

Chef Bonnie Rae

206.718.5664 | Seattle, WA
info@chefbonnierae.com

www.chefbonnierae.com

SAMPLE WEDDING MENUS - SPRING/SUMMER 2020

Grazing Tables and Platters

- *Farmstead Table (incl., seasonal fruits, vegetables, meats, cheeses, and accompaniments of your choice.)*
- *Antipasto Table (incl. salumi, fig relish, pickled vegetables, marinated white beans, fresh melon and berries.)*
- *Mezze Table (incl. fresh and grilled vegetables, local cheeses, orange marinated olives, fennel seed grissini, beet hummus and herbed green goddess.)*

Mains Dishes

- *Roasted Beef Tenderloin with Black Pepper Crust, Balsamic Reduction and Herb Butter (GF)*
 - *Herb Roasted Chicken with Pine Nut, Green Onion and Dried Currant Pistou (GF)*
 - *Roasted Salmon with Bagna Cauda of Walnuts, Preserved Lemon and Green Garlic (GF)*
- *Confit Roasted Duck Legs with Seared Fresh Corn, Arbol Chili and Stone Fruit Mostarda (GF)*
 - *Stone Fruit and Mustard Braised Pork with Pickled Onion, Cabbage "Slaw" (GF)*
 - *Red Wine Braised Short Ribs with Local Wild Mushrooms and Crispy Rosemary (GF)*

Grains and Starches

- *Crispy Duck Fat Roasted Fingerling Potatoes with Rosemary, Thyme and Sea Salt (GF)*
 - *Buttermilk Mashed Potatoes with Fresh Chives (GF, Veg)*
 - *Pasta Salad with Fresh Corn, Pancetta, Browned Butter and Summer Herbs*
- *Farro and Heirloom Tomatoes with Fresh Basil, Cucumber and Sherry Vinaigrette (Vegan)*
- *Pearled Barley Salad with Fresh Apple, Pomegranate Seeds and Roasted Pine Nuts (Vegan)*
 - *Potato and Fennel Gratin with Crispy Thyme and Garlic Topping (Veg)*

Salads and Vegetables

- *Roasted Fig Salad with Crispy Prosciutto Chips, Walnuts and Lacinato Kale (GF)*
- *Roasted Green Beans with Bread Crumbs, Thyme, Capers and Crispy Shallot (Veg)*
- *Chopped Romaine Salad with Parmesan Garlic Breadcrumbs and Tarragon Green Goddess Dressing (Veg)*
 - *Grilled Asparagus with Pistachio, Garlic and Citrus Zest Gremolata (GF, Veg)*
 - *Marinated Roasted Beets with Feta Cheese, Greens and Toasted Hazelnuts (GF, Veg)*
- *Chicories with Avocado, Pomegranate Seeds, Marcona Almonds and Preserved Lemon Vinaigrette (GF)*