



A little more colorful than the rest...

Upscale Delivery Menu

ROUGE specializes in catering to a wide range of dietary preferences.

For your convenience, menu items are noted as follows

^G = Gluten Free ^V = Vegan

For any other dietary restrictions please consult with a Catering Sales Manager

[Click here to for Order Minimums & Delivery Fees](#)

ROUGE FINE CATERING

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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 and Eggs, Served with Toast Points

Shrimp Cocktail Platter ^G Medium \$109.95, Large \$149.95

Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

Antipasti Platter ^G Medium \$79.95, Large \$109.95

Prosciutto Wrapped Asparagus, Smoked Gouda, Roasted Beets with Goat's Cheese, Salami & Provolone Roulades, Capicola, Soppresata, Roasted 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, Mushrooms, Asparagus, Mixed Greek Olives Hard Cooked Eggs, Avocado & Marinated Fresh Mozzarella

Crudités Platter Medium \$39.95, Large \$59.95

Raw Seasonal Vegetables, Served with Hummus ^V or Green Goddess Dip

Insalata Caprese ^G Medium \$44.95, Large \$64.95

Sliced Tomatoes & Fresh Mozzarella garnished with Fresh Basil & Extra Virgin Olive Oil

Brie en Croûte Large \$89.95 (*serves up to 20 guests*)

Brie baked in Puff Pastry with Wild Berry Compote, Served with Crostini

Asparagus Platter ^{G V} Medium \$69.95, Large \$89.95

Steamed to perfection & brushed with Balsamic Glaze

Fruit & Cheese Platter ^G Medium \$69.95, Large \$94.95

Sun-ripened Fruits & Aged Cheeses, beautifully presented, Served with Home-made Bread

Spinach Ravioli Medium (*80 pieces*) \$74.95, Large (*160 pieces*) \$124.95

Spinach & Cheese Ravioli served in a Warm Balsamic Vinaigrette, plattered and served Room Temperature

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

Delectable, bite-sized, Domestic Lamb Chops, Served with Red Wine Sauce

Chicken Quesadillas \$14.50 per person (*one size only*)

Grilled Chicken & Cheese with a hint of Basil and Cilantro, Grilled in our House-made Tortilla

Grilled Jerk Chicken Wings ^G Medium (*25 pieces*) \$59.95, Large (*50 pieces*) \$84.95

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

Buffalo Chicken Wings ^G Medium (*25 pieces*) \$59.95, Large (*50 pieces*) \$84.95

Seasoned Chicken Wings, Served with Celery, Carrots & Bleu Cheese Dressing

Rosemary and Garlic Fingerling Potatoes ^{G V} Medium \$39.95, Large \$59.95

Petite Roasted Fingerling Potatoes, Served with a Fresh Herb Dipping Sauce



HORS D'OEUVRES

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

Priced per piece

Southwest Egg Rolls \$4.95 each

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

Cumin Dusted Chicken Kebab ^G \$7.95 each

Cumin-dusted Chicken with Tomato, Peppers, Mushrooms & Onion, Served with a Tzatziki Sauce

Insalata Caprese Skewer ^G \$3.95 each

Cherry Tomatoes & Fresh Mozzarella garnished with Fresh Basil & Extra Virgin Olive Oil

Lump Crab Stuffed Mushroom Caps ^G \$4.95 each

Mushroom Caps filled with Petit Maryland Crab Cake

Roasted Vegetable and Goat Cheese Mushroom Caps ^G \$3.95 each

Mushroom Caps filled with Herbed Goat's Cheese & Roasted Vegetables

Petit Maryland Crab Cake ^G \$5.95 each

Petit Maryland Lump Crab Cake, Served with Classic Remoulade sauce

Seared Chicken and Vegetable Potsticker \$3.95 each

Chicken and Vegetable Potsticker, Served with our Sweet Bourbon-Soy dipping sauce

Southwest "Cornucopia" \$3.45 each

Crispy Tortilla filled with Chicken, Cheddar & Cilantro

Mediterranean Mini Boulette \$17.95 per lb (16 in one lb)

Petit Savory Meatballs, Served with our Roasted Tomato Coulis

Mini Vegetable Egg Roll \$1.95 each

Bite-sized Traditional Vegetable Egg Roll, Served with Duck Sauce for Dipping

Mini Brochette, Served on a Bamboo Skewer

Beef with a Red Wine Demi-Glace ^G \$5.95 each

Chicken with a Citrus Garlic Sauce ^G \$4.95 each

Salmon with a Pink Peppercorn Sauce \$7.95 each

Shrimp with a Citrus Garlic Sauce ^G \$8.95 each

Cilantro Lime Grilled Shrimp Skewers ^G \$8.95 each

Large Gulf Shrimp marinated in Cilantro, Lime and Chili, Served with a Chilled Cilantro Cream Sauce

Vegetable Kebabs ^{G v} \$4.95 each

Mushroom, Tomato, Peppers, Onion, Zucchini & Squash



GOURMET DIPS

PLEASE NOTE: *Wire Chaffers and Sternos are not included unless specifically requested*

