

Chef Bonnie Rae

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SAMPLE MLB MENUS - SPRING/SUMMER 2020

Breakfast

- *Omelet Station (incl., eggs whole, egg whites, chopped spinach, diced tomato, diced onion, diced red bell pepper, sliced mushrooms, diced nitrate-free ham, diced turkey sausage, cheddar cheese)*
- *Breakfast Burritos with Scrambled Eggs, Roasted Potatoes, Bacon and Red Salsa*
- *Pork Breakfast Sausage, Thick Cut Bacon and Roasted Home Fries*
- *Miniature Seasonal Fruit Scones and Muffins*
- *Seasonal Fruit Platters*

Post-Batting Practice

- *Pulled Chicken Tinga Taco Bar (incl., pulled chicken tinga, black bean mixture, Mexican-style rice, cherry tomatoes, shredded lettuce, cotija cheese, lime crema, corn tortillas, guacamole and red salsa)*
- *Seared Steak Skewers with Avocado, Cilantro Sauce*
- *Baked Sweet Potato "Fries"*
- *Lightly Sautéed Vegetables (Varies Depending on Season)*
- *Charred Corn Elote Salad with Spinach, Red Onion and Pickled Serrano Chiles*

Add-Ons

Sandwiches

- *Chicken Salad Sandwich with Tomato, Romaine Lettuce and Tarragon*
- *BLT Sandwich on Sourdough with Heirloom Tomatoes and Garlic Aioli*
- *Tri-Tip Sandwich with Cheddar, Caramelized Onions and Horseradish Mayo*
- *Buffalo Chicken Sandwich with Bleu Cheese and Romaine Lettuce*
- *Italian Style Sandwich with Provolone, Coppa, Salami and Pepperoncinis*
- *Turkey Sandwich with Pesto, Provolone Cheese, Red Onion and Iceberg Lettuce*

Smoothies/Fresh Juice

- *Fresh Vegetable and Fruit Smoothies*
- *Fresh Vegetable and Fruit Juice PLATTERS*
- *Seasonal Vegetable Platter with Your Choice of Housemade Dips*
- *Smoked Salmon Platter with Miniature Bagels, Avocado, Herbed Cream Cheese and Capers*

Arrival/Lunch

- *Roasted Chicken with Almond and Herb Pesto*
- *Roasted Side of Salmon with Orange Zest, Lemon and Fresh Herbs*
- *Baked Sweet Potato Wedges with Light Drizzle of Honey*
- *Pasta Salad with Fresh Asparagus, Crispy Prosciutto, Peas and Spring Herbs*
- *Lightly Sautéed Vegetables (Varies Depending on Season) (S&P Only)*
- *Cobb Salad with Hard Boiled Eggs, Bacon, Cherry Tomatoes and Red Wine Vinaigrette*

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- *Ground Beef BBQ Sandwiches with Fennel, Carrot Slaw*
- *Honey and Thyme Marinated Chicken with Apricot Sauce*
- *Crispy Red Skin Potatoes*
- *Gruyere and White Cheddar Baked Pasta with Toasted Panko Topping*
- *Cherry Tomato, Cucumber and Pickled Shallot with Mint Dressing*
- *Seasonal Green Salad with Tarragon Green Goddess Dressing*

Post-Batting Practice

- *Baja-Style Fish Taco Bowls (incl., roasted white fish, quinoa “rice”, black bean mixture, cherry tomatoes, shredded lettuce, cotija cheese, chipotle crema, corn tortillas, guacamole and red salsa)*
- *Smoked Ham Sandwiches with Herb Mayo, Cheddar and Arugula*
- *Chicken Salad Sandwiches with Tomato, Romaine Lettuce and Tarragon*
- *Lightly Roasted Vegetables (Varies Depending on Season)*
- *Bibb Lettuce Salad with Pomegranate Seeds and Preserved Lemon Dressing*

Post-Game

- *Chicken Piccata with Lemon, Crushed Capers and Butter-Parsley Sauce*
- *Slow-Braised Short Ribs Bracirole with Tomato, Oregano Sauce*
- *Smoked Salmon and Farfalle Pasta with Cream and Fresh Chives Sauce*
- *Risotto with Wild Rice, Summer Squash, Parmesan and Fresh Herbs*
- *Grilled Asparagus with Garlic and Citrus Zest*
- *Lightly Seasoned Roasted Brussels Sprouts*
- *Seasonal Green Salad with Green Beans and Fig Vinaigrette*

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- *Braised Swordfish with Green Olives, Preserved Lemon and Garlic*
- *Lasagna Bolognese with Ground Pork, Beef, Basil and Ricotta Cheese*
- *Seared NY Strip Steaks with Herb Compound Butter*
- *Potato and Fennel Gratin with Crispy Thyme and Garlic Topping*
- *Lightly Seasoned Steamed Couscous*
- *Roasted Broccolini and Cauliflower*
- *Green Salad with Scallions, Shaved Carrots, Celery and Buttermilk Dressing*