



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**

ROUGE FINE CATERING

APPETIZERS & HORS D'OEUVRES	3
<i>Displayed Trays & Platters</i>	<i>3</i>
<i>Hors d'oeuvres</i>	<i>5</i>
<i>Cocktail Sandwiches</i>	<i>6</i>
<i>Gourmet Dips</i>	<i>6</i>
SALADS & SOUP	7
<i>Soups</i>	<i>7</i>
<i>Green Salads</i>	<i>7</i>
<i>Pasta & Grain Salads</i>	<i>8</i>
SANDWICHES, WRAPS & PANINIS	9
<i>Full Sized Sandwiches</i>	<i>9</i>
<i>Mini Sandwiches</i>	<i>9</i>
<i>Wraps</i>	<i>10</i>
<i>Paninis</i>	<i>10</i>
<i>ROUGE Signature Lunch Bags</i>	<i>10</i>
<i>Signature Sandwich Lunch Bag</i>	<i>10</i>
<i>Signature Wrap Lunch Bag</i>	<i>10</i>
<i>Signature Salad Lunch</i>	<i>10</i>
ENTRÉE PACKAGES	11
<i>Poultry</i>	<i>11</i>
<i>Plant-Based</i>	<i>12</i>
<i>Beef, Lamb & Pork</i>	<i>13</i>
<i>Seafood</i>	<i>14</i>
<i>Sides</i>	<i>15</i>
PASTA DISHES	16
INTERNATIONAL FLAVORS	17
<i>Fajitas & Bowls</i>	<i>17</i>
<i>Grilled Burritos</i>	<i>17</i>
<i>Mini Quiche</i>	<i>17</i>
BREAKFAST & LIGHT FARE	18
<i>Breakfast Packages</i>	<i>18</i>
<i>Add-Ons & a La Carte Options</i>	<i>19</i>
DESSERTS	20
BEVERAGES	22
EVENT EXTRAS	22
<i>Chafing Racks</i>	<i>22</i>
<i>On-Site Staffing</i>	<i>22</i>



APPETIZERS & HORS D'OEUVRES

DISPLAYED TRAYS & PLATTERS

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



Shrimp Cocktail Platter

Shrimp Cocktail ^G Medium \$119.95, Large \$169.95

Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

Smoked Salmon ^G Medium \$119.95, Large \$169.95

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

Fruit & Cheese ^G Medium \$79.95, Large \$109.95

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

Charcuterie ^{G w/o bread} 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 ^v 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 ^G

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 ^G 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 ^G 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 ^G ^V

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 ^G \$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 ^G \$6.50 each

Stuffed with Herbed Goat's Cheese and Roasted Vegetables ^G \$4.50 each

Petit Maryland Crab Cake ^G \$6.50 each

Petit Maryland Lump Crab Cake, Served with Classic Remoulade sauce

Seared Potstickers \$3.95 each

Chicken OR Vegetable ^V 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 ^G \$6.50 each

Mini Chicken in a Citrus Garlic Sauce ^G \$5.50 each

Mushroom, Tomato, Peppers, Onion, Zucchini & Squash ^G \$5.50 each

Cilantro Lime Shrimp with a chilled Cilantro Cream Sauce ^G \$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 ^v 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 ^G

Roasted Corn Dip ^G Medium \$69.95, Large \$99.95

Sweet Roasted Corn and Gourmet Cheeses, Served Hot with Tortilla Chips ^G or Crudité ^G

Buffalo Chicken Dip ^G Medium \$69.95, Large \$99.95

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

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

Roasted Red Peppers, Herbs & Gourmet Cheeses, Served Hot with Crostini or Crudité ^G

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

Fresh Spinach, Artichoke Hearts & gourmet Cheeses, Served Hot with Crostini or Crudité ^G

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 ^G ☪ Maryland Crab Soup ^G ☪ Crab & Corn Chowder ^G ☪ Tomato Bisque ^G

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 ^G 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 ^G Medium \$42.95, Large \$69.95

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

Kale Salad ^{G^v} Medium \$42.95, Large \$69.95

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

Caesar Salad ^{G-No Croutons} Medium \$39.95, Large \$59.95

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

House Salad ^G Medium \$39.95, Large \$59.95

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

Taco Salad ^G 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 ^G 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 ^G 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 ^G 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 ^{G V}

Medium \$49.95, Large \$69.95

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

Quinoa Salad ^{G V} 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 ^V Medium \$49.95, Large \$69.95

