



A little more colorful than the rest...

Full Service Menu

Please see Catering Director for Full Service Menu Item Pricing
Pricing is based on multiple criteria pertaining to a full service event

G = Gluten Free **v = Vegan**

For any other dietary restrictions please consult with a Catering Director

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STATIONARY HORS D'OEUVRE DISPLAYS

*Rouge Signature Items, individually plated on white square plates
for a stunning multi-tiered presentation*

Ahi Tuna Martini

Sesame Seared Ahi Tuna over Mixed Greens and Sliced Radish with Ginger Vinaigrette
Served in a Mini Martini Glass

Antipasti Mosaic ^G

Balsamic-Grilled Portabella Mushrooms, Basil-Marinaded Mozzarella, Extra Sharp Provolone and Salami Roulades, Grilled Artichoke Hearts, Grilled Zucchini, Marinated Avocado, Mixed Greek Olives, Prosciutto Wrapped Asparagus, Roma Tomatoes, Roasted and Marinated Carrots
Roasted Beets with Goat's Cheese, Roasted Red Peppers

Brie en Croute

A Delicious Addition to a Mosaic Display!
French Brie baked in Puff Pastry with Wild Berry Compote
Drizzled with Orange-Infused Honey
Served with House-made Crostini

Buffalo Chicken Wings

Seasoned Chicken Wings
Served with Carrots, Celery and Bleu Cheese Dipping Sauce

Charcuterie Board

An Assortment of Cured Sausages, Whole Muscle Cuts and Pate
Artisanal Cheeses and Dried Fruits
Accompanied by Flatbreads, Assorted Olives, Figs, and Pimento Cheese Spread
Hand Crafted on Cutting Board Displays

Crudit  Mosaic ^{G V}

Raw Seasonal Vegetables
Available with Traditional Hummus, Hummus Yogurt and French Onion Dip

Deluxe Antipasti Mosaic ^G

An Assortment of Cured Meats, Artisan Cheese, Balsamic-Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Zucchini, Roma Tomatoes, Basil-Marinaded Mozzarella, Roasted Carrots, Marinated Avocado, Roasted Beets with Goat's Cheese, Grilled Artichoke Hearts, Mixed Greek Olives and Prosciutto Wrapped Asparagus
Beautifully presented and served with House Made Artisan Breads

Deluxe Raw Bar ^G

Selection of Chilled Oysters, Sesame-Encrusted Ahi Tuna and Shrimp
Served with Cocktail Sauce, Horseradish, Fresh Lemon, Cucumber Relish and Tabasco

Fruit and Cheese Mosaic ^G

Fresh, Sun-Ripened Fruits, & Artisanal Cheeses
Beautifully presented and served with House-made Crostini

Fruit, Cheese & Antipasti Mosaic ^G

Fresh, Sun-Ripened Fruits, Artisanal Cheeses, & Grilled Vegetables
Beautifully presented and served with House-made Crostini

Grilled Jerk Chicken Wings

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

Molcajete Guacamole ^G

-Made to Order-

Fresh Avocado, Red Onion, Smoked Parika
Served with Chipotle Dusted Tortilla Chips on the Side

Oyster Raw Bar ^G

Chilled Bay Oysters served on the Half Shell
Accompanied by Old Bay Cocktail Sauce, Cucumber Relish, Horseradish, Fresh Lemon and Tabasco

Seven Layer Bean Dip ^G

Black & Red Bean Puree, Guacamole, Sour Cream, Pico de Gallo, Kalamata Olives & Pepper Jack Cheese
Accompanied by House-Made Tortilla Chips and Plantain Chips

Shrimp Cocktail Platter ^G

Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

Sushi Duo ^G

Hand Rolled California, Cucumber and Spicy Tuna Rolls with White Rice
Accompanied by Soy Sauce, Pickled Ginger and Wasabi

*Available without Soy Sauce

Tuna Tower

Fresh Ahi-Tuna with Avocado and a Home-made Sauce
Served on a Crispy Wonton on a small white plate

BUTLERED HORS D'OEUVRES

Beef, Chicken, Duck and Pork Hors d'Oeuvres

Bacon Deviled Eggs ^G

Smoked Bacon and Cheddar

Bacon Twists

Applewood Bacon baked around Crispy Grissini

Bacon-Bleu Cheese Stuffed Mushroom Cap ^G

Mushroom Cap baked with Bacon, Bleu Cheese and Caramelized Onions

Beef Brochette ^G

Beef Tenderloin with Chimichurri

BLT Bite

Bacon, Lettuce, Tomato with Herb Aioli
Served in a Crispy Phyllo Shell

Buffalo Chicken Petit Cup

Crispy Buffalo Chicken with Creamy Bleu Cheese Dressing
Served in Petit Cup with Demitasse Fork

Burger and Fry "Slider" ^G

Petite Angus Beef Meatball Burger topped with Caramelized Onions, Cheese and Cherry Tomato Slice
Served on Hand-Cut Potato Slice

Buttermilk Chicken and Waffles

Crispy Chicken on Waffle Wedge
Served with Peach-Horseradish Maple Syrup Drizzle

Canapés

House-Baked Bread toasted with Herb-infused Oils with Choice of Toppings
Beef Tenderloin, Fire-Roasted Cherry Tomatoes and Mustard-Horseradish
Italian Prosciutto, Brie, Seasonal Melon and Balsamic
Italian Salami layered on top of Rich Ricotta Cheese and House-made Pesto

Caprese Chicken Skewer ^G

Bite-Sized Basil Marinated Chicken, Grape Tomatoes, & Fresh Mozzarella
Drizzled with Balsamic Glaze

Chicken Satay

Sesame-Soy Glazed Chicken Skewer with Toasted Sesame Seeds

Chicken Tacos ^G

Shredded Chicken seasoned in a Citrus-Garlic-Achiote Reduction topped with Avocado Crème
Served in a Petite Taco Shell

Citrus Chicken Brochette ^G

Grilled Chicken Skewer with Citrus Sauce and Chives

Crab Pretzel Bite

Scratch-made Soft Pretzels Dipped in Maryland Crab Fondue
Served in a Demitasse Cup

Duck Confit Wonton

Confit Pulled Duck Leg served on a Crispy Wonton
Topped with Apple Chutney and Micro Celery

Fiery Lamb Kofta

Seasoned Ground Lamb, Grilled on a Bamboo Skewer
Served with Harrisa Sauce, a Spicy Cayenne Pepper Relish, or Mint Yogurt Sauce

Harvest Chicken Crêpe

Honey Marinated Chicken Breast with Brie, Caramelized Spiced Apples and Cranberry Relish
Rolled in a Petite House-Made Crêpe

Jerk Chicken Brochette ^G

Chicken Breast Marinated in Flavorful Jerk Seasonings
Finished with Tequila-Lime Sauce

Le Petit Cochon “The Little Pig”

All Beef Dogs baked in Puff Pastry and served with Tangy Mustard Sauce
Served on Petit Plate with Demitasse Fork

Mango Duck Crêpe

House-made Petite Crêpe filled with Duck Confit, Fresh Mango, Cucumber and Spring Onion
Finished with Apricot-Plum Glaze

Maryland Pit Beef Slider

Thinly Sliced, Juicy Pit Beef
Served with a Mustard-Horseradish Sauce and Chopped Onions on Brioche

Mediterranean Mini Boulette

Petite Savory Meatballs with Roasted Tomato Coulis
Served in a Small Cup

Mini Beef Hot Dogs

All Beef Hot Dogs served in a “Barquette”
With Mustard, Ketchup & Onions
Served with a Freshly Baked Mini French Roll

Petite Lamb Chops

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

Pork and Grits ^G

Soft Grits accented with Cheddar Cheese topped with a Dollop of Pulled Pork
Served in a Petit Cup with a Demitasse Fork

Prosciutto-Wrapped Asparagus ^G

Roasted Asparagus Tips wrapped in Italian Prosciutto
Finished with Balsamic Glaze

Prosciutto-Wrapped Melon ^G

Seasonal Melon with Prosciutto

Pulled Pork Slider

House-made Pulled Pork on a Brioche Roll
Served with Shredded Cabbage

Seared Chicken and Vegetable Pot Sticker

Chicken and Vegetable Pot Sticker
Served with Sweet Bourbon-Soy Dipping Sauce

Southwest "Cornucopia"

