



*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*

**G = Gluten Free**   **V = Vegan**

PHONE: (410) 527-0007   EMAIL: DELIGHT@ROUGECATERING.COM

# **ROUGE FINE CATERING**

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## APPETIZERS & HORS D'OEUVRES

### DISPLAYED TRAYS & PLATTERS

*Medium Serves 10-15 Guests* ☺ *Large Serves 20-25 Guests*



*Shrimp Cocktail Platter*

**Shrimp Cocktail** <sup>G</sup> Medium \$119.95, Large \$169.95

Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

**Smoked Salmon** <sup>G</sup> Medium \$119.95, Large \$169.95

Smoked Salmon garnished with Capers, Sliced Onions and Tomatoes, Served with Crostini

**Fruit & Cheese** <sup>G</sup> Medium \$79.95, Large \$109.95

Sun-ripened Fruit & Aged Cheeses, beautifully presented & Served with Crostini

**Charcuterie** <sup>G w/o bread</sup> Medium \$89.95, Large \$129.95

Soppressata, Capicola, Chorizo, Genoa Salami, Fresh Mozzarella, Smoked Gouda, Dill Havarti, Aged Cheddar, Mixed Olives, Grapes, Mustards and Fig Spread. Served with Crostini, Baguette and Pita

**Crudités** Medium \$44.95, Large \$64.95

Raw Seasonal Vegetables, Served with Hummus <sup>v</sup> or Green Goddess Dip

**Brie en Croûte** Large \$99.95 (*serves up to 20 guests*)

French Brie Baked in Puff Pastry with Wild Berry Compote, Served with Crostini



*Grilled Vegetable Platter*

### **Grilled Vegetables** <sup>G</sup>

V without Cheese & Egg

Medium \$79.95, Large \$119.95  
Grilled Red Peppers, Roasted Tomatoes, Zucchini, Mushrooms, Asparagus, Mixed Greek Olives, Hard-Boiled Eggs, Avocado & Marinated Fresh Mozzarella

### **Spinach Ravioli** Medium \$79.95, Large \$129.95

Spinach & Cheese Ravioli served in a Warm Balsamic Vinaigrette, Plattered and Served Room Temperature

### **Petit Lamb Chops** \$44.95 per pound (7-8 per pound)

Delectable, Bite-Sized, Domestic Lamb Chops, Served with Red Wine Sauce

### **Quesadillas** \$16.95 each (one size only)

Grilled Chicken and Cheese or Roasted Vegetables & Cheese, Served with Salsa & Sour Cream

### **Grilled Jerk Chicken Wings** <sup>G</sup> Medium (25 pieces) \$79.95, Large (50 pieces) \$119.95

Spicy Jerk-marinated Chicken Wings, Grilled & Served with Celery, Carrots & Cilantro Lime Dip

### **Buffalo Chicken Wings** <sup>G</sup> Medium (25 pieces) \$79.95, Large (50 pieces) \$119.95

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

### **Rosemary and Garlic**

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

Medium \$49.95, Large \$69.95

Petite Roasted Fingerling Potatoes, Served with a Fresh Herb Dipping Sauce



*Fingerling Potatoes*



## HORS D'OEUVRES

### *Priced Per Piece*

#### **Southwest Egg Rolls** \$5.75 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> \$6.50 each

Stuffed with Herbed Goat's Cheese and Roasted Vegetables <sup>G</sup> \$4.50 each

#### **Petit Maryland Crab Cake** <sup>G</sup> \$6.50 each

Petit Maryland Lump Crab Cake, Served with Classic Remoulade sauce

#### **Seared Potstickers** \$3.95 each

Chicken OR Vegetable <sup>V</sup> Potstickers, Served with our Sweet Bourbon-Soy dipping sauce

#### **Mediterranean Mini Boulettes** \$22.95 per lb (16 in one lb)

Petit Savory Meatballs, Served with our Roasted Tomato Coulis

#### **Sweet Chili Chicken Meatballs** \$22.95 per lb (16 in one lb)

Tender Lemongrass-Scented Chicken Meatballs, Tossed in a Sweet & Spicy Chili Sauce

