

The logo for Rouge Fine Catering is centered on a black rectangular background. It consists of a light gray square with a red border. Inside the square, the word "ROUGE" is written in a bold, sans-serif font. The letter "O" is black, while the "U" is red. Below "ROUGE", the words "FINE CATERING" are written in a smaller, black, all-caps sans-serif font.

ROUGE

FINE CATERING

A little more colorful than the rest...

WWW.ROUGECATERING.COM

HUNT VALLEY 11110 Pepper Road, Suite F Hunt Valley, MD 21031 - PH: 410-527-0007 FAX: 410-527-0025

PRUDENTIAL CENTER 800 BOYLSTON ST. BOSTON, MA 02199 - PH: 617-267-5200 FAX: 617-267-7987



Appetizers	1, 2 & 3
Salads	4 & 5
Sandwiches, Wraps & Panini	6
Signature Rouge Lunch Bags	7
Italian, Mediterranean & Asian Pasta Dishes	8 & 9
Fajitas! Crepes! Sushi ! & Pizza!	9
Hot Entrées	10 & 11
Entrée Sides	12
Breakfast & Light Fare	13 & 14
Desserts	15 & 16
Beverages & Accessories	17

We are completely Peanut and Tree Nut Free!

G = Gluten Free V = Vegan

For any other dietary restrictions please consult with a Catering Director



Appetizers & Hors d'oeuvres

Displayed Trays & Platters

Medium serves 10 guests ~ Large serves 20 guests (except where noted)

Smoked Salmon Tray **G** medium \$99.95 - large \$149.95

Smoked salmon garnished with capers, chopped onions, eggs served with toast points

Shrimp Cocktail Platter **G** medium \$109.95 - large \$139.95

Jumbo tiger shrimp, served chilled with cocktail sauce & remoulade

Antipasti Platter **G** medium \$63.75 - large \$99.85

Prosciutto wrapped asparagus, grilled artichoke hearts, roasted beets with goat's cheese, salami & provolone roulades, grilled Portobello mushrooms, eggplant & red peppers, mixed Greek olives & marinated fresh mozzarella

Grilled Vegetable Platter **G V without cheese & egg** medium \$69.95 - large \$99.95

Grilled red peppers, roasted tomatoes, zucchini, eggplant, mushrooms, asparagus with mixed Greek olives, hard cooked eggs, avocado & marinated fresh mozzarella

Crudit  Platter medium \$39.95 - large \$59.95

Raw seasonal vegetables served with hummus yogurt or French onion dip

Insalata Caprese **G** medium \$39.95 - large \$59.95

Sliced tomatoes & fresh mozzarella garnished with fresh basil & extra virgin olive oil

Brie en Cro te large \$79.95 (serves up to 20 guests)

Brie baked in puff pastry with wild berry compote - served with crostini

Asparagus Platter **V** medium \$69.95 - large \$89.95

Steamed to perfection & brushed with balsamic glaze

Exotic Fruit & Cheese Platter **G** medium \$64.95 - large \$89.95

Sun-ripened fruits & artisanal cheeses, beautifully presented - served housemade crostini

Spinach Ravioli medium (80 pieces) \$69.95 – large (160 pieces) \$119.95

Spinach & cheese ravioli served in warm balsamic vinaigrette

Petit Lamb Chops **G** \$42.95 per pound (7-8 per pound)

Delectable, bite-sized, domestic lamb chops served with red wine sauce

Chicken Quesadillas one size only - \$12.50 per person

Grilled chicken & cheese with a hint of basil and cilantro, grilled in our housemade tortilla

Grilled Jerk Chicken Wings **G** medium \$49.95 - large \$64.95

Spicy jerk marinated chicken wings served with a cilantro lime dipping sauce

Buffalo Chicken Wings medium \$49.95 - large \$64.95

Seasoned chicken wings served with celery, carrots & bleu cheese dressing

Rosemary and Garlic Fingerling Potatoes medium \$34.95 large \$54.95

Petite roasted fingerling potatoes – served with a fresh herb dipping sauce

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Appetizers & Hors d'oeuvres

Hors d'oeuvres

Priced per piece

Southwest Egg Rolls **G NEW!** \$3.95 each

Traditional egg roll filled with black beans, corn & cheese - served with a spicy ranch dipping sauce

