



A little more colorful than the rest...

Full Service Menu

Please see Catering Director for Full Service Menu Item Pricing
Pricing is based on multiple criteria pertaining to a full service event

G = Gluten Free **V = Vegan**

For any other dietary restrictions please consult with a Catering Director

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STATIONARY HORS D'OEUVRE DISPLAYS

*Rouge Signature Items, individually plated on white square plates
for a stunning multi-tiered presentation*

Antipasti Mosaic ^G

Balsamic-Grilled Portabella Mushrooms, Basil-Marinated Mozzarella, Extra Sharp Provolone and Salami Roulades, Grilled Artichoke Hearts, Grilled Zucchini, Marinated Avocado, Mixed Greek Olives, Prosciutto Wrapped Asparagus, Roma Tomatoes, Roasted and Marinated Carrots
Roasted Beets with Goat's Cheese, Roasted Red Peppers

Brie en Croute

A Delicious Addition to a Mosaic Display!
French Brie baked in Puff Pastry with Wild Berry Compote
Drizzled with Orange-Infused Honey
Served with House-made Crostini

Buffalo Chicken Wings

Seasoned Chicken Wings
Served with Carrots, Celery and Bleu Cheese Dipping Sauce

Ceviche Bar ^G

A Duo of Marinated and Chilled Diced Tiger Shrimp and Mahi-Mahi
Accompanied by Avocado, Cilantro, Jalapeño, Mango Salsa, Red Onion, Tomatoes,
and Fresh Corn Tortilla Chips
Artistically displayed in Mini Martini Glasses

Charcuterie Board

An Assortment of Cured Sausages, Whole Muscle Cuts and Pate
Artisanal Cheeses and Dried Fruits
Accompanied by Flatbreads, Assorted Olives, Figs, and Pimento Cheese Spread
Hand Crafted on Cutting Board Displays

Crudité Mosaic ^{G V}

Raw Seasonal Vegetables
Available with Traditional Hummus, Hummus Yogurt and French Onion Dip

Deluxe Raw Bar ^G

Selection of Chilled Oysters, Crab Claws, Sesame-Encrusted Ahi Tuna and Shrimp
Served with Cocktail Sauce, Horseradish, Fresh Lemon, Sauce Mignonette and Tabasco

Fresh/Dried Fruit and Cheese Mosaic ^G

Fresh, Sun-Ripened Fruits, Gourmet Dried Fruits and Artisanal Cheeses
Beautifully presented and served with House-made Crostini

Fruit and Cheese Mosaic ^G

Fresh, Sun-Ripened Fruits, Artisanal Cheeses and a Variety of Roasted Vegetables
Beautifully presented and served with House-made Crostini

Fruit de Mer "Fruit of the Sea"

A Decadent Display of Assorted Hand-Rolled Sushi, Sesame Encrusted Ahi Tuna
Steamed Shrimp, House-made Lobster Salad and Sautéed Calamari Salad
Served with Cocktail Sauce, Wasabi, Pickled Ginger and Soy Sauce

Goat's Cheese Truffles

Gourmet Cheese Balls rolled in an Assortment of Bacon-Brown Sugar, Chives,
Diced Red and Yellow Peppers, Dried Cranberry, Everything, and Toasted Sesame Seeds
Served on a Crostini with a Honey Dropper

Grilled Jerk Chicken Wings ^G

Spicy Jerk marinated Chicken Wings
Served with Cilantro-Lime Dipping Sauce

Grilled Vegetable Mosaic ^{G V *}

Asparagus, Avocado, Hard-Cooked Eggs, Grilled Red Peppers, Marinated Fresh Mozzarella, Mixed
Greek Olives, Portabella Mushrooms, Roasted Tomatoes and Zucchini
**Available without Egg & Mozzarella*

Oyster Raw Bar ^G

Chilled Bay Oysters served on the Half Shell
Accompanied by Old Bay Cocktail Sauce, Mignonette Sauce, Horseradish, Fresh Lemon and Tabasco

Smoked Salmon Platter ^G

Smoked Salmon garnished with Capers, Egg and Red Onions
Served with House-made Crostini

Sushi Duo ^G

Hand Rolled California and Spicy Tuna Rolls with White Rice
Accompanied by Soy Sauce, Pickled Ginger and Wasabi

Venezuelan Arepas

Baked House-made Corn Cakes filled with Duck Confit topped with Queso Fresco
Finished with a Curtido Relish
** Duck Confit can be substituted with Pulled Chicken or Grilled Steak*

BUTLERED HORS D'OEUVRES

Beef, Chicken, Duck and Pork Hors d'Oeuvres

Bacon Deviled Eggs ^G

Smoked Bacon and Cheddar

Bacon Twists

Applewood Bacon baked around Crispy Grissini

Bacon-Bleu Cheese Stuffed Mushroom Cap ^G

Mushroom Cap baked with Bacon, Bleu Cheese and Caramelized Onions

BBQ "Sunday" ^G

Pulled Pork, Baked Beans and Traditional Cole Slaw in a House-made BBQ Sauce

Served in Petit Cup with Demitasse Fork

Beef Brochette ^G

Beef Tenderloin with Chimichurri

Beef Tenderloin Crêpe

Hand-made Petite Crêpe filled with Beef Tenderloin and Fire-Roasted Cherry Tomatoes

Finished with Mustard-Horseradish

BLT Bite

Bacon, Lettuce, Tomato with Herb Aioli

Served in a Crispy Phyllo Shell

Braised Duck Tostadas

Citrus and Soy Pulled Duck topped with Red Cabbage and Cilantro on Crispy Corn Tortilla Round

Served in Asian Tear Drop

Buffalo Chicken Petit Cup

Crispy Buffalo Chicken with Creamy Bleu Cheese Dressing

Served in Petit Cup with Demitasse Fork

Burger and Fry "Slider" ^G

Petite Angus Beef Meatball Burger topped with Caramelized Onions, Cheese and Cherry Tomato Slice

Served on Hand-Cut Potato Slice

Buttermilk Chicken and Waffles

Crispy Chicken on Waffle Wedge

Served with Peach-Horseradish Maple Syrup Drizzle

California Chicken Crêpe

Grilled, Marinated Chicken, Avocado and Roma Tomato rolled in a House-Made Crêpe

Finished with Avocado Crème

Canapés

House-Baked Bread toasted with Herb-infused Oils with Choice of Toppings

Beef Tenderloin, Fire-Roasted Cherry Tomatoes and Mustard-Horseradish

Italian Prosciutto, Brie, Seasonal Melon and Balsamic

Italian Salami layered on top of Rich Ricotta Cheese and House-made Pesto

Caprese Chicken Skewer

Bite-Sized Basil Marinated Chicken, Grape Tomatoes, & Fresh Mozzarella

Drizzled with Balsamic Glaze

Chicken Caesar Salad Skewer ^G

Bite-Sized Grilled Chicken, Romaine Lettuce and Grape Tomatoes

Topped with Parmesan Cheese and Tangy Caesar Dressing

Chicken Satay

Sesame-Soy Glazed Chicken Skewer with Toasted Sesame Seeds

Citrus Chicken Brochette ^G

Grilled Chicken Skewer with Citrus Sauce and Chives

Cumin Dusted Chicken Kebab ^G

Cumin-Dusted Chicken with Tomato, Peppers and Onions

Served with Tzatziki Sauce

Eggplant Roulade ^G

Grilled Eggplant Stuffed with Chicken or Pulled Pork and served over Roasted Red Pepper Cream

Served in Demitasse Cup

Fiery Lamb Kofta

Seasoned Ground Lamb, Grilled on a Bamboo Skewer

Served with Harrisa Sauce, a Spicy Cayenne Pepper Relish, for Dipping

Flank Steak Roulade

Flank Steak rolled in Fresh Chives

Drizzled with a Barolo Red Wine Sauce

Served in Asian Tear Drop Dish

Greek Chicken Kebab ^G

Chicken Marinated in Garlic, Lemon and Oregano

Skewered with Peppers and Onions

Served with Tzatziki Sauce

Hanger Steak ^G

Grilled Steak with Red Onion Marmalade and Horseradish Dressing

Served on a White "Z" Fork

Harvest Chicken Crêpe

Honey Marinated Chicken Breast with Brie, Caramelized Spiced Apples and Cranberry Relish

Rolled in a Petite House-Made Crêpe

Jamaican Beef Patties

Petite Pastry filled with seasoned Ground Beef, Curry & Thyme

Jerk Chicken Brochette ^G

Chicken Breast Marinated in Flavorful Jerk Seasonings

Finished with Tequila-Lime Sauce

Lamb and Plantain Kofta ^G

Ground Lamb and Plantain Grilled on a Bamboo Skewer

Served with Tomato-Yogurt Sauce

Le Petit Cochon “The Little Pig”

All Beef Dogs baked in Puff Pastry and served with Tangy Mustard Sauce

Served on Petit Plate with Demitasse Fork

Mango Duck Crêpe

House-made Petite Crêpe filled with Duck Confit, Fresh Mango, Cucumber and Spring Onion

Finished with Apricot-Plum Glaze

Maryland Pit Beef Slider

Thinly Sliced, Juicy Pit Beef

Served with a Mustard-Horseradish Sauce and Chopped Onions

Meatloaf and Mashed Potato “Croquettes”

Crispy Mini Meatloaf and Garlic Mashed Potatoes with Ketchup Accompaniment

Served in a Petit Cup with Demitasse Fork

Mediterranean Mini Boulette

Petite Savory Meatballs with Roasted Tomato Coulis

Served on a Petit Plate with Demitasse Fork

Mini Beef Hot Dogs

All Beef Hot Dogs served in a “Barquette”

Served with a Freshly Baked Mini French Roll

Mini Chicago-Style Hot Dogs

All Beef Hot Dogs with Tomato, Kosher Pickle, Chopped Onion and Yellow Mustard

Served on Mini Poppy Seed Buns

Mini Chicken Quesadilla

Grilled Chicken and Shredded Cheese with a hint of Basil and Cilantro

Grilled in our House-made Flour Tortilla and Topped with Avocado Crème

Passed on a White Tear Drop

Peri-Peri Chicken Brochette

Paprika, Chili Powder, Garlic and Fresh Ginger

Grilled BBQ Style

Petite Lamb Chops

Delectable, Bite-Sized, Domestic Lamb Chops

Served with Red Wine Demi-Glace

Pollo Tacos ^G

Shredded Chicken seasoned in a Citrus-Garlic-Achiote Reduction topped with Avocado Crème

