



*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*

*<sup>G</sup> = Gluten Free      <sup>V</sup> = 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)



Cocktail Shrimp

**Shrimp Cocktail Platter** <sup>G</sup> Medium \$109.95, Large \$149.95

Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

**Smoked Salmon Tray** <sup>G</sup> Medium \$99.95, Large \$149.95

Smoked Salmon garnished with Capers, Sliced Onions and tomatoes, Served with Toast Points

**Fruit & Cheese Platter** <sup>G</sup> Medium \$69.95, Large \$94.95

Sun-ripened Fruits & Aged Cheeses, beautifully presented.

Served with Home-made Crostini

**Antipasti Platter** <sup>G</sup> Medium \$79.95, Large \$109.95

Prosciutto Wrapped Asparagus, Smoked Gouda, Roasted Beets with Goat's Cheese, Salami & Provolone Roulades, Capicola, Soppressata, Roasted Red Peppers, Mixed Greek Olives & Marinated Fresh Mozzarella

**Crudités Platter** Medium \$39.95, Large \$59.95 Raw Seasonal Vegetables, Served with Hummus <sup>V</sup> or Green Goddess Dip

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

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





### Grilled Vegetable Platter



### Grilled Vegetable Platter <sup>G</sup>

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

**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

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

Grilled Chicken and Cheese or Roasted Vegetables and Cheese

**Grilled Jerk Chicken Wings** <sup>G</sup> Medium (25 pieces) \$69.95, Large (50 pieces) \$99.95

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

**Buffalo Chicken Wings** <sup>G</sup> Medium (25 pieces) \$69.95, Large (50 pieces) \$99.95

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

*Rosemary Fingerling Potatoes*

### Rosemary and Garlic

### Fingerling Potatoes <sup>G V</sup>

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

### Insalata Caprese Skewer <sup>G</sup> \$3.95 each

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

### Stuffed Mushroom Caps, Served by the Piece

Stuffed with Petite Maryland Crab Cake <sup>G</sup> \$4.95 each

Stuffed with Herbed Goat's Cheese and Roasted Vegetables <sup>G</sup> \$3.95 each

### Petit Maryland Crab Cake <sup>G</sup> \$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

### Mediterranean Mini Boulettes \$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

### Brochettes Served on a Bamboo Skewer

Beef with a Red Wine Demi-Glace <sup>G</sup> \$8.95 each

Cumin Dusted Chicken with a Tzatziki Sauce <sup>G</sup> \$7.95 each

Mushroom, Tomato, Peppers, Onion, Zucchini & Squash <sup>G</sup> \$4.95 each

Cilantro Lime Shrimp with a Chilled Cilantro Cream Sauce <sup>G</sup> \$8.95 each



*Vegetable Kebab*





## 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** <sup>G</sup> 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 <sup>G</sup>

**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 <sup>G</sup>

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

Lump Crab Dip, Artichoke Hearts & gourmet Cheeses, Served hot with Crostini or Crudités <sup>G</sup>

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

Fresh Spinach, Artichoke Hearts & gourmet Cheeses, Served hot with Crostini or Crudités <sup>G</sup>



*Spinach & Artichoke Dip*

☺ *Can't decide between Crostini or Crudité? Both can be added to all dips for an additional \$19.* ☺



## 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

**Rouge Salad** <sup>G</sup> 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** <sup>G</sup> Medium \$32.95, Large \$54.95

Fresh Mesclun Greens, diced Pear, Gorgonzola Cheese & Cranberries  
Served with Balsamic Vinaigrette on the Side

**Caesar Salad** <sup>G-No Croutons</sup> Medium \$24.95, Large \$39.95

Crisp Romaine tossed with croutons & Parmesan Cheese  
Served with Classic Caesar Dressing on the Side

**House Salad** <sup>G</sup> Medium \$24.95, Large \$39.95

Mixed Greens, Tomatoes, Cucumbers, Chopped Onions & Parmesan Cheese  
Served with Balsamic Vinaigrette on the Side

**Taco Salad** <sup>G</sup> 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** <sup>G</sup> Medium \$32.95, Large \$54.95

Mesclun & Romaine Greens topped with fresh Strawberries & Goat's Cheese  
Served with Raspberry Vinaigrette on the Side





Harvest Salad

**Greek Salad** <sup>G</sup> 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** <sup>G</sup> 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*

**Roasted Corn & Black Bean Salad** <sup>G</sup><sup>V</sup> 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** <sup>V</sup> Medium \$34.95, Large \$54.95

Chilled lo mien noodles tossed with Julienned Vegetables & Soy *Served in a Sesame Vinaigrette*



