

MENU



BETTY'S BAR & BITES

TABLE SPREADS

DIP TABLE

Choose from the list of dips below to be arranged for grazing with a variety of veggie, crackers, and other accoutrements.

- Dill Dip
- Caramelized Onion Dip
- Garlic Hummus
- Tzatziki
- Salmon Mousseline*
- Pimento Cheese Dip
- Edamame guacamole
- Olive Tapenade
- Spicy Feta Dip
- Maryland Crab dip*
- White Bean Bruschetta
- Street Corn Dip

CHARCUTERIE TABLE

A classic Charcuterie board...but make it the entire table. Choose from 4 meats 4 cheeses and the rest of the table will be filled with olives, jams, nuts, fruits, cracker/bread options, etc.

OYSTER TABLE*

Freshly shucked oyster on a giant bed of ice served with all the fixings including lemons, cocktail sauce, horseradish, hot sauce, old bay, and a champagne mignonette.

BITES TABLE

Choose from any of Betty's Original Bites to be assembled into a dream table of delicious hors-d'Oeuvres.

DESSERT TABLE

Choose from a selection of our freshly made sweet confectionaries beautifully arranged using our or your displays. Options include: Mini cupcakes, full size cupcakes, cookies, macarons, cake pops, chocolate covered pretzels, mini trifles, mini cheesecake, banana pudding cups, chocolate date caramel cups (dairy/gluten free), chocolate covered popsicle rice crispy treats. Our dessert tables promise a delightful finale to any meal.

BITE TABLE OPTIONS

Roasted Pear Bite

Parmesan cookie topped with whipped goat cheese, arugula, roasted pear and drizzled with honey (truffle honey for an additional cost).

Fried Chicken Bite

Pickle brine chicken breast cut into bite sized pieces, lightly breaded and fried to golden perfection.

Charcuterie Bite

Chef's choice of assorted one meat, one cheese, one olive, and one nut all in one delicious bite.

White Bean Bruschetta Bite

Crostini with goat cheese topped with fresh diced tomato, garlic, white beans, olive oil, basil, and balsamic vinegar.

Pigs in a Blanket

A classic mini pork wiener wrapped in puff pastry and served with assorted mustards.

Ahi Tuna Bites*

Crispy wonton with wasabi mayo topped with seared ahi tuna, sesame seeds and green onions.

Mini Meatball

A classic blend of pork, beef, and veal meatball in a traditional tomato sauce and sprinkle of parmesan.

Soft Pretzel and Beer Cheese Bite

A soft pretzel nugget and delicious Natty Boh beer cheese.

Watermelon and Feta

Watermelon ball paired with feta, fresh mint, and a balsamic reduction drizzle.

Latke

A classic Latke topped with crème fraîche, green onions and truffle salt.

Smoked Salmon Bite

A slice of crisp cucumber, cream cheese, smoked salmon and dill

Mini Crab Cake*

A Maryland classic crab cake, jumbo lump meat, minimal filler, and old bay served with tartar sauce.

Crab Dip Crostini*

Creamy crab dip on top of a crusty crostini with scallions.

Whipped Mini Avocado Toast

A blended avocado dip whipped into a smooth mousse consistency on top of a toasted point with cotija, cilantro and pickled onion garnish.

Mini Burger Bite

The classic Hauf burger with cheddar cheese, caramelized onions, fancy sauce on a mini brioche bun

Deviled Egg*

Chesapeake style deviled egg with a dash of old bay and crabmeat.

Individual Salad Cups

Choice of garden, Cesar, or seasonal salad served in an individual cup with mini fork and dressing pipette.

Soup Cups

Choose from a seasonal selection of homemade soups served in individual portions or a self-serve station.

Shrimp cocktail bite*

Grilled shrimp added to an individual serving of a classic cocktail sauce with lemon wheel.

Gazpacho Shrimp bite*

Seasonal chilled gazpacho served with an individual chilled shrimp.

Whipped Ricotta Bite

Served on a crostini with whipped ricotta, hot honey, and fresh thyme.

