ROUGE
FINE CATERING
MARYLAND • VIRGINIA
WASHINGTON DC

Station Dinner Menu

Hand-Passed Appetizers

Beef, Lamb, & Poultry, Pork

Beef Brochette (GF)
Skewered Beef Tenderloin with Chimichurri

Petite Beef Wellington
Served with Truffle Aioli

Beef Tenderloin Canape
With Fire-Roasted Tomatoes and Horseradish Mustard

Buttermilk Chicken & Waffle
Crispy Chicken on a Fresh Waffle with Peach-Horseradish Syrup

Bacon Wrapped Date (GF)
Goat Cheese Stuffed Honey Dates wrapped in Crispy Bacon

Citrus Chicken Brochette (GF)
Tender Chicken with Citrus Sauce & Chives

Duck Confit Wonton
Confit Pulled Duck Leg on a Crispy Wonton with Apple Chutney

Fiery Lamb Kofta
Grilled Minced Lamb Served with Red Pepper Harissa

Korean Beef Mini Taco (GF)
Braised Korean BBQ Beef with Pickled Cucumber Relish

Le Petite Cochon "The Little Pig"
Beef Hot Dogs baked in Puff Pastry with Tangy Mustard Sauce

Petite Lamb Chop (GF)
Bite-Sized Lamb Chops served with Red Wine Demi-Glace

Bacon Straw
Brown Sugar-Cured Bacon Baked around Crispy Grissini

Seafood

Petite Maryland Crab Cake (GF)
Mini Jumbo Lump Blue Crab with House Remoulade

Coconut Shrimp
Coconut-Crusted Shrimp with Mango-Ginger Sauce

Crab Pretzel Bite
Soft Pretzel with Maryland Crab Fondue

Day Boat Sea Scallop (GF)
Finished with Meyer Lemon

Mini Twice Baked Potato (GF)
Finished with Premium Caviar

Oyster Rockefeller
Shucked Oyster with Spinach, Onion, Tobasco, Parmesan & Bread Crumbs Served on the Half Shell

Petite Lobster Roll
Traditional Lobster Salad on a Mini Brioche Roll

Shrimp & Grits (GF)
Cajun Tiger Shrimp and Creamy Cheddar Grits

Shrimp Cocktail (GF)
Jumbo Tiger Shrimp with Classic Cocktail Sauce & Lemon

Spicy Tuna Sesame Cone
Served in a Crunchy Black Sesame Cornet

Smoked Salmon Crepe
Homemade Crepe filled with Smoked Salmon, Dill Cream Cheese, Capers, & Diced Red Onion

Vegetarian & Vegan

Butternut Squash Canape (VEGAN)
Sweet Roasted Butternut Squash with Wild Mushrooms & Sage

Deviled Egg (GF | V)
Smoked Paprika & Fried Capers

Edamame Potsticker (VEGAN)
Crispy Edamame & Vegetable Wonton with Soy Dipping Sauce

Eggplant Bites (V)
Crispy Eggplant with Tomato Confit & Buffalo Mozzarella

French Brie Tartlet (V)
Tart Shell Filled with Creamy French Brie & Brown Sugar

Crispy Macaroni & Cheese (V)
Breaded Macaroni & Cheese with Tomato-Basil Cream Sauce

Black Bean Empanada (V)
Puff Pastry stuffed with Black Beans & Jack Cheese

Goat Cheese Croquette (V)
Herb-Crusted Goat Cheese with Pear-Basil Marmalade

Indian Samosa (Vegan)
Fried Pastry with Peas, Potatoes & Onions with Cucumber Raita

Insalata Caprese Skewer (V | GF)
Grape Tomatoes, Fresh Mozzarella & Basil

Spanakopita (V)
Flaky Phyllo stuffed with Spinach & Feta

Stuffed Cherry Tomatoes (VEGAN | GF)
Filled with Fresh Herb Hummus & topped with Balsamic Pearls

Wild Mushroom Vol au Vent (V)
Assorted Wild Mushrooms & Gruyere garnished with Bell Pepper

Roasted Veggie Taco (VEGAN | GF)
Cumin & Chili-Roasted Southwest Veggies in a Petite Taco Shell

V - Vegetarian | GF - Gluten-Free

Displayed Hors D'oeuvres

Ahi Tuna Martini (GF)
Ahi Tuna Crusted with Sesame Seeds over Asian Slaw

Charcuterie Board (GF Options)
Cured Sausages, Whole Muscle Cuts, Artisanal Cheeses, Dried Fruits, Breads, Olives, Figs & Pimento Cheese Spread

Deluxe Raw Bar (GF)
Chesapeake Oysters, Ahi Tuna & Jumbo Shrimp Served with Cocktail Sauce, Horseradish, Fresh Lemon, Cucumber Relish & Tabasco

Shrimp Cocktail Display (GF)
Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

Breads, Dips, & Garden Picks (GF | V | Vegan Options)
Pita, Naan, Tortilla Chips, Carrots, Celery, Peppers & Broccoli With Tzatziki, Baba Ghanoush, Hummus & Shepherd's Salad

Antipasti Mosaic (GF | V | Vegan Options)
Grilled Vegetables, Cured Meats & Artisan Cheeses, Served with House-made Breads and Crostini

Fruit & Cheese Mosaic (GF | V | Vegan Options)
Seasonal Fruit and Artisan Cheeses Beautifully Presented