Served in a Petite Taco Shell or Served on a Petit Corn Tortilla Spoon

Pork and Grits

Soft Grits accented with Cheddar Cheese topped with a Dollop of Pulled Pork

Served in a Petit Cup with a Demitasse Fork

Prosciutto-Wrapped Asparagus ^G

Tender Asparagus Tips wrapped in Italian Prosciutto
Finished with Balsamic Glaze

Prosciutto-Wrapped Melon ^G

Seasonal Melon with Prosciutto

Pulled Pork Slider

House-made Pulled Pork on a Petite Roll
Served with Shredded Cabbage

Reuben Croquette

Chopped Corned Beef, Sauerkraut, Swiss and Cream Cheeses
Rolled in Panko and Flash Fried
Served with Thousand Island dressing

Salumeria ^G

Fresh Mozzarella and Arugula wrapped in Hard Salami
"Tied" with Sweet Roasted Red Pepper
Served with a White "Z" Fork

Seared Chicken and Vegetable Pot Sticker

Chicken and Vegetable Pot Sticker
Served with Sweet Bourbon-Soy Dipping Sauce

Short Ribs and Mashed Potatoes

Boneless Beef Short Ribs with Red Wine Demi-Glace over Mashed Potatoes
Topped with a Cherry Tomato and Crispy Fried Onion Straws
Served in a Petit Cup with Demitasse Fork

Southwest "Cornucopia"

House-made Tortilla filled with Chicken, Cheddar and Cilantro
Served with Avocado Crème

Southwest Egg Rolls

Traditional Egg Roll filled with Chicken, Black Beans, Corn and Cheese
Served with Spicy Ranch Dipping Sauce

Thai Beef Brochette ^G

Thai-marinated Beef Tenderloin
Finished with Fresh Lemon-Ginger Sauce

Turkey Breast ^G

Oven-Roasted Turkey Breast
Over Sweet Potato Purée with Pink Peppercorn Sauce
Served in a Rocks Glass

Turkey Meatballs

Petite Savory Turkey Meatballs
Served in a Cranberry Sweet and Sour Sauce

Vol au Vents

Crispy Phyllo Shell with Choice of Filling
Bacon, Spinach and Onion
Buffalo Chicken and Gorgonzola
** See event manager for customized options*

Seafood Hors d'Oeuvres

Ahi Tuna Martini

Sesame Seared Ahi Tuna over Mixed Greens and Sliced Radish with Ginger Vinaigrette
Served in a Mini Martini Glass

Ahi Tuna Tartar

Ahi Tuna Tartar with Soy, Ginger and Fresh Scallions
Served on an Asian Tear Drop

Ahi Tuna Wonton

Peppered Seared Ahi Tuna over Seaweed Salad with Wasabi Cream
Served on a Crispy Wonton

Bacon-Wrapped Sea Scallops ^G

Drizzled with Chipotle Hollandaise Sauce
Served on a Petite Skewer

Bacon-Shrimp Brochette ^G

Garlic Shrimp Skewer wrapped in Crispy Bacon

Ceviche ^G

A Duo of marinated Tiger Shrimp and Mahi-Mahi topped with Fresh Mango Salsa
Served on a White Tear Drop

Citrus Sea Scallops ^G

Pan Seared and topped with Pineapple Salsa
Served on an Asian Tear Drop Spoon

Coconut Shrimp Brochette

Coconut Shrimp Served on a Skewer
With Mango Coconut Ginger Sauce

Cod Croquette

Crispy Cod and Potato Croquette over a Spiced Fennel-Tomato Fondue
Served in a Petit Cup with Demitasse Fork

Crab Cake ^G

Mini Broiled Lump Crab Cake with House Remoulade
Served on Petit Plate with Demitasse Fork

Crab Dumpling

House-made Dumpling filled baked with Jumbo Lump Crab Meat and Cream Cheese
Mixed with Soy Sauce, Fresh Ginger, Green Onions and Lemon Juice

Crab Fondue Vol au Vents

Maryland Crab Fondue baked in crispy Phyllo Shell

Crab Louie ^G

Lump Crab Meat dressed with Citrus and Chives
Over Celery Root and Green Apple Remoulade
Served in Asian Tear Drop or an Endive Leaf

Crab Tostadas

Lump Crab Meat in Jalapeño-Lime Vinaigrette
Served on Crispy Wonton

Crevette Provençal ^G

Citrus-Marinated and Grilled Gambas Shrimp with Thyme
Drizzled with Meyer Lemon and Tuscan Olive Oil

Day Boat Sea Scallops ^G

Lemon Dusted and Speared on Rosemary Sprig
Finished with Meyer Lemon on a Bamboo Skewer

Gazpacho ^{G V*}

Spanish Style Chilled Tomato Soup with Grilled Garlic Tiger Shrimp
Served in Demitasse Cup

**Available without Shrimp*

Lobster Mac n' Cheese

Classic Elbow Macaroni in Creamy White Cheddar Sauce
Garnished with Chunk of Maine Lobster and Served in a Petit Cup with Demitasse Fork

Lump Crab Stuffed Mushroom Cap ^G

Stuffed with Lump Maryland Crab Cake

Mango Salmon Bite

Sesame-Soy Atlantic Salmon and Fresh Mango Salsa
Served on Petit Plate with Demitasse Fork

Nova Scotia Boat ^G

Roasted Fingerling Potato filled with Seasoned Smoked Salmon
Garnished with Crème Fraîche and Dill

Oyster Rockefeller

Freshly Shucked Oyster with Fresh Spinach, Onion, Parsley, Lemon, Tabasco Sauce and Rock Salt
Served on the Half Shell with Parmesan Cheese and Bread Crumbs

Oyster Shooter ^G

Freshly Shucked Oysters with Cocktail Sauce and Vodka
Served in a Shot Glass

Petite Crab and Shrimp ^G

Mini Broiled Lump Crab and Shrimp Cake with House Remoulade
Served on Petit Plate with Demitasse Fork

Petite Lobster Roll

Traditional Lobster Salad
Served on a Mini Roll

Prosciutto-Wrapped Rockfish ^G

Petit Rockfish Filet wrapped in Crispy Prosciutto with Roasted Pepper and Citrus Garlic Sauce
Served on a Whole Artichoke Heart

Radish and Lobster Salad Canapé

Thinly Sliced Radish topped with Creamy Lobster Salad

Salmon Brochette

Miso-Glazed Salmon
Topped with Toasted Sesame Seeds

Salmon Sushi Roll ^G

Hand-rolled Fresh Salmon Roll with White Rice
Topped with Fresh Ginger

Seared Nantucket Sea Scallops ^G

Mounted on Blueberry Risotto
Topped with Roasted Garlic and English Baby Pea Mousse

Shrimp and Grits ^G

Cajun Tiger Shrimp and Cheddar Grits garnished with Fresh Scallions
Served in Petit Cup with Demitasse Fork

Shrimp Brochette ^G

Grilled Shrimp marinated in Garlic, Citrus and Parsley
Served with Tequila-Lime Sauce or Cilantro-Lime Aioli

Shrimp Cocktail ^G

Jumbo Tiger Shrimp with Classic Cocktail Sauce and Lemon
Served in Demitasse Cup

Smoked Salmon Crêpe

Petite House-made Crêpe filled with Smoked Salmon
Dill Cream Cheese, Capers and Diced Red Onion

Vietnamese Spring Roll ^{G V*}

Rice Noodles, Fresh Basil, Cilantro, Carrots, Cucumbers and Poached Shrimp
Served with a Sweet Chili Garlic Sauce

** Available without Shrimp*

Vegetarian Hors d'Oeuvres

Aubergine Roulade ^G

Grilled Eggplant rolled with Herbed Goat's Cheese

Canapés

House-Baked Bread toasted with Herb-infused Oils with Choice of Toppings

Poached Pear with Sliced Brie

Fresh Mozzarella, Tomato, Basil Pesto and Arugula

Roasted Butternut Squash with Wild Mushrooms and Sage

Artichoke Hearts and Gorgonzola drizzled with Orange-Infused Honey

Caprese Crêpe

Petite House-made Crêpe filled with Fresh Mozzarella, Roma Tomatoes, and Basil
Finished with Balsamic Glaze

Corn and Tomato Fritter ^{V*}

Sweet Corn and Crispy Fresh Tomatoes
With Chipotle-Tomato Aioli

** Available without Aioli*

Corn Vichyssoise ^{G V*}

Fresh Corn, Potato, Leek and Chives
Topped with Crème Fraiche
Served Chilled in Demitasse Cup

** Available without Crème Fraiche*

Cucumber Roll

Hand-rolled Cucumber Roll with White Rice
With a Soy Sauce Drizzle

Cucumber Salad Skewer ^{G V*}

Lightly Pickled Cucumber, Fresh Greek Feta and Grape Tomato
Finished with Italian Olive Oil Vinaigrette

** Available without Feta Cheese*

Deviled Eggs ^G

Smoked Paprika and Fried Capers

Dirty Martini

Fried Olive skewered and soaked in Vodka

Edamame Wonton ^V

Crispy Edamame Wonton with a Soy Dipping Sauce and Garnished with Green Onions
Served in a Demitasse Cup

French Brie Tartlet

Tart Shell filled with Creamy French Brie and Brown Sugar
Finished with a Raspberry Coulis

Fried Macaroni and Cheese

Crispy Macaroni and Cheese with Tomato-Basil Cream Sauce
Served in a Petit Cup with Demitasse Fork

Goat's Cheese Vol au Vent

Crispy Phyllo Shell filled with Firefly Goat's Cheese Cream and Choice of Filling
Brown Sugar-Tomato Brûlée
Caramelized Sweet Onion and Grape Tomato Confit
Diced Beets in White Balsamic-Cider Vinaigrette

