



Your Special Day!

Congratulations!



You are getting married and **ROUGE** wants to make your day extraordinary!

The single most important decision you will make is selecting a caterer. Weddings are an essential part of our business and we have a team of event planners that possess the experience that will accentuate every detail.

In **ROUGE** fashion, we will layout a custom built menu that will unify all of the essential elements, flair and style of your big day! Our food and service is unrivaled to any other caterer in Baltimore.

We work with you from start to finish, through every detail of your day, so you can enjoy it the way you always dreamed.

Your guests will remember your wedding, right down to the exceptional food!



Sample Menu

Passed Appetizers

Asparagus in a blanket

Fresh Asparagus wrapped in Phyllo dough and stuffed with Fontina Cheese

Avocado Crab Cocktail Petit Plate

Premium Lump Crab meat served with fresh avocado and a citrus twist on a petit plate with a demi tase fork

Beef Brochette

Beef tenderloin served on a mini skewer with a red wine glaze

Stationed Appetizers

Roasted Vegetable Mosaic

Grilled red peppers, roasted tomatoes, grilled zucchini, grilled mushrooms, avocado, asparagus, Greek olives, grilled eggplant and marinated mozzarella

Tuna Carpaccio

Lightly seared & sliced rare Ahi tuna served in a martini glass over mescaline greens with a wasabi cream sauce

Plated Portion

1st Course - Mescaline Salad

Fresh Masculine with pear, gorgonzola and cranberries, tossed in a light balsamic vinaigrette

***2nd Course - Choice between 3 Meat Selections
each accompanied with tomato Florentine and potato croquet:***

Filet Grilled Salmon served with a velvety peppercorn sauce

Veal & Lobster tail served in a lobster cream sauce

Chicken Franchise, scaloppini served in a lemon white wine sauce

3rd Course - Dessert

Sweet Red Wine Ice Cream

