



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

For any other dietary restrictions please consult with a Catering Sales Manager

[Click here to for Order Minimums & Delivery Fees](#)

ROUGE FINE CATERING

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APPETIZERS & HORS D'OEUVRES

DISPLAYED TRAYS & PLATTERS

Medium serves 10 guests  Large serves 20 guests (except where noted)



Cocktail Shrimp

Shrimp Cocktail Platter ^G Medium \$109.95, Large \$149.95
Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

Smoked Salmon Tray ^G Medium \$99.95, Large \$149.95
Smoked Salmon garnished with Capers, Sliced Onions and tomatoes, Served with Toast Points

Antipasti Platter ^G Medium \$79.95, Large \$109.95
Prosciutto Wrapped Asparagus, Smoked Gouda, Roasted Beets with Goat's Cheese, Salami & Provolone Roulades, Capicola, Soppresata, Roasted Red Peppers, Mixed Greek Olives & Marinated Fresh Mozzarella

Grilled Vegetable Platter ^{G V without Cheese & Egg} Medium \$69.95, Large \$99.95
Grilled Red Peppers, Roasted Tomatoes, Zucchini, Mushrooms, Asparagus, Mixed Greek Olives Hard Cooked Eggs, Avocado & Marinated Fresh Mozzarella

Crudités Platter Medium \$39.95, Large \$59.95 Raw Seasonal Vegetables, Served with Hummus ^V or Green Goddess Dip

Brie en Croûte Large \$89.95 (serves up to 20 guests)
Brie baked in Puff Pastry with Wild Berry Compote, Served with Crostini



Grilled Vegetable Platter

**Fruit & Cheese Platter** ^G

Medium \$69.95, Large
\$94.95

Sun-ripened Fruits & Aged
Cheeses, beautifully
presented, Served with
Home-made Bread

Spinach Ravioli Medium (80 pieces) \$74.95, Large (160 pieces) \$124.95

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

Petit Lamb Chops \$42.95 per pound (7-8 per pound)

Delectable, bite-sized, Domestic Lamb Chops, Served with Red Wine Sauce

Quesadillas \$14.50 per person (one size only)

Grilled Chicken and Cheese or Roasted Vegetables and Cheese

Grilled Jerk Chicken Wings ^G Medium (25 pieces) \$59.95, Large (50 pieces) \$84.95

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

Buffalo Chicken Wings ^G Medium (25 pieces) \$59.95, Large (50 pieces) \$84.95

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

Rosemary and Garlic

Fingerling Potatoes ^{G V}

Medium \$39.95, Large \$59.95

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



Rosemary and Garlic Fingerling Potatoes



HORS D'OEUVRES

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

Priced per piece

Southwest Egg Rolls \$4.95 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 \$4.95 each

Stuffed with Herbed Goat's Cheese and Roasted Vegetables ^G \$3.95 each

Petit Maryland Crab Cake ^G \$5.95 each

Petit Maryland Lump Crab Cake, Served with Classic Remoulade sauce

Seared Chicken and Vegetable Potsticker \$3.95 each

Chicken and Vegetable Potsticker, Served with our Sweet Bourbon-Soy dipping sauce

Southwest "Cornucopia" \$3.45 each

Crispy Tortilla filled with Chicken, Cheddar & Cilantro

Mediterranean Mini Boulette \$17.95 per lb (16 in one lb)

Petit Savory Meatballs, Served with our Roasted Tomato Coulis

Mini Vegetable Egg Roll \$1.95 each

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

Brochettes and Kebabs, *Served on a Bamboo Skewer*

Beef with a Red Wine Demi-Glace ^G \$8.95 each

Cumin Dusted Chicken with a Tzatziki Sauce ^G \$7.95 each

Mushroom, Tomato, Peppers, Onion, Zucchini & Squash ^G \$4.95 each

Cilantro Lime Shrimp with a Chilled Cilantro Cream Sauce ^G \$8.95 each



Vegetable Kebab



GOURMET DIPS

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

Medium serves 10 guests

Large serves 20 guests (except where noted)

**All Dips are Gluten-Free with Crudité*

Buffalo Chicken Dip ^G Medium \$59.95, Large \$79.95

Baked Hand Pulled Chicken, Gourmet Cheeses & Wing sauce, Served Hot with Tortilla Chips