Indian Samosa

Fried Pastry stuffed with Peas, Potatoes and Onions
Served with Mint, Raita or Tamarind Chutney

Insalata Caprese Skewer ^G

Grape Tomatoes, Fresh Mozzarella and Basil
Garnished with Fresh Basil and Extra Virgin Olive Oil

Mediterranean Skewer ^{GV*}

Fresh Mozzarella, Kalamata Olive, Grape Tomato, Red Pepper, and Zucchini
Finished with Balsamic Glaze

* Available without Mozzarella

Mini Vegetable Egg Roll

Bite-Sized Traditional Egg Roll
Served with Duck Sauce

Radis

Local Maryland Radishes atop House-made Crostini
with Parisian Butter and Dollop of Red Caviar

Red and Yellow Beet Soup ^{GV*}

Garnished with Crème Fraîche
Served in a Demitasse Cup

* Available without Crème Fraîche

Risotto Cake ^G

Cubed Risotto Topped with Garlic-Cherry Tomato Compote and Fried Capers
Served on a Petite Plate with Demitasse Fork

Roasted Vegetable Quesadilla

Cheese, Peppers, Onions, Squash, and Grilled Zucchini with a hint of Basil and Cilantro
Grilled in our House-made Tortilla and Topped with Avocado Crème
Passed in a White Tear Drop

Savory Pumpkin Soup ^{G V *}

Garnished with Crème Fraîche and Chives
Served in Demitasse Cup

* Available without Crème Fraîche

Spanakopita

Flaky Phyllo Triangles stuffed with Spinach and Feta

Spiked Fruit Skewers ^{G V}

Cantaloupe, Honeydew, Pineapple, and Watermelon
Drizzled with Coconut Rum

Stuffed Dates ^G

Honey Dates stuffed with Goat's Cheese

Stuffed Mushroom Caps

Mushroom Caps baked with choice of Fillings

Bacon, Bleu Cheese and Caramelized Onion ^G

Herbed Goat's Cheese and Roasted Vegetables ^G

Roasted Vegetables and Saffron Rice ^V

Sweet Potato Latkes ^G

Garnished with Sour Cream, Chives and Cranberry Compote
Served on a White Tear Drop Spoon

Tomato Velouté ^{G V *}

Creamy Tomato-Basil Soup with Parmesan Cheese Tuille
Served in Petit Cup

* Available without Tuille

Vol au Vent

Wild Mushroom and Gruyere garnished with Bell Pepper

Watermelon Skewer ^G

Cubed Watermelon, Feta, Hearts of Palm and Fresh Mint
Finished with Balsamic Glaze

GOURMET DIPS

Served with House-Baked French Baguette, Crostini, Pita Chips and Fresh Crudités

** Unless otherwise noted*

Buffalo Chicken Dip ^G

Hand-Pulled Chicken, Gourmet Cheeses and Wing Sauce

Served with Tortilla Chips

** Optional Bleu Cheese Addition*

Chilled Asiago and Artichoke Dip ^G

Asiago Cheese and Artichokes

Chilled Cilantro Lime Dip ^G

Creamy Dip with Cilantro and Lime

Served with Fresh Crudités and House-made Plantain Chips

Crab and Artichoke Dip ^G

Lump Crab Meat, Artichoke Hearts and Gourmet Cheeses

Crab and Spinach Dip ^G

Lump Crab Meat, Fresh Spinach and Gourmet Cheeses

Eggplant Begendi ^G

Roasted Eggplant, Mozzarella Cheese and Béchamel Sauce

Maryland Crab Fondue ^G

Our upscale version of a Maryland Classic

Lump Crab Meat, Sherry, Gourmet Cheeses and Fresh Herbs

Roasted Corn ^G

Fresh Corn Kernels blended with Monterey Jack and Cheddar Cheese with Fresh Pimentos

Roasted Red Pepper Dip ^G

Roasted Red Peppers, Gourmet Cheeses and Fresh Herbs

Spinach and Artichoke Dip ^G

Fresh Spinach, Gourmet Cheeses and Artichoke Hearts

Also Available:

Hummus Yogurt, Traditional Hummus, French Onion Dip, Herb-Infused Oil and Olive Tapenade

GREEN SALADS

*All salads available as "Grab 'n Go" for Cocktail Receptions, Dressed and Served in Individual Ramekins
All Green Salads are available Vegan without Cheese/Egg*

Asian Beet Vase ^G

House Roasted Local Beets, Carved and Hollowed
Stuffed with Juvenile Romaine Hearts and Parsley Fronds
Served with Caramelized Shallot-Mirin Vinaigrette

Asian Salad

Mesclun and Romaine Greens topped with Mandarin Oranges, Strawberries and Crunchy Noodles
Served with Sesame-Soy Vinaigrette

Caesar Salad ^{G*}

Crisp Romaine tossed with House-made Croutons and Shredded Parmesan
Served with Classic Caesar Dressing

** Available without Croutons*

Composed Watermelon Salad ^G

Cubed Watermelon Salad with Ricotta Cheese, Pickled Onion, Pear Tomato and Baby Mache
Finished with a Drizzle of Balsamic Glaze
** Only Available as a plated salad*

Fall Greens Salad ^G

Mesclun Greens, Honey Dates, Sliced Pear and Goat's Cheese
Served with Maple-Dijon Vinaigrette

Greek Salad ^G

Fresh Romaine, Sliced Onions, Tomatoes, Kalamata Olives, Cucumbers and Feta
Served with Greek Dressing

Harvest Salad ^G

Mixed Greens topped with Roasted Beets, Gala Apples, Grape Tomatoes and Goat's Cheese
Served with Balsamic Vinaigrette

House Salad ^G

Romaine and Mixed Greens topped with Marinated Tomatoes, Cucumbers and Cheese Tuille
Served with Balsamic Vinaigrette

Iceberg Wedge ^G

Halved Iceberg Wedge topped with Crispy Onions, Bacon Lardons and Bleu Cheese Crumbles
Served with House-made Bleu Cheese Dressing
**Also Available as Chopped Salad*

Island Caesar Salad

Crisp Romaine tossed with Shredded Parmesan, Mandarin Oranges
House-made Croutons and Caesar Dressing
Garnished with Sliced Black Olives

Mesclun Salad ^G

Fresh Mesclun Greens, Sliced Pear, Dried Cranberries and Gorgonzola
Served with Balsamic Vinaigrette

Rouge Salad ^G

Fresh Romaine topped with Carrots, Avocado, Tomatoes, Cucumbers, Smoked Gouda and Spring Onions
Served with Balsamic Vinaigrette

Seaweed Salad

Fresh Wakame marinated in Vinegar, Soy Sauce and Ginger
Finished with Toasted Sesame Seeds and Scallions

Strawberry and Goat's Cheese Salad ^G

Mesclun and Romaine Greens topped with Fresh Strawberries and Goat's Cheese
Served with Raspberry Vinaigrette

Summer Salad

Mixed Greens with Fresh Blueberries tossed in a Lemon Vinaigrette
Garnished with Goat's Cheese and Seasoned Toast Points

Taco Salad ^G

Mixed Greens topped with Shredded Cheese, Pico de Gallo
Cucumbers, Avocado, Jalapeños and Tortilla Chips
Served with Ranch Dressing

Tropical Salad ^G

Mesclun and Romaine Greens topped with Mandarin Oranges
Blackberries, Strawberries, Mango and Gorgonzola
Served with Raspberry Vinaigrette

Watermelon Salad (G)

Thinly Sliced Cucumbers, Red Onion, Feta Cheese, and Mint Chiffonade
Drizzled with a Lime Vinaigrette

SOUPS

Please Inquire about other Soup Options

Chilled Cucumber ^G

Clam and Corn Chowder ^G

Corn Vichyssoise ^{G V}

French Onion

House-made Chicken Vegetable ^G

Gazpacho ^G

Maryland Crab Soup ^G

New England Clam Chowder

Pumpkin and Apple Bisque ^G

Roasted Zucchini and Potato ^{G V}

BREADS

Brazilian Cheese Bread ^G

Pão de Queijo is a Traditional Brazilian Cheese Bread that is baked using Tapioca Flour
House-made and Gluten-Free

Challah Bread

Ceremonial loaf for cutting during the HaMotzi
For ceremonial purposes only, will not be served to each guest

Country Corn Bread

Golden and Buttery Sweet Southern Style Cornbread
Served warm with Sweet Cream Whipped Butter

Garlic Bread

Our Sliced French Baguette spread with Garlic Butter and Toasted to Perfection

Middle Eastern Pita

House-made Middle Eastern Pita Bread halved and served warm
Accompanied by Tzatziki and Hummus on the side

Mini House-made Rolls

Fresh, Buttery, House-made Dinner Rolls – served with Butter

Naan

Traditional Indian bread, served warm with Crispy Edges

CHEF-MANNED STATIONS

Balsamic Flank Steak ^G

Marinated Steak in Balsamic Vinaigrette
Topped with Tomato Relish
Served with Chimichurri Sauce on the side

Cedar Plank Salmon ^G

Whole Salmon Oven-Roasted on a Cedar Plank
Served with an Avocado Crème Sauce on the side

Flank Steak Marsala

Tender and Juicy Flank Steak
Served with Creamy Mushroom Marsala Sauce on the side

Italian Pork Tenderloin

Oven-Roasted and marinated in Classic Italian Seasonings
Served with Tomato Fondue on the side

Oven-Roasted Beef Tenderloin

Whole Filet marinated with a House Herb Blend, Rosemary, Garlic and Soy Sauce
Served with a Dipping Sauce Duo: Red Wine Demi-Glace and Mustard-Horseradish

Paella Valenciana ^G

Elegantly served in an authentic Spanish Paella Pan – a Breathtaking Presentation!
Saffron-Scented Rice topped with a Bounty of Fresh Shrimp,
Baby Scallops, Calamari, Chicken, Chorizo Sausage, Clams Mussels
Mixed with Bell Peppers and Green Peas

Prime Rib

Served Medium and Roasted with Garlic, Rosemary and Whole Grain Mustard
Served with Red Wine Demi-Glace on the side

