

*Chef Bonnie Rae*

206.718.5664 | Seattle, WA  
info@chefbonnierae.com

[www.chefbonnierae.com](http://www.chefbonnierae.com)

## **SAMPLE WEDDING MENUS - SPRING/SUMMER 2020**

### **Passed Canapés**

#### **Vegetarian**

- \*Heirloom Tomato Tartare on Parmesan Frico with Micro Basil and Asparagus Coins (GF)*
- \*Sweet Corn Cakes with Red Chile, Coriander and Avocado Salsa*
- \*Fresh Summer Rolls with Avocado, Rainbow Carrots, Swiss Chard and Almond Butter Sauce (GF)*

#### **Pork + Poultry**

- \*Chicken Liver Pâté with Fresh Peach Jam on Grilled Bread Crostini*
- \*Smoked Boneless Chicken “Wing” Skewers with Alabama White Sauce (GF)*
- \*Miniature Pork Carnitas Tacos with Salsa Verde Marmalade, Micro Cilantro and Cotija Cheese (GF)*
- \*Fried Green Tomatoes with Slab Bacon, Pimento Cheese and Frisée*
- \*Hoisin and Brown Sugar Glazed Pork Belly with Crackling and Pickled Jalapeño*

#### **Red Meats**

- \*Braised Beef Short Ribs Tartlets with Buttermilk Mashed Potatoes and Fresh Chives*
- \*Lamb Tartare with Dijon, Smashed Capers and Quail Egg*
- \*Miniature Porter-Braised Short Ribs Tacos with Burnt Scallion Crema and Cilantro (GF)*
- \*Miniature Grass-Fed Beef Sliders with Caramelized Onions, Cheddar Cheese and Smoked Ketchup*

#### **Fish + Seafood**

- \*Miniature Salmon Burger Sliders with Lemon Thyme Sauce, Pickled Onion on Brioche*
- \*Beet-Pickled Deviled Eggs with Smoked Trout, Shallots and Paprika Salt (GF)*
- \*Raw Tuna Poke Tostadas with Sriracha Mayo, Scallions and Sesame Soy Dressing (GF)*
- \*Crispy Yukon Chips with Fresh Caviar, Crème Fraîche and Fennel*
- \*Cornflake Crusted Crab Cakes with Yellow Tomato Aioli*