



2019 HOLIDAY MENU

Thanksgiving Hours

Pick-up will be available on
Wednesday, November 27th until 5pm at
ROUGE Bistro in Hunt Valley
11110 Pepper Road, Suite F.
We are closed on Thanksgiving (Nov. 28th)

Christmas Hours

Pick-up will be available on
December 24th until 3pm at
ROUGE Bistro in Hunt Valley
11110 Pepper Road, Suite F.
We are closed Christmas Day (Dec. 25th)

Warming/Cooking Instructions will be provided.
Full payment must be made prior to Pick Up or Delivery.

Call **410-527-0007** or email delight@rougecatering.com to place your order.

*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

APPETIZERS & HORS D'OEUVRES

DISPLAYED TRAYS & PLATTERS

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

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

Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

Antipasti Platter ^G Medium \$69.95, Large \$99.95

Prosciutto Wrapped Asparagus, Grilled Artichoke Hearts, Roasted Beets with Goat's Cheese, Salami & Provolone Roulades, Grilled Portabella Mushrooms, Roasted Red Peppers, Mixed Greek Olives & Marinated Fresh Mozzarella

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

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

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

SALADS

Medium serves 10 guests ☺ *Large serves 20 guests*

** All Salads are available Vegan without Cheese*

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, Gorgonzola Cheese, Diced Pear, & Cranberries
Served with Balsamic Vinaigrette 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

ENTREES

Whole Turkey ^G Serves 14-16, \$74.95
Available Brined & Raw or Cooked & Ready to Heat
(Average Weight 14-16 lb)

Sliced Turkey Breast ^G \$19.95 per pound
Served over Velvety Pink Peppercorn

Glazed Pit Ham \$19.95 per pound
Slow-cooked over Cherry Wood

Sliced Beef Tenderloin \$44.95 per pound
Cooked Medium-rare to Medium and Served with Mustard-Horseradish

Beef Brisket \$24.95 per pound
Extremely tender with Fresh Aromatic Herbs and Red Wine Demi-Glace

ACCOMPANIMENTS

Red Wine Demi Glace 16 oz, \$7.50

Signature Peppercorn Sauce ^G 16 oz, \$7.50

Turkey Gravy 16 oz, \$7.50

Cranberry Compote ^G 16 oz, \$7.50

Homemade Dinner Rolls ^V \$0.95 each, \$10.00 per dozen

SIDES

Available by the quart, each quart serves 4-6 guests

Cranberry Yams and Squash ^{V G} \$13.95 per quart

Corn Bread Stuffing \$13.95 per quart

Mashed Potatoes ^G with Gravy \$13.95 per quart

French Green Beans ^{V G} \$13.95 per quart

Scalloped Potatoes ^G \$13.95 per quart

Rotisserie Vegetables ^{V G} \$13.95 per quart

Sweet Potato Casserole
with Marshmallows ^G \$13.95 per quart

Green Bean Casserole
with Crispy Onions \$13.95 per quart

Peas and Carrots ^{V G} \$13.95 per quart

DESSERTS

Assorted Gourmet Cookie Tray 30 pieces \$49.95

Assorted Gourmet Dessert Tray 30 pieces \$59.95

Apple Brown Betty Serves 6-10, \$24.00
Crust-less Apple Pie with Crumb Topping

For additional menu offerings, please visit our website

www.rougecatering.com