Rack of Lamb

Classically Frenched
Served with Red Wine Demi-Glace on the side

Salmon Wellington

Whole Salmon Filet wrapped in a Prosciutto, Stuffed with Spinach and Baked in Puff Pastry
Served with a Creamy Lemon-Dill Sauce on the Side

Tandoori Rockfish

Whole Local Rockfish seasoned with Tandoori Spices, Yogurt and Fresh Ginger

Turkey Breast

Oven-Roasted Whole Turkey Breast
Served with a Pink Peppercorn Sauce on the side

Whole Maryland Rockfish ^G

Local Maryland Rockfish roasted with Bright Citrus and Fresh Herbs
Served over Wilted Spinach infused with Toasted Fennel and Orange Zest
Finished with Broiled Meyer Lemon Sauce on the side

STATION-STYLE ENTREES & ACCOMPANIMENTS

Baked Potato Bar

Classic Baked Potatoes Accompanied by Cheddar Cheese, Broccoli Florets,
Bacon Bits, Chives, Roasted Garlic Butter and Sour Cream

Brochette Trio

Marinated Beef Tenderloin drizzled with Chimichurri Sauce
Grilled Chicken accented with Citrus Sauce and Chives
Garlic Shrimp served with Tequila-Lime Sauce

Cajun Shrimp and Grits ^G

Blackened Tiger Shrimp, sautéed with Smoked Bacon, Diced Peppers and Onions
Served over Stone-Ground Cheddar Grits

Chef-Composed Thai Lettuce Wraps

Stir-Fried Dark Meat Chicken sautéed with Crushed Red Pepper, Soy, Ginger, Lime and Garlic
Accompanied with Shredded Carrots, Crunchy Rice Noodles and Boston Lettuce

Côtelette D'agneau ^G

Roasted Rack of Lamb with Rosemary and Garlic over puree of Cauliflower
And Drizzled with a Barolo Red Wine sauce
Served in a Mini Martini Glass

Create-Your-Own Fajita Bar

Choice of BBQ Chicken, Buffalo Chicken, Pulled Pork,
Flank Steak, Boneless Beef Short Ribs or Grilled Chicken
Served with Tortillas and help yourself toppings
Paella Rice, Peppers and Onions, Pico de Gallo, Sour Cream, Shredded Cheese and ROUGE Hot Sauce

Deluxe Cone Taco Bar

Chicken Al Pastor

Pineapple Marinated Thighs with Avocado, Chorizo, Pico de Gallo, and Shredded Cheese
Served in a Hard Tortilla Shell

Korean Beef Rib Tacos

Pickled Cucumbers, Lime Sour Cream and Green Onions
Served in a Soft Flour Shell

Side Bar:

Chipotle-Cilantro Lime Sour Cream, Fresh Guacamole and Pico de Gallo
Accompanied by House-made Corn Tortilla and Plantain Chips

Garlic Shrimp ^G

Tiger Shrimp marinated in Citrus, Garlic and Parsley
Served over Saffron-Infused Rice tossed with Diced Spring Vegetables
Drizzled with a Pesto Vinaigrette

General Tso's Duo

General Tso's Chicken & General Tso's Tofu

Each served over Asian Sesame Rice Noodles & Stir Fry Vegetables
Served 'Grab n Go' style in a Mini Martini Glass

House-made Chili Bar

A Duo of Vegetarian and Classic Beef Chili
Help-yourself topping:
Black Olives, Chives, Hot Sauce, Jalapeño Peppers, Salsa, Shredded Cheese, and Sour Cream

Indian Brochette Duo

Chicken Vindaloo Skewer

*Marinated and Grilled Chicken
Accented with Spicy Vindaloo Sauce*

Seekh Kabab

*Ground Lamb with Indian Spices
Served with a Mint-Yogurt Sauce on the Side*

Shrimp Tikka Skewer

*Grilled Shrimp marinated in Paprika, Yogurt, Fresh Herbs and Spices
Served with a Light Curry Sauce*

Latin Station

Carne Asada

*Seasoned and Grilled Hanger Steak with Fresh Lime Juice
Served with a Classic Pico de Gallo, Fresh Guacamole, and Fresh Corn Tortillas*

Accompanied by Fried Plantains

Freshly Sliced Plantains Sautéed and Caramelized to Sweet Perfection

Mango Salmon

*Sesame-Soy Glazed Atlantic Salmon Filet served over Jasmine Rice Finished with Fresh Mango Salsa
Served in a Rocks Glass*

Maryland Rockfish Filet

*Rockfish roasted with Bright Citrus and Fresh Herbs
Served over Wilted Spinach infused with Toasted Fennel & Orange Zest
Finished with Broiled Meyer Lemon*

Mashed Potato Bar ^G

*Classic, Whipped Mashed Potatoes accompanied by Cheddar Cheese, Broccoli Florets,
Bacon Bits, Chives, Roasted Garlic Butter and Sour Cream*

Mediterranean Station

*Greek Chicken Kebab with Tzatziki over Basmati Rice
Accompanied by Baba Ganoush, Hummus, and Tomato and Feta Salad*

Mini Hot Dog Bar

All-Beef Kosher Dogs served in Mini Hot Dog Buns

Select your Accompaniments:

*Brown Mustard, Black Bean and Beef Chili, Cheddar Cheese Sauce, Chopped Onions, Cole Slaw, Dill
Relish, Ketchup, Sauerkraut, and Yellow Mustard*

Mushroom-Stuffed Chicken Roulade ^G

*Butterflied Chicken Breast stuffed with Wild Mushroom Ragout
Topped with Creamy Mushroom Marsala Sauce*

Pasta Bar

Duo of Penne Pesto and Bowtie Marinara

Help your-self toppings

*Grated Parmigiano Reggiano, Fresh Mozzarella, Black Olives, Crushed Red Pepper Flakes, and Sundried Tomatoes
Premium toppings available*

Petit Filet Mignon ^G

Crusted with Seasoning and Served Medium Rare over Cauliflower Purée and Madeira Sauce

Served on a Small White Plate

Petite Shepard's Pie

Flaky Pie Crust filled with Seasoned Prime Ground Beef with Peas and Carrots

Topped with Cheddar Whipped Potatoes

Pulled Pork n' Grits

Soft Grits with Cheddar Cheese topped with a dollop of Pulled Pork

Served in a Rocks Glass

Short Ribs and Begendi

Boneless Braised Short Ribs over Eggplant Begendi

Topped with a Red Wine Demi-Glace

Short Ribs and Mashed Potatoes

Boneless Beef Short Ribs with Red Wine Demi-Glace over Mashed Potatoes

Topped with Cherry Tomato and Crispy Onions

Served in Rocks Glass

Spinach Ravioli

Ravioli stuffed with Fresh Spinach and Ricotta Cheese sautéed in Sage-Infused Brown Butter

Finished with Diced Tomatoes and Shaved Parmesan

Sushi Cones

Chef's choice of 3 hand-rolled sushi cones wrapped in Nori

Served with a Pipette of Soy Sauce

Taco Station

A Duo of pre-made Soft Tacos

Fried Tilapia

Garnished with Shredded Cabbage, Spring Onion and Cilantro

Finished with a drizzle of Cream

Ground Beef

Seasoned with Mexican Spices

Finished with Pico de Gallo, Shredded Lettuce, and Cheese

Mexican Trio

Fresh Guacamole, Pico de Gallo and Chipotle-Lime Sour Cream

Served with house-made Corn Tortilla Chips

Tandoori Chicken

White Meat Chicken grilled with Indian Spices and Tomatoes
Served with Grilled Peppers and Onions over Basmati Rice Accompanied by Warm Pita Triangles and House Raita

Turkey Breast

Oven-Roasted Turkey Breast over Beet and Potato Purée with our Signature Pink Peppercorn Sauce
Garnished with Fresh Chives and Served in a Rocks Glass

Turkish Shish Kebab Station

Chicken

Grilled Chicken Breast Marinated with Yogurt and Isot

Lamb

*Seasoned with Sumac and Drizzled with Pomegranate Reduction
Sprinkled with Fresh Mint*

Middle Eastern Pita

*House-made Pita Bread halved and served warm
Accompanied by Tzatziki and Hummus on the side*

Tabbouleh Salad

*Middle Eastern Couscous, Tomatoes, Chopped Parsley, Mint, and Onion
Seasoned with Lemon Juice, Olive Oil, and Salt*

Wild Mushroom Risotto ^G

Arborio Rice sautéed with Spring Peas, Wild Mushrooms and a Creamy White Wine Sauce
Finished with Parmigiano Reggiano and Lemon Zest

COMPOSED ENTRÉES

Our team of Executive Chefs blended their culinary knowledge to design these stylish entrees that will certainly impress your guests with their unique presentation.