Cumin Dusted Chicken Kabob **G NEW!** \$7.95 each

Cumin dusted chicken with tomato, peppers, mushrooms & onion - served with *Tzatziki* sauce

Prosciutto, Melon & Brie Canapé **NEW!** \$3.95 each

Thinly shaved prosciutto, brie, & seasonal melon topped with balsamic glaze

Tortellini & Sundried Tomato Skewer **NEW!** \$3.95 each

Cheese tortellini, sundried tomatoes, fresh basil & mozzarella topped with a basil - tomato oil

Insalata Caprese Skewer **G NEW!** \$3.95 each

Cherry tomatoes & fresh mozzarella garnished with fresh basil & extra virgin olive oil

Baked Gorgonzola & Artichoke Canapé **NEW!** \$3.95 each

Sliced & toasted baguette topped with artichoke & gorgonzola; drizzled with orange infused honey

Lump Crab Stuffed Mushroom Caps \$3.95 each

Mushroom caps filled with petit Maryland crab cake baked till golden brown

Roasted Vegetable and Goat Cheese Mushroom Caps \$2.95 each

Mushroom caps filled with herbed goat's cheese & roasted vegetables

Petit Maryland Crab Cake \$4.95 each

Petit Maryland lump crab cake – served with classic remoulade sauce

Petit Crab & Shrimp Cake \$4.95 each

Lump crab & shrimp

Seared Chicken and Vegetable Potsticker \$3.95 each

Chicken and vegetable potsticker served with our sweet bourbon-soy dipping sauce

Southwest "Cornucopia" \$2.95 each

Housemade tortilla filled with chicken, cheddar & cilantro

Mediterranean Mini Boulette **G** \$15.95 per lb (16 in one lb)

Petit savory meatballs served with your choice of natural au jus OR roasted tomato coulis

Asparagus in Phyllo \$1.95 each

Fresh asparagus & Fontina cheese wrapped in Phyllo

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Appetizers & Hors d'oeuvres

Butlered Hors d'oeuvres (continued)

Priced per piece

Mini Vegetable Egg Roll \$0.95 each

Bite sized traditional vegetable egg roll

Mini Brochette **G** \$4.95 chicken/ea; \$5.95 beef/ea; \$6.95 salmon/ea; \$8.95 shrimp/ea

Marinated grilled Beef, Chicken or Salmon served on a bamboo skewer

Cilantro Lime Grilled Shrimp Skewers \$8.95 each

Large gulf shrimp marinated in cilantro, lime and chili, grilled with precision; served with a cool cilantro cream sauce

Gourmet Pizette \$3.45 each

Gourmet mini pizza:

Choose from gorgonzola & caramelized onion, BBQ chicken, four cheese or pepperoni

Gourmet Dips

Medium serves 10 guests ~ Large serves 20 guests

Buffalo Chicken Dip **NEW!** medium \$54.95 large \$74.95

Baked hand pulled chicken, gourmet cheeses & wing sauce.- served with tortilla chips for dipping

Chilled Cilantro Lime Dip **G NEW!** medium \$54.95 - large \$74.95

Creamy dip with cilantro & lime served with housemade fried plantain chips & crudité

Roasted Red Pepper Dip **G** medium \$54.95 large \$74.95

Roasted red peppers, herbs & gourmet cheeses - served with toasted garlic pita

Maryland Crab Fondue medium \$79.50 - large \$99.50

Our upscale version of a Maryland Classic.

Lump crab, sherry, gourmet cheese, herbs – served with crostini

Crab & Artichoke Dip **G** medium \$79.50 - large \$99.50

Lump crab dip, artichoke hearts & gourmet cheeses - served hot crostini

Crab & Spinach Dip **G** medium \$79.50 - large \$99.50

Lump crabmeat, gourmet cheeses & fresh spinach baked – served hot crostini

Chilled Asiago & Artichoke Dip **G** medium \$79.50 - large \$99.50

Asiago cheese & artichokes- served cold with crostini & fresh crudité for dipping

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Salads

Green Salads

Medium serves 10 guests ~ Large serves 20 guests

Rouge Salad **G** medium \$27.95 - large \$49.95

Mixed greens, marinated carrots, avocado, spring onions, smoked Gouda, tomatoes & cucumbers served with balsamic vinaigrette

Mesclun Salad **G** medium \$27.95 - large \$49.95

Fresh mesclun greens, diced pear, gorgonzola & cranberries, served with balsamic vinaigrette