BRUNCH TABLE OPTIONS

Quiche Bite

Choose from vegetable or bacon caramelized onion mini quiches.

Mini Pancakes

Making it rain with silver dollar pancakes! Top em up with whipped cream, fresh fruit, powdered sugar, maple syrup, or a chocolate drizzle.

Mini Donuts

Freshly made bite sized donuts dusted with cinnamon sugar.

Mini Breakfast Sandwich Bites

Choose from homemade biscuits with bacon, egg, and cheese/ sausage, egg, and cheese/ avocado, egg, and cheese.

Maw maw's West Virginia Bite

Homemade biscuit bite served with a dollop of sausage gravy.

Pocket Pastries Breakfast Bite

Choose from sausage, egg, and cheese/ bacon, egg, and cheese/ spinach, egg, and cheese

Fruit Skewers

Assortment of seasonal fresh fruit.

Mini Homemade Granola and Yogurt Parfaits

Vanilla Greek Yogurt topped with granola, fresh fruit, and a drizzle of local honey.

Mini Hashbrown Avocado Toast Bite

Crispy Hash brown round, topped with fresh avocado, pickled shallot, sprouts, and everything but the bagel seasoning.

Mini Muffins

Bite sized muffins with a choice of chocolate chip, blueberry, cinnamon sugar, and banana nut.

Egg Bites

Fluffy egg bite with your choice of bacon, caramelized onion and cheddar OR ham and gruyere OR spinach, roasted red pepper, and pepper jack.

SANDWICH BITES

All served on Italian bread and pressed.

Steak & Arugula Bite

Horseradish mayo, seared steak, caramelized onions, arugula, and parmesan cheese.

Grilled Cheese

Smoked gouda grilled cheese with bacon onion jam.

Pesto Chicken

Roasted Chicken tossed in pesto, tomato, fresh sliced mozzarella, and a balsamic reduction.

Veggie

Herby Boursin cheese spread roasted red peppers, spinach, roasted onions, and avocado.

Pizza Panini

Ricotta, pepperoni, Italian sausage, marinara, mozzarella and basil.

Cubano

Ham, roasted pork, pickles, swiss cheese, and yellow mustard

POCKET PASTRIES

Puff pastry warm bites

Ham & Gruyere

Ham, gruyere, spicy mustard

Apple & Gouda

Sliced honey crisp apple, smoked gouda cheese, with honey truffle salt.

Broccoli Cheddar and Bacon

Roasted Broccoli, Cheddar cheese, and crispy bacon bits

Feta Spinach

Feta, sauteed spinach and roasted tomato

Date and Bacon

Goat cheese, roasted dates, candied bacon

Pizza

Ricotta, Pepperoni, marinara

DESSERTS

CUPCAKES

Butter pecan

Lemon Blueberry

Snickerdoodle

ASSORTED DESSERTS

Mini Cheesecake Bites

Assorted Macarons*

Chocolate Covered Pretzels

Chocolate covered popsicle rice crispy bar

Banana Pudding Cups

Chocolate date caramel cups (gluten and dairy free)