Black Cod Fish

Seasoned and Baked to Perfection wrapped in a Lasso of Potato Strings
Mounted on a bed of Creamy Leeks
Finished with Barolo Red Wine Sauce

Broiled Maryland Crab Cake ^G

Jumbo Lump Crab Cake Stacked on a Sweet Potato Galette and Grilled Asparagus
Finished with a Citrus Remoulade

Chesapeake Roulade ^G

Chicken Roulade stuffed with Jumbo Lump Crab Meat and Baby Spinach
Mounted on a Golden Potato Pave Round and a Mélange of Baby Vegetables
Drizzled with a Classic Hollandaise Sauce

Eggplant Tower ^{GV*}

Grilled Honey Eggplant and Tomato Compote with Fresh Mozzarella
Mounted on a House-made Polenta Cake
Accompanied with a Bundle of Fresh Vegetables

** Available without Mozzarella*

Filet Mignon ^G

Pan-Seared Filet Mignon in a House Blend of Seasonings
On top of Truffle Oil Infused Mashed Potatoes and Mushroom Fricassee
Finished with Madeira Demi-Glace

Frenched Lamb Shank Cleopatra

Baby Lamb Shank over Butternut Squash Puree with Sautéed Romanesco
Served with a Ragout of Roasted Fennel, Artichoke, Plum Tomatoes, Olives and Lemon Zest

Italian Rockfish ^G

Oven Roasted Maryland Rockfish seasoned with Smoked Paprika, Garlic and Lime Juice
Wrapped with Italian Prosciutto over a Crispy Risotto Cake and served on an Artichoke Bottom
Finished with a Garlic Butter Sauce

Jamaican Curry Chicken

Marinated Chicken Breast seasoned with Curry, Tomato, Onion and Lemon Juice
Served over Jamaican Rice & Bean Timbale with Fried Plantains
Finished with Curry Sauce

Maple Brined Chicken

Maple-brined Frenched Chicken Breast over Garlic Mashed Potatoes and Roasted Rainbow Carrots
Finished with Pear Chutney

Mango Salmon

Sesame-Soy Glazed Atlantic Salmon Filet served over Wilted Baby Spinach
Mounted on a Yukon Golden Potato Pave
Finished with Fresh Mango Salsa

Maryland Rockfish ^G

Local Rockfish Oven-Roasted on top of a Golden Potato Pavé and Wilted Baby Spinach
Finished with Pineapple Salsa

Miso Glazed Salmon

Grilled North Atlantic Salmon Filet with a Miso Glaze over Wild Rice Pilaf and Sesame Ginger Bok Choy
Topped with Toasted Sesame Seeds and Edamame Salsa

Oven Roasted Shrimp ^G

Jumbo Citrus-Garlic Marinated Shrimp over blistered Cherry Tomatoes
With a Crispy Risotto Cake with a Bundle of Seasonal Vegetables
Finished with Lemon Shallot Crunch and an Old Bay Cream Sauce

Provençal Beef Short Ribs

Slowly Braised Boneless Beef Short Ribs infused with Fresh Plum Tomatoes
Basil, Rosemary, Thyme and Aromatics mounted on
Whipped House-made Mashed Potatoes with Mushroom Fricassee
Finished with Toasted Fennel and Orange Zest with a Red Wine Demi-Glace

Provençal Beef Short Ribs with Polenta

Provençal-style, Braised Boneless Beef Short Ribs
Mounted on a Fried Polenta Cake with Sautéed Asparagus Tips
Finished with a Red Wine Demi-Glace

Provençal Española

Slowly Braised Fork Tender Beef Short Ribs with a Tortilla Española and Fire Roasted Asparagus
Finished with a Provençal Sauce

Red Wine Lamb Chops

Oven-Roasted Lamb Chops with a Cauliflower Puree and Lyonnaise Potatoes
Served with a Red Wine Demi-Glace

Rib Eye Steak

Flavorful, Oven-Roasted Rib Eye Steak with Grilled Yukon Gold Potato Wedges and Steamed Broccolini
Served with a Whole Grain Mustard Au Jus

Sud de la France ^G

Chicken Breast stuffed with Spinach, Artichoke and Mozzarella Cheese
Over a Coconut Rice Cake with sautéed Brussels Sprouts
Topped with a Tomato, Garlic and White Wine Reduction

Tuscan Airline Chicken

Pan-Seared Chicken Breast over Cheddar Garlic Mashed Potatoes and Maple Glazed Rainbow Carrots
Finished with a Tuscan Sauce

Veal Tenderloin with Glazed Pearl Onions

Marinated with Garlic, Fresh Thyme and Aged Soy Sauce
Stacked with Grilled Bell Peppers and Zucchini
Served over Cauliflower Puree

Vegan Stuffed Tomato ^G

Corn and Black Bean Quinoa stuffed Roma Tomato Cup over Black Bean Puree
Finished with Avocado Relish

ENTRÉES

Poultry

Artichoke & Chicken Roulade

Italian Marinated Chicken Stuffed with Artichoke Hearts & Sundried Tomatoes
Drizzled with White Wine Sauce

Barbeque Chicken

Pulled Chicken served in our House-made BBQ Sauce

Boneless Chicken Cacciatore ^G

Boneless Chicken simmered in a Velvety Tomato Sauce, with Peppers, Onions and White Wine

Bourbon Chicken

A New Orleans Favorite, Sweet and Tender

Buffalo Chicken

Pulled Chicken drenched in our own Hot Spices

Chicken and Green Beans ^G

Chicken Strips sautéed with Garlic, Onions and Green Beans

Chicken Coq au Vin

Bone-in Chicken simmered in Red Wine with Pearl Onions, Carrots and Potatoes

Chicken Française ^G

Tender Chicken Scaloppini sautéed in White Wine and Lemon Sauce

Chicken Julienne

Chicken Breast and Mixed Vegetables thinly sliced and sautéed in a Peppery Sauce

Chicken Paupiette with Jumbo Lump Crab

Tender Chicken Breast Stuffed with Local Maryland Crab and rolled in Panko Bread Crumbs
Topped with a Hollandaise Sauce

Chicken Paupiette with Sautéed Shrimp

Tender Chicken Breast stuffed with Fresh Spinach
Hard-Cooked Egg and Gulf Shrimp and Rolled in Panko Bread Crumbs
Topped with a Citrus Garlic Sauce

Chicken Piccata ^G

Tender Chicken Scaloppini in Lemon-Caper Sauce

Chicken Tikka ^G

Chicken Simmered with Tomatoes in a Light Indian Curry Sauce

Cider Infused Chicken

Savory Chicken Breast served with Roasted Carrots, Apples and Rosemary
With a Cider Vinaigrette

Citrus Herb Chicken ^G

Airline Chicken Breast roasted with Bright Citrus and Fresh Herbs
Finished with Citrus Reduction and an Orange Slice

Classic Roasted Chicken

Frenched Chicken Breast, Seasoned with Lemon, Rosemary & Thyme
Topped with Traditional Pan Sauce & Garnished with Fresh Rosemary
** Only Available as a Plated Entree*

General Tso's Chicken

Crispy Chicken Breast sautéed with Broccoli Florets and Red Peppers in Sweet and Spicy Asian

Grilled Chicken Breast ^G

Strips of Tender Chicken Breast, Marinated and Grilled

Jambalaya Chicken

New Orleans Favorite with Rice, Sausage and Cajun sauce

Jerk Marinated Chicken Breast ^G

Grilled Chicken Breast marinated in Traditional Jerk Seasonings
Served with a Tequila-Lime Sauce

Parmesan-Crusted Chicken Breast

Topped with Fresh Mozzarella and Tomato Bruschetta
Finished with Fresh Arugula and a Balsamic Glaze Drizzle

Rotisserie Chicken ^G

Roasted with House Rotisserie Seasonings

Southern Fried Chicken

Cast Iron Fried Chicken: Bone-In Legs, Breast and Wings

Spiced Apple Chicken

Lightly breaded, Honey-drenched Chicken Breast topped with
Caramelized Spiced Apples, Dried Cranberries, and Sunflower Seeds
Baked with Brie Cheese

Tequila Lime Chicken ^G

Tender Chicken Scaloppini in Light Tequila Lime Sauce

Thai Chicken

Diced, Boneless Chicken Thighs
Anaheim Chili, Garlic, Brown Sugar & Soy Sauce
Served over Crispy Rice Noodles

Turkey Roulade

Turkey Breast stuffed with Parmesan Cheese and Sage
Finished with a Bourbon Barbecue Sauce

Whole Turkey Breast ^G

Turkey Breast Brined with Fresh Herbs
Served over Velvety Peppercorn or Red Wine Sauce

Vegetarian

Aloo Gobi Masala

Cauliflower, Peas and Potatoes with Fragrant Spices
Served in a Spicy Masala Sauce

Brown Butter Gnocchi

Pan-Seared Gnocchi in Brown Butter and Sage
Finished with Brussels Sprout Leaves and Fried Sage

Chile Relleno ^G

Charred Poblano Pepper stuffed with Corn, Red Onion, Black Beans and Touch of Jalapeño
Finished with Broiled Monterey Jack Cheese

Eggplant Parmesan

Roasted Eggplant layered with Cheese and Marinara

General Tso's Tofu ^{G V}

Stir-Fried Vegetables and Tofu with Tamari sauce over Rice Noodles

Sesame Tofu

Sesame-Soy Glazed Tofu
Served with Fresh Mango Salsa

Stuffed Portabella Mushroom Cap ^G

Portabella Cap stuffed with Primavera Vegetables

Stuffed Red Bell Pepper ^{G V}

Red Pepper stuffed with Saffron Rice and Roasted Vegetables

Vegetarian Napoleon

Layers of Flaky Phyllo stacked between Mozzarella and Parmesan Cheeses with Bell Peppers, Button
Mushrooms, Sweet Potatoes, Zucchini, Squash and Red Onion
Topped with Basil Pesto

Vegetarian Strudel ^G

Eggplant, Tomato, Caramelized Onion, Yellow Squash and Zucchini baked Quiche-Style
Finished with Parmesan Cheese and Fresh Mozzarella

Beef, Pork, Lamb

Balsamic Flank Steak ^G

Marinated Steak in Balsamic Vinaigrette
Topped with a Tomato Relish
Served with Chimichurri Sauce on the side

Beef and Broccoli

Tender Carved Sirloin braised with Broccoli Florets, Sliced Carrots and Red Peppers

Beef Tenderloin ^G

Center-cut Beef Tenderloin, aged to the Peak of Flavor and Tenderness
Served with Mustard-Horseradish or Red Wine Demi-Glace

Black Pepper Crusted Beef Tenderloin ^G

Served with Classic Béarnaise in Roma Tomato Cup

Braised Pork Belly

Tender and Juicy Braised Pork Belly
Served with Morello Cherry Demi-glase

Cider-Infused Pork Loin

Oven-Roasted with Apples and Rosemary
Served with an Apple Cider Reduction

Flank Steak Marsala

Tender and Juicy Flank Steak in Creamy Mushroom Marsala Sauce

Grilled Flank Steak

Marinated in Lager, Onions and Bay Leaf
Served with Mustard-Horseradish

Pit Beef

Slow cooked over Cherry Wood
Served in Natural au Jus

Pit Ham

Glazed with Apricot Chutney and Slow-Cooked over Cherry Wood

Provençal Beef Short Ribs

Slowly Braised Boneless Beef Short Ribs
Infused with Fresh Plum Tomatoes, Basil, Rosemary, Aromatics and Thyme
With Toasted Fennel and Orange Zest with a Red Wine Demi-Glace

