



Betony Traveling Café

Personal/Private Chef & Catering Service

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Chef's Specialties

Four Course Chef's Specialty Menu Plan



Pricing:

*See main course dishes marked with an * for pricing exceptions*

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)

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.

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

Smoked Salmon Crostini

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

Salad or Soup 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

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

Butternut Squash Soup

Creamy butternut squash soup served alongside fresh country loaf

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.

Beef Wellington *add \$30/guest for this option

Seasoned and seared beef tenderloin, served atop a mushroom duxelles and black forest ham-filled puff pastry, and drizzled w/ an au poivre steak sauce. Served alongside maple-glazed carrots and 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.

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.

Salmon Pesto

Oven-roasted Fillet of Salmon accompanied w/ a Pesto Cream Sauce. Served alongside Green Beans Amandine and Lebanese Rice.

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 Garlic Green Beans & Roasted Garlic Mashed Potatoes.

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

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

Crème brûlée

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

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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*