Caesar Salad **G-No Croutons** medium \$19.95 - large \$34.95

Crisp Romaine tossed with croutons, parmesan & classic Caesar dressing

House Salad **G-No Croutons** medium \$19.95 - large \$34.95

Mixed greens, tomatoes, cucumbers & parmesan cheese served with balsamic vinaigrette

Taco Salad **G-No tortilla chips** medium \$27.95 - large \$49.95

Mixed greens with cheese, Pico de Gallo, cucumbers, avocado, jalapeños, tortilla chips served with ranch dressing

Strawberry & Goat's Cheese Salad **NEW!** **G** medium \$27.95 - large \$49.95

Mesclun & romaine greens topped with fresh strawberries & goat's cheese served with raspberry vinaigrette

Tropical Salad **NEW!** **G** medium \$27.95 - large \$49.95

Mesclun & romaine greens topped with mandarin oranges, black berries, strawberries, mango gorgonzola served with raspberry vinaigrette

Greek Salad **G** medium \$27.95 - large \$49.95

Fresh romaine, sliced onions, tomatoes, Kalamata olives, cucumbers, feta, served with Greek dressing

Asian Salad **NEW!** medium \$27.95 - large \$49.95

Mesclun & romaine greens topped with mandarin oranges, strawberries & crunchy noodles served with a sesame-soy vinaigrette

Harvest Salad **NEW!** **G** medium \$27.95 - large \$49.95

Mixed greens, roasted beets, gala apples, cherry tomatoes, and goat's cheese served with balsamic vinaigrette

ALL Vegetable Salads are available vegan without cheese and egg

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Pasta & Rice Salads

Medium serves 10 guests ~ Large serves 20 guests

Orzo Salad NEW! medium \$29.95 - large \$49.95

Orzo with fresh peas, prosciutto, grilled asparagus & feta
Tossed with a light lemon vinaigrette

Broccoli Salad G NEW! medium \$29.95 - large \$49.95

Broccoli florets, carrots, raisins, dried cranberries, peppers & bacon
Tossed in creamy vinaigrette

Shrimp & Avocado Pasta Salad NEW! medium \$49.95 - large \$79.95

Penne pasta tossed with avocado, crunchy vegetable & shrimp in a creamy dressing

Roasted Corn & Black Bean Salad G V NEW! medium \$29.95 - large \$49.95

Fire roasted corn, black beans, cilantro & diced peppers served in a light vinaigrette

Tortellini & Roasted Vegetable Salad NEW! medium \$29.95 - large \$49.95

Chilled tortellini tossed with roasted vegetables, parmesan cheese & a light vinaigrette

Asian Sesame Noodles NEW! medium \$29.95 - large \$49.95

Chilled lo mien noodles tossed with julienned vegetables, toasted sesame & soy – sesame vinaigrette

German Potato Salad NEW! medium \$29.95 - large \$49.95

Bite size red potatoes with a crispy bacon, fresh herbs, green onions & cider vinaigrette

Tomato & Cucumber Salad G medium \$29.95 - large \$49.95

Ripe Heirloom tomatoes & cucumbers tossed with extra virgin olive oil dressing

Red Bliss Potato Salad medium \$29.95 - large \$49.95

Red bliss potatoes combined with our housemade dressing with finely diced peppers

Bowtie Pasta Salad medium \$29.95 - large \$49.95

Imported bowtie pasta with green & red peppers, crunchy onions tossed with balsamic vinaigrette

Penne a la Greek medium \$39.95 - large \$59.95

Penne tossed with Kalamata olives, artichokes, roasted red peppers, baby spinach, Italian parsley, crumbled gorgonzola & feta

Insalata Caprese G medium \$39.95 - large \$59.95

Sliced Tomatoes & fresh mozzarella garnished with fresh basil & extra virgin olive oil

Soups

Cup \$4.25 - Bowl \$6.50 – Quart \$12.50

Housemade chicken Vegetable G

Roasted Zucchini and Potato G (Dairy Free)

French Onion

Maryland Crab Soup

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Sandwiches, Wraps & Panini

Sandwich & Wrap Trays

Individually labeled & sliced in two

Full Sized Sandwich \$9.00 each with cheese add \$0.55 per sandwich

*ALL sandwiches are made with lettuce & tomato **

Mayonnaise & mustard are served on the side

Select Bread

French Baguette
Housemade Roll
Whole Wheat
Texas Toast
Croissant ...add \$1.10
Seven Grain
Museli
Rye

