



Fedora

Inland Northwest Premier Catering Company

Catering

Dear Valued Guests,

From casual to gourmet, you can expect great food at the table with Fedora Catering. Our chefs have more than 40 years of experience and can create a custom menu with our favorite dishes. Small or large, all events will surely benefit from the clear focus and commitment that The Fedora brings to your event. We are confident that we will make your next catered event a pleasurable, worry-free occasion. The following is a sample of just a few of the creations our chefs can prepare. Please let us know if there is something else we can invent for your event to make it that much more personal and special.

Thank you,

The Fedora

To schedule a one-on-one consultation, please call us at 509.496.7953, visit our website at TheFedoraCDA.com, or visit us at 1726 W. Kathleen Avenue, Coeur D'Alene.

Prices subject to change without notice.
19% Service Charge and sales tax to apply

Hors D'Oeuvres

Served Cold

(Minimum 2 Dozen must be purchased per item)

Canapes, Crostini, Bruschetta

Ahi Poke – Mango, Avocado, Wasabi Aioli

Crab Salad Tartlet

Bay Shrimp and Boursin Tartlet

Pear and Gorgonzola Crostini

Brie & Sun-dried Cranberry Tartlet

Roasted Roma Tomatoes – Goat Cheese

Spinach & Artichoke Canapés

Zucchini & Candied Beer Bacon Canapés

Smoked Salmon – Mascarpone Crème Fraiche

Ricotta Cream & Onion Jam – Herbed Biscuit

Mascarpone Polenta – Wild Mushroom Ragout

Sun-dried Tomato Jam Crostini

Baked Apple, Brie & Walnut Crostini

Served Hot

(Minimum 2 Dozen must be purchased per item)

Mini Northwest Crab Cakes – Spicy Remoulade

Wild Mushroom Ragout – Feta Triangles

Thai Chicken Satay Skewers – Peanut Sauce

Herb Marinated Chicken Brochette – Sun-dried Tomato Jam

Sesame Chicken Tempura Skewers

Stuffed Mushroom Caps – Chicken Sausage, Lemon Cream

Oysters Della Rae – Portobello Mousseline

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Seafood Cannelloni – Tarragon Oil, Sherry Lobster Sauce
 Mini Baked Fingerling Potatoes – Wisconsin Cheddar, Chives
 Double-Smoked Apple Bacon Scallop – Mango Chutney
 Prime Rib Slider – Creamy Horseradish, Fried Onions
 Buffalo Meatballs – Crème Fraiche Demi

Salad

Green Goddess Salad – Prosciutto, Smoked Gouda, Green Goddess
 Caesar Salad – Oregon Bay Shrimp, Romaine Hearts, Parmesan Cheese
 Cobb Salad – Roasted Chicken, Double-Smoked Hickory Bacon, Tomato
 Northwest Salmon Chop Chop – Mixed Greens, Hard Boiled Egg
 Mozzarella and Heirloom Tomato Salad – Basil Vinaigrette
 Marinated Asparagus & Roasted Roma Tomato

Soup

New England Clam Chowder – Oyster Crackers
 Leek and Potato Soup – Fried Beet Chips
 Cream of Asparagus – Crème Fraiche
 Forest Mushroom – Truffle Oil
 (Price is based on Cup or Bowl for soup)

Breads

Assorted Dinner Rolls with Specialty Butter

Pasta Entree

Ratatouille Bow Tie – Peppers, Eggplant, Tomatoes, Zucchini, Onions
 Penne with Shrimp – Asparagus, Pine Nuts, White Truffle Oil, Feta Cheese
 Chicken Parmesan Fettuccine Alfredo – Portobello Mushrooms
 Lobster Mac & Cheese – Four Cheese Sauce
 Tortellini Alla Panna – Prosciutto, Asiago, Spinach

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Meats

Includes House Salad – Italian Vinaigrette
 Choice of Roasted Red Potatoes, White Cheddar Mash
 Choice of Seasonal Fresh Vegetable or Green Beans
 Bread Service

Beef

U.S.D.A. Choice Nebraska Corn Fed

Per Person

Tenderloin Medallions – Mushrooms, Red Onion, Artichoke Hearts
 Fillet Mignon – 8oz Wrapped in Bacon
 Top Sirloin – 8oz Baseball Cut
 Ribeye – 12oz

Pork

Cider Brined Pork Rib-Eye – Huckleberry Marmalade
 Pork Medallions – Apples, Onions