#### **Mini Vegetable Egg Roll** \$2.50 each

Bite-sized Traditional Vegetable Egg Roll, Served with Duck Sauce for Dipping

#### **Brochettes** *Served on a Bamboo Skewer*

Mini Beef in a Red Wine Demi-Glace <sup>G</sup> \$6.50 each

Mini Chicken in a Citrus Garlic Sauce <sup>G</sup> \$5.50 each

Mushroom, Tomato, Peppers, Onion, Zucchini & Squash <sup>G</sup> \$5.50 each

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



*Vegetable Kebab*



## COCKTAIL SANDWICHES

*Tray of 24 Petite Sandwiches Served on Sliced Mini Brioche Rolls*

**Maryland Pit Beef** Tray of 24 \$89.95

Sliced Medium-Rare Roast Beef, Chopped Onions & Horseradish Mustard

**Turkey & Brie** Tray of 24 \$89.95

Carved Turkey, Sliced Brie & Cranberry Mustard

**Signature Crab Cake** Tray of 24 139.95

Jumbo Lump Crabcake, Lettuce, Tomato, Remoulade Sauce

**Southern Fried Chicken** Tray of 24 \$89.95

Fried Chicken Breast, Dill Pickle, Honey Mustard

**Muffaletta** Tray of 24 \$89.95

Salami, Capicola, Provolone & Chopped Olive Salad

**California Chicken** Tray of 24 \$89.95

Grilled Chicken, Tomato, Arugula & Sun-Dried Tomato Aioli

**Pesto Portobello** Tray of 24 \$89.95

Grilled Portobello Mushroom, Aged Provolone, Spinach & Pesto

**Vegan Falafel** <sup>v</sup> Tray of 24 \$89.95

Herb Falafel Patty, Creamy Hummus, Tomato, Arugula & Red Onion



## GOURMET DIPS *\*ALL DIPS ARE GLUTEN-FREE WITH CRUDITÉ*

*Medium Serves 10-15 Guests Large Serves 20-25 Guests*

**Maryland Crab Fondue** Medium \$89.95, Large \$139.95

Lump Crab, Sherry, Gourmet Cheese and fresh Herbs, Served hot with Crostini or Crudité <sup>G</sup>

**Roasted Corn Dip** <sup>G</sup> Medium \$69.95, Large \$99.95

Sweet Roasted Corn and Gourmet Cheeses, Served Hot with Tortilla Chips <sup>G</sup> or Crudité <sup>G</sup>

**Buffalo Chicken Dip** <sup>G</sup> Medium \$69.95, Large \$99.95

Hand Pulled Chicken, Gourmet Cheeses & Wing Sauce, Served Hot w/ Tortilla Chips or Crudité <sup>G</sup>

**Roasted Red Pepper Dip** Medium \$69.95, Large \$99.95

Roasted Red Peppers, Herbs & Gourmet Cheeses, Served Hot with Crostini or Crudité <sup>G</sup>

**Spinach & Artichoke Dip** Medium \$74.95, Large \$109.95

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

*Can't decide between Crostini or Crudité? Both can be added to all dips for an additional \$19.95!*



## SOUPS

**2 Quart (64oz) Hot Container \$44.95 (Serves 8-10)**

Chicken Vegetable <sup>G</sup> ☪ Maryland Crab Soup <sup>G</sup> ☪ Crab & Corn Chowder <sup>G</sup> ☪ Tomato Bisque <sup>G</sup>

## SALADS

Add **Chicken** to any salad, \$6.95 per person Add **Salmon** to any salad, \$8.95 per person

Green Salads **Medium Serves 10-15 Guests** ☪ **Large Serves 20-25 Guests**

\* All Vegetable Salads are available Vegan without Cheese and Egg

**ROUGE Salad** <sup>G</sup> Medium \$42.95, Large \$69.95

Mixed Greens, Marinated Carrots, Avocado, Spring Onions, Smoked Gouda, Tomatoes & Cucumbers  
Served with Balsamic Vinaigrette on the Side