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

**All Dips are Gluten-Free with Crudité*

Buffalo Chicken Dip ^G Medium \$59.95, Large \$79.95

Baked Hand Pulled Chicken, Gourmet Cheeses & Wing sauce, Served hot with Tortilla Chips

Roasted Red Pepper Dip Medium \$59.95, Large \$79.95

Roasted Red Peppers, Herbs & Gourmet Cheeses, Served hot with Toasted Garlic Pita or Crudités ^G

Maryland Crab Fondue Medium \$79.95, Large \$109.95

Our upscale version of a Maryland Classic

Lump Crab, Sherry, Gourmet Cheese and fresh Herbs, Served hot with Crostini or Crudités ^G

Crab & Artichoke Dip Medium \$79.95, Large \$109.95

Lump Crab Dip, Artichoke Hearts & gourmet Cheeses, Served hot with Crostini or Crudités ^G

Spinach & Artichoke Dip Medium \$74.95, Large \$99.95

Fresh Spinach, Artichoke Hearts & gourmet Cheeses, Served hot with Crostini or Crudités ^G

☺ *Can't decide between Crostini or Cudite? Both can be added to all dips for an additional \$19.95* ☺

SALADS & SOUP

Add chicken to any salad, additional \$4.95 per person

GREEN SALADS

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

** All Vegetable Salads are available Vegan without Cheese and Egg*

Rouge Salad ^G Medium \$32.95, Large \$54.95

Mixed Greens, Marinated Carrots, Avocado, Spring Onions, Smoked Gouda, Tomatoes & Cucumbers

Served with Balsamic Vinaigrette on the Side

Mesclun Salad ^G Medium \$32.95, Large \$54.95

Fresh Mesclun Greens, diced Pear, Gorgonzola Cheese & Cranberries

Served with Balsamic Vinaigrette on the Side

Caesar Salad ^{G-No Croutons} Medium \$24.95, Large \$39.95

Crisp Romaine tossed with croutons & Parmesan Cheese

Served with Classic Caesar Dressing on the Side

House Salad ^G Medium \$24.95, Large \$39.95

Mixed Greens, Tomatoes, Cucumbers, Chopped Onions & Parmesan Cheese

Served with Balsamic Vinaigrette on the Side



Taco Salad ^G Medium \$32.95, Large \$54.95

Mixed Greens with Cheese, Pico de Gallo, Cucumbers, Avocado, Jalapeños, Tortilla Chips

Served with Ranch Dressing on the Side

Strawberry & Goat's Cheese Salad ^G Medium \$32.95, Large \$54.95

Mesclun & Romaine Greens topped with fresh Strawberries & Goat's Cheese

Served with Raspberry Vinaigrette on the Side

Tropical Salad ^G Medium \$32.95, Large \$54.95

Mesclun & Romaine Greens topped with Mandarin Oranges, Black Berries, Strawberries, Mango, and Gorgonzola Cheese

Served with Raspberry Vinaigrette on the Side

Greek Salad ^G Medium \$32.95, Large \$54.95

Fresh Romaine, Sliced Onions, Tomatoes, Kalamata Olives, Cucumbers, Feta & Hard Boiled Egg

Served with Greek Dressing on the Side

Harvest Salad ^G Medium \$32.95, Large \$54.95

Mixed Greens, Roasted Beets, Gala Apples, Cherry Tomatoes and Goat's Cheese

Served with Balsamic Vinaigrette on the Side

PASTA & RICE SALADS

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

Orzo Salad Medium \$34.95, Large \$54.95

Orzo with Fresh Peas, Prosciutto, Grilled Asparagus & Feta

Tossed with a Light Lemon Vinaigrette

Broccoli Salad ^G Medium \$34.95, Large \$54.95

Broccoli Florets, Carrots, Raisins, Dried Cranberries, Peppers & Bacon (*Can be Prepared without Bacon*)

Tossed in Creamy Vinaigrette

Shrimp & Avocado Pasta Salad Medium \$54.95, Large \$84.95

Penne Pasta tossed with Avocado, Bacon Bits, Crunchy Vegetable & Shrimp

Served in a Creamy Dressing

Roasted Corn & Black Bean Salad ^G^V Medium \$34.95, Large \$54.95

Fire Roasted Corn, Black Beans, Cilantro & Diced Peppers

Served in a Creamy Dressing

Tortellini & Roasted Vegetable Salad Medium \$34.95, Large \$54.95

Chilled Tortellini tossed with Roasted Vegetables & Parmesan Cheese

Served in a Light Vinaigrette

Asian Sesame Noodles ^V Medium \$34.95, Large \$54.95

Chilled lo mien noodles tossed with Julienned Vegetables & Soy

Served in a Sesame Vinaigrette



Tomato & Cucumber Salad ^G Medium \$34.95, Large \$54.95

Ripe Heirloom Tomatoes & Cucumbers
Tossed with Extra Virgin Olive Oil Dressing

Red Bliss Potato Salad ^G Medium \$34.95, Large \$54.95

Red Bliss Potatoes combined with our House-made Dressing with Finely Diced Peppers

Bowtie Pasta Salad Medium \$34.95, Large \$54.95

Imported Bowtie Pasta with Green & Red peppers, Crunchy Onions & Parmesan
Tossed with Balsamic Vinaigrette