Insalata Caprese



Asian Sesame Noodles

**Red Bliss Potato Salad** <sup>G</sup> 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*

**Insalata Caprese** <sup>G</sup> Medium \$44.95, Large \$64.95

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





## SOUPS

*Quart \$14.95, 3 Quart Minimum*

House-made Chicken Vegetable <sup>G</sup>

Maryland Crab Soup <sup>G</sup>

Crab & Corn Chowder <sup>G</sup>



## 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

*Maryland Crab Soup*

### **Select Bread**

French Baguette ☺ 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 only)*

*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)



*Mini Sandwiches*



*Assorted Wraps*

## WRAPS \$9.85 full-size wrap

*All wraps can be made with a gluten-free Tortilla for an additional \$1.00 Per Wrap*

Buffalo Chicken ☺ BBQ Chicken

Chicken Caesar Chicken Salad ☺ Grilled Chicken

Roasted Turkey ☺ Tuna Salad ☺ Pit Ham

Ham and Cheese ☺ Veggie Hummus <sup>V</sup>

Roasted Vegetable & Mozzarella <sup>V without cheese</sup>

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*

Add Beverages for \$1.00 per Lunch Bag

### Signature Sandwich Lunch Bag \$12.00 each

Includes Full-size Sandwich ☺ Choice of Chips or Caesar/House Salad (+\$2) & Gourmet Cookie  
☺ with cheese, add \$0.55 per sandwich ☺ with Fresh Fruit Salad, 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 Vegetable ☺ Italian Cold Cut ☺ Shrimp Salad...add \$3.00 ☺ Brisket...add \$2.50

### Signature Wrap Lunch Bag \$12.00 each

*All wraps can be made with a gluten-free Tortilla for an additional \$1.00 Per Wrap*

Includes Gourmet Wrap ☺ Choice of or Caesar Salad/House Salad (+\$2) & Gourmet Cookie  
☺ with Fresh Fruit Salad, 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 ☺ Grilled Salmon...add \$2.00  
Roasted Vegetable & Mozzarella <sup>V</sup>without cheese ☺ Hummus & Vegetable <sup>V</sup>☺ Shrimp Salad...add \$2.00

### Signature Salad Lunch Bag \$12.00 each

Includes Gourmet Salad, Homemade Dinner Roll & Whole Fruit or Gourmet Cookie  
☺ with Fresh Fruit Salad, add \$2.20 per lunch bag

Chicken Caesar ☺ Southwest Chicken ☺ Salmon Caesar...add 3.00 ☺ Salmon Greek...add 3.00 ☺ Classic Greek





## 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



*Tequila Lime Chicken*

#### General Tso's Chicken

Crispy Chicken Sautéed with Vegetables  
Coated in Sweet & Spicy Asian Glaze

#### Rotisserie Chicken <sup>G</sup>

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 Tikka <sup>G</sup>

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

#### Chicken Française <sup>G</sup>

Tender Breast Cutlet sautéed in White Wine & Lemon Sauce

#### Tequila Lime Chicken <sup>G</sup>

Tender Breast Cutlet sautéed with a Light Tequila Lime Sauce

#### Herb-Roasted Chicken <sup>G</sup>

Tender Breast Scaloppini roasted with Citrus & Fresh Herbs

#### Boneless Chicken Cacciatore <sup>G</sup>

Tender Chicken simmered in a Velvety Tomato Sauce with Peppers Onions & White Wine





### Jambalaya Chicken <sup>G</sup>

New Orleans favorite with Rice, Pork Sausage & Cajun Sauce

### Grilled Chicken Tenders <sup>G</sup>

Classic Chicken Tenders, Marinated & Grilled

### Pulled Barbeque Chicken <sup>G</sup>

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 <sup>G</sup> or Red Wine Demi-Glace

+ \$2.95 per person for single entrée package

+ \$1.95 per person for multiple entrée package

## VEGETARIAN



*Vegetable Lasagna*

### Stuffed Red Bell Pepper <sup>G</sup> <sup>V</sup>

Red Pepper Stuffed with Saffron Rice & Roasted Vegetables

### Stuffed Portabella Mushroom Cap <sup>G</sup>

Portabella Cap Stuffed with Primavera Vegetables

### General Tso's Tofu <sup>V</sup>

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



## BEEF, LAMB & PORK



Beef Tenderloin

### Beef Tenderloin <sup>G</sup>

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

### 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 <sup>G</sup>

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





Maryland Lump Crab Cake

## FISH & SEAFOOD

### Blackened Salmon

Served with Tequila Lime Sauce

+ \$6.95 per person for single entrée package

+ \$4.95 per person for multiple entrée package

### Asian Salmon

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

Served over Velvety Peppercorn Sauce

+ \$6.95 per person for single entrée package

+ \$4.95 per person for multiple entrée package

### Maryland Rockfish <sup>G</sup>

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 Rockfish

### Maryland Lump Crab Cake <sup>G</sup>

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

+ \$16.95 per person for single entrée package (1 Crabcake per Person)