Select Hand Carved Meat

Pulled Pork
Grilled Salmon...add \$2.00
Grilled Chicken
BBQ Chicken
Shrimp Salad ...add \$2.00
Chicken Salad
Roasted Turkey
Pit Ham
Tuna Salad
Brisket ...add \$2.00
Roasted Vegetables
Muffaletta
Italian Cold Cut

Select Cheese

Swiss
Provolone
American
Munster
Smoked Gouda
Brie ...add \$1.10

Mini Sandwich \$3.30 each with cheese add \$0.50 per sandwich

Always a crowd pleaser!

"Mini Sandwich", individually labeled, made on freshly baked housemade mini rolls served with lettuce and tomato. Choose from any of the above hand carved meats!

Wraps \$9.00 each

G-Any wrap can be made gluten free by substituting a lettuce wrap for a traditional tortilla

Roasted Turkey, Pit Ham, Chicken Caesar, Grilled Salmon, Shrimp Salad, Chicken Salad, Tuna Salad, Buffalo Chicken, BBQ Chicken

Panini \$9.00 each

Served on French Baguette

Chicken Pesto, Chicken Parmesan or Turkey & Swiss,
Cuban: Pulled Pork, Pit Ham, Swiss cheese, Pickles & Mustard
Roasted Vegetable & Fresh Mozzarella
Ham & Brie with Honey Mustard

** Sandwiches ordered with condiments on the side- add an additional \$1.10 per person*

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Signature **Rouge** Lunch Bags

Individually labeled & presented in our signature **ROUGE** bag finished with a bow

Three Mini Sandwiches

Choice of Caesar salad or chips
one cookie & beverage
\$13.75

...with fruit cup \$15.95
...add cheese \$0.55
...without beverage \$13.25

Wraps

Choice of Caesar salad or chips
one cookie & beverage
\$12.00

...with fruit cup \$14.20
...add cheese \$0.55
...without beverage \$11.50

Whole Sandwich

Choice of Caesar salad or chips
one cookie & a beverage
\$12.00

...with fruit cup \$14.20
...add cheese \$0.55
...without beverage \$11.50

Select Bread

- French
- Housemade Roll
- Whole Wheat
- Texas Toast
- Croissant ...add \$1.10
- Seven Grain
- Museli
- Rye

Select Hand Carved Meat

- Pulled Pork
- Grilled Salmon...add \$2.00
- Grilled Chicken
- BBQ Chicken
- Shrimp Salad ...add \$2.00
- Chicken Salad
- Roasted Turkey
- Pit Ham
- Tuna Salad
- Brisket ...add \$2.00
- Tenderloin ...add \$4.40
- Roasted Vegetables

Select Cheese

- Swiss
- Provolone
- American
- Munster
- Smoked Gouda
- Brie ...add \$1.10

Wraps

- Chicken Caesar
- Roasted Turkey
- Grilled Salmon
- Buffalo Chicken
- Shrimp Salad
- Chicken Salad
- Tuna Salad
- Ham and Cheese
- G-Any wrap can be made gluten free by substituting a lettuce wrap for a traditional tortilla**

Pasta Dishes



Medium serves 10 guests ~ Large serves 20 guests

Add chicken to any pasta dish – additional \$4.95 per person

Add shrimp to any pasta dish – additional \$8.95 per person

Tortellini Rose NEW! medium \$79.95 - large \$119.95

Cheese tortellini served with a flavorful tomato cream sauce

Penne with Lobster Sauce NEW! medium \$99.95 - large \$149.95

Penne pasta tossed with lump crab meat & lobster sauce

Spaghetti Marinara medium \$59.95 - large \$99.95

Spaghetti topped with a classic, marinara sauce

Linguini Bolognese medium \$69.95 - large \$109.95

Linguini tossed with beef & tomato sauce

Singapore Noodles medium \$69.95 - large \$109.95

An Asian style pasta dish with sautéed vegetables in a light curry sauce

Roasted Vegetable Lasagna medium \$79.95 - large \$119.95

Layers of lasagna noodles, ricotta, housemade roasted tomato sauce, grilled vegetables & gourmet cheeses