Penne a la Greek Medium \$44.95, Large \$64.95

Penne tossed with Kalamata Olives, Artichokes, Roasted Red Peppers, Baby Spinach, Italian Parsley
Crumbled Gorgonzola & Feta

Insalata Caprese ^G Medium \$44.95, Large \$64.95

Grape Tomatoes & Mini Mozzarella Spheres Garnished with Fresh Basil & Extra Virgin Olive Oil

SOUPS

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

Quart \$14.95

House-made Chicken Vegetable ^G

Roasted Zucchini and Potato ^{G Dairy Free}

French Onion

Maryland Crab Soup ^G

Clam & Corn Chowder ^G

Pumpkin & Apple Bisque ^G

New England Clam Chowder ^G



SANDWICHES, WRAPS & PANINI

All cut in Half and Plattered

FULL SIZED SANDWICH \$9.85 each

Garnished with Lettuce & Tomato and accompanied by packets of Mayonnaise & Mustard

Please add \$0.55 per sandwich for Cheese ☺ Please add \$1.10 per sandwich for Lettuce & Tomato on the side

Select Hand-Carved Meat

Pulled Pork ☺ Grilled Chicken ☺ BBQ Chicken ☺ Chicken Salad ☺ Roasted Turkey

Pit Ham ☺ Tuna Salad ☺ Roasted Vegetables ☺ Italian Cold Cut

Brisket...add \$2.50 ☺ Shrimp Salad...add \$3.00 ☺ Grilled Salmon...add \$3.00

Select Bread

French Baguette ☺ Brioche Roll ☺ Whole Wheat ☺ Country White ☺ Seven Grain ☺ Rye

Croissant...add \$1.10

Add Cheese...add \$0.55

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

MINI SANDWICH TRAY \$74.95 per tray (24 Sandwiches per tray)

Always a crowd pleaser, ROUGE Recommends 2-3 mini sandwiches per person

Mini Sandwiches are served on Freshly-baked Mini Rolls and garnished with Lettuce and Tomato

Choose from any of the above hand carved meats! Available in the following:

☺ Variety of One (1) Mini Sandwich (24 sandwiches) ☺

☺ Variety of Two (2) Mini Sandwiches (12 of each variety) ☺

☺ Variety of Three (3) Mini Sandwiches (8 of each variety) ☺

* Standard tray includes (8) Roasted Turkey, (8) Grilled Chicken, (8) Roasted Vegetable or customize your own selection of 3 sandwiches

WRAPS \$9.85 full-size wrap

All wrap can be made gluten-free by substituting a lettuce wrap for a Traditional Tortilla

Buffalo Chicken ☺ BBQ Chicken ☺ Chicken Caesar ☺ Chicken Salad ☺ Grilled Chicken ☺ Roasted Turkey

☺ Tuna Salad ☺ Pit Ham ☺ Ham and Cheese ☺ Roasted Vegetable & Mozzarella ^Vwithout cheese

Grilled Salmon...add \$2.00 ☺ Shrimp Salad...add \$2.00

PANINI \$10.85 each

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

Chicken Pesto ☺ Chicken Parmesan ☺ Turkey & Swiss ☺ Roasted Vegetable & Fresh Mozzarella

Ham & Brie with Honey Mustard ☺ Ham, Provolone, Sliced Pear, Dried Cranberry & Honey Mustard

Roast Beef, Muenster & Red Onion ☺ Cuban (Pulled Pork, Pit Ham, Swiss Cheese, Pickles & Mustard)



ROUGE SIGNATURE LUNCH BAGS

Individually labeled & presented in our signature ROUGE bag

Signature Sandwich Lunch Bag \$12.00 each

Includes Full-size Sandwich ☺ Choice of Caesar Salad or chips ☺ Scratch-made Gourmet Cookie

☺ with beverage, add \$1.00 per lunch bag

☺ with cheese, add \$0.55 per sandwich

☺ with fruit cup, add \$2.20 per lunch bag

Select Hand-Carved Meat

Pulled Pork ☺ Grilled Chicken ☺ BBQ Chicken ☺ Chicken Salad ☺ Roasted Turkey

Pit Ham ☺ Tuna Salad ☺ Roasted Vegetables ☺ Italian Cold Cut

Brisket...add \$2.50 ☺ Shrimp Salad...add \$3.00 ☺ Grilled Salmon...add \$3.00

Signature Wrap Lunch Bag \$12.00 each

Includes Gourmet Wrap ☺ Choice of Caesar Salad or chips ☺ Scratch-made Gourmet Cookie

☺ with beverage, add \$1.00 per lunch bag

☺ with fruit cup, add \$2.20 per lunch bag

Select Gourmet Wrap

Buffalo Chicken ☺ BBQ Chicken ☺ Chicken Caesar ☺ Chicken Salad ☺ Grilled Chicken ☺

Roasted Turkey ☺ Tuna Salad ☺ Roast Beef ☺ Ham and Cheese ☺

Roasted Vegetable & Mozzarella ^Vwithout cheese ☺ Grilled Salmon...add \$2.00 ☺ Shrimp Salad...add \$2.00