Roasted Red Pepper Dip Medium \$59.95, Large \$79.95

Roasted Red Peppers, Herbs & Gourmet Cheeses, Served hot with Toasted Garlic Pita or Crudités ^G

Maryland Crab Fondue Medium \$79.95, Large \$109.95

Our upscale version of a Maryland Classic Lump Crab, Sherry, Gourmet Cheese and fresh Herbs, Served hot with Crostini or Crudités ^G

Crab & Artichoke Dip Medium \$79.95, Large \$109.95

Lump Crab Dip, Artichoke Hearts & gourmet Cheeses, Served hot with Crostini or Crudités ^G

Spinach & Artichoke Dip Medium \$74.95, Large \$99.95

Fresh Spinach, Artichoke Hearts & gourmet Cheeses, Served hot with Crostini or Crudités ^G



Spinach & Artichoke Dip

☺ Can't decide between Crostini or Crudité? Both can be added to all dips for an additional \$19. ☺



SALADS & SOUP

Add chicken to any salad, additional \$4.95 per person

GREEN SALADS

Medium serves 10 guests  Large serves 20 guests (except where noted)

* All Vegetable Salads are available Vegan without Cheese and Egg



Rouge Salad

Rouge Salad ^G Medium \$32.95, Large \$54.95

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

Mesclun Salad ^G Medium \$32.95, Large \$54.95

Fresh Mesclun Greens, diced Pear, Gorgonzola Cheese & Cranberries
Served with Balsamic Vinaigrette on the Side

Caesar Salad ^{G-No Croutons} Medium \$24.95, Large \$39.95

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

House Salad ^G Medium \$24.95, Large \$39.95

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

Taco Salad ^G Medium \$32.95, Large \$54.95

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 \$32.95, Large \$54.95

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



Harvest Salad

Greek Salad ^G Medium \$32.95, Large \$54.95
Fresh Romaine, Sliced Onions, Tomatoes, Kalamata Olives,
Cucumbers, Feta & Hard Boiled Egg
Served with Greek Dressing on the Side

Harvest Salad ^G Medium \$32.95, Large \$54.95 Mixed
Greens, Roasted Beets, Gala Apples, Cherry Tomatoes and
Goat's Cheese
Served with Balsamic Vinaigrette on the Side

PASTA & RICE SALADS

Medium serves 10 guests

Large serves 20 guests (except where noted)

Orzo Salad Medium \$34.95, Large \$54.95
Orzo with Fresh Peas, Prosciutto, Grilled Asparagus & Feta
Tossed with a Light Lemon Vinaigrette

Roasted Corn & Black Bean Salad ^G^V Medium \$34.95,
Large \$54.95

Fire Roasted Corn, Black Beans, Cilantro & Diced
Peppers

Served in a Creamy Dressing

Tortellini & Roasted Vegetable Salad Medium \$34.95,
Large \$54.95

Chilled Tortellini tossed with Roasted Vegetables &
Parmesan Cheese

Served in a Light Vinaigrette

Asian Sesame Noodles ^V Medium \$34.95, Large \$54.95

Chilled lo mien noodles tossed with Julienned
Vegetables & Soy *Served in a Sesame Vinaigrette*



Asian Sesame Noodles



Insalata Caprese

Red Bliss Potato Salad ^G Medium \$34.95, Large \$54.95
Red Bliss Potatoes combined with our House-made
Dressing with Finely Diced Peppers

Bowtie Pasta Salad Medium \$34.95, Large \$54.95
Imported Bowtie Pasta with Green & Red peppers,
Crunchy Onions & Parmesan
Tossed with Balsamic Vinaigrette

Insalata Caprese ^G Medium \$44.95, Large \$64.95
Grape Tomatoes & Mini Mozzarella Spheres Garnished
with Fresh Basil & Extra Virgin Olive Oil



SOUPS

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

Quart \$14.95, 3 Quart Minimum

House-made Chicken Vegetable ^G

Roasted Zucchini and Potato ^{G Dairy Free}

Maryland Crab Soup ^G

Crab & Corn Chowder ^G

Pumpkin & Apple Bisque ^G



Maryland Crab Soup

SANDWICHES, WRAPS & PANINI

All cut in Half and Plattered

FULL SIZED SANDWICH \$9.85 each

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

Please add \$0.55 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 Vegetables ☺ Italian Cold Cut

