



HOLIDAY MENU

Thanksgiving & Winter Holidays 2023

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 \$74.95, Large \$99.95
Sun-ripened Fruits & Aged Cheeses, beautifully presented & served with Home-made Crostini

Antipasti Platter Medium \$84.95, Large \$119.95
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 \$114.95, Large \$159.95
Spice-Poached Jumbo Tiger Shrimp
Served Chilled with Cocktail Sauce & Remoulade

Brie en Croûte Large \$94.95 (serves up to 20 guests)
Brie baked in Puff Pastry with Wild Berry Compote,
Served with Crostini

Maryland Crab Fondue Medium \$84.95, Large \$119.95
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 \$35.95, Large \$59.95

Fresh Mesclun Greens, Gorgonzola Cheese,
Diced Pear, & Cranberries

Served with Balsamic Vinaigrette on the Side

Harvest Salad Medium \$35.95, Large \$59.95

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 12-16, \$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 \$29.95 per pound

Braised w/ Fresh herbs and Red Wine Demi-Glace

Cedar Plank Salmon Filet \$13.95 per 7oz Filet

7oz Filets of Salmon Roasted with Cedar Glaze

ACCOMPANIMENTS

Turkey Gravy 16 oz, \$11.50

Creamy Pink Peppercorn Sauce 16 oz, \$11.50

Cranberry Compote 16 oz, \$11.50

Red Wine Demi-Glace 16 oz, \$11.50

Homemade Dinner Rolls \$1.25 each, \$12.95 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 14-16, \$44.50

Crust-less Apple Pie with Crumb Topping

Assorted Gourmet Cookie Tray 30 pieces \$59.95

Assorted Gourmet Dessert Tray 30 pieces \$69.95



Thanksgiving Hours

*Pick-up will be available on
Wednesday, November 22nd until 4pm
at **11110 Pepper Road, Suite F.**
We are closed on Thanksgiving (Nov. 23th)*

Christmas Hours

*Pick-up will be available on
Saturday 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