House-made Tortilla filled with Chicken, Cheddar and Cilantro
Served with Avocado Crème

Southwest Egg Rolls

Traditional Egg Roll filled with Chicken, Black Beans, Corn and Cheese
Served with Spicy Ranch Dipping Sauce

Vol au Vents

Crispy Phyllo Shell with Choice of Filling
Bacon, Spinach and Onion *or* Buffalo Chicken and Gorgonzola

Seafood Hors d'Oeuvres

Ahi Tuna Tartar

Ahi Tuna Tartar with Soy, Ginger and Fresh Scallions
Served on an Asian Tear Drop

Ahi Tuna Wonton

Peppered Seared Ahi Tuna over Seaweed Salad with Wasabi Cream
Served on a Crispy Wonton

Bacon-Wrapped Sea Scallops ^G

Drizzled with Chipotle Hollandaise Sauce
Served on a Petite Skewer

Bacon-Shrimp Brochette ^G

Garlic Shrimp Skewer wrapped in Crispy Bacon

Chesapeake Baked Oyster

Stuffed with Crab Imperial

Citrus Sea Scallops ^G

Pan Seared and topped with Pineapple Salsa
Served on an Asian Tear Drop Spoon

Coconut Shrimp Brochette

Coconut Shrimp Served on a Skewer
With Mango Coconut Ginger Sauce

Crab Cake ^G

Mini Broiled Lump Crab Cake with House Remoulade
Served on White Tear Drop Spoon

Crab Fondue Vol au Vents

Maryland Crab Fondue baked in crispy Phyllo Shell

Crab Salad ^G

With Grilled Corn Salsa & Spicy Aioli
Severed on a Crispy Wonton

Crevette Provençal ^G

Citrus-Marinated and Grilled Gambas Shrimp with Thyme
Drizzled with Meyer Lemon and Tuscan Olive Oil Served on a Bamboo Stick

Day Boat Sea Scallops ^G

Lemon Dusted and Speared on Rosemary Sprig
Finished with Meyer Lemon on a Bamboo Skewer

Gazpacho ^{G V}

Spanish Style Chilled Tomato Soup with Grilled Garlic Tiger Shrimp
Served in Demitasse Cup

**Available without Shrimp*

Lobster Mac n' Cheese

Classic Elbow Macaroni in Creamy White Cheddar Sauce
Garnished with Chunk of Maine Lobster and Served in a Petit Cup with Demitasse Fork

Lump Crab Stuffed Mushroom Cap ^G

Stuffed with Lump Maryland Crab Cake

Oyster Rockefeller

Freshly Shucked Oyster with Fresh Spinach, Onion, Parsley, Lemon, Tabasco Sauce and Rock Salt
Served on the Half Shell with Parmesan Cheese and Bread Crumbs

Petite Lobster Roll

Traditional Lobster Salad
Served on a Mini Roll

Salmon Brochette

Miso-Glazed Salmon
Topped with Toasted Sesame Seeds

Shrimp and Grits ^G

Cajun Tiger Shrimp and Cheddar Grits garnished with Fresh Scallions
Served in Petit Cup with Demitasse Fork

Shrimp Brochette ^G

Grilled Shrimp marinated in Garlic, Citrus and Parsley

Shrimp Cocktail ^G

Jumbo Tiger Shrimp with Classic Cocktail Sauce and Lemon

Smoked Salmon Wrapped Asparagus ^G

Asparagus Spears wrapped in Smoked Salmon

Smoked Salmon Crêpe

Petite House-made Crêpe filled with Smoked Salmon
Dill Cream Cheese, Capers and Diced Red Onion

Sushi Duo ^G

Hand-rolled Fresh Tuna Roll & California Roll
Topped with Fresh Ginger

Vegetarian Hors d'Oeuvres

Aubergine Roulade ^G

Grilled Eggplant rolled with Herbed Goat's Cheese

Canapés

House-Baked Bread toasted with Herb-infused Oils with Choice of Toppings

Poached Pear with Sliced Brie
Fresh Mozzarella, Tomato, Basil Pesto and Arugula
Roasted Butternut Squash with Wild Mushrooms and Sage
Artichoke Hearts and Gorgonzola drizzled with Orange-Infused Honey

Butternut Squash Hummus

Sweet Butternut Squash Hummus in a Phyllo Cup
With Candied Pumpkin Seeds

Corn Vichyssoise ^G

Fresh Corn, Potato, Leek and Chives Topped with Crème Fraiche
Served Chilled in Demitasse Cup

Cucumber Roll

Hand-rolled Cucumber Roll with White Rice
With a Soy Sauce Drizzle

Deviled Eggs ^G

Smoked Paprika and Fried Capers

Edamame Potsticker ^V

Crispy Edamame Wonton with a Soy Dipping Sauce and Garnished with Green Onions
Served in a Demitasse Cup

Eggplant Bites

Crispy Eggplant Bites with Tomato Confit and Spiced Cheese
On a White Tear Drop Spoon

French Brie Tartlet

Tart Shell filled with Creamy French Brie and Brown Sugar
Finished with a Raspberry Coulis

Fried Macaroni and Cheese

Crispy Macaroni and Cheese with Tomato-Basil Cream Sauce
Served in a Petit Cup with Demitasse Fork

Goat Cheese Croquette

Herb Crusted Goat Cheese Topped with Pear-Basil Marmalade

Goat's Cheese Truffles

Gourmet Cheese Balls rolled in an Assortment of Bacon-Brown Sugar,
Dried Cranberry, Everything, and Toasted Coconut
Served on a Crostini with a Honey Dropper

Goat's Cheese Vol au Vent

Crispy Phyllo Shell filled with Firefly Goat's Cheese Cream and Choice of Filling
Brown Sugar-Tomato Brûlée
Diced Beets in White Balsamic-Cider Vinaigrette

Hush Puppy ^v

Sweet Local Corn Fitter with Chipotle-Tomato Aioli
Served in Demitasse Cup and Fork
* Available without Aioli

Indian Samosa ^v

Fried Pastry stuffed with Peas, Potatoes and Onions
Served with Mint Raita or Tamarind Chutney
* Available without Sauce

Insalata Caprese Skewer ^G

Grape Tomatoes, Fresh Mozzarella and Basil
Garnished with Fresh Basil and Extra Virgin Olive Oil

Mini Vegetable Egg Roll

Bite-Sized Traditional Egg Roll
Served with Duck Sauce

Old Bay Pretzel Bite

Scratch-made Soft Pretzels with an Old Bay Cheddar Cheese Sauce
Served in a Demitasse Cup

Risotto Cake ^G

Cubed Risotto Topped with Garlic-Cherry Tomato Compote and Fried Capers
Served on a Petite Plate with Demitasse Fork

Savory Pumpkin Soup ^{G V}

Garnished with Crème Fraîche and Chives

Served in Demitasse Cup

** Available without Crème Fraîche*

Southwestern Potato Bite ^{G V}

Roasted Fingerling Potato filled with Corn and Black Bean Salad

Garnished with a dollop of Avocado Crème and Chives

Spanakopita

Flaky Phyllo Triangles stuffed with Spinach and Feta

Spiked Fruit Skewers ^{G V}

Cantaloupe, Honeydew, Pineapple, and Watermelon

Drizzled with Coconut Rum

Stuffed Dates ^G

Honey Dates stuffed with Goat's Cheese

Stuffed Cherry Tomatoes ^{G V}

Filled with Fresh Herb Hummus and Completed with Balsamic Pearls

Stuffed Mushroom Caps

Mushroom Caps baked with choice of Fillings

Bacon, Bleu Cheese and Caramelized Onion ^G

Herbed Goat's Cheese and Roasted Vegetables ^G

Artichoke & Spinach

Sweet Chili Glazed Tofu ^V

Served with Pepadews

Sweet & Spicy Tofu ^V

Crispy Tofu with Sweet & Spicy Pineapple Gastrique

Sweet Potato Latkes ^G

Garnished with Sour Cream, Chives and Cranberry Compote

Served on a White Tear Drop Spoon

Tomato Velouté ^G

Creamy Tomato-Basil Soup with Parmesan Cheese Tuille

Served in Petit Cup

Vegetarian "Cornucopia"