MINI DONUT BITES

Fresh made to order mini donuts, dusted in cinnamon-sugar

COOKIE BITES

Chocolate Chip, Sugar, Snickerdoodle, Betty's Oatmeal Lace, Snowball

MINI TRIFLES

-Chocolate

-Vanilla

-Sprinkle

-Churro

-Red Velvet

-Chocolate Peanut Butter

MINI CUPCAKES

-Chocolate

-Vanilla

-Sprinkle

-Red Velvet

-Chocolate Peanut Butter

CAKE POPS

-Chocolate

-Vanilla

-Red Velvet



VINTAGE CATERING FOOD
TRUCK SERVING CRAFT COCKTAILS
AND ELEVATED BITES

COCKTAILS

Vodka

Betty's Signature Crush

- Freshly Squeezed Grapefruit and Orange Juice, Triple Sec, Sprite

Bramble Smash

- Muddled seasonal berries, freshly squeezed lemon juice, basil

Betty's Signature martini

- ½ Regular ½ Horseradish Infused Vodka, Dry Vermouth, Splash of Olive Juice

Watermelon mule

- Muddled Fresh Watermelon, Basil, and Ginger Beer

Cucumber Mint Sparkler

- Muddled Cucumber, Mint Simple Syrup, Lime Juice Topped with Prosecco

Tequila

Grapefruit Sipper

- Freshly Squeezed Grapefruit Juice, Sparkling Grapefruit

Al Gusto

- Cucumber Infused Tequila, St. Germain, Lime Juice, Cava

Betty's Signature Margarita

- Lime Juice, Grand Marnier, Jalapeño Simple Syrup

Pineapple Punch

- Pineapple Infused Tequila, Lime Juice, Club Soda

Ranch Rose

- Fresh Lime Juice, Rose, Sparkling Water

Bourbon

Betty's Bourbon Crush

- Freshly Squeezed Orange Juice and Sprite

Betty's Julep

- Elderflower, Fresh Lemon Juice, Mint

Betty's Manhattan

- Sweet Vermouth, Spicy Cherry Juice, Walnut Bitters

Bourbon Bramble

- Muddles Seasonal Berries, Ginger Beer

Boulevardier

- Sweet Vermouth, Campari

COCKTAILS

Gin

California Collins

- Lemon Grass, Apple Juice, Club Soda

Rosemary Gin Fiz

- Lemon juice, Rosemary Syrup, Club Soda

Spiked Elderflower Tea

- Elderflower tea, Lemon Juice, Club Soda

Betty's G&T

- Fresh Lime, Tonic

French 75

- Lemon Juice, Simple Syrup, Champagne

Spritz's

Lemoncello

- Lemoncello, Prosecco, Club Soda

Aperol

- Aperol, Prosecco, Club Soda

Hugo

- St.Germain, Mint, Prosecco

Mimosa Bar

- Freshly Squeezed Orange Juice
- Freshly Squeezed Grapefruit Juice
- Betty's Signature – Vanilla Infused Cantaloupe and Orange Juice
- Locally Sourced Fresh Apple Cider

WINE

White

Chardonnay – Muir Woods – California

- Lovely crisp tropical and citrus fruit flavors are enhanced by barrel fermentation, adding nuances of oak and vanilla to the smooth and lengthy finish.

Chenin Blanc – Vouvray – France

- A clean and balanced white with apples, lemons, fresh herbs and touches of honey. Medium bodied with fresh acidity.

Pinot Grigio - Albino Armani delle Venezie – Italy

- Crisp apple and pear flavors are heightened by a light creaminess in this dry yet flavorful wine.

Sauvignon Blanc – King Maui – New Zealand

- A herbaceous and tropical Sauvignon Blanc featuring fresh green melon, citrus, and grapefruit flavors. It is refreshing on the palate and has a crisp, mouth-watering finish.

Prosecco – La Vostra – Italy

- Peach and slight honey aromas become flavors on the palate, along with a nice green apple note that brightens the wine. Delicate bubble.

Rose

Gris – Dune Sable De Camargue – France

- A light summer stunner from the South of France with hints of pink grapefruit and peach.

Red

Red Blend – Cloud Break – California

- Inky on the glass and satiny on the palate, this concentrated Red Blend shows cherry and dark fruit notes complemented with a soft touch of oak on the finish. Full Bodied.

Cabernet Sauvignon – ED – Argentina

- Flavors of dark cherry, black currant, and a hint of vanilla accompanied by a touch of smoke on the nose. Full bodied.

Malbec – Cruz Alta Reserve – Argentina

- Rich black fruit and red plum aromas, a spicy, structured palate with a long firm finish. Medium bodied.

PRICES

All of our food/ beverage packages can be ordered stand alone, with our mobile bar, or with our truck.