Signature FitSalad Lunch Bag \$12.00 each

Includes FitSalad ☺ Choice of Fruit Cup, Apple or Pear ☺ Served with a French Roll

☺ with beverage, add \$1.00 per lunch bag

Select FitSalad

Southwest Chicken (Grilled Chicken, Black Beans, Roasted Corn, Hearts of Palm, Cherry Tomatoes, Parmesan Cheese, Cilantro-Lime Dressing)

Lebanese Salmon (Grilled Salmon, Hummus, Tabbouleh Salad, Roasted Red Peppers, Cucumbers, Olives, Mesclun Greens, Lemon Dressing)

Ginger Shrimp (Sesame Noodles, Ginger Shrimp, Bell Pepper, Carrot, Green Onion, Celery, Baby Kale)

Quinoa & Poached Egg (Red and Yellow Quinoa, Poached Egg, Roasted Artichoke Hearts, Red Bell Pepper, Arugula, Green Olives, White Balsamic Dressing)



ENTRÉE PACKAGES

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

1 Entrée with 2 Sides, \$13.00 per person

2 Entrée with 2 Sides, \$15.25 per person

3 Entrée with 3 Sides, \$17.50 per person

POULTRY

General Tso's Chicken

Crispy Chicken Sautéed with Vegetables coated in a Sweet & Spicy Asian Glaze

Rotisserie Chicken ^G

Roasted with our Signature Blend of Spices & Herbs, Whole Chicken cut into 1/8 pieces served Bone-in

Bourbon Chicken

Sweet & Tender Bites of Chicken

Chicken Monaco

Mediterranean-style White Meat Stir-fry with Peppers & Onions

Chicken Tikka ^G

Slow-cooked Chicken with Tomatoes in a Light Indian Curry Sauce

Chicken Française ^G

Tender Breast Cutlet sautéed in White Wine & Lemon Sauce

Tequila Lime Chicken ^G

Tender Breast Cutlet sautéed with a Light Tequila Lime Sauce

Herb-Roasted Chicken ^G

Tender Breast Scaloppini roasted with Citrus & Fresh Herbs

Chicken Piccata ^G

Tender Breast Cutlet sautéed with Capers in a 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, Pork Sausage & Cajun Sauce

Grilled Chicken Breast ^G

Strips of Tender Breast, Marinated & Grilled

Entrée Packages (continued)

1 Entrée with 2 Sides, \$13.00 per person

2 Entrée with 2 Sides, \$15.25 per person

3 Entrée with 3 Sides, \$17.50 per person

**Grilled Chicken Tenders** ^G

Classic Chicken Tenders, Marinated & Grilled

Pulled Barbeque Chicken ^G

Pulled Chicken served in our House-made BBQ Sauce

Buffalo Chicken

Crispy White Meat Chicken Drenched in our Signature Hot Sauce

Southern Fried Chicken

Cast Iron Fried Chicken, Bone-in Legs, Breast & Wings

Turkey Breast

Hand Carved & Served over Velvety Pink Peppercorn ^G *or* Red Wine Demi-Glace

+ \$2.95 per person for *single entrée package*

+ \$1.95 per person for *multiple entrée package*

VEGETARIAN**Stuffed Red Bell Pepper** ^{G V}

Red Pepper Stuffed with Saffron Rice & Roasted Vegetables

Stuffed Portabella Mushroom Cap ^G

Portabella Cap Stuffed with Primavera Vegetables

General Tso's Tofu ^V

Stir-Fried Vegetables & Tofu with General Sauce

Tortellini Rosé

Cheese Tortellini served with a flavorful Tomato Cream Sauce

Eggplant Parmesan *minimum order 6 ppl*

Roasted Eggplant Layered with Cheese & Marinara

Vegetable Lasagna *minimum order 10 ppl*

Layers of Lasagna Noodles, Ricotta, Roasted Tomato Sauce Grilled Vegetables & Gourmet Cheeses



Entrée Packages (continued)

1 Entrée with 2 Sides, \$13.00 per person

2 Entrée with 2 Sides, \$15.25 per person

3 Entrée with 3 Sides, \$17.50 per person

BEEF, LAMB & PORK

Beef Tenderloin ^G

Cooked Medium-rare to Medium, choice of Mustard-Horseradish *or* Remoulade

+ \$11.95 per person for *single entrée package*

+ \$9.95 per person for *multiple entrée package*

Beef Brisket

Extremely tender with Fresh Aromatic Herbs and Red Wine Demi-Glace

+ \$4.95 per person for *single entrée package*

+ \$3.95 per person for *multiple entrée package*

Flank Steak Marsala

Tender & juicy Flank Steak, cooked Medium-rare with Mushroom Marsala Sauce

+ \$4.95 per person for *single entrée package*

+ \$3.95 per person for *multiple entrée package*

Beef & Broccoli

Tender Beef Braised with Broccoli Sprouts

+ \$3.95 per person for *single entrée package*

+ \$2.95 per person for *multiple entrée package*

Rack of Lamb

Frenched & served with Red Wine Sauce

+ \$11.95 per person for *single entrée package*

+ \$9.95 per person for *multiple entrée package*

Pit Ham ^G

Slow-cooked over Cherry Wood

Pulled Pork

Slow cooked in a Bourbon Barbeque Sauce

+ \$3.45 per person for *single entrée package*

+ \$2.45 per person for *multiple entrée package*

Pork Tenderloin

Cider-Infused, Roasted with Carrots & Apples

+ \$4.95 per person for *single entrée package*

+ \$3.95 per person for *multiple entrée package*



Entrée Packages (continued)