House-made Tortilla Filled with Southwestern Vegetables & Cheddar Cheese

Finished with Avocado Crème

Vol au Vent

Wild Mushroom and Gruyere garnished with Bell Pepper

Watermelon Skewer ^G

Cubed Watermelon, Feta, Hearts of Palm and Fresh Mint
Finished with Balsamic Glaze

GOURMET DIPS

Served with House-Baked French Baguette, Crostini, Pita Chips and Fresh Crudités

** Unless otherwise noted*

Buffalo Chicken Dip ^G

Hand-Pulled Chicken, Gourmet Cheeses and Wing Sauce
Served with Tortilla Chips
** Optional Bleu Cheese Addition*

Chilled Asiago and Artichoke Dip ^G

Asiago Cheese and Artichokes

Chorizo Dip ^G

Queso Fundito Blended with Ground Chorizo, Roasted Peppers & Cilantro

Crab and Artichoke Dip ^G

Lump Crab Meat, Artichoke Hearts and Gourmet Cheeses

Maryland Crab Fondue ^G

Our upscale version of a Maryland Classic
Lump Crab Meat, Sherry, Gourmet Cheeses and Fresh Herbs

Roasted Corn ^G

Fresh Corn Kernels blended with Monterey Jack and Cheddar Cheese with Fresh Pimentos

Roasted Red Pepper Dip ^G

Roasted Red Peppers, Gourmet Cheeses and Fresh Herbs

Spinach and Artichoke Dip ^G

Fresh Spinach, Gourmet Cheeses and Artichoke Hearts

Also Available:

Hummus Yogurt, Traditional Hummus, French Onion Dip, Herb-Infused Oil and Olive Tapenade

GREEN SALADS

All salads available as "Grab 'n Go" for Cocktail Receptions, Dressed and Served in Individual Ramekins
All Green Salads are available Vegan without Cheese/Egg

Arugula Salad ^G

Honey Roasted Butternut Squash, Beets, Aged Parmesan & Pepitas
Served with Raspberry Vinaigrette

Asian Salad

Mesclun and Romaine Greens topped with Mandarin Oranges, Strawberries and Wonton Crisps
Served with Sesame-Soy Vinaigrette

Burrata & Heirloom Tomato Salad ^G

With Arugula, Balsamic Reduction & a Lemon Vinaigrette

Caesar Salad ^G

Crisp Romaine tossed with House-made Croutons and Shredded Parmesan
Served with Classic Caesar Dressing

* Available without Croutons

Fall Greens Salad ^G

Mesclun Greens, Honey Dates, Sliced Pear, Goat's Cheese, and Toasted Sunflower Kernels
Served with Maple-Dijon Vinaigrette

Greek Salad ^G

Fresh Romaine, Sliced Onions, Tomatoes, Kalamata Olives, Cucumbers, Bell Peppers, and Feta
Served with Greek Dressing

Harvest Salad ^G

Mixed Greens topped with Roasted Beets, Gala Apples, Grape Tomatoes and Goat's Cheese
Served with Balsamic Vinaigrette

House Salad ^G

Romaine and Mixed Greens topped with Marinated Tomatoes, Cucumbers and Cheese Tuille
Served with Balsamic Vinaigrette

Insalata Caprese ^G

Sliced Heirloom Tomatoes & Fresh Mozzarella garnished with Fresh Cut Basil & Extra Virgin Olive Oil

Mesclun Salad ^G

Fresh Mesclun Greens, Sliced Pear, Dried Cranberries, Gorgonzola, and Candied Pepitas
Served with Balsamic Vinaigrette

Rouge Salad ^G

Fresh Romaine topped with Carrots, Avocado, Tomatoes, Cucumbers, Smoked Gouda and Spring Onions
Served with Balsamic Vinaigrette

Strawberry and Goat's Cheese Salad ^G

Mesclun and Romaine Greens topped with Fresh Strawberries, Goat's Cheese, and Candied Sunflower Kernels
Served with Raspberry Vinaigrette

Summer Salad

Mixed Greens with Fresh Blueberries and Mango tossed in a Lemon Vinaigrette
Garnished with Goat's Cheese and Seasoned Toast Points

Taco Salad ^G

Mixed Greens topped with Shredded Cheese, Pico de Gallo
Cucumbers, Avocado, Jalapeños and Tortilla Chips
Served with Ranch Dressing

Tropical Salad ^G

Mesclun and Romaine Greens topped with Mandarin Oranges
Blackberries, Strawberries, Mango and Gorgonzola
Served with Raspberry Vinaigrette

Watermelon Salad ^G

Thinly Sliced Cucumbers, Red Onion, Feta Cheese, Over Arugula
Drizzled with a Lime Vinaigrette

SOUPS

Please Inquire about other Soup Options

Cauliflower Lentil ^V

Cream of Crab

Gazpacho ^G

Maryland Crab Soup ^G

New England Clam Chowder

Pumpkin and Apple Bisque ^G

BREADS

Brazilian Cheese Bread ^G

Pão de Queijo is a Traditional Brazilian Cheese Bread that is baked using Tapioca Flour
House-made and Gluten-Free

Challah Bread

Ceremonial loaf for cutting during the HaMotzi
For ceremonial purposes only, will not be served to each guest

Country Corn Bread

Golden and Buttery Sweet Southern Style Cornbread
Served warm with Sweet Cream Whipped Butter

Garlic Bread

Our Sliced French Baguette spread with Garlic Butter and Toasted to Perfection

Middle Eastern Pita

House-made Middle Eastern Pita Bread halved and served warm
Accompanied by Tzatziki and Hummus on the side

Mini House-made Rolls

Fresh, Buttery, House-made Dinner Rolls – served with Butter

Sliced Cornbread

Sweet & Buttery, Southern-Style Cornbread
Served with Sweet Cream Whipped Butter

Naan

Traditional Indian bread served warm with Crispy Edges

CHEF-MANNED STATIONS

Balsamic Flank Steak ^G

Marinated Steak in Balsamic Vinaigrette
Topped with Tomato Relish
Served with Chimichurri Sauce on the side

Cedar Plank Salmon

Whole Salmon Oven-Roasted on a Cedar Plank
Served with an Avocado Crème Sauce on the side

Flank Steak Marsala ^G

Tender and Juicy Flank Steak
Served with Creamy Mushroom Marsala Sauce on the side

Italian Pork Tenderloin ^G

Oven-Roasted and marinated in Classic Italian Seasonings
Served with Tomato Fondue on the side

Oven-Roasted Beef Tenderloin

Whole Filet marinated with a House Herb Blend, Rosemary, Garlic and Soy Sauce
Served with a Dipping Sauce Duo: Red Wine Demi-Glace and Mustard-Horseradish

Paella Valenciana ^G

Elegantly served in an authentic Spanish Paella Pan – a Breathtaking Presentation!
Saffron-Scented Rice topped with a Bounty of Fresh Shrimp,
Scallops, Calamari, Chicken, Chorizo Sausage & Mussels
Mixed with Bell Peppers and Green Peas

Pit Style Rib Eye (G)

Carved Juicy and Flavorful that has been minimally seasoned and grilled over a live fire
With Old Bay Peppercorn and Natty Boh Mustard Sauce on the side

Prime Rib

Served Medium and Roasted with Garlic, Rosemary and Whole Grain Mustard
Served with Red Wine Demi-Glace on the side

Rack of Lamb

Classically Frenched
Served with Red Wine Demi-Glace on the side

Maryland Rockfish Filet ^G

Local Maryland Rockfish roasted with Bright Citrus and Fresh Herbs
With Toasted Fennel and Orange Zest
Finished with Broiled Meyer Lemon Sauce on the side

Tandoori Rockfish ^G

Whole Local Rockfish Filet seasoned with Tandoori Spices, Yogurt and Fresh Ginger

Turkey Breast ^G

Oven-Roasted Whole Turkey Breast
Served with a Pink Peppercorn Sauce on the side

* Available without Sauce

STATION-STYLE ENTREES & ACCOMPANIMENTS

Bourbon Chicken

Served in Classic Sweet Sauce over Paella Rice
Served in a Rocks Glass

Brochette Trio

Marinated Beef Tenderloin drizzled with Chimichurri Sauce
Grilled Chicken accented with Citrus Sauce and Chives
Garlic Shrimp served with Tequila-Lime Sauce

Build-Your-Own Burrito Bowl

Steak Adobo, Chipotle Chicken, and Chili-Glazed Tofu

Accompanied by:

Cilantro-Lime Rice, Corn & Black Beans, Shredded Cheese, Chipotle-Lime Sour Cream, Fresh Pico De Gallo, Avocado Cream, Tortilla Strips, and ROUGE Hot Sauce

Cajun Shrimp and Grits ^G

Blackened Tiger Shrimp, sautéed with Smoked Bacon, Diced Peppers and Onions
Served over Stone-Ground Cheddar Grits

Côtelette D'agneau ^G

Roasted Rack of Lamb with Rosemary and Garlic over puree of Cauliflower
And Drizzled with a Barolo Red Wine sauce
Served in a Mini Martini Glass

Create-Your-Own Fajita Bar

Choice of Carnitas, Cilantro Lime Shrimp, Grilled Flank Steak, or Blackened Chicken
Served with Tortillas and help yourself toppings
Paella Rice, Peppers and Onions, Pico de Gallo, Corn and Bean Salad, Salsa Verde, Sour Cream, Shredded Cheese and ROUGE Hot Sauce

French Fry Bar

Trio of Scratch-made Fries

Belgian Frites

Sweet Potato Tots

Zucchini Fries

Accompanied by Gourmet Dipping Sauces and Toppings

Old Bay, Apple Cider Vinegar, Smoked Ketchup, Creamy Sriracha, Honey Mustard and Truffle Aioli

Garlic Shrimp ^G

Tiger Shrimp marinated in Citrus, Garlic and Parsley

Served over Saffron-Infused Rice tossed with Diced Spring Vegetables

Drizzled with a Pesto Cream Sauce

General Tso's Duo

General Tso's Chicken & General Tso's Tofu

Each served over White Rice

Served 'Grab n Go' style

Glazed Salmon

With Butternut Squash Salsa & Creamy Couscous

Served in a Rocks Glass

Hot Dog Bar

All-Beef Kosher Dogs served in Hot Dog Buns

Select your Accompaniments:

Brown Mustard, Black Bean and Beef Chili, Cheddar Cheese Sauce, Chopped Onions, Cole Slaw, Dill Relish, Ketchup, Sauerkraut, and Yellow Mustard

House-made Chili Bar

A Duo of Vegetarian and Classic Beef Chili

Help-yourself topping:

Black Olives, Chives, Hot Sauce, Jalapeño Peppers, Salsa, Shredded Cheese, and Sour Cream

Indian Brochette Trio

Chicken Vindaloo Skewer

Marinated and Grilled Chicken

Accented with Spicy Vindaloo Sauce

Seekh Kabab

Ground Lamb with Indian Spices

Served with a Mint-Yogurt Sauce on the Side

Shrimp Tikka Skewer

Grilled Shrimp marinated in Paprika, Yogurt, Fresh Herbs and Spices Served with a Light Curry Sauce

Latin Station

Carne Asada

*Seasoned and Grilled Beef with Fresh Lime Juice
Served with a Classic Pico de Gallo, Fresh Guacamole, and Fresh Corn Tortillas
Accompanied by Fried Plantains
Freshly Sliced Plantains Sautéed and Caramelized to Sweet Perfection*

Mango Salmon

Sesame-Soy Glazed Atlantic Salmon Filet served over Jasmine Rice Finished with Fresh Mango Salsa
Served in a Rocks Glass

Maryland Rockfish Filet ^G

Rockfish roasted with Bright Citrus and Fresh Herbs
*Served over Wilted Spinach infused with Toasted Fennel & Orange Zest
Finished with Broiled Meyer Lemon*

Mashed Potato Bar ^G

Classic, Whipped Mashed Potatoes accompanied by Cheddar Cheese, Broccoli Florets,
Bacon Bits, Chives, Roasted Garlic Butter and Sour Cream

Mediterranean Mini Boulettes

Petite Savory Meatballs
Served with a Roasted Tomato Coulis

Mediterranean Station ^G

Greek Chicken Kebab with Tzatziki over Basmati Rice
Accompanied by Baba Ganoush, Hummus, and Tomato and Shepard's Salad

Nacho Station ^G

House-made Tortilla Chips served Grab & Go Style
Help Yourself Toppings to Include: Guacamole, Sour Cream, Queso Fundido, Pico de Gallo, Mango Salsa, Corn & Black Bean Salad, Black Olives, Sliced Jalapenos & Buffalo Chicken Dip

Pasta Bar

Duo of Penne Pesto and Bowtie Marinara
Help your-self toppings
*Grated Parmigiano Reggiano, Fresh Mozzarella, Asparagus, Artichokes, Marinated Mushrooms, Black Olives, and Sundried Tomatoes
Premium toppings available*

Petit Filet Mignon ^G

Crusted with Seasoning and Served Medium Rare over Cauliflower Purée and Madeira Sauce
Served on a Small White Plate

Petite Shepard's Pie

Flaky Pie Crust filled with Seasoned Prime Ground Beef with Peas and Carrots
Topped with Cheddar Whipped Potatoes

Pulled Pork n' Grits

Soft Grits with Cheddar Cheese topped with a dollop of Pulled Pork
Served in a Rocks Glass

Short Ribs and Mashed Potatoes

Boneless Beef Short Ribs with Red Wine Demi-Glace over Mashed Potatoes
Topped with Cherry Tomato and Crispy Onions
Served in Rocks Glass

Taco Station

A Duo of pre-made Soft Tacos

Fried Rockfish

Garnished with Shredded Cabbage, Spring Onion and Cilantro
Finished with a drizzle of Cream

Ground Beef

Seasoned with Mexican Spices
Finished with Pico de Gallo, Shredded Lettuce, and Cheese

Mexican Trio

Fresh Guacamole, Salsa and Chipotle-Lime Sour Cream
Served with house-made Corn Tortilla Chips

Tandoori Chicken

White Meat Chicken grilled with Indian Spices and Tomatoes
Served with Grilled Peppers and Onions over Basmati Rice Accompanied by Warm Pita Triangles and House Raita

Turkey Breast

Oven-Roasted Turkey Breast over Sweet Potato Purée with our Signature Pink Peppercorn Sauce
Garnished with Fresh Chives and Served in a Rocks Glass

Wild Mushroom Risotto ^G

Arborio Rice sautéed with Spring Peas, Wild Mushrooms and a Creamy White Wine Sauce
Finished with Parmigiano Reggiano and Lemon Zest

COMPOSED ENTRÉES

Our team of Executive Chefs blended their culinary knowledge to design these stylish entrees that will certainly impress your guests with their unique presentation.

Broiled Maryland Crab Cake ^G

Jumbo Lump Crab Cake Stacked on a Sweet Potato Galette and Grilled Asparagus
Finished with a Citrus Remoulade

Chesapeake Roulade ^G

Chicken Roulade stuffed with Jumbo Lump Crab Meat and Baby Spinach
Mounted on a Golden Potato Pave Round and Roasted Asparagus
Drizzled with a Classic Hollandaise Sauce

Eggplant Tower ^{G V}

Grilled Honey Eggplant and Tomato Compote with Fresh Mozzarella
Mounted on a House-made Polenta Cake
Accompanied with Roasted Asparagus

** Available without Mozzarella*

Filet Mignon ^G

Pan-Seared Filet Mignon in a House Blend of Seasonings
On top of Truffle Oil Infused Mashed Potatoes and Mushroom Fricassee
Finished with Madeira Demi-Glace

Italian Rockfish ^G

Oven Roasted Maryland Rockfish seasoned with Smoked Paprika, Garlic and Lime Juice
Wrapped with Italian Prosciutto over a Crispy Risotto Cake and served with Artichoke & Peppers
Finished with a Garlic Butter Sauce

Maple Brined Chicken ^G

Maple-brined Frenched Chicken Breast over Garlic Mashed Potatoes and Roasted Malibu Carrots
Finished with Pear Chutney

Mango Salmon

Sesame-Soy Glazed Atlantic Salmon Filet served over Wilted Baby Spinach
Mounted on a Yukon Golden Potato Pave
Finished with Fresh Mango Salsa

Maryland Rockfish ^G

Local Rockfish Oven-Roasted on top of a Golden Potato Pavé and Wilted Baby Spinach
Finished with Pineapple Salsa