Brisket...add \$2.50 ☺ Shrimp Salad...add \$3.00 ☺ Grilled Salmon...add \$3.00

Select Bread

French Baguette ☺ Country White ☺ Seven Grain ☺ Rye ☺ Croissant...add \$1.10

Add Cheese...add \$0.55

Swiss ☺ Provolone ☺ American ☺ Munster ☺ Smoked Gouda ☺ Brie...add \$1.10



MINI SANDWICH TRAY \$74.95 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)



Mini Sandwiches



Assorted Wraps

PANINI \$10.85 each

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

Chicken Pesto ☺ Chicken Parmesan ☺ Turkey & Swiss ☺ Roasted Vegetable & Fresh Mozzarella

Ham & Brie with Honey Mustard ☺ Ham, Provolone, Sliced Pear, Dried Cranberry & Honey Mustard

Roast Beef, Muenster & Red Onion ☺ Cuban (Pulled Pork, Pit Ham, Swiss Cheese, Pickles & Mustard)

WRAPS \$9.85 full-size wrap

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

Buffalo Chicken ☺ BBQ Chicken

Chicken Caesar Chicken Salad ☺ Grilled Chicken

Roasted Turkey ☺ Tuna Salad ☺ Pit Ham

Ham and Cheese ☺ Veggie Hummus ^V

Roasted Vegetable & Mozzarella ^{V without cheese}

Grilled Salmon...add \$2.00 ☺ Shrimp Salad...add \$2.00



ROUGE SIGNATURE LUNCH BAGS

Individually labeled & presented in our signature ROUGE bag

Add Beverages for \$1.00 per Lunch Bag

Signature Sandwich Lunch Bag \$12.00 each

Includes Full-size Sandwich ☺ Choice of Caesar Salad or chips ☺ Scratch-made Gourmet Cookie

☺ *with cheese, add \$0.55 per sandwich*

☺ *with Fresh Fruit Salad, add \$2.20 per lunch bag*

Select Hand-Carved Meat

Pulled Pork ☺ Grilled Chicken ☺ BBQ Chicken ☺ Chicken Salad ☺ Roasted Turkey

Pit Ham ☺ Tuna Salad ☺ Roasted Vegetables ☺ Italian Cold Cut

Brisket...add \$2.50 ☺ Shrimp Salad...add \$3.00 ☺ Grilled Salmon...add \$3.00

Signature Wrap Lunch Bag \$12.00 each

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

Includes Gourmet Wrap ☺ Choice of Caesar Salad or chips ☺ Scratch-made Gourmet Cookie

☺ *with Fresh Fruit Salad, add \$2.20 per lunch bag*

Select Gourmet Wrap

Buffalo Chicken ☺ BBQ Chicken ☺ Chicken Caesar ☺ Chicken Salad ☺ Grilled Chicken ☺

Roasted Turkey ☺ Tuna Salad ☺ Roast Beef ☺ Ham and Cheese ☺

Roasted Vegetable & Mozzarella ^V *without cheese* ☺ Hummus & Vegetable ^V

☺ Grilled Salmon...add \$2.00 ☺ Shrimp Salad...add \$2.00



Quinoa & Poached Egg Fitsalad Lunchbag

Signature FitSalad Lunch Bag \$12.00 each

Includes FitSalad ☺ Fresh Fruit Salad ☺ Served with a French Roll

☺ *with beverage, add \$1.00 per lunch bag*

Select FitSalad

Southwest Chicken (Grilled Chicken, Black Beans, Roasted Corn, Hearts of Palm, Cherry Tomatoes, Parmesan Cheese, Cilantro-Lime Dressing)

Lebanese Salmon (Grilled Salmon, Hummus, Tabbouleh Salad, Roasted Red Peppers, Cucumbers, Olives, Mesclun Greens, Lemon Dressing)

Ginger Shrimp (Sesame Noodles, Ginger Shrimp, Bell Pepper, Carrot, Green Onion, Celery, Baby Kale)

Quinoa & Poached Egg (Red and Yellow Quinoa, Poached Egg, Roasted Artichoke Hearts, Red Bell Pepper, Arugula, Green Olives, White Balsamic Dressing)