**Mesclun Salad** <sup>G</sup> Medium \$42.95, Large \$69.95

Fresh Mesclun Greens, Diced Pear, Gorgonzola Cheese & Craisins  
Served with Balsamic Vinaigrette on the Side

**Kale Salad** <sup>G<sup>v</sup></sup> Medium \$42.95, Large \$69.95

Kale, Cabbage, Red Onion, Grapes & Sunflower Seeds  
Served with Poppyseed Vinaigrette on the side

**Caesar Salad** <sup>G-No Croutons</sup> Medium \$39.95, Large \$54.95

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

**House Salad** <sup>G</sup> Medium \$39.95, Large \$54.95

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

**Taco Salad** <sup>G</sup> Medium \$42.95, Large \$69.95

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 \$42.95, Large \$69.95

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

**Greek Salad** <sup>G</sup> Medium \$42.95, Large \$69.95

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 \$42.95, Large \$69.95

Mixed Greens, Roasted Beets, Gala Apples, Cherry Tomatoes and Goat's Cheese  
Served with Balsamic Vinaigrette on the Side





## PASTA & GRAIN SALADS

*Medium Serves 10-15 Guests* 🌀 *Large Serves 20-25 Guests*

### Orzo Salad

Medium \$49.95, Large \$69.95

Orzo with Fresh Peas, Prosciutto, Grilled Asparagus & Feta  
Tossed with a Light Lemon Vinaigrette

### Roasted Corn & Black Bean Salad <sup>G V</sup>

Medium \$49.95, Large \$69.95

Fire Roasted Corn, Black Beans, Cilantro & Diced Peppers  
Served in a Zesty Lime Dressing

### Quinoa Salad <sup>G V</sup> Medium \$49.95, Large \$69.95

Tri-Color Quinoa, Asparagus, Butternut Squash, Craisins,  
Arugula & Lemon Vinaigrette

### Tortellini & Roasted Vegetable Salad

Medium \$49.95, Large \$69.95

Chilled Tortellini tossed with Roasted Vegetables, Parmesan Cheese & Light Vinaigrette

### Asian Sesame Noodles <sup>V</sup> Medium \$49.95, Large \$69.95

Chilled Lo Mien Noodles tossed with Julienned Vegetables & Soy Served in a Sesame Vinaigrette

### Red Bliss Potato Salad <sup>G</sup> Medium \$49.95, Large \$69.95

Red Bliss Potatoes combined with our House-made Dressing with Finely Diced Peppers

### Bowtie Pasta Salad Medium \$49.95, Large \$69.95

Imported Bowtie Pasta with Green & Red Peppers, Onions, Parmesan & Balsamic Vinaigrette

### Insalata Caprese <sup>G</sup> Medium \$59.95, Large \$79.95

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



*Asian Sesame Noodles*



*ROUGE Salad*



## SANDWICHES, WRAPS & PANINI

*Cut in Half and Plattered*

**FULL SIZED SANDWICH** \$11.50 each

Garnished with Lettuce & Tomato and accompanied by packets of Mayonnaise & Mustard

Please add **\$0.95** 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 Vegetable & Mozzarella ☺ Italian Cold Cut ☺ Veggie Avocado<sup>v</sup>

Brisket...add \$3.00 ☺ Shrimp Salad...add \$3.00 ☺ Grilled Salmon...add \$3.00

### **Select Bread**

Seven Grain ☺ Country White ☺ Italian Roll ☺ Rye ☺ Croissant...add \$1.50

### **Add Cheese/Avocado...add \$0.95**

Swiss ☺ Provolone ☺ American ☺ Munster ☺ Smoked Gouda ☺ Brie...add \$1.50 ☺ Avocado



*Mini Sandwich Tray*

**MINI SANDWICH TRAYS** \$89.95 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)



## WRAPS \$11.50 each

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

Buffalo Chicken ☺ BBQ Chicken ☺ Roasted Turkey  
 Chicken Caesar Chicken Salad ☺ Grilled Chicken  
 Falafel ☺ Tuna Salad ☺ Ham & Cheese  
 Vegan Portobello Fajita <sup>v</sup> ☺ Veggie Hummus <sup>v</sup>  
 Grilled Salmon...add \$3.00 ☺ Shrimp Salad...add \$3.00