Pulled Pork

Slow-Cooked Pork Shoulder in House-made BBQ Sauce

Rack of Lamb ^G

Drenched and Served with Red Wine Demi-Glace

Top Sirloin ^G

Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor
Served with Red Wine Demi-Glace

Seafood

Autumn Roasted Salmon ^G

Oven-roasted Salmon topped with Crisp Apple-smoked Bacon and Sautéed Leeks
Drizzled with a Cider Vinaigrette

Baked Halibut

Lemon Dusted and Topped with a Rosemary Sprig
Served with a Rosemary Beurre Blanc Sauce

Barbeque Shrimp

Jumbo Shrimp sautéed in a Sweet and Spicy Southern BBQ Sauce

Blackened Caribbean Redfish ^G

Served with Tequila-Lime Sauce

Boston Baked Halibut

Fresh Halibut Filet covered with a Luscious Tomato Sauce
Sprinkled with Crunchy Bread Crumbs

Garlic Shrimp ^G

Grilled Shrimp in Savory Garlic Sauce

Grilled Salmon Filet ^G

Oven-Roasted with Fresh Herbs
Served with Velvety Pink Peppercorn Sauce

Maryland Lump Crab Cake ^G

Jumbo Lump Maryland Crab Cake with House Remoulade

Maryland Rockfish Filets ^G

Local Rockfish Grilled to Perfection with Citrus and Fresh Herbs
Carved to Order and Served with Citrus-Garlic Sauce

Mango Salmon

Sesame-Soy Glazed Atlantic Salmon Filet
Served with Fresh Mango Salsa

Miso Glazed Salmon

North Atlantic Salmon Filet with a Miso Glaze
Topped with Toasted Sesame Seeds

Panko Crusted Orange Roughy

Orange Roughy Encrusted with Seasoned Japanese Bread Crumbs
Served with Zesty Remoulade

Salmon en Papillote ^G

Delicate Salmon Baked in Parchment Paper with Fresh Herbs

Seafood Vol au Vent

Flaky Puff Pastry Shell filled with Shrimp, Lobster and Scallops
Drizzled with French Cognac Lobster Sauce

Shrimp and Chicken Stir Fry ^G

Fresh Shrimp sautéed with Tender White Meat Chicken

Shrimp Etouffée

Southern-Style Shrimp cooked with Tomatoes, Garlic, Onions and Cajun Seasoning
Served with White Rice

Tropical Mahi Mahi

Fresh Mahi Mahi seasoned with Sriracha Chili and Grilled Mango Slices
Over Pumpkin Salsa

Pasta

Baked Ziti

Ziti baked in a Velvety Tomato Sauce mixed with Italian Sausage,
Smoked Gouda and Mozzarella Cheeses

Caprese Cappellini

Angel Hair Pasta tossed with Sundried Tomatoes, Fresh Mozzarella,
Button Mushrooms, Basil and Extra Virgin Olive Oil
Finished with Parmigiano Reggiano and Balsamic Glaze

Fettuccini Alfredo

Creamy Basil, Parmesan and Garlic Sauce

Fettuccini or Penne Primavera

Seasonal Vegetables tossed in a creamy Alfredo sauce

Linguini Bolognaise

Linguini tossed with Classic Beef and Tomato Sauce
Topped with Fresh Basil

Pasta Puttanesca

Penne Pasta tossed with Black Olives, Capers, Chopped Parsley,
Sweet Red Chili Peppers and House-made Roasted Tomato Sauce
Topped with Parmigiano Reggiano and Fresh Basil

Penne alla Vodka

Penne Pasta with Fresh Tomato, Garlic, Cream and Vodka Sauce
Finished with Parmigiano Reggiano

Penne with Lobster Sauce

Penne Pasta tossed with Lump Crab Meat and Lobster Cream Sauce
Topped with Cherry Tomatoes

Rasta Pasta

Penne Pasta tossed with Black Beans, Broccoli Florets
Red and Yellow Peppers, Onions, Fresh Basil, Oregano and Parmesan Cheese

Roasted Vegetable Lasagna

Layers of Lasagna Noodles, Ricotta, Grilled Vegetables,
House-made Roasted Tomato Sauce and topped with Gourmet Cheeses
** Also available with a Meat Sauce*

Singapore Noodles ^V

Asian-Style Pasta with Sautéed Vegetables in a Light Curry Sauce

Spaghetti Marinara

Spaghetti topped with Classic Marinara Sauce
Topped with Fresh Basil

Spinach Ravioli

Spinach and Cheese Ravioli served in Warm Balsamic Vinaigrette
** Also available with a Lobster Cream Sauce*

Stuffed Shells

Jumbo Pasta Shells stuffed with Ricotta, Mozzarella and Parmesan
Smothered in House-made Marinara Sauce

Tortellini Rosé

Mini Cheese Tortellini and Fire-Roasted Cherry Tomatoes
Tossed in Tomato-Cream Sauce and Fresh Basil

SIDES

Potato Sides

Au Gratin Potato Rounds

Decadent Layers of Gourmet Cheeses and Sliced Potatoes cut into Rounds
Baked in Heavy Cream and Cheese

Belgian Frites ^G

Hand-Cut Idaho French Fries
Served with Truffle Aioli and Smoked Tomato Ketchup

Brown Butter Gnocchi

Pan-Seared Gnocchi in Brown Butter and Sage
Finished with Brussels Sprout Leaves and Fried Sage

Cajun Potatoes ^V

Whole Baby Irish Potatoes tossed with Sea Salt, Chives and Cajun Spices

Fingerling Potatoes ^{G V}

Petite Buttery Potatoes with Fresh Rosemary, Sea Salt, Crushed Garlic and Olive Oil

Golden Potato Pavé

Sliced Yukon Gold Potatoes baked with Lemon and Fresh Thyme

Gold Potato Wedges

Sliced and Grilled Yukon Gold Potatoes
Tossed with a Flavorful Garlic Butter Sauce

Gourmet Potato Chips ^G

Cooked in Herb-Infused Oil and Perfectly Salted

Lyonnaise Potatoes ^{G V}

Sliced Potatoes and Caramelized Onions

Mashed Potatoes

Rich, Whipped House-made Potatoes

Old Bay Potato Pave

Tender and Buttery Layered Potatoes, Fried to a Crispy Golden Crust
Sprinkled with Old Bay Seasoning

Rotisserie Potatoes ^{G V}

Roasted with Olive Oil, Rotisserie Spices and Fresh Herbs

Scalloped Potatoes

Decadent Layers of Gourmet Cheeses and Sliced Potatoes

Twice-Baked Potato ^G

Yukon Gold Potatoes, hollowed out and blended with Sour Cream
Fresh Chives, Garlic, Bacon and Cheddar Cheese

Rice and Grain

Brown Rice and Lentils ^G

Brown Rice Simmered with Lentils and Middle Eastern Spices

Brown Rice Pilaf ^V

Brown rice combined with Orzo and Fresh Herbs

Cilantro Lime Rice ^G

White Rice cooked with Fresh Cilantro and Lime Juice

Classic Rice Pilaf ^G

Long Grain White Rice sautéed with Diced Onions and Rich Broth
Finished with Spring Peas

Israeli Couscous

Large Grain Pearl Couscous with Diced Vegetables

Paella Rice

Spanish-Style with Diced Vegetables

Rice and Beans ^V

White Rice with Red Kidney Beans and Black Beans

Thai Rice ^{G V}

Aromatic Jasmine Rice

Wild Mushroom Risotto

Arborio Rice cooked with Mushrooms, Spring Peas and Creamy White Wine Sauce
Finished with Parmigiano Reggiano

Mac n Cheese Sides

Carbonara Mac

Bacon, Peas and Mushrooms mixed in a Creamy Cheese Sauce

Cheeseburger Mac n' Cheese

Ground Angus Beef, Cheddar Cheese and American Cheese

Fiesta Mac n' Cheese

Jack and Cheddar Cheeses with Roasted Chicken, Pico de Gallo and Jalapeños

Gourmet Mac n' Cheese

Smoked Gouda, Muenster, Parmesan and Mozzarella
Topped with Crispy Onions

Lobster Mac n' Cheese

Chunks of Maine Lobster in Creamy Macaroni and Cheese

Mac Reuben

Elbow Macaroni in Swiss Cheese Sauce with Corned Beef, Sauerkraut and Rye Bread Crumbs

Macaroni and Cheese

Elbow Macaroni in Classic Cheddar Sauce

White Cheddar Macaroni and Cheese

Classic Elbow Macaroni in Creamy White Cheddar Sauce

Help Yourself to Toppings

Brown-Butter Bread Crumbs, Bacon Bits, Old Bay, Stewed Tomato

Vegetables

Baby Vegetable Mélange ^{G V}

Patty Pan Squash, Zucchini, Tri-Colored Baby Carrots, Pearl Onions,

Baby Corn, Cherry Tomatoes and Button Mushrooms

Served with a House-made Balsamic Dressing

Balsamic Asparagus ^G

Grilled Asparagus with Feta Cheese Crumbles

Drizzled with a Balsamic Glaze

Brussels Sprouts ^G

Oven-Roasted Brussels Sprouts with a Dark Balsamic Reduction and Sautéed Shallots