- 1 Entrée with 2 Sides, \$13.00 per person
- 2 Entrée with 2 Sides, \$15.25 per person
- 3 Entrée with 3 Sides, \$17.50 per person

FISH & SEAFOOD

Blackened Salmon add \$6.95 per person

Served with Tequila Lime Sauce

- + \$6.95 per person for single entrée package
- + \$4.95 per person for multiple entrée package

Asian Salmon add \$6.95 per person

Finished with a Sweet Sesame-Apricot Glaze

- + \$6.95 per person for single entrée package
- + \$4.95 per person for multiple entrée package

Grilled Salmon Filet add \$6.95 per person

Served over Velvety Peppercorn Sauce

- + \$6.95 per person for single entrée package
- + \$4.95 per person for multiple entrée package

Maryland Rockfish ^G

Broiled to Perfection with the right touch of Citrus

- + \$9.95 per person for single entrée package
- + \$7.95 per person for multiple entrée package

Maryland Lump Crab Cake ^G

Always a crowd pleaser! Traditional, Maryland-style Crab Cake

- + \$16.95 per person for single entrée package
- + \$12.95 per person for multiple entrée package

Barbeque Shrimp ^G

Tender Large Gulf Shrimp Sautéed in a Sweet & Spicy Southern BBQ Sauce (eight pieces per person)

- + \$8.95 per person for single entrée package
- + \$6.95 per person for multiple entrée package

Grilled Garlic Shrimp ^G

Tender Large Gulf Shrimp Grilled to Perfection with our Savory Garlic Sauce (eight pieces per person)

- + \$8.95 per person for single entrée package
- + \$6.95 per person for multiple entrée package

Blackened Swordfish

Blackened & Grilled Swordfish Served with Mango Salsa

- + \$6.95 per person for single entrée package
- + \$4.95 per person for multiple entrée package

Shrimp & Chicken Stir Fry ^G

Fresh Gulf Shrimp Sautéed with Tender Chicken

- + \$6.95 per person for single entrée package
- + \$4.95 per person for multiple entrée package



SIDES

- Caesar Salad** ^G ^V ^{GF} Fresh Romaine with Croutons, Parmesan & Caesar Dressing (*on the side*)
- House Salad** ^G ^V ^{GF} Mixed Greens, Tomatoes, Cucumbers, Parmesan & Balsamic Vinaigrette (*on the side*)
- Marinated Tomato & Cucumber Salad** ^G ^V ^{GF} Bite-sized pieces in House-made Vinaigrette
- Asian Green Beans** ^V ^{GF} Haricot Verts Stir-fried with Soy & Ginger
- Brussel Sprouts** ^G ^V ^{GF} With Roasted Pearl Onions *add \$1.00 per person*
- Grilled Cauliflower** ^G ^V ^{GF} Balsamic-Herb Marinated
- Corn** ^G ^V ^{GF} Sweet and Delicious
- Creamed Spinach** ^G ^V ^{GF} Fresh Spinach with Heavy Cream and Garlic
- Dill Carrots** ^G ^V ^{GF} Steamed with Fresh Dill
- Green Beans** ^G ^V ^{GF} French Green Beans Sautéed with Shallots & Garlic
- Mushrooms** ^G ^V ^{GF} Sautéed in a White Wine, Garlic Sauce
- Rotisserie Vegetables** ^G ^V ^{GF} Harvest Root Vegetables tossed with our Signature Spice Blend
- Steamed Asparagus** ^G ^V ^{GF} Steamed & Drizzled with either a Balsamic Glaze and Feta Cheese Crumbles or Lemon Olive Oil *add \$2.00 per person*
- Steamed Mixed Vegetables** ^G ^V ^{GF} Fresh Steamed Broccoli, Cauliflower and Carrots
- Zucchini Provencal** ^G ^V ^{GF} Fresh Roasted with Peppers & Onions
- Balsamic Baby Vegetable Mélange** ^G ^V ^{GF} Baby Zucchini, Pattypan Squash Carrots & Cherry Tomatoes - Glazed with Balsamic & Roasted with Fresh Herbs Shallot & Garlic *add \$2.00 per person*
- Mashed Potatoes** ^G ^V ^{GF} Rich Whipped House-made Potatoes
- Rotisserie Potatoes** ^G ^V ^{GF} Roasted with Olive Oil, Rotisserie Spices & Herbs
- Scalloped Potatoes** ^G ^V ^{GF} Decadent Layers of Gourmet Cheeses and Sliced Potatoes
- Cornbread Stuffing** ^{GF} Moist and Flavorful Stuffing, made with House-made Cornbread
- Cranberry Yams & Squash** ^G ^V ^{GF} Roasted Squash and Yams Studded with Dried Cranberries
- Brown Rice & Lentils** ^{GF} Brown Rice Simmered with Lentils & Middle Eastern Spices
- Paella Rice** ^G ^V ^{GF} Spanish style with Peppers and Onions
- Rice and Beans** ^G ^V ^{GF} Paella Style Rice with Red Kidney and Black Beans
- Thai Rice** ^G ^V ^{GF} Aromatic Jasmine Rice
- Macaroni & Cheese** ^{GF} House-made Gourmet Mac n' Cheese
- Spaghetti** ^{GF} Traditional Spaghetti Noodles with a Velvety Marinara Sauce