Wrap Assortment

## PANINI \$12.95 each

Chicken Pesto ☺ Chicken Parmesan ☺  
 Turkey & Swiss ☺ Roasted Vegetable & Fresh Mozzarella  
 Ham & Brie with Honey Mustard ☺  
 Roast Beef, Muenster & Red Onion ☺  
 Cuban (Pulled Pork, Ham, Swiss Cheese, Pickles & Mustard)

## ROUGE SIGNATURE LUNCH BAGS

*Individually labeled & presented in our signature ROUGE bag*

Add Beverages for \$1.50 per Lunch Bag

### Signature Sandwich Lunch Bag \$14.95 each

Includes Full-size Sandwich ☺ Choice of Chips or Caesar/House Salad (+\$2.95) & Gourmet Cookie  
 ☺ with cheese, add \$0.95 per sandwich ☺ with Fresh Fruit Salad, add \$3.95 per lunch bag

#### Select Sandwich

Pulled Pork ☺ Grilled Chicken ☺ Tuna Salad ☺ Chicken Salad ☺ Roasted Turkey ☺ Pit Ham  
 Veggie Avocado <sup>v</sup> ☺ Rstd Veg & Mozz ☺ Italian Cold Cut ☺ Shrimp Salad...add \$3.00 ☺ Brisket...add \$3.00

### Signature Wrap Lunch Bag \$14.95 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 (+\$2.95) & Gourmet Cookie  
 ☺ with Fresh Fruit Salad, add \$3.95 per lunch bag

#### Select Gourmet Wrap

Buffalo Chicken ☺ Roasted Turkey ☺ Chicken Caesar ☺ Chicken Salad ☺ Grilled Chicken ☺  
 Falafel ☺ Tuna Salad ☺ Roast Beef ☺ Ham and Cheese ☺ Grilled Salmon...add \$3.00  
 Portobello Fajita <sup>v</sup> ☺ Hummus & Vegetable <sup>v</sup> ☺ Shrimp Salad...add \$3.00

### Signature Salad Lunch Bag \$14.95 each

Includes Gourmet Salad, Homemade Dinner Roll & Whole Fruit or Gourmet Cookie  
 ☺ with Fresh Fruit Salad, add \$3.95 per lunch bag

Chicken Caesar ☺ Southwest Chicken <sup>G</sup> ☺ Salmon Caesar...add \$3.50 ☺ Salmon Greek <sup>G</sup> add \$3.50 ☺ Classic Greek <sup>G</sup>



## ENTRÉE PACKAGES

*PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested.*

*1 Entrée with 2 Sides, \$15.95 per person*

*2 Entrée with 2 Sides, \$18.95 per person*

*3 Entrée with 3 Sides, \$21.50 per person*

## POULTRY



### **General Tso's Chicken**

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

*Tequila-Lime Chicken*

### **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

### **Cider-Infused Chicken** <sup>G</sup>

Apple Cider Reduction Sauce with Roasted with Carrots & Apples



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

New Orleans favorite with Rice, Pork Sausage & Cajun Sauce

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

Served with Honey Mustard & BBQ Sauces

### Panko-Crusted Chicken Tenders

Served with Honey Mustard & BBQ Sauces

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

Pulled Chicken served in our House-made BBQ Sauce

### Buffalo Chicken <sup>G</sup>

Crispy White Meat Chicken Drenched in our Signature Hot Sauce

### Southern Fried Chicken

Cast Iron Fried Chicken, Bone-in Legs, Breast & Wings

### Turkey Breast <sup>G</sup>

Hand Carved & Served over Velvety Pink Peppercorn <sup>G</sup> *or* Red Wine Demi-Glace <sup>G</sup>

+ \$2.95 per person for *single entrée package* + \$1.95 per person for *multiple entrée package*