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

Red Bliss Potato Salad ^G 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 ^G 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^v

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 ^v ☺ Veggie Hummus ^v
 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 ^v ☺ 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 ^v ☺ Hummus & Vegetable ^v ☺ 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 ^G ☺ Salmon Caesar...add \$3.50 ☺ Salmon Greek ^G add \$3.50 ☺ Classic Greek ^G



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 ^G

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 ^G

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

Chicken Française ^G

Tender Breast Cutlet sautéed in White Wine & Lemon Sauce

Tequila Lime Chicken ^G

Tender Breast Cutlet sautéed with a Light Tequila Lime Sauce

Herb-Roasted Chicken ^G

Tender Breast Scaloppini roasted with Citrus & Fresh Herbs

Boneless Chicken Cacciatore ^G

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

Cider-Infused Chicken ^G

Apple Cider Reduction Sauce with Roasted with Carrots & Apples



Jambalaya Chicken ^G

New Orleans favorite with Rice, Pork Sausage & Cajun Sauce

Grilled Chicken Tenders ^G

Served with Honey Mustard & BBQ Sauces

Panko-Crusted Chicken Tenders

Served with Honey Mustard & BBQ Sauces

Pulled Barbeque Chicken ^G

Pulled Chicken served in our House-made BBQ Sauce

Buffalo Chicken ^G

Crispy White Meat Chicken Drenched in our Signature Hot Sauce

Southern Fried Chicken

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

Turkey Breast ^G

Hand Carved & Served over Velvety Pink Peppercorn ^G *or* Red Wine Demi-Glace ^G

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

VEGETARIAN & VEGAN



Vegetable Lasagna

Stuffed Red Bell Pepper ^{G^v}

Red Pepper Stuffed with Saffron Rice & Roasted Vegetables

General Tso's Tofu ^v

Stir-Fried Vegetables & Tofu with General Sauce

Curried Vegetables ^{G^v}

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

Chickpea & Tofu Stew ^{G^v}

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 ^G

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 ^G

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 ^G

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 ^G

Frenched & served over Red Wine Sauce

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

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

Pit Ham ^G

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 ^G

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 ^G

Served with Tequila Lime Sauce

+ \$6.95 per person for single entrée package

+ \$4.95 per person for multiple entrée package

Asian Salmon ^G

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 ^G

Served over Velvety Peppercorn Sauce

+ \$6.95 per person for single entrée package

+ \$4.95 per person for multiple entrée package

Maryland Rockfish ^G

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 ^G

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 ^G

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 ^G Mixed Greens, Tomatoes, Cucumbers, Parmesan & Balsamic Vinaigrette (*on the side*)

Marinated Tomato & Cucumber Salad ^G^V Bite-sized pieces in House-made Vinaigrette

Green Beans ^G^V French Green Beans Sautéed with Shallots & Garlic

Sesame-Ginger Green Beans ^V Haricot Verts Stir-fried with Soy & Ginger

Brussel Sprouts ^G^V with Roasted Pearl Onions *add \$1.00 per person*

Grilled Cauliflower ^G^V Balsamic-Herb Marinated



Green Beans

Corn ^G^V Sweet and Delicious

Creamed Spinach ^G Fresh Spinach with Heavy Cream and Garlic

Rotisserie Vegetables ^G^V Harvest Root Vegetables tossed with our Signature Spice Blend

Steamed Asparagus ^G^V Balsamic Glaze and Feta Cheese Crumbles *or* Lemon Olive Oil *add \$2.00 per person*

Steamed Broccoli ^G^V Fresh Steamed Broccoli

Zucchini Provencal ^G^V Fresh Roasted with Peppers & Onions

Mashed Potatoes ^G Rich Whipped House-made Potatoes

Rotisserie Potatoes ^G^V Roasted with Olive Oil, Rotisserie Spices & Herbs

Scalloped Potatoes ^G Decadent Layers of Gourmet Cheeses and Sliced Potatoes

Paella Rice ^G Spanish style with Peppers and Onions

Rice and Beans ^G Paella Style Rice with Red Kidney and Black Beans

Thai Rice ^G^V 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 10-15 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 ^G \$3.95 (per person) (Vegan Option Available)

Yogurt Parfait w/ Mixed Berries & Granola ^G \$5.95 (per person)

Yogurt Only ^G - \$2.75 (per person) (Vegan Option Available)

Mini Vegetable or Sausage Frittatas ^G \$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