ENTRÉE PACKAGES

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

1 Entrée with 2 Sides, \$13.00 per person

2 Entrée with 2 Sides, \$15.25 per person

3 Entrée with 3 Sides, \$17.50 per person

POULTRY



Tequila Lime Chicken

General Tso's Chicken

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

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



Jambalaya Chicken ^G

New Orleans favorite with Rice, Pork Sausage & Cajun Sauce

Grilled Chicken Tenders ^G

Classic Chicken Tenders, Marinated & Grilled

Pulled Barbeque Chicken ^G

Pulled Chicken served in our House-made BBQ Sauce

Buffalo Chicken

Crispy White Meat Chicken Drenched in our Signature Hot Sauce

Southern Fried Chicken

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

Turkey Breast

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

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

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

VEGETARIAN



Vegetable Lasagna

Stuffed Red Bell Pepper ^G^V

Red Pepper Stuffed with Saffron Rice & Roasted Vegetables

Stuffed Portabella Mushroom Cap ^G

Portabella Cap Stuffed with Primavera Vegetables

General Tso's Tofu ^V

Stir-Fried Vegetables & Tofu with General Sauce

Tortellini Rosé

Cheese Tortellini served with a flavorful Tomato Cream Sauce

Eggplant Parmesan *minimum order 6 ppl*

Roasted Eggplant Layered with Cheese & Marinara

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

+ \$11.95 per person for single entrée package

+ \$9.95 per person for multiple entrée package

Beef Brisket

Extremely tender with Fresh Aromatic Herbs and Red Wine Demi-Glace

+ \$4.95 per person for single entrée package

+ \$3.95 per person for multiple entrée package

Flank Steak Marsala

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

+ \$4.95 per person for single entrée package

+ \$3.95 per person for multiple entrée package

Rack of Lamb

Frenched & served with Red Wine Sauce

+ \$11.95 per person for single entrée package

+ \$9.95 per person for multiple entrée package

Pit Ham ^G

Slow-cooked over Cherry Wood

Pulled Pork

Slow cooked in a Bourbon Barbeque Sauce

+ \$3.45 per person for single entrée package

+ \$2.45 per person for multiple entrée package

Pork Tenderloin

Cider-Infused, Roasted with Carrots & Apples

+ \$4.95 per person for single entrée package

+ \$3.95 per person for multiple entrée package



Maryland Lump Crab Cake

FISH & SEAFOOD

Blackened Salmon

Served with Tequila Lime Sauce

+ \$6.95 per person for single entrée package

+ \$4.95 per person for multiple entrée package

Asian Salmon

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

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

+ \$12.95 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



Green Beans

SIDES

- Caesar Salad** ^G ^V ^e Fresh Romaine with Croutons, Parmesan & Caesar Dressing (*on the side*)
- House Salad** ^G ^e Mixed Greens, Tomatoes, Cucumbers, Parmesan & Balsamic Vinaigrette (*on the side*)
- Marinated Tomato & Cucumber Salad** ^G ^V ^e Bite-sized pieces in House-made Vinaigrette
- Asian Green Beans** ^V ^e Haricot Verts Stir-fried with Soy & Ginger
- Brussel Sprouts** ^G ^V ^e With Roasted Pearl Onions add \$1.00 per person
- Grilled Cauliflower** ^G ^V ^e Balsamic-Herb Marinated
- Corn** ^G ^V ^e Sweet and Delicious
- Creamed Spinach** ^G ^e Fresh Spinach with Heavy Cream and Garlic
- Green Beans** ^G ^V ^e French Green Beans Sautéed with Shallots & Garlic
- Rotisserie Vegetables** ^G ^V ^e Harvest Root Vegetables tossed with our Signature Spice Blend
- Steamed Asparagus** ^G ^V ^e Balsamic Glaze and Feta Cheese Crumbles or Lemon Olive Oil add \$2.00 per person
- Steamed Broccoli** ^G ^V ^e Fresh Steamed Broccoli
- Zucchini Provencal** ^G ^V ^e Fresh Roasted with Peppers & Onions
- Mashed Potatoes** ^G ^e Rich Whipped House-made Potatoes
- Rotisserie Potatoes** ^G ^V ^e Roasted with Olive Oil, Rotisserie Spices & Herbs
- Scalloped Potatoes** ^G ^e Decadent Layers of Gourmet Cheeses and Sliced Potatoes
- Cranberry Yams & Squash** ^G ^V ^e Roasted Squash and Yams Studded with Dried Cranberries
- Brown Rice & Lentils** ^e Brown Rice Simmered with Lentils & Middle Eastern Spices
- Paella Rice** ^G ^e Spanish style with Peppers and Onions
- Rice and Beans** ^G ^e Paella Style Rice with Red Kidney and Black Beans
- Thai Rice** ^G ^V ^e Aromatic Jasmine Rice
- Macaroni & Cheese** ^e House-made Gourmet Mac n' Cheese
- ^e *Interested in one of our Specialty Salads? One can be added for an additional \$2.00 per person* ^e