## VEGETARIAN & VEGAN



*Vegetable Lasagna*

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

Red Pepper Stuffed with Saffron Rice & Roasted Vegetables

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

Stir-Fried Vegetables & Tofu with General Sauce

### Curried Vegetables <sup>G<sup>v</sup></sup>

Blend of Roasted and Sauteed Veggies Simmered in a Fragrant Coconut Curry Sauce

### Chickpea & Tofu Stew <sup>G<sup>v</sup></sup>

Tender Chickpeas and Tofu Simmered with Tomato and Middle-Eastern Spices

### Eggplant Parmesan *minimum order 6 ppl*

Roasted Eggplant Layered with Cheese & Marinara

### Roasted 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

+ \$12.50 per person for *single entrée package*

+ \$10.50 per person for *multiple entrée package*

### **Beef Brisket** <sup>G</sup>

Tender with Fresh Aromatic Herbs and Red Wine Demi-Glace

+ \$5.50 per person for *single entrée package*

+ \$4.50 per person for *multiple entrée package*

### **Flank Steak Marsala** <sup>G</sup>

Tender & Juicy Flank Steak, cooked Medium-rare with Mushroom Marsala Sauce

+ \$5.50 per person for *single entrée package*

+ \$4.50 per person for *multiple entrée package*

### **Rack of Lamb** <sup>G</sup>

Frenched & served over Red Wine Sauce

+ \$12.50 per person for *single entrée package*

+ \$10.50 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

+ \$3.50 per person for *single entrée package*

+ \$2.50 per person for *multiple entrée package*

### **Pork Tenderloin** <sup>G</sup>

Cider-Infused, Roasted with Carrots & Apples

+ \$4.95 per person for *single entrée package*

+ \$3.95 per person for *multiple entrée package*



Maryland Jumbo Lump Crab Cake

## Fish & Seafood

### Blackened Salmon <sup>G</sup>

Served with Tequila Lime Sauce

+ \$6.95 per person for single entrée package

+ \$4.95 per person for multiple entrée package

### Asian Salmon <sup>G</sup>

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 <sup>G</sup>

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



## 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

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

**Sesame-Ginger 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



*Green Beans*

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

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

**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

<sup>☺</sup> *Interested in one of our Specialty Salads? One can be added for an additional \$2.00 per person*



## PASTA DISHES

*Medium Serves 10-15 Guests* ☺ *Large Serves 20-25 Guests*

Add **Chicken** to any salad, \$6.95 per person Add **Shrimp** to any salad, \$8.95 per person

**Tortellini Rosé** Medium \$99.95, Large \$149.95

Cheese Tortellini served with a flavorful Tomato Cream Sauce

**Penne with Lobster Sauce** Medium \$129.95, Large \$189.95

Penne Pasta tossed with Lump Crab Meat & Lobster Sauce

**Roasted Vegetable Lasagna** Medium \$104.95, Large \$149.95

Lasagna Noodles, Grilled Vegetables, Ricotta and Gourmet Cheeses layered with Tomato Sauce

**Meat Lasagna** Medium \$104.95, Large \$149.95

Lasagna Noodles, Creamy Ricotta and Gourmet Cheeses layered with Roasted Tomato Meat Sauce

**Fettuccini or Penne Primavera** Medium \$89.95, Large \$139.95

Seasonal Vegetables tossed in a Creamy Alfredo Sauce

**Fettuccini Alfredo** Medium \$79.95, Large \$129.95

Creamy Basil, Parmesan & Garlic Sauce

**Baked Ziti** Medium \$89.95, Large \$139.95

Ziti baked with Italian Sausage, Smoked Gouda, Mozzarella Cheeses and Scratch-made Tomato Sauce

Served Casserole Style

**Spinach Ravioli in Lobster Sauce** Medium \$89.95, Large \$149.95

Spinach & Cheese Ravioli served in a Lobster Cream Sauce

*Add Bread to any Pasta Dish*

**Garlic Bread** \$2.50 per person

Sliced French Baguette spread with Garlic Butter & Toasted to Perfection

**House Made Dinner Rolls** \$1.50 each

Fresh house made Dinner Rolls, Served with Butter



*Fettuccine Alfredo*



## INTERNATIONAL FLAVORS

### **MEDITERRANEAN BOWL KIT** \$19.95 per person

Make-your-own Mediterranean Bowl Kit comes with Herbed Rice and a choice of two proteins:

- Choice of** ☺ *Cumin-Dusted Chicken Breast* ☺ *Sun-Dried Tomato Tofu*  
 ☺ *Garlic Steak* add \$3.50 per person ☺ *Citrus Shrimp* add \$3.50 per person

*Bowls served with Hummus, Tzatziki, Feta Cheese, Shepherd's Salad, Fresh Pita & Rouge Hot Sauce*

**Add Rotisserie Vegetables- \$15.95 per quart**

### **FAJITA KIT** \$19.95 per person

Make-your-own Fajita Kit comes with Fresh Tortillas and a choice of two tasty meat selections:

- Choice of**  
 ☺ *Grilled Chicken* ☺ *Pulled Pork* ☺ *Flank Steak* add \$3.50 per person ☺ *Cilantro-Lime Shrimp* add \$3.50 per person

*Fajitas served with Sour Cream, Salsa, Shredded Cheese, Paella Rice, Peppers & Onions & Rouge Hot Sauce*

**Add Black Beans- \$15.95 per quart**

### **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* ☺ *Grilled Shrimp* ☺ *Roasted Vegetables*

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



*Fresh Guacamole*

### **MINI QUICHE** \$6.95 each (*minimum of 5 per variety*)

Petite Mini Quiche, individually crafted for a creative breakfast, lunch or brunch!

- 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

### BREAKFAST PACKAGES

**PLEASE NOTE: Wire Chaffers and Sternos are not included unless specifically requested**

#### **Simply Fruit and Pastry** \$15.50 per person

Please add \$2.50 per person for Coffee ☺ Please add \$2.50 per person for Juice

- ☺ House-made Bagels, Mini Muffins and Sweet Croissants
- ☺ Fresh Fruit Salad

#### **Gourmet Breakfast Wraps & Burritos** \$18.95 per person (minimum of 4 per variety)

Please add \$2.50 per person for Coffee ☺ Please add \$2.50 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)
  - ❖ Bistro Wrap (Ham & Brie w/ 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** \$16.95 per person

Please add \$2.50 per person for Coffee ☺ Please add \$2.50 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** \$20.50 per person

Please add \$2.50 per person for Coffee ☺ Please add \$3.50 per person for Juice

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

#### **Italian Breakfast** \$19.95 per person

**Frittatas available in 10 person portions** (i.e. 10 guests – choose one variety; 20 guests – choose two varieties)

Please add \$2.50 per person for Coffee ☺ Please add \$2.50 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