** Also Available with Bacon*

Braised Greens ^{G V}

Slow Stewed Local Kale and Mustard Greens

Bok Choy ^V

Tender Baby Chinese Cabbage braised with Ginger and Soy

Corn ^{G V}

Sweet and Delicious Local Maryland Corn

Cornbread Stuffing

Classic Cornbread cooked with Peppers, Onions and Rich Stock

Cranberry Yams and Squash ^{G V}

Roasted Squash and Yams studded with Dried Cranberries

Creamed Spinach

Fresh Spinach with Heavy Cream and Garlic

Dill Carrots ^{G V}

Steamed with Fresh Dill

Ginger Green Beans ^V

Haricot Verts Stir-Fried with Soy and Ginger

Grilled Asparagus with Bacon ^G

Tender Asparagus Spears topped with Poached Egg and Bacon Vinaigrette

Grilled Zucchini ^G

Charred Zucchini Slices
Topped with a Balsamic Glaze and Feta Cheese Crumbles

Haricot Verts ^{G V}

French Green Beans sautéed with Shallots and Garlic

Mediterranean Asparagus

With a Tahini Lemon Dressing drizzled on top

Mushrooms ^G

Sautéed in a White Wine and Garlic Butter

Palak Paneer

Paneer Cheese and Spinach in a Creamy Curry Sauce

Red Pepper Asparagus

Topped with a Roasted Red Pepper Butter Compound

Romanesco Broccoli

Delicate and Nutty Romanesco Oven-Roasted with Caramelized Onions and Garlic
Topped with Parmesan Cheese

Rotisserie Vegetables ^{G V}

Harvest Root Vegetables tossed in House Spice Blend

Saag Paneer ^G

Small Curd Cottage Cheese in Creamy Spinach Sauce

Sautéed Spinach ^{G V}

With Garlic, Lemon and Olive Oil

Steamed Asparagus ^{G V}

Lightly Steamed and Drizzled with Lemon-White Wine Sauce

Steamed Mixed Vegetables ^{G V}

Fresh Steamed Carrots, Broccoli and Cauliflower Florets

Vegetable Kebabs ^{G V}

Zucchini, Squash, Pepper, Red Onion, Tomato and Mushroom
Glazed with Balsamic Glaze or Drizzled with Citrus-Garlic

Vegetable Trio Gratin ^G

Alternating slices of Grilled Eggplant, Roasted Zucchini and Roasted Plum Tomato
Baked on a bed of caramelized onions and topped with Parmesan Cheese and Fresh Herbs

Wilted Spinach ^{GV}

Accented with Toasted Fennel Seeds and Valencia Orange Zest

Zucchini ^{GV}

Fresh Roasted with Peppers and Onions

DESSERT

3" Individual Mini Pies

Apples and Cinnamon, Lemon-Blueberry Crumble,
Pumpkin, Black Cherry with Pear
Fruit of the Forest and Lemon Meringue

** Custom Flavors Available Upon Request*

Assorted Gourmet Cookies

Sugar, Oatmeal Raisin, Chocolate Chip,
Double Chocolate and White Chocolate-Cranberry

** Available in Full-size or Mini*

Balsamic Glazed Strawberry Parfait

Fresh Strawberries marinated in
Balsamic Vinegar and layered with Vanilla Ricotta

Basil-Chocolate Torta

Moist Dark Chocolate Cake with a Pink Passion Fruit Frosting accented with a Berry Reduction
Topped with a Blackberry and Fresh Basil

Black Bottoms

Delectable, Old-Fashioned Cupcakes
with Devils Food Bottom and Cream Cheese-Chocolate Chip Top

Brownies

House-made, Rich Chocolate Brownies

Build-your-Own Ice Cream Sandwich Bar

An Assortment of House-made flavors
Sandwiches built with your choice of Freshly-baked Cookies

Candy Cane Marshmallow Pops

House-made Marshmallows dipped in Milk Chocolate
Rolled in Peppermint Crumbles

Champagne and Fruit Coupe

A Rainbow of Fresh Fruit and Berries soaked in Champagne
Finished with a dollop of Crème Fraîche

Chocolate Covered Pretzels

House-made, Hand-Dipped Pretzel Rods in Dark and White Chocolate

Chocolate "Fountain" Lollipop Display

A Skewered Assortment of Chocolate-Dipped Delicacies
Angel Food Cake, Banana, Brownie Bites, Coconut Macaroons,
Fresh Strawberries, Pineapple, and NY Style Cheesecake

Chocolate Truffles ^G

A Secret Family Recipe

A Creamy Semi-Sweet Chocolate Center coated in Dark Chocolate
Dusted in Cocoa Powder

Cookie Pops

House-made Cookies baked on Bamboo Skewers
Drizzled with White and Dark Chocolate

Crème Brûlée

Individual Custard topped with Caramelized Sugar
Served in a Petite Espresso Cup

Crème Caramel ^G

Individual Custard, Baked with a Light Caramel Top

Crêpe Flowers

Petite House-made Crêpes filled with Caramelized Bananas and Salted Caramel
Folded and Tied into "Flowers"

French Churro Bread Pudding

Complimented with Cinnamon Chantilly Cream and Strawberry Sauce
Topped with Spicy Chocolate Sauce

Giant Chocolate Covered Strawberries ^{G V}

Hand-Dipped, Fresh Strawberries dipped in Dark and White Chocolate

** Available without White Chocolate*

Grilled Fruit Skewers ^{G V}

Seasonal Grilled Fruit
Drizzled with Ginger Syrup

Grilled Peach Skewers ^{G V}

Fresh Grilled Peaches
Drizzled with Orange-Infused Honey

House-Made Ice Cream Bar

Voted Baltimore's Best Ice Cream, Select up to four (4) Flavors
Vanilla Bean, Chocolate, Chocolate Chip, Mint Chip, Black Bottom

Strawberry, Raspberry, Cookie Dough, Cookies n' Cream, Cappuccino Chip
Mango and Raspberry Sorbets

*Accompaniments to include Rainbow and Chocolate Sprinkles, Chantilly Cream,
Maraschino Cherries, Chocolate Chips, and Chocolate and Caramel Sauce*

House-made Mini Doughnuts

Trio of scratch-made doughnuts that can be made on-site by our Executive Chef!

Red Velvet, Glazed and Apple Cider

Macaroons

House-made Coconut Macaroons dipped in Dark and White Chocolate

** Available in Full-size or Mini*

Milk and Cookies Bar

An Assortment of House-made Cookies paired with Ice Cold Milk

Mini Bêté Noir

Decedent Chocolate Cake

Dusted with Powdered Sugar

Mini Cheesecakes ^G

House-made Mini Cheesecakes

Topped with Fresh Strawberries, Blueberries and Blackberries

Mini Cannoli Tart

Crispy Phyllo Shell Filled with Cannoli Cream

Topped with Shaved Chocolate

Mini Fruit Tart

Crispy Phyllo Shell Filled with Pastry Cream

Topped with Fresh Blueberries, Strawberries and Mango

Mixed Berry Salad ^{G V}

Strawberries, Blackberries, Blueberries and Raspberries

Marinated in Chambord

Mousse Charlotte

A Fruity, Fluffy ½ Sphere Masterpiece

Vanilla Mousse with Mixed Berries

Chocolate Mousse with Mixed Berries

Mango Mousse with Fresh Mango Slices

Mousse Shots

An assortment of flavors served in Shot Glasses

Bananas Foster

Caramelized Bananas layered with Chantilly Cream, Sunflower Seeds, Graham Cracker Crust and Caramel Sauce

Black Forest Brownie

House-made Brownie Bits layered with Chantilly Cream and Cherries

Cookies n' Cream

Chocolate Mousse layered with Oreo crumbles

Lemon Meringue

Light and Fluffy Lemon Mousse topped with Fresh Berries

Strawberry Shortcake

Shortcake layered with Whipped Cream and Fresh Strawberries

S 'mores Delight

Graham Cracker Crust layered with Chocolate and Marshmallow Cream

Tiramisu

Coffee-soaked Lady Fingers Layered with Whipped Cream and Cocoa

Toasted Mango-Macaroon Mousse

Toasted Macaroon and Fresh Mango Mousse topped with Toasted Coconut

Pumpkin Pie

Pumpkin Mousse topped with a Sliver of Pumpkin Cake

Open Faced Strawberry Shortcake

Flaky Biscuits Layered with Whipped Cream Frosting and Sliced Strawberries

Oreo Pops

White and Dark Chocolate dipped Oreos

Petite Mousse Duo ^G

Airy Chocolate Mousse topped with Mixed Berries

Paired with Vanilla Mousse topped with Dark Chocolate Shavings

Root Beer Float Shots ^G

Vanilla Bean Ice Cream with Classic Root Beer

Served in Shot Glass

Scratch-made Cupcakes

Baked Apple

Apple Cider Cake baked with Fresh Apples and topped with Cinnamon-Cream Cheese Frosting

Finished with a Caramel Drizzle and Crunchy Apple Chips

Berger Cookie

Vanilla Cake topped with Mascarpone-Fudge Icing

Finished with Berger Cookie Crumbles

Carrot

Spiced Carrot Cake topped with Cream Cheese Frosting

Sprinkled with Orange Sugar

Chai-Infused Vanilla

*Vanilla Cake infused with Chai Spices and topped with Vanilla Frosting
Garnished with a Cinnamon Stick*

Chocolate

*Decadent Chocolate Cake
Topped with choice of Vanilla or Chocolate Frosting*

Chocolate Chip Cookie Dough

*Cookie Dough Cake topped with Cookie Dough Buttercream Frosting
Finished with a petite Chocolate Chip Cookie*

Chocolate Mocha

*Rich Chocolate cake with Mocha Buttercream Icing
Sprinkled with White Chocolate Shavings and Topped with a Chocolate Ribbon*

Chocolate Peppermint

*Rich Chocolate Cake accented with a hint Peppermint and topped with Peppermint-Cream Cheese Frosting
Dusted with Peppermint Sprinkles*

Dulce de Leche

*Scratch-made Dulce de Leche Cake topped with Caramel Frosting
Topped with a Dulce de Leche Drizzle*

Key Lime

*Tart Key Lime Cake topped with Buttercream Frosting
Finished with a Candied Lime Slice*

Maple Bacon

*Savory Maple Cake topped with Buttercream Frosting
Dusted with Brown Sugar-Bacon Crumbles*

Pink Lemonade

*Tart Pink Lemonade Cake topped with Pink Lemonade Frosting
Finished with a Candied Lemon Wedge*

Pumpkin

*Roasted Pumpkin Cake topped with Pumpkin-Cream Cheese Frosting
Finished with a light dusting of Cinnamon*

Red Velvet

*Classic Red Velvet Cake topped with Cream Cheese Frosting
Sprinkled with Oreo Cookie Crumbles*