*** Also available with a meat sauce*

Fettuccini or Penne Primavera medium \$69.95 - large \$109.95

Seasonal vegetables tossed in a creamy Alfredo sauce

Fettuccini Alfredo medium \$59.95 - large \$99.95

Creamy basil, parmesan & garlic sauce

Pasta Puttanesca medium \$69.95 - large \$109.95

Penne pasta tossed with black olives, capers, chopped parsley, sweet red chili peppers & housemade roasted tomato sauce

Baked Ziti medium \$69.95 - large \$109.95

Casserole style – Ziti baked in a velvety tomato sauce mixed with Italian sausage, gouda & mozzarella cheeses

Spinach Ravioli medium \$69.95 (80 pieces) - large \$119.95 (160 pieces)

Spinach & cheese ravioli served in a lobster cream sauce

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Garlic Bread (serves 20) \$29.95

Our sliced housemade rolls spread with garlic butter & toasted to perfection

Mini Housemade Rolls \$0.60 each

Fresh, buttery, housemade dinner rolls



Fajitas \$14.95 per person

Create your own Fajita

Fajita kit comes with freshly baked corn tortilla with a choice of two tasty meat selections!

All Fajitas served with sour cream salsa, shredded cheese, paella rice & Rouge hot sauce.

- Chicken Monaco
- BBQ Chicken
- Buffalo Chicken
- Pulled Pork
- Flank Steak \$2.00 extra
- Brisket \$2.00 extra

Grilled Burritos \$11.95 each

Flour tortilla stuffed with marinated chicken or flank steak, paella rice, sautéed peppers and onions, cilantro and melted cheese

Crêpes \$9.95 each

Choose from the varieties below for an individually crafted, creative breakfast, lunch or dinner

Savory Options

The Montessori - Tomato, Fresh Mozzarella, Basil Pesto, Olive Oil, Black Pepper

The St. Paul's ~ Chicken, Fresh Basil Pesto, Gorgonzola

The Park ~ Turkey, Bacon, & Mozzarella with Tangy Mustard Mayo Sauce

Sweet Options

The St. Timothy ~ Apples & Cinnamon

The Jemicy ~ Orange Marmalade & Grand Marnier

The Gilman ~ Banana & Chocolate Sauce

The McDonogh ~ Strawberries & Chocolate or Caramel Sauce

Entrées



1 Meat & 2 Sides - \$12.00 per person

2 Meats & 2 Sides - \$14.75 per person

3 Meats & 3 Sides - \$17.00 per person

POULTRY

General Taos's Chicken **NEW!** Crispy chicken breast sautéed with vegetables served in a sweet & spicy Asian glaze

Rotisserie Chicken G - Our unique blend of spices & herbs make this chicken delicious

Bourbon Chicken *Poulet* signature dish! Sweet & tender

Chicken Monaco Mediterranean style white meat stir fry with peppers & onions

Chicken Tikka Chicken slow cooked with tomatoes in a light Indian curry sauce

Chicken Française G - Tender breast cutlet, sautéed in white wine & lemon sauce

Tequila Lime Chicken Tender breast cutlet sautéed with a light tequila lime sauce

Chicken Paupiette add \$4.95 per person - Tender chicken breast stuffed with spinach & gulf shrimp, rolled in panko & baked to perfection

Chicken Piccata G – Tender breast cutlet, sautéed with a caper & lemon sauce

Boneless Chicken Cacciatore G – Tender chicken simmered in a velvety tomato sauce, with peppers, onions & white wine

Jambalaya Chicken G New Orleans favorite with rice, sausage & Cajun sauce

Grilled Chicken Breast G Strips of tender breast marinated & grilled

Barbeque Chicken Pulled chicken served in our housemade BBQ sauce

Buffalo Chicken G - Pulled chicken drenched in our own hot spices

Chicken & Green Beans Chicken strips sautéed with onion, garlic & green beans

Southern Fried Chicken Cast iron fried chicken: bone in legs, breast & wings

Whole Turkey Breast G - add \$2.45 per person - Hand carved & served over velvety peppercorn or red wine sauce