Mediterranean Halibut ^G

With Grilled Asparagus Tips, Tomato Saffron Coulis & a Chickpea & Potato Puree

Oven Roasted Shrimp ^G

Jumbo Citrus-Garlic Marinated Shrimp over blistered Cherry Tomatoes
With a Crispy Risotto Cake with Haricot Verts
Finished with Panko Herb Crust and an Old Bay Cream Sauce

Provençal Beef Short Ribs

Slowly Braised Boneless Beef Short Ribs infused with Fresh Plum Tomatoes
Basil, Rosemary, Thyme and Aromatics mounted on
Whipped House-made Mashed Potatoes with Mushroom Fricassee
Finished with a Red Wine Demi-Glace

Provençal Beef Short Ribs with Polenta

Provençal-style, Braised Boneless Beef Short Ribs
Mounted on a Fried Polenta Cake with Sautéed Asparagus Tips
Finished with a Red Wine Demi-Glace

Red Wine Lamb Chops

Oven-Roasted Lamb Chops with a Cauliflower Puree and Lyonnaise Potatoes
Served with a Red Wine Demi-Glace

Rib Eye Steak

Flavorful, Oven-Roasted Rib Eye Steak with Grilled Yukon Gold Potato Wedges and Steamed Broccolini
Served with a Whole Grain Mustard Au Jus

Sundried Tomato Chicken Breast ^G

Chicken Breast Rubbed with Sundried Tomato Pesto, Wrapped in Prosciutto
over Parmesan Risotto Cake with Basil Cream Sauce & Roasted Asparagus

Tuscan Airline Chicken

Pan-Seared Chicken Breast over Cheddar Garlic Mashed Potatoes and Maple Glazed Malibu Carrots
Finished with a Tuscan Sauce

Vegan Stuffed Tomato ^G

Corn and Black Bean Quinoa stuffed Roma Tomato Cup over Black Bean Puree
Finished with Sliced Avocado

ENTRÉES

Poultry

Artichoke & Chicken Roulade

Italian Marinated Chicken Stuffed with Artichoke Hearts & Sundried Tomatoes
Drizzled with White Wine Sauce

Barbeque Chicken ^G

Pulled Chicken served in our House-made BBQ Sauce

Boneless Chicken Cacciatore ^G

Boneless Chicken simmered in a Velvety Tomato Sauce, with Peppers, Onions and White Wine

Bourbon Chicken

A New Orleans Favorite, Sweet and Tender

Buffalo Chicken ^G

Pulled Chicken drenched in our own Hot Spices

Chesapeake Chicken

Grilled Chicken Breast topped with Jumbo Lump Crab, Sherry, Gourmet Cheese and Old Bay
Topped with Maryland Crab Fondue and Fresh Chives

Chicken Française ^G

Tender Chicken Scaloppini sautéed in White Wine and Lemon Sauce

Chicken Paupiette with Jumbo Lump Crab

Tender Chicken Breast Stuffed with Local Maryland Crab and rolled in Panko Bread Crumbs
Topped with a Hollandaise Sauce

Chicken Piccata ^G

Tender Chicken Scaloppini in Lemon-Caper Sauce

Chicken Tikka ^G

Chicken Simmered with Tomatoes in a Light Indian Curry Sauce

Cider Infused Chicken ^G

Savory Chicken Breast served with Roasted Carrots, Apples and Rosemary
With a Cider Vinaigrette

Citrus Herb Chicken ^G

Airline Chicken Breast roasted with Bright Citrus and Fresh Herbs
Finished with Citrus Reduction and an Orange Slice

Classic Roasted Chicken ^G

Frenched Chicken Breast, Seasoned with Lemon, Rosemary & Thyme
Topped with Traditional Pan Sauce & Garnished with Fresh Rosemary

General Tso's Chicken

Crispy Chicken Breast sautéed with Broccoli Florets and Red Peppers in Sweet and Spicy Asian

Grilled Chicken Breast ^G

Strips of Tender Chicken Breast, Marinated and Grilled

Jambalaya Chicken

New Orleans Favorite with Rice, Sausage and Cajun sauce

Jerk Marinated Chicken Breast ^G

Grilled Chicken Breast marinated in Traditional Jerk Seasonings
Served with a Tequila-Lime Sauce

Panko-Dusted Chicken Tenders

Thick Strips of Tender Chicken Breast, Flash-Fried & Baked
Served with Creamy Honey Mustard and Tangy BBQ Sauce

Parmesan-Crusted Chicken Breast

Topped with Fresh Mozzarella and Tomato Bruschetta
Finished with Fresh Arugula and a Balsamic Glaze Drizzle

Rotisserie Chicken ^G

Roasted with House Rotisserie Seasonings

Southern Fried Chicken

Cast Iron Fried Chicken: Bone-In Legs, Breast and Wings

Spiced Apple Chicken

Lightly breaded, Honey-drenched Chicken Breast topped with
Caramelized Spiced Apples, Dried Cranberries, and Sunflower Seeds
Baked with Brie Cheese

Tequila Lime Chicken ^G

Tender Chicken Scaloppini in Light Tequila Lime Sauce

Turkey Roulade

Turkey Breast stuffed with Parmesan Cheese and Sage
Finished with a Bourbon Barbecue Sauce

Whole Turkey Breast ^G

Turkey Breast Brined with Fresh Herbs
Served over Velvety Peppercorn or Red Wine Sauce

Vegetarian

Aloo Gobi Masala ^G

Cauliflower, Peas and Potatoes with Fragrant Spices
Served in a Spicy Masala Sauce

Eggplant Parmesan

Roasted Eggplant layered with Cheese and Marinara

General Tso's Tofu ^{G V}

Stir-Fried Vegetables and Tofu with Tamari sauce over Rice Noodles

Polenta Cake

Homemade Polenta topped with Eggplant & Tomato Compote with Fresh Mozzarella

Stuffed Portabella Mushroom Cap ^G

Portabella Cap stuffed with Primavera Vegetables

Stuffed Red Bell Pepper ^{G V}

Red Pepper stuffed with Saffron Rice and Roasted Vegetables

Vegetarian Napoleon

Layers of Flaky Phyllo stacked between Mozzarella and Parmesan Cheeses with Bell Peppers, Button
Mushrooms, Sweet Potatoes, Zucchini, Squash and Red Onion
Topped with Basil Pesto

Beef, Pork, Lamb

Balsamic Flank Steak ^G

Marinated Steak in Balsamic Vinaigrette topped with a Tomato Relish
Served with Chimichurri Sauce on the side

Beef and Broccoli

Tender Carved Sirloin braised with Broccoli Florets, Sliced Carrots and Red Peppers

Beef Tenderloin ^G

Center-cut Beef Tenderloin, aged to the Peak of Flavor and Tenderness
Served with Mustard-Horseradish or Red Wine Demi-Glace

Bistro Filet

Tender & Juicy Sliced Bistro Tenderloin
Served with a Red Wine Demi-Glace

Black Pepper Crusted Beef Tenderloin ^G

Served with Classic Béarnaise

Cider-Infused Pork Loin ^G

Oven-Roasted with Apples and Rosemary
Served with an Apple Cider Reduction

Flank Steak Marsala

Tender and Juicy Flank Steak in Creamy Mushroom Marsala Sauce

Grilled Flank Steak ^G

Marinated in Lager, Onions and Bay Leaf
Served with Mustard-Horseradish

Pit Beef ^G

Slow cooked over Cherry Wood
Served in Natural au Jus

Pit Ham ^G

Glazed with Apricot Chutney and Slow-Cooked over Cherry Wood

Provençal Beef Short Ribs

Slowly Braised Boneless Beef Short Ribs
Infused with Fresh Plum Tomatoes, Basil, Rosemary, Aromatics and Thyme
With a Red Wine Demi-Glace

Pulled Pork ^G

Slow-Cooked Pork Shoulder in House-made BBQ Sauce

Rack of Lamb ^G

Drenched and Served with Red Wine Demi-Glace

Top Sirloin ^G

Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor
Served with Red Wine Demi-Glace

Seafood

Autumn Roasted Salmon

Oven-roasted Salmon topped with Sautéed Leeks
Drizzled with a Cider Vinaigrette

Baked Halibut ^G

Lemon Dusted and Topped with a Lemon Twist
Served with a Rosemary Beurre Blanc Sauce

