



HOLIDAY MENU

Thanksgiving & Winter Holidays 2022

Call **410-527-0007** or email 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, \$99.95

Available Raw or Cooked & Ready to Heat
(Average Weight 14-16 pounds)

Sliced Turkey Breast \$22.95 per pound

Served over Creamy Pink Peppercorn Sauce

Glazed Pit Ham \$22.95 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 \$27.95 per pound

Braised w/ Fresh herbs and Red Wine Demi-Glace

Whole Cedar Plank Salmon Filet \$114.95 per 4 Pound

Marinated Whole Side of Salmon Roasted on Cedar Plank

ACCOMPANIMENTS

Turkey Gravy 16 oz, \$9.50

Signature Creamy Pink Peppercorn Sauce 16 oz, \$9.50

Cranberry Compote 16 oz, \$9.50

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

\$15.95 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 23rd until 4pm at

11110 Pepper Road, Suite F.

We are closed on Thanksgiving (Nov. 24th)

Christmas Hours

Pick-up will be available on

December 23rd until 3pm at

11110 Pepper Road, Suite F.

We are closed December 24th & 25th

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. For additional menu offerings, please visit our website www.rougecatering.com