Interested in one of our Specialty Salads? One can be added for an additional \$2.00 per person



PASTA DISHES

Medium serves 10 guests ☺ *Large serves 20 guests (except where noted)*

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

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

Tortellini Rosé Medium \$84.95, Large \$124.95

Cheese Tortellini served with a flavorful Tomato Cream Sauce

Penne with Lobster Sauce Medium \$104.95, Large \$154.95

Penne Pasta tossed with Lump Crab Meat & Lobster Sauce

Spaghetti Marinara Medium \$64.95, Large \$104.95

Spaghetti topped with a Classic Marinara Sauce

Linguini Bolognese Medium \$74.95, Large \$114.95

Linguini tossed with Beef & Tomato Sauce

Roasted Vegetable Lasagna Medium \$84.95, Large \$124.95

Lasagna Noodles, Grilled Vegetables, Ricotta and Gourmet Cheeses layered with Tomato Sauce

Meat Lasagna Medium \$84.95, Large \$124.95

Lasagna Noodles, Creamy Ricotta and Gourmet Cheeses layered with Roasted Tomato Meat Sauce

Fettuccini or Penne Primavera Medium \$74.95, Large \$114.95

Seasonal Vegetables tossed in a Creamy Alfredo Sauce

Fettuccini Alfredo Medium \$64.95, Large \$104.95

Creamy Basil, Parmesan & Garlic Sauce

Pasta Puttanesca Medium \$74.95, Large \$114.95

Penne Pasta tossed with Black Olives, Capers, Chopped Parsley and Sweet Red Chili Peppers & House-made Roasted Tomato Sauce

Baked Ziti Medium \$74.95, Large \$114.95

Ziti baked with Italian Sausage, Smoked Gouda, Mozzarella Cheeses and Scratch-made Tomato Sauce
Served Casserole Style

Spinach Ravioli Medium \$74.95 (80 pieces), Large \$124.95 (160 pieces)

Spinach & Cheese Ravioli served in a Lobster Cream Sauce

Garlic Bread \$1.95 per person

Sliced French Baguette spread with Garlic Butter & Toasted to Perfection

House Made Dinner Rolls \$0.95 each

Fresh house made Dinner Rolls, Served with Butter



A LA CARTE ENTREES

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

FAJITAS \$16.95 per person

Make-your-own Fajita kit comes with Fresh Tortillas and a choice of two tasty meat selections!

Choice of

- ☺ *BBQ Chicken*
- ☺ *Buffalo Chicken*
- ☺ *Grilled Chicken Breast*
- ☺ *Pulled Pork*
- ☺ *Flank Steak* add \$3.00 per person
- ☺ *Brisket* add \$3.00 per person

Fajitas served with Sour Cream, Salsa, Shredded Cheese, Paella Rice, Peppers & Onions & Rouge Hot Sauce

GRILLED BURRITOS \$12.95 each

Flour Tortilla stuffed with Paella Rice, Sautéed Peppers and Onions, Cilantro and Melted Cheese

Choice of

- ☺ *Marinated Chicken*
- ☺ *Flank Steak*
- ☺ *Roasted Vegetables*

MINI QUICHE \$5.95 each (*minimum of 5 per variety*)

Petite Mini Quiche, individually crafted for a creative breakfast, lunch or dinner

Choice of

- ☺ *Lorraine (Caramelized Onion, Bacon & Gruyere)*
- ☺ *Black Forest (Smoked Gouda, Ham & Caramelized Onion)*
- ☺ *Spanish (Manchego, Caramelized Onion & Peppers)*
- ☺ *Wild Mushroom (Mushrooms, Herbs & Goat's Cheese)*
- ☺ *Four Cheese (Goat's Cheese, Gruyere, Mozzarella & Parmesan)*



BREAKFAST & LIGHT FARE

BREAKFAST PACKAGES

PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested

Rouge Basic \$9.95 per person

Please add \$1.00 per person for Coffee ☺ Please add \$1.00 per person for Juice

- ☺ Plain Bagels with Cream Cheese, Butter & Jam
- ☺ Fresh Fruit Salad
- ☺ Orange, Cranberry and Apple Juices add \$1.00 per person
- ☺ Coffee in “easy handling” carry containers add \$1.00 per person * urns available for larger group, pick-up fee required