Barbeque Shrimp ^G

Jumbo Shrimp sautéed in a Sweet and Spicy Southern BBQ Sauce

Blackened Caribbean Redfish ^G

Served with Tequila-Lime Sauce

Blackened Salmon

Served with Tequila-Lime Sauce

Boston Baked Halibut

Fresh Halibut Filet covered with a Lemon Butter Sauce
Sprinkled with Crunchy Bread Crumbs

Sweet Corn Swordfish ^G

With Grilled Corn Salad & a Sweet Corn Bisque

Crab Imperial Mahi Mahi ^G

Topped with Crab Imperial & a Lemon Butter Sauce

Fall Salmon

Sesame-Soy Glazed Atlantic Salmon Filet
Finished with Honey Roasted Butternut Squash Salsa

Garlic Shrimp ^G

Grilled Shrimp in Savory Garlic Sauce

Grilled Salmon Filet

Oven-Roasted with Fresh Herbs
Served with Velvety Pink Peppercorn Sauce

Italian Roasted Salmon

Oven-Roasted with Fresh Italian Thyme, Basil, Oregano & Garlic Seasonings
Topped with Lemon-Parsley Cream Sauce

Maryland Lump Crab Cake ^G

Jumbo Lump Maryland Crab Cake with House Remoulade

Maryland Rockfish Filets ^G

Local Rockfish Grilled to Perfection with Citrus and Fresh Herbs
Carved to Order and Served with Citrus-Garlic Sauce

Mango Salmon

Sesame-Soy Glazed Atlantic Salmon Filet
Served with Fresh Mango Salsa

Miso Glazed Salmon

North Atlantic Salmon Filet with a Miso Glaze
Topped with Toasted Sesame Seeds

Shrimp Etouffée

Southern-Style Shrimp cooked with Tomatoes, Garlic, Onions and Cajun Seasoning
Served with White Rice

Tropical Mahi Mahi ^G

Grilled Mahi Mahi Topped with a Pineapple Salsa

Pasta

Baked Ziti

Ziti baked in a Velvety Tomato Sauce mixed with Italian Sausage,
Smoked Gouda and Mozzarella Cheeses

Cajun Penne

With a Cajun Cream Sauce, Mushrooms, Celery, Peas, Carrots & Pearl Onions

Caprese Penne

Penne tossed with Sundried Tomatoes, Fresh Mozzarella,
Button Mushrooms, Basil and Extra Virgin Olive Oil
Finished with Parmigiano Reggiano and Balsamic Glaze

Fettuccini Alfredo

Creamy Basil, Parmesan and Garlic Sauce

Fettuccini or Penne Primavera

Seasonal Vegetables tossed in a creamy Alfredo sauce

Gnocchi

Tossed in a Lemon Butter Sauce
Finished with Parmesan Cheese

Linguini Bolognaise

Linguini tossed with Classic Beef and Tomato Sauce
Topped with Fresh Basil

Old Bay Penne

Penne Pasta Dressed in Old Bay Cream Sauce Tossed with Grilled Shrimp,
Sundried Tomatoes, and Fresh Corn
Finished with Shaved Parmesan

Pasta Puttanesca

Penne Pasta tossed with Black Olives, Capers, Chopped Parsley,
Sweet Red Chili Peppers and House-made Roasted Tomato Sauce
Topped with Parmigiano Reggiano and Fresh Basil

Penne alla Vodka

Penne Pasta with Fresh Tomato, Garlic, Cream and Vodka Sauce
Finished with Parmigiano Reggiano

Penne with Lobster Sauce

Penne Pasta tossed with Lump Crab Meat and Lobster Cream Sauce
Topped with Cherry Tomatoes

Roasted Vegetable Lasagna

Layers of Lasagna Noodles, Ricotta, Grilled Vegetables,
House-made Roasted Tomato Sauce and topped with Gourmet Cheeses
** Also available with a Meat Sauce*

Spaghetti Marinara

Spaghetti topped with Classic Marinara Sauce
Topped with Fresh Basil

Spinach Ravioli

Spinach and Cheese Ravioli served in Warm Balsamic Vinaigrette
** Also available with a Lobster Cream Sauce*

Stuffed Shells

Jumbo Pasta Shells stuffed with Ricotta, Mozzarella and Parmesan
Smothered in House-made Marinara Sauce

Summer Skillet Gnocchi

Tender Gnocchi in a Creamy Sweet Corn Sauce Tossed with Roasted Mushrooms, Fresh Shucked
Maryland Corn & Crispy Prosciutto

Tortellini Rosé

Mini Cheese Tortellini and Fire-Roasted Cherry Tomatoes
Tossed in Tomato-Cream Sauce and Fresh Basil

Vodka Cream Sauce Gnocchi

Tossed in a Vodka Cream Sauce

SIDES

Potato Sides

Belgian Frites ^{G V}

Hand-Cut Idaho French Fries
Served with Truffle Aioli and Smoked Tomato Ketchup

Cajun Potatoes

Whole Baby Irish Potatoes tossed with Sea Salt, Chives and Cajun Spices

Fingerling Potatoes ^{G V}

Petite Buttery Potatoes with Fresh Rosemary, Sea Salt, Crushed Garlic and Olive Oil

Golden Potato Pavé ^G

Sliced Yukon Gold Potatoes baked with Lemon and Fresh Thyme

Gold Potato Wedges ^G

Sliced and Grilled Yukon Gold Potatoes
Tossed with a Flavorful Garlic Butter Sauce

Gourmet Potato Chips ^{G V}

Cooked in Herb-Infused Oil and Perfectly Salted

Lyonnaise Potatoes ^{G V}

Sliced Potatoes and Caramelized Onions

Mashed Potatoes ^G

Rich, Whipped House-made Potatoes

Roasted Red Potatoes (G)

Quartered Red Potatoes
Roasted with Olive Oil and Fresh Herbs

Rotisserie Potatoes ^{G V}

Roasted with Olive Oil, Rotisserie Spices and Fresh Herbs

Scalloped Potatoes ^G

Decadent Layers of Gourmet Cheeses and Sliced Potatoes

Sweet Potato Tots (G)

Baked and Crispy, Sweetened Tots
Served with Ketchup and Honey Mustard on the side

Twice-Baked Potato ^G

Yukon Gold Potatoes, hollowed out and blended with Sour Cream
Fresh Chives, Garlic, Bacon and Cheddar Cheese

Yuca Fries ^{G V}

Yuca Root Fried to a Crispy Golden Brown

Rice and Grain

Basmati Rice (G)

Aromatic Basmati Rice

Brown Rice and Lentils G

Brown Rice Simmered with Lentils and Middle Eastern Spices

Brown Rice Pilaf V

Brown rice combined with Orzo and Fresh Herbs

Cilantro Lime Rice G

White Rice cooked with Fresh Cilantro and Lime Juice

Fried Rice

Traditional Steamed Stir-Fried Rice with Vegetables and Beaten Egg

Israeli Couscous

Large Grain Pearl Couscous with Diced Vegetables

Jasmine Rice ^{G V}

Aromatic Jasmine Rice

Paella Rice G

Spanish-Style with Diced Vegetables

Rice and Beans ^{G V}

White Rice with Black Beans

Wild Mushroom Risotto G

Arborio Rice cooked with Mushrooms, Spring Peas and Creamy White Wine Sauce
Finished with Parmigiano Reggiano

Mac n Cheese Sides

Crab Cake Mac n' Cheese

Combination of Swiss, Sharp Cheddar, and Smoked Gouda with Jumbo Lump Crabmeat,
Dijon Mustard, and Old Bay
Finished with Panko Bread Crumbs

Gourmet Mac n' Cheese

Smoked Gouda, Muenster, Parmesan and Mozzarella
Topped with Crispy Onions

Lobster Mac n' Cheese

Chunks of Maine Lobster in Creamy Macaroni and Cheese

Macaroni and Cheese

Elbow Macaroni in Classic Cheddar Sauce

White Cheddar Macaroni and Cheese

Classic Elbow Macaroni in Creamy White Cheddar Sauce

Help Yourself to Toppings

Brown-Butter Bread Crumbs, Bacon Bits, Old Bay, Stewed Tomato

Vegetables

Baby Vegetable M \acute{e} lange ^{G V}

Patty Pan Squash, Zucchini, Tri-Colored Baby Carrots, Pearl Onions,
Cherry Tomatoes and Button Mushrooms
Served with a House-made Balsamic Dressing