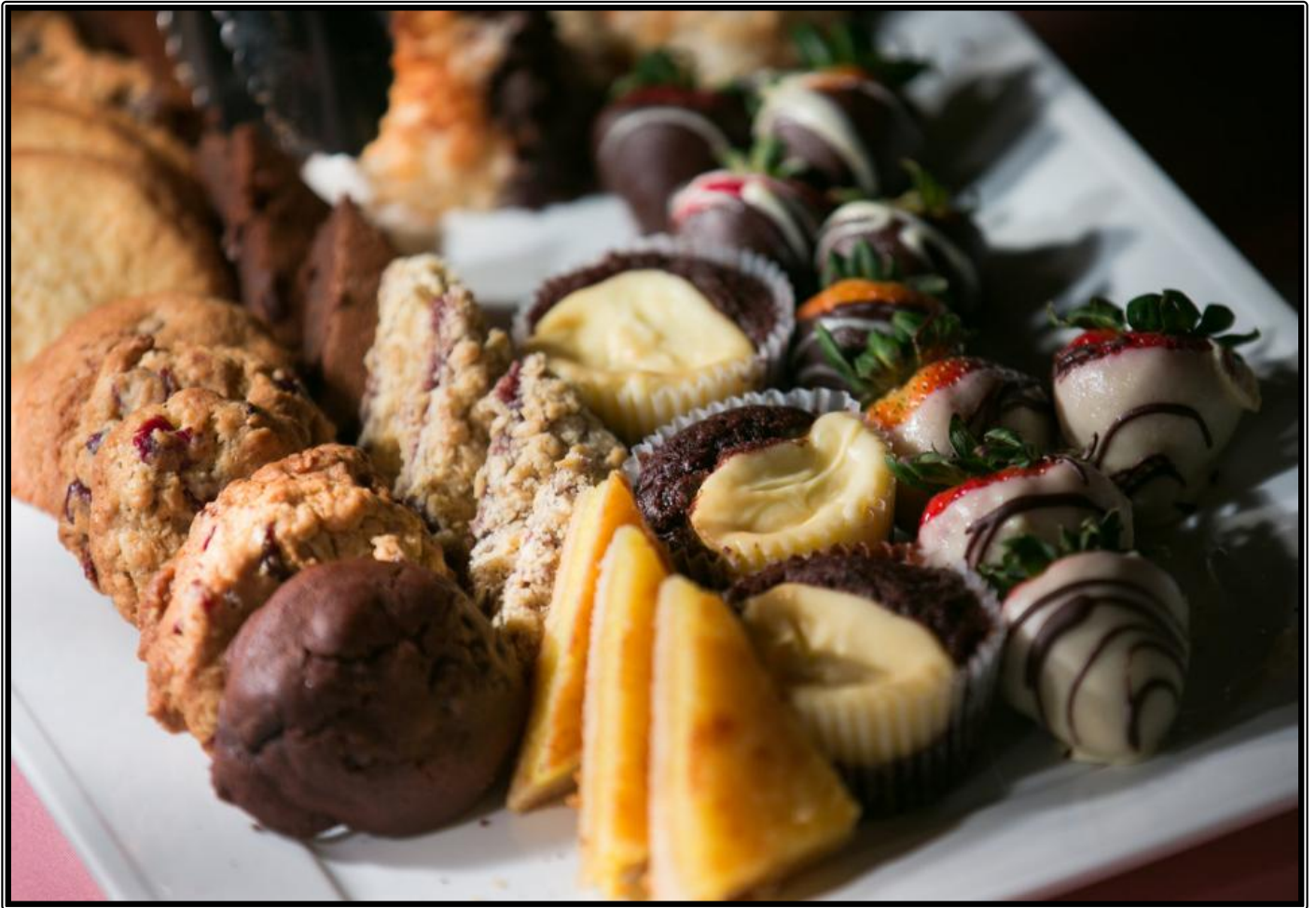


Sweet and Savory Croissants with Fruit Salad

^G = Gluten Free ^v = 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 ^G^V Medium \$79.95 (serves 10 guest), Large \$109.95 (serves 20 guest)

Fresh Fruit Salad ^G^V \$10.95 per pound (each pound serve 4-6 guests)

Sun-Ripened Tropical & Local Fruit

Mixed Berry Salad ^G^V \$17.95 per pound (each pound serves 4-6 guests)

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

Giant Chocolate Covered Strawberries ^G \$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 ^G \$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