Strawberry Shortcake

*White Sponge Cake topped with Whipped Cream Frosting
Finished with a sliced Strawberry*

Vanilla

Moist Vanilla Cake topped with a choice of Vanilla or Chocolate Frosting

S'mores Pops

House-made Marshmallows dipped in Milk Chocolate
Rolled in Graham Cracker Crumbs

Tiramisu

Traditional Lady Fingers dipped in Espresso and layered with Mascarpone Cheese

Tres Leches Cake

Traditional Spanish Three Creams Cake
Served in a Demitasse Cup with a Petite Fork

Wedding Cake

Rouge to Coordinate with SugarBakers
A or B Design Category Cakes

BREAKFAST AND BRUNCH

Assorted Bagels

Blueberry, Cinnamon-Raisin, Everything, Plain, and Sesame
Served with Butter, Cream Cheese and Jam

Assorted Mini Muffins

Blueberry, Corn, Chocolate, Cream Cheese, and Poppy Seed

Bagel Breakfast Wrap

Scrambled Eggs, Smoked Salmon, Cream Cheese, Capers, Tomatoes and Red Onions

Bistro Breakfast Wrap

Scrambled Eggs, Ham and Brie

Breakfast Burritos

Fresh Tortilla with your selection of fillings
Scrambled Eggs, Shredded Cheese, Bacon, Ham, Sausage, and Roasted Vegetables

Breakfast Potatoes ^{G V}

Crispy Potatoes sautéed with Peppers and Onions
Served with Ketchup and Hot Sauce

Breakfast Sandwiches

Poached Egg, Cheese, Ham, Bacon, Roasted Vegetables
Served on your choice of an English Muffin, Bagel, or White or Wheat Toast

Fresh Fruit Salad ^{G V}

Seasonal Cubed Fruit accented with Berries

Frittatas

Egg Casseroles – Served Warm or at Room Temperature

Sausage, Ham and Cheese Frittata or

Roasted Vegetable and Cheese Frittata

Greek Breakfast Wrap

Scrambled Eggs, Mushroom, Feta Cheese, Roasted Red Peppers and Spinach

Lox Tray ^G

Smoked Salmon garnished with Capers, Red Onions and Hard-Cooked Egg

Mini Quiche

Black Forest

Smoked Gouda, Ham and Caramelized Onion

Four Cheese

Goat's Cheese, Gruyere, Mozzarella and Parmesan

Lorraine

Gruyere, Bacon and Caramelized Onion

Spanish

Manchego, Caramelized Onion and Peppers

Wild Mushroom

Goat's Cheese, Mushrooms, and Fresh Herbs

Savory Croissants

Plain, Egg and Cheese, Sausage, Turkey and Swiss, and Ham and Swiss

Sweet Croissants

Chocolate and Strawberry-Cream Cheese

Yogurt and Granola

Vanilla Yogurt and Scratch-Made Granola

LIGHT FARE

Sandwiches

BBQ Chicken, Brisket, Chicken Salad, Italian Cold Cut,

Grilled Salmon, Pit Ham, Pulled Pork,

Shrimp Salad, Roasted Turkey,

Roasted Vegetable Muffaletta, Tuna Salad

Prepared with Lettuce and Tomato on French Baguette, House-made Roll,

Whole Wheat, Texas Toast, Croissant, Seven Grain or Rye

Wraps

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

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

Panini

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

Grilled Burritos

Flour Tortilla stuffed with choice of Boneless Beef Short Ribs, Flank Steak, Grilled Chicken,
Pulled Pork or Roasted Vegetables
Stuffed with Paella Rice, Sautéed Peppers and Onions, Cilantro and Shredded Cheese
Served with Sour Cream and Hot Sauce

ROUGE Signature Sliders Bread Rolls

Served on Freshly Baked Petite French

Angus Beef Slider

Grilled USDA Angus Beef Slider with Lettuce and Tomato

Beef Brisket

Fork-Tender Beef Brisket topped with Muenster Cheese and Mustard-Horseradish

Black n' Bleu Burger

Seasoned Prime Ground Beef Grilled with Blackening Seasoning and Topped with Gorgonzola

BLT

Applewood Bacon, Romaine Lettuce and Roma Tomato with Herb Aioli

Burger Chesapeake

Angus Beef Slider topped with Crab Meat and drizzled with Béarnaise Sauce

California Chicken

Grilled Chicken Breast topped with Fresh Avocado and Sundried Tomato Aioli

Cheese Steak

Chopped Rib Eye sautéed with Peppers and Onions
Served with Provolone or American Cheese on Mini Hot Dog Bun

Crab Cake Slider

House-made Maryland Crab Cake with a Remoulade Sauce

Fried Chicken Slider

Southern-Fried Chicken drizzled with Honey Mustard, Lettuce and Tomato

Fried Green Tomato BLT

Cornmeal-Crusted Fried Green Tomato, Applewood Bacon and Creamy Cole Slaw
Finished with Sundried Tomato Aioli

Grilled Portabella Slider

Portabella Mushroom, Provolone Cheese, Roasted Red Pepper, Baby Spinach
Finished with Basil-Pesto

Lavender Chicken

Chicken Breast glazed with Lavender and Honey-Dijon

Lombard Street Corned Beef

Corned Beef, Sauerkraut and 1000 Island Dressing between Jewish Rye

Pit Beef Slider

Juicy Pit Beef with Mustard-Horseradish and Chopped Onions

Pit Ham Slider

Slow-Cooked over Cherry Wood and topped with Honey Mustard

Po' Boy

Fried Shrimp or Oysters with Romaine, Roma Tomato and House Remoulade

Pulled Pork

House-made Pulled Pork topped with Pickles and Chopped Onions

Pulled Pork and Slaw Slider

House-made Pulled Pork topped with Red Cabbage Slaw

Roasted Vegetables

Zucchini, Eggplant, Roma Tomato, Fresh Mozzarella and Basil Pesto

Short Rib and Cheddar

Fork Tender Beef Short Ribs topped with White Cheddar and Caramelized Onions

Tuna Salad Melt

Classic Tuna Salad topped with Swiss Cheese and a Slice of Roma Tomato

Turkey Gobbler

House Roasted Turkey Breast topped with French Brie and Cranberry Relish

Accompaniment Salads

Asian Sesame Noodles ^v

Chilled Lo Mien Noodles tossed with Julienned Vegetables
Tossed in a Toasted Sesame-Soy Vinaigrette

Bowtie Pasta Salad

Imported Bowtie Pasta with Crunchy Onions, Green and Red Peppers

Tossed in Balsamic-Parmesan Vinaigrette

Broccoli Salad ^G

Broccoli Florets, Julienned Carrots, Raisins, Dried Cranberries, Peppers and Bacon
Tossed in a Creamy Vinaigrette

German Potato Salad ^G

Bite-Sized Red Potatoes with a Crispy Bacon, Fresh Herbs and Green Onions
Served in a Cider Vinaigrette

Insalata Caprese ^G

Sliced Heirloom Tomatoes and Fresh Mozzarella
Garnished with Fresh Basil and Extra Virgin Olive Oil

Lemon-Pesto Pasta Salad

Tri-Colored Rotini with Grape Tomatoes, Mozzarella, Kalamata Olives, & Asparagus Tips
Tossed in Fresh Lemon Vinaigrette

Orzo Salad

Orzo with Fresh Peas, Prosciutto, Grilled Asparagus and Feta
Tossed with a Fresh Lemon Vinaigrette

Penne a la Greek

Penne Pasta tossed with Kalamata Olives, Artichoke Hearts, Roasted Red Peppers,
Italian Parsley, Crumbled Gorgonzola and Feta

Red Bliss Potato Salad ^G

Red Bliss Potatoes with Diced Peppers in House Dressing

Roasted Corn and Black Bean Salad ^{G V}

Fire roasted Corn, Black Beans, Cilantro and Diced Peppers
Served in a Light Vinaigrette

Roasted Wild Mushroom Salad ^{G V}

Mixed Wild Mushrooms roasted with Shallots and Madeira Wine
Tossed with Cherry Tomatoes and Green Beans

Rock Shrimp Salad ^G

Louisiana Rock Shrimp laced with a Honey-Lime Vinaigrette
Served with Purple Radish

Shrimp and Avocado Pasta Salad

Penne Pasta tossed with Avocado, Crunchy Vegetables and Shrimp
Served in a Creamy Dressing

Tomato and Cucumber Salad ^{G V}

Ripe Heirloom Tomatoes and Fresh Cucumbers in Italian Olive Oil Dressing

Tortellini and Roasted Vegetable Salad

Mini Cheese Tortellini with Roasted Vegetable and Parmesan Cheese
Tossed in a Light Vinaigrette

Watermelon Salad ^G

Thinly Sliced Cucumbers, Red Onion, Feta Cheese and Mint Chiffonade in Lime Vinaigrette

Winter Quinoa Salad ^{G V}

Arugula and Quinoa with Roasted Butternut Squash, Grilled Zucchini, Asparagus and Bell Peppers
Tossed in Fresh Lemon Vinaigrette

Zucchini Salad ^{G V}

Thinly Sliced Zucchini Ribbons
Finished with a Provençal Vinaigrette

SNACKS

Cinnamon Sugar Pretzel Bite

Scratch-made Soft Pretzels Tossed with Cinnamon Sugar and dipped in Royal Icing
Served in a Demitasse Cup

Crispy Sriracha Lime Chickpeas ^{G V}

Chickpeas tossed in Sriracha, Olive Oil and Lime Juice
Baked until Crispy

Gourmet Soft Pretzel Bar

Accompanied by Assorted Sweet & Savory Dipping Sauces
*Cheddar Cheese, Honey Mustard, Stone Ground Mustard
Caramel Sauce, Chocolate Sauce, and Royal Icing*

Parmesan Truffle Frites ^G

Hand-Cut, Tossed in Truffle Oil & Parmesan and Drizzled with Honey
Served in Paper Cones

Parmesan Truffle Kettle Chips ^G

Perfectly seasoned, Scratch-made Kettle Style Potato Chips
Tossed with Parmesan Cheese and Truffle Oil