Balsamic Asparagus ^G

Roasted Asparagus with Feta Cheese Crumbles
Drizzled with a Balsamic Glaze

Brussels Sprouts ^{G V}

Oven-Roasted Brussels Sprouts with a Dark Balsamic Reduction and Saut \acute{e} ed Shallots
** Also Available with Bacon*

Braised Greens ^{G V}

Slow Stewed Local Kale and Mustard Greens

Corn ^{G V}

Sweet and Delicious Local Maryland Corn

Cornbread Stuffing

Classic Cornbread cooked with Peppers, Onions and Rich Stock

Cranberry Yams and Squash ^{G V}

Roasted Squash and Yams studded with Dried Cranberries

Creamed Spinach ^G

Fresh Spinach with Heavy Cream and Garlic

Fried Plantains

Sweet and Caramelized Fried Plantains
Tossed with Light Honey and Cinnamon

Ginger Green Beans ^V

Haricot Verts Stir-Fried with Soy and Ginger

Grilled Portobello ^{G V}

Charred Portobello Slices with an Herb Marinade

Grilled Zucchini ^G

Charred Zucchini Slices

Topped with a Balsamic Glaze and Feta Cheese Crumbles

Haricot Verts ^{G V}

French Green Beans sautéed with Shallots and Garlic

Maple Roasted Carrots ^G

Seasoned with House Herbs

Red Pepper Asparagus ^G

Topped with a Roasted Red Pepper Butter Compound

Roasted Broccoli ^G

Oven-Roasted with Caramelized Onions and Garlic

Topped with Parmesan Cheese

Roasted Golden Beets ^G

With Fresh Herbs

Rotisserie Vegetables ^{G V}

Harvest Root Vegetables tossed in House Spice Blend

Spicy Eggplant

Served with Garlic Naan

Vegetable Kebabs ^{G V}

Zucchini, Squash, Pepper, Red Onion, Tomato and Mushroom

Glazed with Balsamic Glaze or Drizzled with Citrus-Garlic

Zucchini Fries

Red Pepper Aioli & Spicy Ranch

Zucchini Provencal ^{G V}

Fresh Roasted with Peppers and Onions

DESSERT

3" Individual Mini Pies

Apples and Cinnamon, Lemon-Blueberry Crumble,
Pumpkin, Black Cherry with Pear
Chocolate Crème, Key Lime, S'mores,
Fruit of the Forest and Lemon Meringue
** Custom Flavors Available Upon Request*

Assorted Gourmet Cookies

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

Black Bottoms

Delectable, Old-Fashioned Cupcakes
with Devils Food Bottom and Cream Cheese-Chocolate Chip Top

Brownies

House-made, Rich Chocolate Brownies

Candy Cane Marshmallow Pops

House-made Marshmallows dipped in Milk Chocolate
Rolled in Peppermint Crumbles

Champagne and Fruit Coupe ^G

A Rainbow of Fresh Fruit and Berries soaked in Champagne and Ginger Syrup
Finished with a dollop of Crème Fraîche

Cheesecakes ^G

House-made Cheesecakes
Topped with Fresh Strawberries, Blueberries and Blackberries

Cheesecake Pop

Skewered, Hand-Rolled Cheesecake Lollipops
Dipped with the Following:
Sweetened Coconut Flakes
Oreo Cookie Crumbs
Rainbow Jimmies

Chocolate Covered Pretzels

House-made, Hand-Dipped Pretzel Rods in Dark and White Chocolate

Chocolate Pots de Crème ^G

Creamy Chocolate Custard Topped with Crème Fraîche

Coconut Rice Pudding ^{G V}

With Fresh Mango & Raisins

Crème Brûlée ^G

Individual Custard topped with Caramelized Sugar

Dark Chocolate Crème Brûlée ^G

Individual Dark Chocolate Custard topped with Caramelized Sugar

French Churro Bread Pudding

Complimented with Cinnamon Chantilly Cream
With a Chocolate Sauce Bottom

French Mini Fruit Tarts

Handmade Fruit Tarts

Fruit & Ginger Syrup ^{G V}

Fresh Fruit & Berries Marinated in Ginger Syrup

Giant Chocolate Covered Strawberries ^{G V}

Hand-Dipped, Fresh Strawberries dipped in Dark and White Chocolate

** Available without White Chocolate*

Gourmet Handmade Mini French Patisseries

A variety of Handmade Patisseries

House-Made Ice Cream Sundae Bar

Voted Baltimore's Best Ice Cream, Select up to four (4) Flavors

Vanilla Bean, Chocolate, Chocolate Chip, Mint Chip, Black Bottom
Strawberry, Raspberry, Cookie Dough, Cookies n' Cream, Cappuccino Chip
Mango and Raspberry Sorbets

*Accompaniments to include Rainbow and Chocolate Sprinkles, Chantilly Cream,
Maraschino Cherries, Chocolate Chips, and Chocolate and Caramel Sauce*

House-made Mini Doughnuts

Scratch-made doughnuts that can be made on-site by our Executive Chef!

Red Velvet, Glazed and Chocolate

Mini Milkshakes ^G

Choice of Two House-made Flavors

Served in a Mini Mason Mug

Macaroons

House-made Coconut Macaroons dipped in Dark and White Chocolate

Milk and Cookies Bar

An Assortment of House-made Cookies paired with Ice Cold Milk

Mini Bêlé Noir ^G

Decedent Chocolate Cake

Dusted with Powdered Sugar

Mini Cannoli

Crispy Phyllo Shell Filled with Cannoli Cream
Topped with Shaved Chocolate

Mini Doughnuts & Milk

House-made Doughnuts Paired with Milk Served in Mini Mason Jar Mugs
Accented with Striped Straws

Mixed Berry Salad ^{G V}

Strawberries, Blackberries, Blueberries and Raspberries
Marinated in Chambord

Mousse Duo ^G

Airy Chocolate Mousse topped with Mixed Berries
Paired with Vanilla Mousse topped with Dark Chocolate Shavings

Mousse Shots

An assortment of flavors served in Shot Glasses

Bananas Foster

Caramelized Bananas layered with Chantilly Cream, Sunflower Seeds, Graham Cracker Crust and Caramel Sauce

Black Forest Brownie

House-made Brownie Bits layered with Chantilly Cream and Cherries

Cookies n' Cream

Chocolate Mousse layered with Oreo crumbles

Lemon Meringue ^G

Light and Fluffy Lemon Mousse topped with Fresh Berries

Strawberry Shortcake

Shortcake layered with Whipped Cream and Fresh Strawberries

S 'mores Delight

Graham Cracker Crust layered with Chocolate and Marshmallow Cream

Tiramisu

Coffee-soaked Lady Fingers Layered with Whipped Cream and Cocoa

Toasted Mango-Macaroon Mousse ^G

Toasted Macaroon and Fresh Mango Mousse topped with Toasted Coconut

Pumpkin Pie

Pumpkin Mousse topped with a Sliver of Pumpkin Cake

Old Bay Lime Crème Brûlée ^G

Individual Lime Cream Custard topped with Caramelized Sugar & Old Bay

Open Faced Strawberry Shortcake

Angel Food Cake Topped with Whipped Cream Frosting and Sliced Strawberries

Peach Crème Brûlée ^G

Individual Peach Cream Custard topped with Caramelized Sugar and a Grilled Peach Skewer

Peach Cobbler

Sweet Peached Finished with a Crisp, Crumble Topping

Poached Pear Grenache- Syrah

Our Signature Bosc Pear, Poached in Red Wine and Port, Hollow and Filled with Chantilly Cream
Resting on a Bed of Ganache Chocolate and Complimented with Fresh Mint

Pumpkin Crème Brûlée ^G

Individual Pumpkin Cream Custard topped with Caramelized Sugar

Rice Crispy ^G

Drizzled with Chocolate

Root Beer Float Shots ^G

Vanilla Bean Ice Cream with Classic Root Beer
Served in Shot Glass

Scratch-made Cupcakes

Inquire for Flavors

S'mores Pops

House-made Marshmallows dipped in Milk Chocolate
Rolled in Graham Cracker Crumbs

Tiramisu

Traditional Lady Fingers dipped in Espresso and layered with Mascarpone Cheese

Tres Leches Cake

Traditional Spanish Three Creams Cake

Vegan Ice Cream ^{G V}

Cocoberry, Mango Sorbet or Raspberry

Wedding Cake

Rouge to Coordinate with SugarBakers
A or B Design Category Cakes

BREAKFAST AND BRUNCH

Assorted Bagels

Blueberry, Everything, Plain, and Sesame
Served with Butter, Cream Cheese and Jam

