



The VUDE Menu

Appetizers

Passed during the reception

Hot Smoked Salmon Candy

Fresh Herbed Dijon Horseradish Aioli

Ahi Tuna Poke

Served on Rice Crackers

Brazilian Smoked Chicken Salad on Fried Potato Gaufrette

Apples, Raisins, Peppers and Corn

Salad

Served with Seeded Baguettes and Ciabatta

Fall Garden Greens with "Rockridge Orchards" Hard-Apple Cider Vinaigrette

Warm Sautéed Gala Apples & Fennel Shavings with Toasted Hazelnuts and Fresh Basil

"Surf n Turf" Entree

Charred Flat Iron Steak, Espresso Cocoa Crust

Mushroom Ragout

&

"Yucatan Style" Shrimp with Avocado Pico

Marinated In Achiote, New Mexico Chile, White Wine, Cilantro, Orange & Lime

Accompaniments

Polenta Cakes with Goat Cheese

Sauteed Seasonal Vegetables

Alternating Dessert

From Columbia City Bakery

Fresh Seasonal Fruit Garnish

House Chocolate Cake

Chocolate Cake with Chocolate Whipped Cream and a Rich Chocolate Frosting

Buttermilk Cake

Mascarpone Whipped Cream, Raspberry Preserve and Cream Cheese Frosting

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