



# HOLIDAY MENU

## Thanksgiving & Winter Holidays 2021

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, \$89.95

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 24<sup>th</sup> until 4pm at*

*11110 Pepper Road, Suite F.*

*We are closed on Thanksgiving (Nov. 25<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>)*

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

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