



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

Phone: 801-651-9863

Email: betonytravelingcafe@gmail.com

Christmas Celebration

Festive Multi-course Christmas Dinner 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)

Honey Goat Cheese Platter

Honey-infused goat cheese, candied walnuts, dried apricots, raspberries and pistachio cream served alongside Raincoast Crisp specialty crackers

Walnut Pesto Platter

Homemade walnut pesto w/ cigliene mozzarella & grape tomato skewers drizzled w/ a balsamic maple glaze & served w/ homemade crostini

Winter Bruschetta

Orange-infused tomatoes w/ fresh mint placed atop grilled ciabatta crostini. Sprinkled w/ mixed-blend Italian cheese and finished in the oven.

Salad Course

(Choose 1)

Winter Baby Greens Salad

Mixed baby greens w/ hazelnuts, pears and aged gouda drizzled w/ a champagne vinaigrette

Tart & Crunchy Baby Greens Salad

Mixed baby greens w/ avocado, grapefruit, radishes, ground pistachios & fresh herbs w/ a red wine vinaigrette

Arugula Salad

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

Main Course

(Choose 1)

Chicken à l'Orange

Oven-roasted chicken breast drizzled w/ a homemade French l'orange sauce and served w/ wild rice and green beans amandine

Chicken Monte Cristo

Breaded and oven-roasted chicken breast rolled and stuffed w/ black forest ham and Gruyere cheese and topped with a bleu cheese, stone-ground mustard, and chicken stock cream sauce. Served alongside roasted garlic mashed potatoes and lemon wine asparagus spears.

Chestnut Pasta

Handmade pasta tossed in a Madeira wine cream sauce w/ chestnuts, mushrooms, shallots and pancetta

Pork Tenderloin with Pomegranate Glaze

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.

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.

Rosemary Filet Mignon

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

Pan-seared rosemary-seasoned filet mignon served alongside roasted garlic mashed potatoes, lemon wine asparagus & herbed steak butter

Spätzle w/ Köttbullar

A fusion of two European holiday classics. Traditional German Spätzle prepared in a cream and beef stock sauce topped w/ handmade Swedish-style meatballs w/ a dollop of lingonberry jam

Salmon w/ Pesto Cream Sauce

Oven-roasted fillet of salmon accompanied w/ a pesto cream sauce. Served alongside green beans amandine and a candied sweet potato mash.

Baked Cod

Oven-roasted fillet of cod topped w/ a buttery Ritz cracker crumble & a wine, lemon, butter & caper sauce. Served w/ roasted garlic mashed potatoes and lemon wine asparagus spears.

Dessert Course

(Choose 1)

Austrian Linzer Cookies w/ Handmade Sorbet

A take on the classic Austrian Linzer Torte, these spiced cookies are filled with black currant preserves and dusted with powdered sugar. Served w/ chef's choice handmade sorbet pairing.

Brazo de Gitano (Gypsy's Arm)

Traditional 'Swiss Roll' style cake of Spain. A sweet yellow cake is rolled and filled with a rum custard and sliced into rounds. Served w/ homemade whipped cream & strawberries.

Gingerbread Cake

Homemade holiday spiced gingerbread cake served w/ liqueur-infused whipped cream

Kanelbullar (Swedish Cinnamon Rolls)

Moist Swedish-style cinnamon rolls baked with cardamom and sprinkled with pearl sugar

Sicilian Cannoli di Ricotta

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

Dessert Drink

(Choose 1 - Served alongside dessert course)

Homemade Hot Chocolate

Rich, delicious homemade hot chocolate prepared w/ melted chocolate, milk and cream & topped w/ freshly prepared whipped cream sprinkled w/ crushed peppermint

Peruvian Coffee

Locally roasted Peruvian coffee w/ homemade whipped cream infused w/ choice of liqueur

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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*