PASTA DISHES

Medium serves 10 guests ☺ *Large serves 20 guests (except where noted)*

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

Add chicken to any pasta dish, additional \$4.95 per person



Fettuccini Alfredo

Tortellini Rosé Medium \$84.95, Large \$124.95

Cheese Tortellini served with a flavorful Tomato Cream Sauce

Penne with Lobster Sauce Medium \$104.95, Large \$154.95

Penne Pasta tossed with Lump Crab Meat & Lobster Sauce

Roasted Vegetable Lasagna Medium \$84.95, Large \$124.95

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

Meat Lasagna Medium \$84.95, Large \$124.95

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

Fettuccini or Penne Primavera Medium \$74.95, Large \$114.95

Seasonal Vegetables tossed in a Creamy Alfredo Sauce

Fettuccini Alfredo Medium \$64.95, Large \$104.95

Creamy Basil, Parmesan & Garlic Sauce



Baked Ziti Medium \$74.95, Large \$114.95

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

Spinach Ravioli Medium \$74.95 (80 pieces), Large \$124.95 (160 pieces)

Spinach & Cheese Ravioli served in a Lobster Cream Sauce

Garlic Bread \$1.95 per person

Sliced French Baguette spread with Garlic Butter & Toasted to Perfection

House Made Dinner Rolls \$0.95 each

Fresh house made Dinner Rolls, Served with Butter



Baked Ziti



READY-TO-HEAT COMFORT MEALS

Our 16 ounce Comfort Meals are freshly prepared in our kitchen and are individually packaged ready for the microwave.

*Minimum of 10 meals for each variety. **\$10 per meal***

Sweet Bourbon Chicken ☺ With Jasmine Rice and Tender Peas and Carrots

Spaghetti with House Made Bolognese ☺ With Fresh Broccoli Florets

Chicken & Sausage Jambalaya ☺ With Creamy Mac & Cheese and French Green Beans

Citrus Herb Chicken Breast ☺ With Paella Rice and Creamed Spinach

Tangy Pulled BBQ Chicken ☺ With Creamy Mac & Cheese and French Green Beans

Classic Chicken Alfredo ☺ With Penne Pasta and Fresh Steamed Broccoli Florets

Chicken Tuscano ☺ With Penne, Broccoli & a White Wine Tomato Cream Sauce

Turkey Chili ☺ With Rice Pilaf and Fresh Vegetables

Homestyle Beef Stew ☺ With Mashed Potatoes and Broccoli

Creamy Chicken Marsala ☺ With Rice Pilaf and Fresh Vegetables

Zesty Swedish Meatballs ☺ With Mashed Potatoes and Broccoli

Teriyaki Chicken ☺ With Stir Fry Rice and Broccoli



Chicken Entree Comfort Meal



A LA CARTE ENTREES

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

FAJITAS \$16.95 per person

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

Choice of

- ☺ Grilled Chicken Breast
- ☺ Pulled Pork
- ☺ Flank Steak *add \$3.00 per person*
- ☺ Brisket *add \$3.00 per person*

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

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
- ☺ Roasted Vegetables

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



Guacamole

MINI QUICHE \$5.95 each (*minimum of 5 per variety*)

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

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 & LIGHT FARE

BREAKFAST PACKAGES

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

Simply Fruit and Pastry \$12.95 per person

*Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** per person for Juice*

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

Gourmet Breakfast Wraps & Burritos \$15.95 per person (minimum of 4 per variety)

*Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** 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)*
 - ❖ *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 \$14.95 per person

*Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** 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 \$16.95 per person

*Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** per person for Juice*

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

Italian Breakfast \$16.95 per person

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

*Please add **\$1.00** per person for Coffee ☺ Please add **\$1.00** 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



