



# HOLIDAY MENU

*Thanksgiving & Winter Holidays 2020*

Call **410-527-0007** or email [delight@rougecatering.com](mailto:delight@rougecatering.com) to place your order!



## APPETIZERS & HORS D'OEUVRES TRAYS

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

**Fruit & Cheese Platter** Medium \$69.95, Large \$94.95

Sun-ripened Fruits & Aged Cheeses, beautifully presented & served with Home-made Crostini

**Antipasti Platter** 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

**Shrimp Cocktail Platter** Medium \$109.95, Large \$149.95

Spice-Poached Jumbo Tiger Shrimp

*Served Chilled with Cocktail Sauce & Remoulade*

**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

Lump Crab, Sherry, Gourmet Cheeses and fresh Herbs  
Served with Crostini *or* Crudités



## SALADS

*Medium serves 10 guests* ☺ *Large serves 20 guests*

**Mesclun Salad** Medium \$32.95, Large \$54.95  
Fresh Mesclun Greens, Gorgonzola Cheese,  
Diced Pear, & Cranberries  
*Served with Balsamic Vinaigrette on the Side*

**Harvest Salad** 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

*Available Hot or Chilled w/ Reheating Instructions*

**Brined Whole Turkey** Serves 14-16, \$79.95  
Available Raw or Cooked & Ready to Heat  
(Average Weight 14-16 pounds)

**Sliced Turkey Breast** \$19.95 per pound  
Served over Creamy Pink Peppercorn Sauce

**Glazed Pit Ham** \$19.95 per pound  
Glazed and slow cooked over Cherry Wood

**Roasted & Sliced Beef Tenderloin** \$44.95 per pound  
Cooked Medium-rare & served w/ Horseradish Mustard

**Beef Brisket** \$24.95 per pound  
Braised w/ Fresh herbs and Red Wine Demi-Glace

**Whole Cedar Plank Salmon Filet** \$94.95 per 4 Pound Filet  
Marinated Whole Side of Salmon Roasted on Cedar Plank

## ACCOMPANIMENTS

**Turkey Gravy** 16 oz, \$7.50  
**Signature Creamy Pink Peppercorn Sauce** 16 oz, \$7.50  
**Cranberry Compote** 16 oz, \$7.50  
**Red Wine Demi-Glace** 16 oz, \$7.50  
**Homemade Dinner Rolls** \$0.95 each, \$10.00 per dozen

## SIDES

*Available by the quart, each quart serves 4-6 guests*  
*Available Hot or Chilled w/ Reheating Instructions*  
\$13.95 per quart

**Cranberry Yams and Squash**  
**Corn Bread Stuffing w/ Gravy**  
**Mashed Potatoes w/ Gravy**  
**French Green Beans**  
**Balsamic-Roasted Brussels Sprouts**  
**Sweet Potato Casserole w/ Marshmallows**  
**Green Bean Casserole w/ Crispy Onions**  
**Classic Creamed Spinach**

## DESSERTS

**Classic Pumpkin Pie** \$24 per 12inch Pie  
**Apple Brown Betty** Serves 6-10, \$27.50  
**Crust-less Apple Pie with Crumb Topping**  
**Assorted Gourmet Cookie Tray** 30 pieces \$49.95  
**Assorted Gourmet Dessert Tray** 30 pieces \$59.95



### Thanksgiving Hours

*Pick-up will be available on*  
*Wednesday, November 25<sup>th</sup> until 4pm at*  
*11110 Pepper Road, Suite F.*  
*We are closed on Thanksgiving (Nov. 26<sup>th</sup>)*

### Christmas Hours

*Pick-up will be available on*  
*December 24<sup>th</sup> until 3pm at*  
*11110 Pepper Road, Suite F.*  
*We are closed Christmas Day (Dec. 25<sup>th</sup>)*

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**. For additional menu offerings, please visit our website [www.rougecatering.com](http://www.rougecatering.com)**