Simply Fruit and Pastry \$12.95 per person

Please add \$1.00 per person for Coffee ☺ Please add \$1.00 per person for Juice

- ☺ House-made Bagels, Mini Muffins and Savory & Sweet filled Croissants
- ☺ Fresh Fruit Salad
- ☺ Orange, Cranberry and Apple Juices add \$1.00 per person
- ☺ Coffee in “easy handling” carry containers add \$1.00 per person * urns available for larger group, pick-up fee required

Healthy and Light \$13.95 per person

Please add \$1.00 per person for Coffee ☺ Please add \$1.00 per person for Juice

- ☺ Assorted House-made Bagels, Savory and Sweet filled Croissants & Mini Muffins
- ☺ Yogurt and House-made Scratch Ingredient Granola
- ☺ Fresh Fruit Salad
- ☺ Orange, Cranberry and Apple Juices add \$1.00 per person
- ☺ Coffee in “easy handling” carry containers add \$1.00 per person * urns available for larger group, pick-up fee required

Gourmet Breakfast Wraps \$14.95 per person (minimum of 4 per variety)

Please add \$1.00 per person for Coffee ☺ Please add \$1.00 per person for Juice

- ☺ Gourmet Breakfast Wraps, available in the following varieties:
 - ❖ *Bistro Wrap (Pit Ham and French Brie with Scrambled Eggs)*
 - ❖ *Greek Wrap (Mushroom, Feta, Roasted Red Peppers & Spinach with Scrambled Eggs)*
 - ❖ *Bagel Wrap (Smoked Salmon, Cream Cheese, Capers, Tomatoes & Onions with Scrambled Eggs)*
 - ❖ *Lorraine Wrap (Caramelized Onion, Bacon & Gruyere with Scrambled Eggs)*
 - ❖ *Spanish Wrap (Peppers, Onions & Manchego with Scrambled Eggs)*
 - ❖ *Black Forest Wrap (Smoked Gouda, Ham & Caramelized Onion with Scrambled Eggs)*
 - ❖ *Wild Mushroom Wrap (Mushrooms, Herbs & Goat's Cheese with Scrambled Eggs)*

- ☺ Breakfast Potatoes accented with Peppers and Onions, Served with Hot Sauce and Ketchup
- ☺ Fresh Fruit Salad
- ☺ Orange, Cranberry and Apple Juices add \$1.00 per person
- ☺ Coffee in “easy handling” carry containers add \$1.00 per person * urns available for larger group, pick-up fee required



HOT at your Door \$14.95 per person

Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** per person for Juice

- ☺ Egg and Cheese Sandwiches Served either Plain, with Bacon, OR with Pork Sausage
- ☺ Breakfast Potatoes accented with Peppers and Onions, Served with Hot Sauce and Ketchup
- ☺ Fresh Fruit Salad
- ☺ Orange, Cranberry and Apple Juices *add \$1.00 per person*
- ☺ Coffee in “easy handling” carry containers *add \$1.00 per person * urns available for larger group, pick-up fee required*

Breakfast Burritos \$15.95 per person

Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** per person for Juice

- ☺ Signature Breakfast Burritos, available in the following varieties:
 - ❖ Bacon Burrito (Bacon & Eggs with Sautéed Peppers, Onions & Shredded Cheese Blend)
 - ❖ Sausage Burrito (Sausage & Eggs with Sautéed Peppers, Onions & Shredded Cheese Blend)
 - ❖ Roasted Veggie Burrito (Scrambled Eggs with Roasted Vegetables & Shredded Cheese Blend)
- ☺ Breakfast Potatoes accented with Peppers and Onions, Served with Hot Sauce and Ketchup
- ☺ Fresh Fruit Salad
- ☺ Orange, Cranberry and Apple Juices *add \$1.00 per person*
- ☺ Coffee in “easy handling” carry containers *add \$1.00 per person * urns available for larger group, pick-up fee required*

Italian Breakfast \$16.95 per person

Frittatas available in 10 person portions (i.e. 10 guests – choose one variety; 20 guests – choose two varieties)

Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** per person for Juice

- ☺ Traditional Frittatas, Served at Room Temperature
 - ❖ Sausage, Ham & Cheese Frittata
 - ❖ Roasted Vegetable & Cheese Frittata
- ☺ Assorted Mini Muffins
- ☺ Breakfast Potatoes accented with Peppers and Onions, Served with Hot Sauce and Ketchup
- ☺ Fresh Fruit Salad
- ☺ Orange, Cranberry and Apple Juices *add \$1.00 per person*
- ☺ Coffee in “easy handling” carry containers *add \$1.00 per person * urns available for larger group, pick-up fee required*

Lox and More \$18.95 per person

Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** per person for Juice

- ☺ Lox and Bagels including Jam, Butter & Cream Cheese
- ☺ Roasted Vegetable Frittata
- ☺ Fresh Fruit Salad
- ☺ Orange, Cranberry and Apple Juices *add \$1.00 per person*
- ☺ Coffee in “easy handling” carry containers *add \$1.00 per person * urns available for larger group, pick-up fee required*

ADD-ONS & A LA CARTE OPTIONS

Bagels, Pastries, Muffins, \$2.95 (per piece)

Mini Croissants, \$2.00 (per piece)