BEVERAGE ADD-ONS

Orange, Cranberry and Apple Juices *add \$1.00 per person*

Coffee in “easy handling” carry containers *add \$1.00 per person * urns available for larger group, pick-up fee required*

ADD-ONS & A LA CARTE OPTIONS

Bagels, Pastries, Muffins, \$2.95 *(per piece)*

Mini Croissants, \$2.00 *(per piece)*

Hardboiled Egg, \$1.00 *(per piece)*

Yogurt and Granola, \$3.95 *(per person)*

Vegetable or Sausage Frittata, \$39.50 *(serves 20)*

Yogurt Only - \$2.75 *(per person)*

Breakfast Wraps & Burritos, \$9.95 *(per person)*

Breakfast Sandwiches, \$5.95 *(per person)*

Pancakes, \$4.95 *(per person)*



Sweet and Savory Croissants with Fruit Salad



DESSERT



Assorted Gourmet Dessert Tray

Assorted Gourmet Dessert Tray \$59.95 (30 pieces)

Gourmet Assortment of Freshly-baked Cookies, Delicious Brownies, House-made Black Bottoms, Macaroons & Chocolate Covered Strawberries

Assorted Gourmet Cookie Tray \$49.95 (30 cookies) ☺ \$59.95 (60 mini-cookies) ☺ \$1.95 (full-size cookie)

Scratch-made Cookies to include Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, White Chocolate-Cranberry & Sugar Cookies

Chocolate Brownie Tray \$49.95 (30 brownies) ☺ \$1.95 (per brownie)

House-made, Decadent Chocolate Brownies with a Soft Center and Chewy Crust

Black Bottom Cupcakes \$2.95 each

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

Chocolate Covered Pretzels \$1.95 each

Pretzel Rods Hand-dipped in Dark & White Chocolate

Gourmet Fruit Platter ^G Medium \$64.95 (serves 10 guest), Large \$89.95 (serves 20 guest)

Fresh Fruit Salad ^G ^V \$7.95 per pound (each pound serve 4-6 guests)



Sun-Ripened Tropical & Local Fruit

Giant Chocolate Covered Strawberries ^G \$3.95 each

Fresh Strawberries covered in contrasting White and Dark Chocolate

Macaroons \$2.50 each

House-made Coconut Macaroon Dipped in Dark & White Chocolate

Mini-Cheese Cakes ^G \$5.95 each (*minimum order of 15*)

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

Mixed Berry Salad ^G^V \$13.95 per pound (*each pound serve 4-6 guests*)

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

Strawberry Cheesecake Parfait \$5.95 each (*minimum order of 15*)

Fresh Strawberries layered with NY Cheesecake Filling & Graham Crackers Crumbs

Tiramisu \$69.95 (*serves 20 guest*)

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

Cup Cakes *See Catering Director for Flavors!*

Scratch-made Cupcakes (*Minimum of 20*) \$3.95 for Chocolate or Vanilla, \$4.95 for Custom Flavor

☺ See Catering Director For Seasonal Dessert Options ☺



Fresh Fruit Salad



BEVERAGES

DRINKS, *Delivered Chilled*

- ☺ 12oz Sodas, Juices & Water Bottles \$1.95 each
- ☺ Individual Bottles of Ice Tea & Lemonade \$2.50 each
- ☺ Ice with plastic bowl and cups \$4.95 per bag (*serves 20*)

COFFEE SERVICE

- ☺ Disposable "Joe to Go" with all accompaniments, serves 10 \$22.95 per container
- ☺ Large Disposable "Joe to Go" with all accompaniments, serves 40 \$79.95 per container

EVENT EXTRAS

POSH DISPOSABLES

- ☺ Upgraded disposables that mimic the look of china \$2.00 per person

LINEN

- ☺ Disposable table cloths \$5.50 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) \$15.00 per dish
 - ❖ Half Pan (includes Aluminum water pan & one (1) sterno) \$10.00 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) \$4.75 per pan

ON-SITE STAFFING

Need someone to help make your event complete! *Please Inquire for 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 \$30.00 per delivery person (*\$150.00 order minimum*)
 Harford, Howard, Anne Arundel and Carroll Counties \$39.00 per delivery person (*\$150.00 order minimum*)
 DC Metropolitan Area \$50.00 per delivery person (*\$500.00 order minimum*)

Cancellation Policy

Please inquire with your ROUGE sales representative