+ \$16.95 per person for multiple entrée package

### Grilled Garlic Shrimp <sup>G</sup>

Tender Large Gulf Shrimp Grilled to Perfection with our Savory Garlic Sauce

+ \$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



Green Beans

## SIDES

**Caesar Salad** ☞ Fresh Romaine with Croutons, Parmesan & Caesar Dressing (*on the side*)

**House Salad** <sup>G</sup> ☞ Mixed Greens, Tomatoes, Cucumbers, Parmesan & Balsamic Vinaigrette (*on the side*)

**Marinated Tomato & Cucumber Salad** <sup>G</sup><sup>V</sup> ☞ Bite-sized pieces in House-made Vinaigrette

**Asian Green Beans** <sup>V</sup> ☞ Haricot Verts Stir-fried with Soy & Ginger

**Brussel Sprouts** <sup>G</sup><sup>V</sup> ☞ With Roasted Pearl Onions add \$1.00 per person

**Grilled Cauliflower** <sup>G</sup><sup>V</sup> ☞ Balsamic-Herb Marinated

**Corn** <sup>G</sup><sup>V</sup> ☞ Sweet and Delicious

**Creamed Spinach** <sup>G</sup> ☞ Fresh Spinach with Heavy Cream and Garlic

**Green Beans** <sup>G</sup><sup>V</sup> ☞ French Green Beans Sautéed with Shallots & Garlic

**Rotisserie Vegetables** <sup>G</sup><sup>V</sup> ☞ Harvest Root Vegetables tossed with our Signature Spice Blend

**Steamed Asparagus** <sup>G</sup><sup>V</sup> ☞ Balsamic Glaze and Feta Cheese Crumbles or Lemon Olive Oil add \$2.00 per person

**Steamed Broccoli** <sup>G</sup><sup>V</sup> ☞ Fresh Steamed Broccoli

**Zucchini Provencal** <sup>G</sup><sup>V</sup> ☞ Fresh Roasted with Peppers & Onions

**Mashed Potatoes** <sup>G</sup> ☞ Rich Whipped House-made Potatoes

**Rotisserie Potatoes** <sup>G</sup><sup>V</sup> ☞ Roasted with Olive Oil, Rotisserie Spices & Herbs

**Scalloped Potatoes** <sup>G</sup> ☞ Decadent Layers of Gourmet Cheeses and Sliced Potatoes

**Cranberry Yams & Squash** <sup>G</sup><sup>V</sup> ☞ Roasted Squash and Yams Studded with Dried Cranberries

**Brown Rice & Lentils** ☞ Brown Rice Simmered with Lentils & Middle Eastern Spices

**Paella Rice** <sup>G</sup> ☞ Spanish style with Peppers and Onions

**Rice and Beans** <sup>G</sup> ☞ Paella Style Rice with Red Kidney and Black Beans

**Thai Rice** <sup>G</sup><sup>V</sup> ☞ Aromatic Jasmine Rice

**Macaroni & Cheese** ☞ House-made Gourmet Mac n' Cheese

☞ *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



*Fettuccini Alfredo*

**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

**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

**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



*Baked Ziti*





## 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**

- ☞ 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

☞ *Upgrade your Fajitas or Burritos, add Tortilla Chips & Guacamole for an additional \$4 Per Person*



Guacamole

### 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

#### **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

#### **Gourmet Breakfast Wraps & Burritos \$15.95 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 & Burritos, available in the following varieties:
  - ❖ Greek Wrap (Mushroom, Feta, Roasted Red Peppers & Spinach with Scrambled Eggs)
  - ❖ Bagel Wrap (Smoked Salmon, Cream Cheese, Capers, Tomatoes & Onions with Scrambled Eggs)
  - ❖ Black Forest Wrap (Smoked Gouda, Ham & Caramelized Onion with Scrambled Eggs)
  - ❖ 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

#### **Rise 'n Shine Breakfast Sandwiches \$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

#### **Traditional Hot Breakfast \$16.95 per person**

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

- ☺ Scrambled Eggs
- ☺ Bacon Strips & Sausage
- ☺ Plain Bagels & Toast with Cream Cheese, Butter & Jam
- ☺ Breakfast Potatoes accented with Peppers and Onions, Served with Hot Sauce and Ketchup
- ☺ Fresh Fruit Salad

#### **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





## BEVERAGE ADD-ONS

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*)

Vegetable or Sausage Frittata, \$39.50 (*serves 20*)

Yogurt Only - \$2.75 (*per person*)

Breakfast Wraps & Burritos, \$9.95 (*per person*)

Breakfast Sandwiches, \$5.95 (*per person*)