Hardboiled Egg, \$1.00 (per piece)

Yogurt and Granola, \$3.95 (per person)

Yogurt Only - \$2.75 (per person)

Breakfast Wrap, \$9.95 (per person)

Breakfast Sandwiches, \$5.95 (per person)

Roasted Vegetable Frittata, \$39.50 (serves 20)



DESSERT

Assorted Gourmet Dessert Tray \$59.95 (30 pieces)

Gourmet Assortment of Freshly-baked Cookies, Delicious Brownies, House-made Black Bottoms, Macaroons & Chocolate Covered Strawberries

Assorted Gourmet Cookie Tray \$49.95 (30 cookies) ☺ \$59.95 (60 mini-cookies) ☺ \$1.95 (full-size cookie)

Scratch-made Cookies to include Chocolate Chip, Double Chocolate Chip
Oatmeal Raisin, White Chocolate-Cranberry & Sugar Cookies

Chocolate Brownie Tray \$49.95 (30 brownies) ☺ \$1.95 (per brownie)

House-made, Decadent Chocolate Brownies with a Soft Center and Chewy Crust

Black Bottom Cupcakes \$2.95 each

Delectable combination of a Rich Chocolate Cake and Creamy Cheesecake with Chocolate Chips

Chocolate Covered Pretzels \$1.95 each

Pretzel Rods Hand-dipped in Dark & White Chocolate

Charlotte \$69.95 (serves 20 guest)

A Fruity, Fluffy, ½ Sphere Masterpiece! Available in Vanilla Mousse with Mixed Berries, Chocolate Mousse with Mixed Berries or Mango Mousse with Fresh Mango Slices

Gourmet Fruit Platter ^G Medium \$64.95 (serves 10 guest), Large \$89.95 (serves 20 guest)

Fresh Fruit Salad ^G ^V \$7.95 per pound (each pound serve 4-6 guests)

Sun-Ripened Tropical & Local Fruit

Giant Chocolate Covered Strawberries ^G \$3.95 each

Fresh Strawberries covered in contrasting White and Dark Chocolate

Macaroons \$2.50 each

House-made Coconut Macaroon Dipped in Dark & White Chocolate

Mini-Cheese Cakes ^G \$5.95 each (minimum order of 15)

House-made, Delicious Mini-cheesecakes, topped with Fresh Strawberries, Blueberries & Blackberries

Mixed Berry Salad ^G ^V \$13.95 per pound (each pound serve 4-6 guests)

Fresh and delicious - Strawberries, Blackberries and Blueberries Marinated in Chambord

Strawberry Cheesecake Parfait \$5.95 each (minimum order of 15)

Fresh Strawberries layered with NY Cheesecake Filling & Graham Crackers Crumbs

Tiramisu \$69.95 (serves 20 guest)

Delicious, Traditional Lady Fingers dipped in Espresso Layered with Mascarpone Cheese

Cup Cakes See Catering Director for ROUGE Signature Flavors!

Scratch-made Cupcakes (Minimum of 20) \$3.95 for Chocolate or Vanilla, \$4.95 for Custom Flavor



BEVERAGES

DRINKS, *Delivered Chilled*

- ☺ 12oz Sodas, Juices & Water Bottles \$1.95 each
- ☺ Individual Bottles of Ice Tea & Lemonade \$2.50 each
- ☺ Ice with plastic bowl and cups \$4.95 per bag (*serves 20*)

COFFEE SERVICE

- ☺ Disposable "Joe to Go" with all accompaniments, serves 10 \$22.95 per container
- ☺ Large Disposable "Joe to Go" with all accompaniments, serves 40 \$79.95 per container

EVENT EXTRAS

POSH DISPOSABLES

- ☺ Upgraded disposables that mimic the look of china \$2.00 per person

LINEN

- ☺ Disposable table cloths \$5.50 per cloth
- ☺ Cloth Linens inquire for pricing * *requires a Pick Up Fee*

CHAFING RACKS

- ☺ Wire Rack Chafing Dishes
 - ❖ Full Pan (includes Aluminum water pan & two (2) sternos) \$15.00 per dish
 - ❖ Half Pan (includes Aluminum water pan & one (1) sterno) \$10.00 per dish
- ☺ Supplemental Equipment
 - ❖ Sternos (with a one hour burning time as a safety measure) \$1.95 each
 - ❖ Water Pans (Aluminum pans used to line wire rack chafing racks) \$4.75 per pan

ON-SITE STAFFING

Need someone to help make your event complete! \$300 per attendant (*up to 8 hours*)

Delivery Time

We will attempt to deliver food at the time requested, but please allow for a 15 minute window before & after scheduled delivery time.

Delivery Service Charges

Drivers do not and cannot accept gratuity as their wages are paid internally to assure quality amongst delivery staff

Baltimore County or Baltimore City \$30.00 per delivery person (*\$150.00 order minimum*)

Harford, Howard, Anne Arundel and Carroll Counties \$39.00 per delivery person (*\$150.00 order minimum*)

DC Metropolitan Area \$50.00 per delivery person (*\$500.00 order minimum*)

Cancellation Policy

Please inquire with your ROUGE sales representative