Entrées



1 Meat & 2 Sides - \$12.00 per person

2 Meats & 2 Sides - \$14.75 per person

3 Meats & 3 Sides - \$17.00 per person

BEEF, LAMB & PORK

Beef Tenderloin G - add \$10.95 per person

Cooked medium rare to medium with choice of mustard – horseradish or remoulade

Pit Beef G - Slow cooked over cherry wood, sliced & served in natural au jus

Beef Brisket G - add \$4.95 per person

Extremely tender with fresh aromatic herbs and red wine demi-glace

Carved Beef Slow cooked & hand carved served in red wine sauce

Flank Steak Marsala G - add \$4.95 per person

Tender & juicy flank steak, cooked medium-rare with mushroom Marsala sauce

Beef & Broccoli - add \$3.95 per person Tender beef braised with broccoli sprouts

Rack of Lamb G - add \$10.95 per person Frenched & served with red wine sauce

Pit Ham G - Slow cooked over cherry wood

Pulled Pork - add \$3.45 per person Slow cooked in a bourbon barbeque sauce

FISH & SEAFOOD

Blackened Carribbean Redfish NEW! -add \$6.95 per person- Served with tequila lime sauce

Blackened Salmon NEW! -add \$6.95 per person- Served with your choice of sauce

Asian Salmon - add \$6.95 per person – finished with a sweet sesame – apricot glaze

Grilled Salmon Filet G - add \$6.95 per person - Served over velvety peppercorn sauce

Boston Baked Halibut - add \$6.95 per person – Fresh Halibut filet covered with a luscious tomato sauce

Rock Fish G - add \$6.95 per person – Broiled to perfection with the right touch of citrus

Maryland Lump Crab Cake – add \$16.95 per person for two 5 ounce crab cake

Barbeque Shrimp - add \$8.95 per person - Tender large gulf shrimp sautéed in a sweet & spicy southern BBQ sauce (eight pieces per person)

Grilled Garlic Shrimp - add \$8.95 per person - Tender large gulf shrimp grilled to perfection with our savory garlic sauce (eight pieces per person)

Panko Crusted Orange Roughy - add \$6.95 per person-Orange Roughy encrusted with seasoned Japanese breadcrumbs, baked & served with a zesty remoulade

Shrimp & Chicken Stir Fry - add \$6.95 per person – Fresh gulf shrimp sautéed with tender chicken

** Due to uncertainty of the Gulf Coast Region; Fish & Seafood pricing is subject to change*

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Sides

Chilled Broccoli Salad NEW! G - Broccoli florets combined with carrots, raisins, dried cranberries, peppers, bacon & a light creamy vinaigrette

Brown Rice Pilaf NEW! – Brown rice combined with orzo, fresh herbs & vegetables

Braised Greens NEW! G – Slow stewed local kale & mustard greens

Asian Green Beans NEW! V – Haricot Verts stir fried with soy & ginger

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Caesar Salad G - Fresh romaine with croutons, parmesan & Caesar dressing

Marinated Tomato & Cucumber Salad G V - Bite sized pieces in housemade vinaigrette

House Salad G - Mixed greens, tomatoes, cucumbers, Parmesan & balsamic vinaigrette

Steamed Asparagus G V - Lightly steamed and drizzled with a lemon white wine sauce

Mushrooms G - Sautéed in a white wine, garlic sauce

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Dill Carrots G V - Steamed with fresh dill

Creamed Spinach G - Gourmet take on an old time favorite

Green Beans G V - French green beans sautéed with shallots & garlic

Steamed Mixed Vegetables – Fresh steamed broccoli, cauliflower and carrots

Corn G - sweet and delicious

Bok Choy V - Tender baby Chinese cabbage braised with ginger & soy

Rotisserie Vegetables - Harvest root vegetables tossed with our signature spice blend

Zucchini V - Fresh roasted with peppers & onions

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Lyonnais Potatoes NEW! G Sliced Potatoes & Sautéed Onions

Mashed Potatoes G - Rich whipped housemade potatoes

Rotisserie Potatoes V - Roasted with olive oil, rotisserie spices & herbs

Scalloped Potatoes - Decadent layers of gourmet cheeses and sliced potatoes

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Paella Rice G - Spanish style with peppers and onions

Thai Rice G V - Aromatic Jasmine rice

Rice and Beans G - Paella style rice with red kidney and black beans

Wild Rice Salad G V - Healthy combination of organic wild rice, cooked to perfection; accented by artichoke hearts, cucumbers & tomatoes, tossed in balsamic vinaigrette, served chilled

Mixed Grain V - A healthy mixture of wheat berries, brown basmati rice, rye berries, spelt, bulgur, & pearled barley

