



Betony Traveling Café

Personal/Private Chef & Catering Service

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Candlelight Dinner

Four Course Candlelight Dinner Menu for 2 to 4 guests



Pricing:

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

All-inclusive (groceries, meal prep, table service, clean up)

Additional \$25 per person fee for travel outside of the Salt Lake City area

2 people: \$200/person

3-4 people: \$175/person

Wine Pairing:

\$15 additional per person

**custom wine pairing available upon request*

Appetizer Course

(Choose 1)

Bruschetta

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

Stuffed Mushroom Caps

Baked mushroom caps filled with a sauté of freshly ground breadcrumbs, onion, garlic, mushroom stems, and a dash of white wine

Diver Scallops Sugo Rosso

Pan-seared jumbo Diver scallops lightly covered in a tomato cream sauce

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

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

Main Course

(Choose 1)

Filet Oscar *add \$30/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.

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 atop a bed of handmade pasta.

Pork Tenderloin w/ Pomegranate Glaze

Grilled 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.

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)

Molten Chocolate Cake

Individual chocolate cakes filled with rich, flowing chocolate and served w/ ice cream, liquor-infused whipped cream, raspberry compote and fresh raspberries

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

Blood Orange Posset

Blood orange-infused sweet custard w/ liquor-infused whipped cream and chocolate shavings

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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*