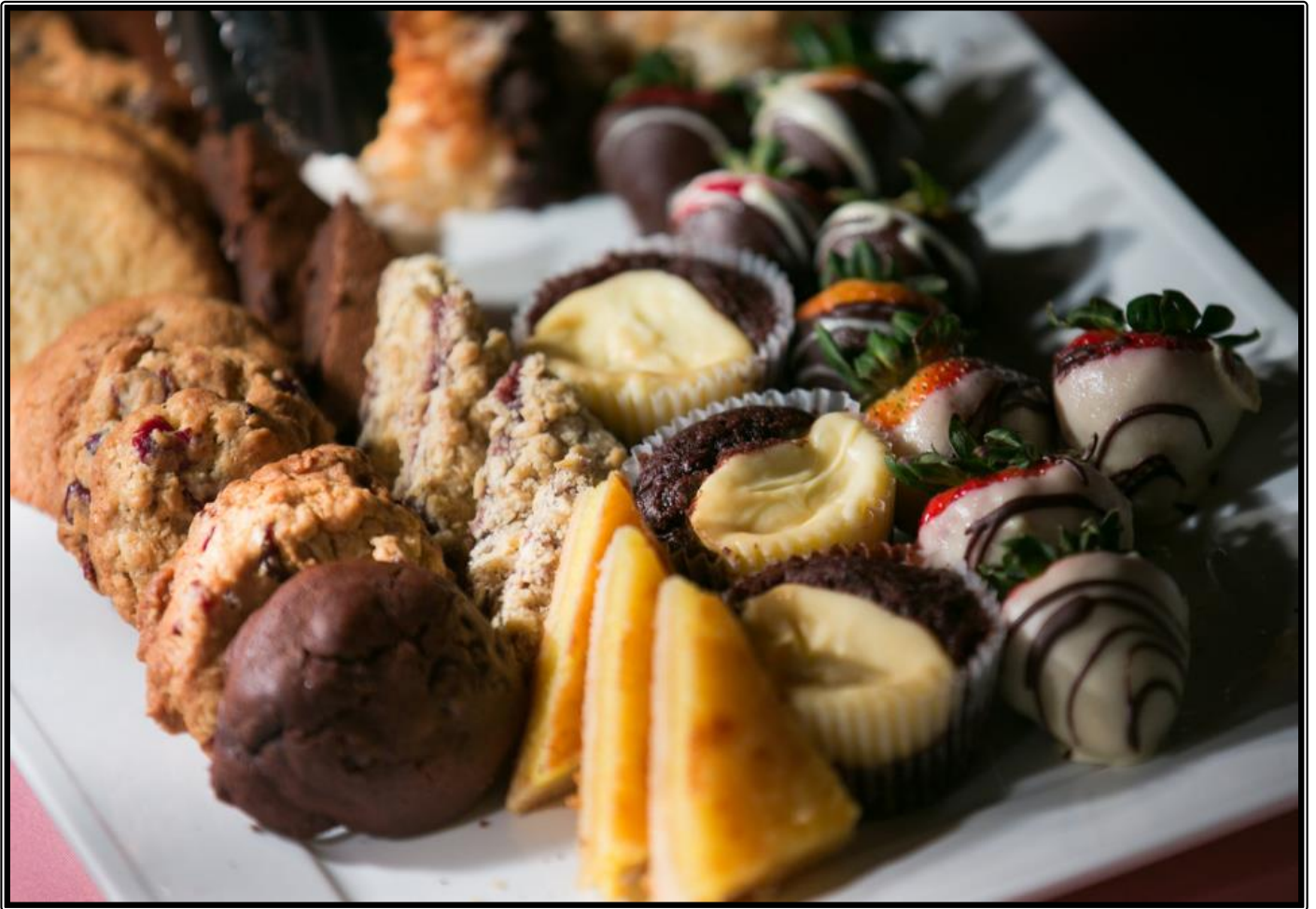
Pancakes, \$4.95 (*per person*)



*Sweet and Savory Croissants with Fruit Salad*



## DESSERT



*Assorted Gourmet Dessert Tray*

**Assorted Gourmet Dessert Tray** \$59.95 (30 pieces)

Gourmet Assortment of Freshly-baked Cookies, Delicious Brownies, House-made Black Bottoms, Macarons & 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

**Gourmet Fruit Platter** <sup>G</sup><sup>V</sup> Medium \$64.95 (serves 10 guest), Large \$89.95 (serves 20 guest)

**Fresh Fruit Salad** <sup>G</sup><sup>V</sup> \$7.95 per pound (each pound serve 4-6 guests)

Sun-Ripened Tropical & Local Fruit





**Giant Chocolate Covered Strawberries** <sup>G</sup> \$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** <sup>G</sup> \$5.95 each (*minimum order of 15*)

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

**Mixed Berry Salad** <sup>G</sup> <sup>V</sup> \$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 Flavors!*

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

☺ See Catering Director For Seasonal Dessert Options ☺



*Fresh Fruit Salad*



## **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! *Please Inquire for Pricing*

### **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