Lamb

Herb Crusted Lamb Lolly Pops – Cabernet Demi
 Rack of Lamb – Mustard Sauce

Seafood

Phyllo Crusted Halibut – Lemon Cream
 Roasted Atlantic Salmon – Sake Butter
 Stuffed Prawns – Crab, Shrimp, Cheddar Cheese, Bacon

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Chicken

Chicken Wellington – Double-Smoked Bacon, Smoked Gouda Cheese

Herb Crusted Breast of Chicken – Rice Pilaf, Fresh Seasonal Vegetable, Lemon Cream

Jidori Stuffed Chicken Breast – Feta Cheese, Kalamata Olives, Baby Spinach, Artichoke Hearts

Carving Station

Roasted Prime Rib of Beef – Creamy Horseradish, Gourmet Mustards

Whole Roasted Tenderloin of Beef – Creamy Horseradish, Gourmet

House Smoked Boneless Breast of Turkey – Cranberry Chutney, Gourmet

Herb Roasted Pork Loin – Calvados Jus, Apple Chutney

Displays

Crab and Artichoke Dip – Herbed Crostini, Sliced French Bread, Parmesan, Chive **(serves 25)**

Artisan Cheese Board – Extra Sharp Aged White Cheddar, Boursin, Dill Havarti, Smoked Gouda, Brie, Crackers, Grapes, Sun-Dried fruits, Candied Walnuts, Breads **(serves 50)**

Marinated Olives & Mozzarella – Thyme, Shallots, Extra Virgin Olive Oil **(serves 25)**

Vegetable Crudités – Asparagus, Eggplant, Zucchini, Marinated Mushrooms, Pickled Green Beans, Arugula Pesto, Ancho Chili Aioli, Green Goddess **(serves 50)**

Brie en Croute – Huckleberry Jam, Crostini **(serves 25)**

Mediterranean Dip Display – Marinated Olives, Cilantro, Edamame Hummus, Southwestern Black Bean Hummus, Chick Pea Hummus, Olive Tapenade, Pita Chips **(serves 50)**

Chilled Seafood Platter – Smoked Salmon, Snow Crab Claws, Smoked Scallops, Oysters on the Half Shell, Poached Shrimp, Mango Cocktail Sauce, Capers, Red Onions, Cream Cheese, Mini Bagels **(serves 50)**

Fresh Fruit Display – An array of seasonal fruit and berries. **(serves 50)**

Children's Menu

PB&J Sandwich – Fedora Fries or Potato Chips

Barbeque Chicken Pizza – House made Barbeque Sauce, Roasted Chicken, Mozzarella Cheese

Mac & Cheese – Cavattappi, Four Cheese Sauce

Top Sirloin Steak – 6oz Steak, Fedora Fries

Chicken Caesar Salad – Romaine, Rustic Crouton, Parmesan

Chicken Strips – Chicken Tenderloin, Fedora Fries

Cheese Burger – American Cheese, Fedora Fries, Lettuce and Mayonnaise

Kids Sundae – Chocolate or Strawberry

Desserts

Walnut Chocolate Brownies

New York-Style Cheesecake – Strawberry Sauce

Vanilla Crème Brule – Caramelized Sugar Topping

Chocolate Covered Strawberries – Grand Marnier. 30 (1 dozen)

Chocolate Mousse

Bread Pudding – Guinness Crème Anglaise

Key Lime Pie – Chantilly Cream

Peanut Butter & Raspberry Jam Macaroons (1 dozen)

Artisan Chocolate Truffles (1 dozen)

Red Velvet Cup Cake – Raspberry Coulis, Cream Cheese Frosting

Non Alcoholic Beverages

Fedora Blend Cravens Coffee

Regular

De-Café

Cinnamon Apple

Fedora Blend Cravens Coffee – Regular or De-Café

Chado Tea

English Breakfast

Orange Spice

Cinnamon Apple

Green Tea

Lemon Rose

Earl Grey – Regular or De-Café

Chamomile

Honey Lemon Ginseng

Soda

Pepsi

Diet Pepsi

Sierra Mist

Lemonade – Raspberry or Strawberry

Henry Weinhart's Root Beer

Iced Tea

Arnold Palmer

Specialty Drinks

Blended Strawberry Lemonade

Sparkling Huckleberry

Virgin Bloody Mary

Root Beer Floats

Blended Fruit Drinks

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