DRINK PACKAGES

BETTY'S BASIC

Includes choice of three beers and three wines for two hours. Option to select charcuterie table/cones or choice of three dips.
- \$20.00 per person
- \$3.50 per person for each additional hour

BETTY'S DELUXE

Includes choice of three beers, three wines, and two premium cocktails for two hours. Option to select charcuterie table/cones or choice of three dips.
- \$25.00 per person
- \$3.50 per person for each additional hour

BETTY'S VIP

Includes choice of three beers, three wines, two premium cocktails, and full premium open bar for two hours. Option to select charcuterie table/cones or choice of three dips.
- \$30.00 per person
- \$3.50 per person for each additional hour

BETTY'S NON-ALCOHOLIC "MOCKTAIL" BAR

Includes choice of two "Mocktails" and non-alcoholic beverages for two hours. Option to Select charcuterie table/cones or choice of three dips
- \$20 per person
- \$3.50 per person for each additional hour

FOOD SELECTIONS

BETTY'S DIPS

- \$3.00 per person (menu items marked with * will have an upcharge based on the current market price)

BITES

- \$6.50 per person (menu items marked with * will have an upcharge based on the current market price)

SANDWICH BITES

- \$7.50 per person (menu items marked with * will have an upcharge based on the current market price)

POCKET PASTRIES

- \$7.50 per person (menu items marked with * will have an upcharge based on the current market price)

DESSERTS

- Starting at \$3.00 per person (menu items marked with * will have an upcharge based on the current market price)

BETTY'S MIMOSA BAR

Includes choice of three juices and prosecco for two hours.
- \$18 per person
- \$3.50 per person for each additional hour

RENTAL OPTIONS

BETTY'S REPLICA VINTAGE CITROEN HY TRUCK

- \$1,200.00

BETTY'S PORTABLE BAR

- \$500.00

BETTY'S PICNIC SET UP

- \$300 includes table, plates, cups, and table scape up to 10 people. For each additional set of 10 people add \$100.

*\$2,000 MINIMUM SPEND REQUIRED ON TRUCK RENTAL

NEW TRUCK AND MENU COMING FALL 2024:

Our new truck is drivable and will expand our cooking capabilities! New truck options include:

Homemade Pasta Truck:

- Starts at \$45 per person and includes salad, a homemade pasta, one sauce, and a homemade dessert.

Pasta Truck add On's

- * Additional Sauces - \$5 pp (classic tomato, pesto, spicy red, vodka, lemon butter garlic)
- * Protein Add on - \$8 pp (choose from meatballs, chicken parmesan, or egg plant parmesan).
- * Spritz Add on- \$17 pp includes (pick 2) choice of Limoncello Spritz, Aperol Spritz, Hugo Spritz or Prosecco.

Taco Truck:

- Starts at \$45 per person and includes choice of al pastor style chicken or pork carnitas served in authentic corn tortillas and a selection of salsas (verde, taquera, and pico de gallo), onion, cilantro, pickled onion, and crema.

Taco Truck Add On's

- * Add additional meat options: \$5 per person
- * Add Pupusa's: \$15 per person. Includes two pupusas (choice of pork and cheese, chicken and cheese, or bean and cheese) slaw, and salsa Roja.
- * Margarita Add on - \$15 per person

Late night bite truck (don't let the party end!):

- Starts at \$30 per person and includes selection of two bites from our menu plus Betty's Signature drink service for 1 hour. Choose from selection of mini burgers, fried chicken bites, soft pretzel and beer cheese bite, and any of our sandwich or pocket pastries.

Dessert Truck:

- Skip the traditional wedding cake and invite your guests to our bar on wheels for a selection of delectable desserts and after dinner drinks! Starting at \$20 per person, it includes 1 hour of service and we can bring your dessert vision to life! Espresso martinis and fresh mini donuts? Cookies and Milk? Macarons and champagne? Spiked coffee and cupcakes? Complete your special day with this extra special treat for you and your guests.

Truck Fees:

- All food options can be served out of the truck, buffet, or family style.
- We are not charging a rental fee for our truck rather a travel fee depending on your location. Fees start at \$300.
- Additional labor required for parties of 50 or more.
- Serveware upgrades available.
- Minimum truck spend \$2,000.
- All catering orders over \$5,000 includes a complementary tasting. For orders under \$5,000, tastings start at \$100.