Assorted Mini Muffins

Blueberry, Chocolate, and Lemon Poppy Seed

Bagel Breakfast Wrap

Scrambled Eggs, Smoked Salmon, Cream Cheese, Capers, Tomatoes and Red Onions

Bistro Breakfast Wrap

Scrambled Eggs, Ham and Brie

Breakfast Burritos

Fresh Tortilla with your selection of fillings
Scrambled Eggs, Shredded Cheese, Bacon, Ham, Sausage, and Roasted Vegetables

Breakfast Potatoes ^{G V}

Crispy Potatoes sautéed with Peppers and Onions
Served with Ketchup and Hot Sauce

Breakfast Sandwiches

Egg, Cheese, Ham, Bacon, Roasted Vegetables
Served on your choice of an English Muffin, Bagel, or White or Wheat Toast

Fresh Fruit Salad ^{G V}

Seasonal Cubed Fruit accented with Berries

Frittatas ^G

Egg Casseroles – Served Warm or at Room Temperature
Sausage, Ham and Cheese Frittata or
Roasted Vegetable and Cheese Frittata

Greek Breakfast Wrap

Scrambled Eggs, Mushroom, Feta Cheese, Roasted Red Peppers and Spinach

Lox Tray ^G

Smoked Salmon garnished with Capers, Red Onions and Hard-Cooked Egg

Mini Quiche

Black Forest

Smoked Gouda, Ham and Caramelized Onion

Four Cheese

Goat's Cheese, Gruyere, Mozzarella and Parmesan

Lorraine

Gruyere, Bacon and Caramelized Onion

Spanish

Manchego, Caramelized Onion and Peppers

Wild Mushroom

Goat's Cheese, Mushrooms, and Fresh Herbs

Savory Croissants

Egg Bistro, Spinach & Feta, Tomato & Basil

Sweet Croissants

Chocolate and Strawberry-Cream Cheese

Yogurt and Granola

Vanilla Yogurt and Scratch-Made Granola

LIGHT FARE

Sandwiches

BBQ Chicken, Brisket, Chicken Salad, Italian Cold Cut,

Grilled Salmon, Pit Ham, Pulled Pork,

Shrimp Salad, Roasted Turkey,

Roasted Vegetable Muffaletta, Tuna Salad

Prepared with Lettuce and Tomato on French Baguette, House-made Roll,

Whole Wheat, Texas Toast, Croissant, Seven Grain or Rye

Wraps

BBQ Chicken, Buffalo Chicken, Chicken Caesar, Chicken Salad, Grilled Salmon, Pit Ham,

Roasted Turkey, Shrimp Salad, Tuna Salad

Any wrap can be made gluten-free by substituting a lettuce wrap for a traditional tortilla

Panini

Chicken Pesto, Chicken Parmesan,

Cuban: Pulled Pork, Pit Ham, Swiss Cheese, Pickles and Mustard

Ham and Brie with Honey Mustard,

Roasted Vegetable and Fresh Mozzarella, Turkey and Swiss

Grilled Burritos

Flour Tortilla stuffed with choice of Boneless Beef Short Ribs, Flank Steak, Grilled Chicken,

Pulled Pork or Roasted Vegetables

Stuffed with Paella Rice, Sautéed Peppers and Onions, Cilantro and Shredded Cheese

Served with Sour Cream and Hot Sauce

ROUGE Signature Sliders Bread Rolls

Served on Freshly Baked Petite French

Angus Beef Slider

Grilled USDA Angus Beef Slider with American Cheese and Caramelized Onion

Beef Brisket

Fork-Tender Beef Brisket topped with Muenster Cheese and Mustard-Horseradish

Natty Boh Bratwurst

Grilled with Peppers & Onions

Black n' Bleu Burger

Seasoned Prime Ground Beef Grilled with Blackening Seasoning and Topped with Gorgonzola

BLT

Applewood Bacon, Romaine Lettuce and Roma Tomato with Herb Aioli

Grilled Chicken

Grilled Chicken Breast topped with Muenster Cheese and Sundried Tomato Aioli

Cheese Steak

Chopped Rib Eye sautéed with Peppers and Onions

Served with Provolone or American Cheese on Mini Hot Dog Bun

Crab Cake Slider

House-made Maryland Crab Cake with a Remoulade Sauce

Fried Chicken Slider

Southern-Fried Chicken drizzled with Honey Mustard and Pickles on a Brioche Roll

Grilled Portabella Slider

Portabella Mushroom, Provolone Cheese, Roasted Red Pepper, Baby Spinach

Finished with Basil-Pesto

Lombard Street Corned Beef Slider

Corned Beef, Sauerkraut and 1000 Island Dressing

Pit Beef Slider

Juicy Pit Beef with Mustard-Horseradish and Chopped Onions

Pit Ham Slider

Slow-Cooked over Cherry Wood and topped with Honey Mustard

Pulled Pork and Slaw Slider

House-made Pulled Pork topped with Red Cabbage Slaw

Roasted Vegetables Slider

Zucchini, Roma Tomato, Fresh Mozzarella, Roasted Red Pepper and Basil Pesto

Short Rib and Cheddar Slider

Fork Tender Beef Short Ribs topped with White Cheddar and Caramelized Onions

Turkey Gobbler

House Roasted Turkey Breast topped with French Brie and Cranberry Relish

Accompaniment Salads

Asian Sesame Noodles ^v

Chilled Lo Mien Noodles tossed with Julienned Vegetables

Tossed in a Toasted Sesame-Soy Vinaigrette

Bowtie Pasta Salad

Imported Bowtie Pasta with Crunchy Onions, Green and Red Peppers

Tossed in Balsamic-Parmesan Vinaigrette

Broccoli Salad ^G

Broccoli Florets, Julienned Carrots, Raisins, Dried Cranberries, Peppers and Bacon

Tossed in a Creamy Vinaigrette

Insalata Caprese ^G

Ciliegine Mozzarella & Marinated Grape Tomatoes

Finished with Fresh Basil & Olive Oil

Orzo Salad

Orzo with Fresh Peas, Prosciutto, Grilled Asparagus and Feta

Tossed with a Fresh Lemon Vinaigrette

Penne a la Greek

Penne Pasta tossed with Kalamata Olives, Artichoke Hearts, Roasted Red Peppers,

Italian Parsley, Crumbled Gorgonzola and Feta

Red Bliss Potato Salad ^G

Red Bliss Potatoes with Diced Peppers in House Dressing

Roasted Corn and Black Bean Salad ^{Gv}

Fire roasted Corn, Black Beans, Cilantro and Diced Peppers

Served in a Light Vinaigrette

Tomato and Cucumber Salad ^{Gv}

Ripe Heirloom Tomatoes and Fresh Cucumbers in Italian Olive Oil Dressing

Tortellini and Roasted Vegetable Salad

Mini Cheese Tortellini with Roasted Vegetable and Parmesan Cheese

Tossed in a Light Vinaigrette

Winter Quinoa Salad ^{G V}

Arugula and Quinoa with Roasted Butternut Squash, Asparagus and Bell Peppers
Tossed in Fresh Lemon Vinaigrette

SNACKS

Cinnamon Sugar Pretzel Bite

Scratch-made Soft Pretzels Tossed with Cinnamon Sugar and dipped in Royal Icing
Served in a Demitasse Cup

Crispy Sriracha Lime Chickpeas ^{G V}

Chickpeas tossed in Sriracha, Olive Oil and Lime Juice
Baked until Crispy

Gourmet Soft Pretzel Bar

Accompanied by Assorted Sweet & Savory Dipping Sauces
*Cheddar Cheese, Honey Mustard, Stone Ground Mustard
Caramel Sauce, Chocolate Sauce, and Royal Icing*

Parmesan Truffle Frites ^G

Hand-Cut, Tossed in Truffle Oil & Parmesan and Drizzled with Honey

Parmesan Truffle Kettle Chips ^G

Perfectly seasoned, Scratch-made Kettle Style Potato Chips
Tossed with Parmesan Cheese and Truffle Oil