## A LA CARTE OPTIONS

**Mini Muffins** \$1.95 (per piece)

**Mini Sweet Croissants** \$2.95 (per piece)

*Classic Butter, Chocolate, Apple-Caramel, Cinnamon-Swirl, Raisin-Vanilla*

**Mini Savory Croissants** \$2.95 (per piece)

*Spinach-Feta or Ham & Cheese*

**Yogurt and Granola** <sup>G</sup> \$3.95 (per person) (Vegan Option Available)

**Yogurt Parfait w/ Mixed Berries & Granola** <sup>G</sup> \$5.95 (per person)

**Yogurt Only** <sup>G</sup> - \$2.75 (per person) (Vegan Option Available)

**Mini Vegetable or Sausage Frittatas** <sup>G</sup> \$5.95 each

**Breakfast Wraps & Burritos**, \$12.95 each

**Vegan Breakfast Sandwich** \$8.95 each

*Vegan Egg Plant-Based Patty and Vegan Breakfast Sausage on a Plain Bagel*

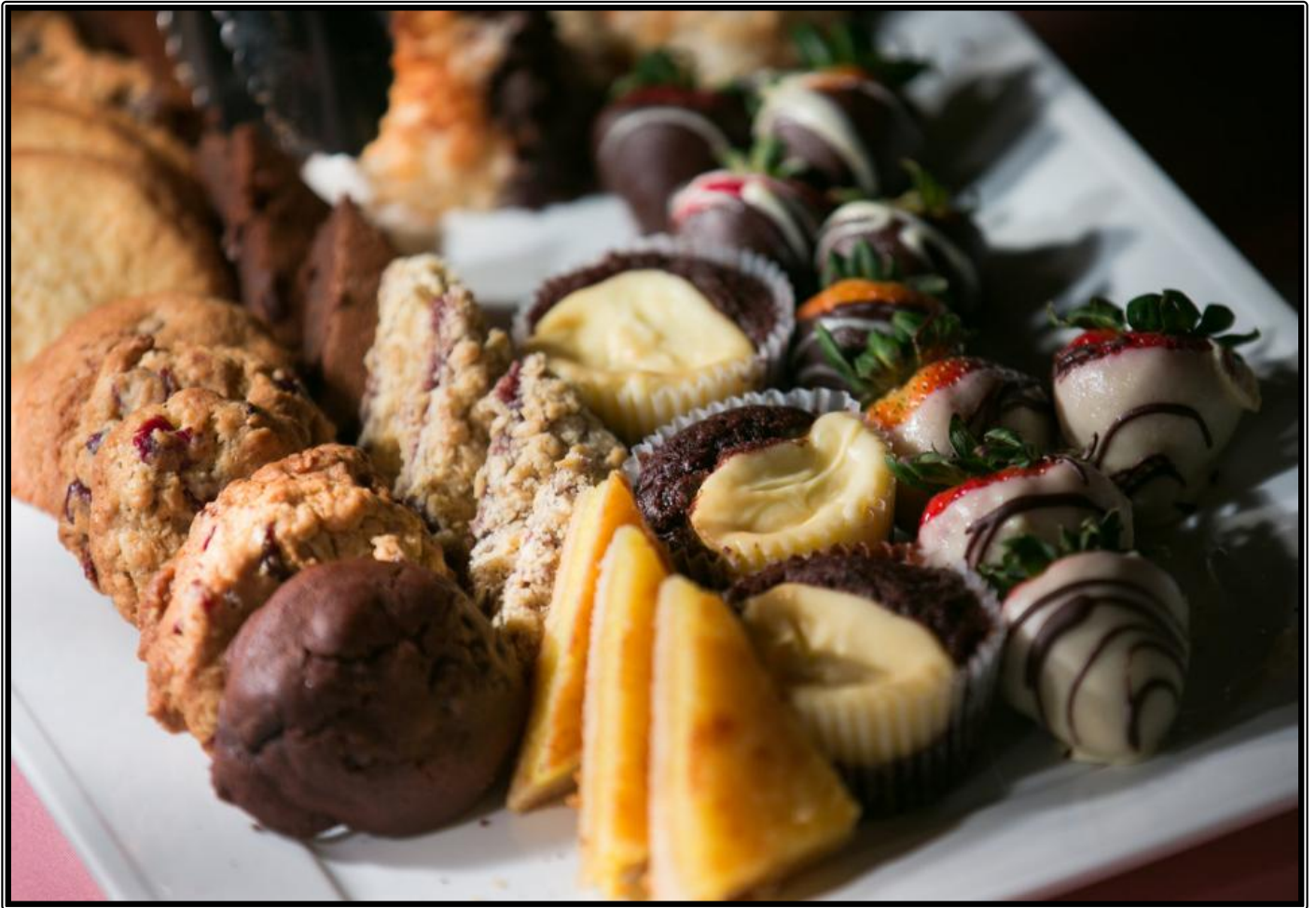


*Sweet and Savory Croissants with Fruit Salad*

<sup>G</sup> = Gluten Free   <sup>v</sup> = Vegan



## DESSERTS



*Assorted Gourmet Dessert Tray*

**Assorted Gourmet Dessert Tray** \$79.95 (30 pieces)

Gourmet Assortment of Freshly Baked Cookies, Delicious Brownies, House-made Black Bottoms, Lemon Bars, Raspberry Bars, Macaroons & Chocolate Covered Strawberries

**Assorted Gourmet Cookie Tray** \$69.95 (30 cookies) **Mini Cookie Tray** \$79.95 (60 mini cookies)

Scratch-made Cookies to include Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, White Chocolate-Cranberry & Sugar Cookies (*available a la carte*)

