



509.624.2253 or 509.389.1716

707 w. Main, Suite A-12, Spokane, WA 99201

## Catering Menu

Deb Green is the former owner and Executive Chef of Shake, Rattle & Boil Catering. A company that provided special event and business catering to the Spokane- Coeur d'Alene area for fourteen years. Catering prices are based on a per person basis. Prices vary depending on the order and number of guests. We're happy to answer any questions, help with the planning of your menu, and provide a quote to fit your budget. Catering is also provided based on the menu item offered daily at Madeleine's.

### Brunch Pastries

Assorted Croissant, Butter, Pain au Chocolate  
Huckleberry, Ham & Cheese, Spinach  
Brioche  
Brioche Cinnamon Roll  
Apple Bran Muffin

### Brunch

Quiche Loraine  
Caramelized Onion, Gruyere Quiche  
Tomato, Herb & Cheese Quiche  
Croissant Strata w/ham, swiss and spinach  
Fresh Fruit Salad  
Organic Spring Greens Mix w/ red wine vinaigrette  
Yogurt Cup w/fruit and house made granola  
Apple Cake French Toast w/Maple, Pecan Butter  
Turkey, Apple, Havarti & Basil Pesto on 8 Grain Bread

### Hors d'oeuvres

Pate au Choux, Assorted Stuffed Puffs  
Roast Beef & Horseradish, Chicken Salad, Crab Salad, Shrimp Salad

Asparagus wrapped in Prosciutto  
Marinated Grilled Shrimp wrapped in Bacon  
Crostoni with Olive Tapenade  
Mushroom Vol au Vent  
    Reduction of Mushroom Duxcell in puff pastry  
Onion & Gruyere Phyllo Cups  
Miniature Crab Soufflés  
Chevre with English Thyme & Parsley  
Caramelized Onion, Roasted Garlic & Gorgonzola Cheese Spread w/Toasts  
Camembert with Figs and Port Reduction  
Balsamic Marinated Mixed Grilled Vegetables  
Homemade Cheddar Crackers, Parmesan Bread Sticks, Savory Palmiers  
Steak Au Poivre Crostoni  
Filet of Beef Balsamico with Red Onion Confit on Toasts  
Alder Smoked Cajun Salmon  
Honey Rosemary Butter Grilled Salmon  
White Wine & Lemon Poached Salmon  
Savory Crepes, Ham & Gruyere, Mushroom  
Crab Cakes with Remulade  
Assorted Tea Sandwiches  
Baked Brie en Croute with fresh Fruit  
Hot Crab Dip with Sturdy Toasts  
Italian Sausage Puffs

## Salads

Organic Mixed Spring Greens with Red Wine Vinaigrette  
Organic Mixed Spring Greens with Gorgonzola and Chopped Pear & Lemon  
Vinaigrette  
New Potato & Asparagus Salad with Dijon Dressing  
Haricots Verts, French Spring Beans with Heirloom Tomatoes  
Moroccan Cous Cous  
Caesar Salad with Toasted Pecans  
White Bean & Artichoke with Lemon & Fresh Garlic Vinaigrette  
Chicken with Grapes in fresh Tarragon Dressing  
Curry Chicken & Raisin  
Pesto Pea Pasta with Parmesan  
Watercress with Beets, Blue Cheese, Walnuts in Balsamic Vinaigrette  
Greek Orzo Pasta Salad

Seasonal Organic & Heirloom Tomato Salad with Fresh Basil and Soft Mozzarella

Tomato Basil Bisque Soup

## Accompaniments

Risotto Torte, Arborio rice, chicken stock, white wine & herbs baked and topped with  
Parmesan Cheese

Marinated Mixed Grilled Vegetables

Vegetable Tian, potato, zucchini & tomato Gratin

Potato Gratin with Leeks and Cheese

Garlic Mashed Potato

Warm New Potato Salad with Sun Dried Tomato Pesto

Caramelized Shallots

## Entrees

Braised Short Ribs with Carrots

Chicken & Broccoli Streusel, in puff pastry

Boeuf Bourguignon

Mushroom Vol au Vent, Mushroom Duxcell in Puff Pastry

Sausage & Sage Lasagna

Macaroni baked with Four Cheeses

Coq au Vin, roast chicken and root vegetables in white wine sauce

Chicken with Forty Cloves of Garlic, sautéed with white wine, Cognac and cream

Roman Chicken, braised then roasted with fresh bell peppers in roasted red bell pepper  
Sauce

Spiral Stuffed Flank Steak with Red Wine Tomato Sauce, with garlic mashed potatoes

Garlic Stuffed New York Strip with Jack Daniels marinade, sliced thin

Gnocchi with Panchetta and Asparagus in fresh sage cream sauce

Veal Bocconcini, slowly simmered bites of Veal in a rich red wine tomato sauce

Steak Au Poivre, beef filets in Cognac Peppercorn Sauce

## Desserts

Red Velvet Cake

German Chocolate Cake

Banana Caramel Cake

Raspberry Rum Suchard Cake

Carrot Cake

Polka Dot Cheesecake

Caramel

Apple Cheesecake

Chocolate Crusted Orange Cheesecake w/Cranberries

Italian Cream Cake

Eclair

Napolean

Tart Au Citron with fresh fruit

Tart Aux Pommes, Apple

Assorted Cookies

Macaron de Paris

Pumpkin Fudge

Triple Chocolate Fudge