Cornbread Stuffing - Moist and flavorful

Cranberry Yams & Squash G V - Roasted squash and yams studded with dried cranberries

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Spaghetti - With a velvety marinara sauce

Macaroni & Cheese - Housemade gourmet mac and cheese

***Any Specialty Salad may be substituted for a single side dish
\$1.00 per person upcharge***



Breakfast & Light Fare

Breakfast Catering

Rouge Basic **NEW!**

\$11.95 per person / \$9.95 w/o beverage

- Assorted Bagels
- Cream Cheese, Butter & Jam
- Fresh Fruit Salad
- Orange, cranberry and apple juices
- Fresh regular and decaf coffee in urns or "easy handling" carry containers for <15 ppl

Breakfast Burritos **NEW!**

\$14.95 per person / \$12.95 w/o beverage

- Breakfast Burritos : Scrambled Eggs, Cheese, with choice of bacon, ham or sausage
- Breakfast Potatoes w/ Peppers and Onions
- Hot Sauce and Ketchup
- Fresh Fruit Salad
- Orange, cranberry and apple juices
- Fresh regular and decaf coffee in urns or "easy handling" carry containers for <15 ppl

Gourmet Breakfast Wraps **NEW!**

\$15.95 per person/ \$13.95 w/o beverage

- Gourmet Breakfast Wraps Available in the following varieties:
 - **Bistro Wrap**- Scrambled eggs w/ Ham and Brie
 - **Greek Wrap**- Scrambled eggs w/ mushroom, feta, roasted red peppers& spinach
 - **Bagel Wrap**- Scrambled eggs w/ smoked salmon, cream cheese, capers, tomatoes& onions
- Breakfast Potatoes
- Fresh Fruit Salad w/ Mixed Berries
- Orange , cranberry and apple juices
- Fresh regular and decaf coffee in urns or "easy handling" carry containers for parties <15.

Simply Fruit and Pastry

\$14.95 per person / \$13.45 w/o coffee / \$11.95 w/o beverages

- Fresh fruit salad or platter
- Assorted housemade bagels, savory and sweet filled croissants & muffins
- Orange, cranberry and apple juices
- Fresh regular and decaf coffee in urns or "easy handling" carries containers for parties <15.

Healthy and Light

\$15.95 per person/ \$13.95 w/o beverage

- Fresh fruit salad or platter
- Assorted housemade bagels, savory and sweet filled croissants& muffins
- Yogurt and Housemade Scratch Ingredient Granola
- Orange , cranberry and apple juices
- Fresh regular and decaf coffee in urns or "easy handling" carries containers for parties < 15.

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Breakfast & Light Fare (continued)

Breakfast Catering

HOT at your Door

\$17.95 per person/ \$15.95 w/o beverage

- Egg and cheese sandwiches pre-made or served separately to make your own sandwich with bacon and sausage and assorted breads
- Home fries
- Fresh fruit salad
- Fresh regular and decaf coffee in urns or “easy handling” carries containers for parties over 12.

Crepes... Oh la, la

\$19.95 per person / \$17.95 w/o beverage

- Sweet and savory crepes
- Assorted housemade bagels, savory and sweet filled croissants& muffins
- Exotic fruit platter
- Orange, cranberry& apple juices
- Fresh regular and decaf coffee in urns or “easy handling” carries containers for parties over 12.

Lox and More

\$20.95 per person/ \$18.95 w/o beverage

- Lox and bagels including jam, butter& cream cheese
- Exotic fruit platter
- Roasted Vegetable Frittata
- Fresh regular and decaf coffee in urns or “easy handling” carries containers for parties over 12.
- Orange, cranberry& apple juices

Add Ons:

Bagels, Pastries, Croissants, Muffins-\$2.95

Hardboiled egg- \$1.00

Yogurt and Granola- \$2.95 per person

A la carte:

Roasted Vegetable Frittata- \$39.50

Yogurt n Granola- \$2.95 per person

Breakfast Sandwiches- \$5.95

Disposable “Joe- To- Go” \$22.95

Coffee Urn- \$38.25

Dessert



Assorted Gourmet Dessert Tray 30 pieces \$49.95

A gourmet assortment of fresh baked cookies, delicious brownies, housemade black bottoms, macaroons & chocolate covered strawberries

Assorted Gourmet Cookies 30 cookies \$43.75 - \$1.75 each

House made cookies baked daily.