**Chocolate Brownie Tray** \$69.95 (30 brownies)

House-made, Decadent Chocolate Brownies with a Soft Center and Chewy Crust (*available a la carte*)

**Gourmet Dessert Bar Assortment** \$69.95 (30 pieces)

House-made Chocolate Brownies, Luscious Lemon Bars and Oatmeal Raspberry Bars (*available a la carte*)

**Tiramisu** \$94.95 (20 pieces)

Delicious, Traditional Lady Fingers dipped in Espresso Layered with Mascarpone Cheese

**Mini Gourmet Cheesecake Assortment** \$84.95 (24 pieces)

Two-Bite Cheesecakes in 3 Assorted Flavors: Double Chocolate, Raspberry & Mango-Passionfruit



**Gourmet Fruit Platter** <sup>G</sup><sup>V</sup> Medium \$79.95 (*serves 10 guest*), Large \$109.95 (*serves 20 guest*)

**Fresh Fruit Salad** <sup>G</sup><sup>V</sup> \$10.95 per pound (*each pound serve 4-6 guests*)

Sun-Ripened Tropical & Local Fruit

**Mixed Berry Salad** <sup>G</sup><sup>V</sup> \$17.95 per pound (*each pound serves 4-6 guests*)

Fresh and delicious - Strawberries, Blackberries and Blueberries Marinated in Chambord

**Giant Chocolate Covered Strawberries** <sup>G</sup> \$3.95 each

Fresh Strawberries covered in contrasting White and Dark Chocolate

**Individual Cookies** \$2.75 each

Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, White Chocolate-Cranberry, Sugar

*Gluten Free Snickerdoodle and Vegan Chocolate Chip Also Available*

**Black Bottom Cupcakes** \$4.25 each

Delectable combination of a Rich Chocolate Cake and Creamy Cheesecake with Chocolate Chips

**Chocolate Covered Pretzels** \$2.75 each

Pretzel Rods Hand-dipped in Dark & White Chocolate

**Macarons** \$3.50 each

House-made Coconut Macaroon Dipped in Dark & White Chocolate

**Personal Cheesecakes** <sup>G</sup> \$6.95 each (*minimum order of 15*)

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

**Strawberry Cheesecake Parfait** \$6.95 each (*minimum order of 15*)

Fresh Strawberries layered with NY Cheesecake Filling & Graham Crackers Crumbs



*Fresh Fruit Salad*



## BEVERAGES

### DRINKS, *Delivered Chilled*

- ☺ 12oz Sodas & Water Bottles \$2.50 each
- ☺ Individual Bottles of Iced Tea & Lemonade \$3.25 each
- ☺ Ice with plastic bowl and cups \$8.95 per bag (*serves 20*)

### COFFEE

- ☺ Disposable "Joe to Go" with all accompaniments, serves 8-10 \$34.95 per container
- ☺ Large Disposable "Joe to Go" with all accompaniments, serves 16-20 \$59.95 per container

## EVENT EXTRAS

### POSH DISPOSABLES

- ☺ Upgraded disposables that mimic the look of china \$2.95 per person

### LINEN

- ☺ Posh Disposable Black Tablecloths (50"x108") \$12.95 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) \$17.95 per dish
  - ❖ Half Pan (includes Aluminum water pan & one (1) sterno) \$13.95 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) \$5.00 per pan

### ON-SITE STAFFING

Need someone to help make your event complete? *Please Inquire about 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 \$40.00 per delivery person (*\$150.00 order minimum*)  
 Harford, Howard, Anne Arundel and Carroll Counties \$50.00 per delivery person (*\$150.00 order minimum*)  
 DC Metropolitan Area \$75.00 per delivery person (*\$500.00 order minimum*)

A 22% service charge is applied to all orders to account for fluctuating food and supply costs, general overhead, coordination, upscale disposables/packaging, transportation expenses (including auto and fuel costs), and credit card processing fees.

#### Cancellation Policy

Please Inquire with your ROUGE Sales Representative