | Homemade Ranch Dressing

Spinach Salad

Spinach | Strawberries | Walnuts | Feta Crumbles | Balsamic Maple Glaze



Main Course

(Choose 1)

Brazilian Picanha Dinner

**served family-style*

Dry-rubbed Picanha Roast | Chimichurri Sauce | Cherry Tomato Salsa | Spanish Rice | Three Bean sauté

Chicken Piccata

Hand-cut Pasta | Artichoke Hearts | Sundried Tomatoes | Capers | Pan-sautéed Chicken Breast | Lemon, Garlic, Butter, White Wine & Chicken Stock Reduction

Crab Cake Burgers

Crab Cakes | Brioche Buns | Homemade Tartar & Remoulade Sauces | Hand-cut Potato Chips | Coleslaw | Lettuce & Tomatoes

Pesto Chicken & Rice

Oven-roasted Chicken Breast | Walnut Pesto | Blistered Tomatoes | Lemon Broccoli | Jade Pearl Rice

Salmon w/ Thyme Hollandaise

Fillet of Salmon | Thyme Hollandaise | Nouvelle Potatoes | Summer Squash & Zucchini sauté

Za'atar Steak Tips

Za'atar-seasoned Steak Tips | Homemade Tabbouleh and Tzatziki | Lebanese Rice | Pita Bread



(Choose 1)

Chocolate Pot De Crème

French-style Chocolate Custard | Liqueur-infused Whipped Cream | Raspberries | Candied Orange

Grazo de Gitano ('Gypsy's Arm')

Spanish 'Swiss Roll' Cake | Rum Custard | Fresh Whipped Cream & Strawberries

Mini Cheesecakes

Mini Cheesecakes | Graham Cracker Crust | Fresh Whipped Cream & Strawberries

Strawberry Rhubarb Pie à la Mode

Strawberries & Rhubarb | Ice Cream | Homemade Whipped Cream

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Additional Options...

**Dietary restrictions accommodated upon request*

**Multiple per-course options made available upon request (4-guest minimum)*

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

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