Assortment includes: chocolate chip, double chocolate chip, oatmeal raisin, white chocolate - cranberry & citrus infused sugar cookies

Brownies 30 brownies \$39.95 - \$1.75 each

Housemade, rich, chocolate chip brownies

Black Bottoms \$1.75 each

Delectable, old-fashioned cupcakes with a devils food bottom and cream cheese, chocolate chip top

Macaroons \$1.95 each

Housemade coconut macaroon dipped in dark & white chocolate

Gourmet Handmade Mini French Patisserie \$3.00 each (Recommended 2-3 per person)

A variety of handmade patisserie, fruit tarts & special petit fours

Giant Chocolate Covered Strawberries G \$2.95 each

Who doesn't love fresh strawberries covered in real chocolate!

Chocolate Covered Pretzels \$1.50 each

Housemade, hand dipped pretzel rods, dark & white chocolate included

Mini-Cheese Cakes G \$5.95 each; minimum order of 20

Housemade, delicious mini-cheese cakes, topped with fresh strawberries, blueberries & blackberries

Mixed Berry Salad G V \$11.95 per pound

Fresh and delicious - Strawberries, blackberries, blueberries & raspberries marinated in Chambord

Fresh Fruit Salad G V \$5.95 per pound

Sun-ripened tropical & local fruit

Exotic Fruit and Cheese Platter G medium \$64.95 - large \$89.95

Exotic Fruit Platter G medium \$64.95 - large \$89.95

Tiramisu \$59.95 - serves 20

Delicious, traditional lady fingers dipped in espresso layered with mascarpone cheese

Midnight Layer Chocolate Cake \$69.95 - serves 20

Velvety chocolate Ganache cake

Charlotte \$59.95 - serves 20

A fruity, fluffy, ½ sphere masterpiece available in Vanilla Mousse with mixed berries
or Chocolate Mousse with mixed berries

Crème Caramel \$3.95 each

Individual custard, baked with a light caramel top



Dessert *(continued)*

Poulet House made Ice Cream Bar

10-50ppl \$16.50pp – 50ppl+ \$13.00/pp

Selection of four ice cream flavors

Add the following toppings: sprinkles, whipped cream, chocolate syrup, caramel M&M's, & Oreo crumbles

Voted Baltimore's best ice cream, available in 18 flavors:

- Vanilla
- Chocolate
- Chocolate Chip
- Mint Chip
- Black Bottom
- Strawberry
- Vanilla Chocolate Fudge
- Raspberry Chocolate Chip
- Raspberry
- Cookie Dough
- Peppermint Bark
- Cookies and Cream
- Peach
- Banana

Beverages



As a courtesy we supply you with all service and eating utensils necessary for your delivery. Below you will find additional items to make your catering experience complete!

Drinks

- \$1.95 - 12oz Sodas, juices & water bottles
- \$2.10 - Ice Teas
- \$3.95 - 2 Liter sodas
-

Ice \$3.95 per bag (serves 20)

Coffee Urn with all accompaniments- (serves 30) \$39.95 per urn

Disposable "Joe to Go" with all accompaniments (serves 15) \$22.95 per container

Linen

- Disposable table clothes \$5.50
- Standard White Linen \$9.95

Rouge can provide customized linen upon consultation for additional fees

Disposable Chafing Dishes- Black wire racks disposable but can be saved and re-used \$15.00 per dish

Stainless Steel Chafing Dishes \$25.00 per dish (requires additional pick up and service charge)

Sternos \$1.95 each (2 sternos per chafing dish) with a one hour burning time as a safety measure

Water Pans –Aluminum pans used to line chafing racks \$4.75 per pan

Plated on China and Stainless

Please inquire with your ROUGE representative about renting china and beautiful flatware to make your event a little more colorful than the rest!

Minimum Delivery Order \$150

Service Charge \$30

Applicable in the following counties: Baltimore, Baltimore City, Harford, Howard, Anne Arundel & Carroll.

All other service charge costs - please see your ROUGE Sales Representative.

Please allow for a 15 minute window before & after scheduled delivery time.

Includes: professional, timely set up and delivery. Our drivers do not and cannot accept gratuity as their wages are paid internally to assure quality amongst delivery staff.

Cancellation Policy: please inquire with your ROUGE sales representative...