Tuna Tower (GF)
Fresh Ahi-Tuna with Avocado & Sweet Soy, Garnished with a Crispy Wonton

Gourmet Dips (GF | V Options)
Choice of Maryland Crab Fondue, Creamy Red Pepper, Roasted Corn & Spinach & Artichoke
Served with Crudites and Assorted Breads and Crostini

First Course

Rustic Arugula Salad (GF | V)
Butternut Squash, Beets, Aged Parmesan and Pepitas with Citrus Vinagrette

Burrata & Heirloom Tomato (GF | V)
Arugula, Balsamic Reduction, & Lemon Vinaigrette

Caesar Salad (GF | V)
Fresh Romaine tossed with Croutons & Shaved Parmesan

Honey Orchard Salad (GF | V)
Mesclun Greens, Honey Dates, Sliced Pear, Goat Cheese & Toasted Sunflower Kernels with Balsamic Vinaigrette

Field & Vine Salad (GF | V)
Mixed Greens with Marinated Tomatoes, Cucumbers & Cheese Tuille

Roasted Beet Salad (GF | V)
Red & Golden Beets with Goat Cheese Mousse, Toasted Pumpkin Seeds & Cider Vinaigrette

Strawberry & Goat Cheese Salad (GF | V)
Mesclun & Romaine with Strawberries, Candied Sunflower Kernels, Goat Cheese & Raspberry Vinaigrette

Watermelon Salad (GF | V)
Sliced Cucumbers, Red Onion & Feta Cheese over Dressed Arugula

Dinner Stations

Paella Valenciana (GF)
Bountiful, Over-the Top Presentation of Saffron-Scented Rice topped with Shrimp, Calamari, Scallops, Mussels, Chicken & Chorizo Sausage

Southern Grits (GF)
Creamy Cheddar Grits served with a choice of Grilled Shrimp, Southern Pulled Pork and Roasted Heirloom Tomatoes & Sweet Corn

Taqueria Experience (GF | VEGAN Options)
Carne Asada, Tequila-Lime Shrimp, or Roasted Vegetables with Tortillas, Assorted Salsas, and House-made Guacamole

Mediterranean Station (GF)
Greek Chicken Kababs, Shrimp Skewers, Grilled Lamb Chops with Basmati Rice, Tzatziki, Baba Ghanoush, Hummus, Shepherd's Salad & Fresh Pita Bread

Little Italy Station (V Options)
Parmesan-Crusted Chicken Breast w/ Tomato-Mozzarella Bruschetta, Penne a la Vodka, Homemade Meataballs & Caesar Salad

Oven Roasted Beef Tenderloin (GF)
Beef Tenderloin accompanied by Red Wine Demi & Horseradish Mustard, Served with Grilled Yukon Gold Potatoes & Roasted Asparagus

Apricot & Ginger Table (GF| V Options)
Apricot-Glazed Salmon, Pineapple Fried Rice, Vegetable Lo Mein Noodles & Ginger Green Beans

Burrito/Fajita Bar(GF Options)
Choice of Grilled Flank Steak, Cilantro Lime Shrimp, Blackened Chicken and Grilled Chipotle Tofu Served with Tortillas, Roasted Corn & Black Bean Salad, Salsa Verde, Pico de Gallo, Guacamole, Shredded Cheese, Cilantro Lime Rice & Sour Cream

Grilled Cheese & Soup Bar
Classic American, Apple & Gouda, and Ham & Cheddar served with Classic Tomato Bisque

Indian Flavors (GF Options)
Trio of Shrimp Tikka, Chicken Vindaloo, Seekh Skewers Served with Spicy Eggplant, Warm Naan, Mint-Yogurt Sauce & Basmati Rice

Chesapeake Comfort Station
Maryland Jumbo Lump Crab Cake, Old-Bay-Honey Glazed Chicken, Creamy Eastern Shore Penne with Asparagus, Sundried Tomatoes, & Corn, Southern Cornbread with Whipped Butter

Loaded Tater Tot Bar
Crispy Golden Tater Tots Accomponied by Maryland Crab Dip, Cheddar Cheese Sauce, Crispy Bacon., Sour Cream, Scallions & Ketchup

Sliders Station
Choice of Sliders: Angus Beef, Crab Cake, Fried Chicken, Nashville Hot Chicken, Pit Beef, Pulled Pork & Slaw, Grilled Portabella
Served with Seasonal Sides and Accompaniments

Vessel Stations

Korean BBQ
Marinated Korean BBQ Beef over Crispy Smashed Potatoes topped with a Sweet Asian Slaw

Short Ribs & Mashed Potatoes (GF)
Boneless Beef Short Ribs with Red Wine Demi-Glace over Mashed Potatoes, Topped with Cherry Tomatoes & Crispy Onions

Autumn Cauliflower (GF | Vegan)
Over Sweet Potato Puree with Apple Chutney & Pumpkin Seeds

Garlic Shrimp
Grilled Jumbo Garlic Shrimp with Couscous & Pesto Drizzle

Mango Salmon (GF)
Sesame-Soy Glazed Salmon over Jasmine Rice with Mango Salsa

Pot Pie Duo (Vegan Option)
Classic Petite Chicken Pot Pie with Vegetables & Creamy Gravy topped with Buttery Pastry Crust
Vegan Curried Vegetable Pot Pie topped with a Vegan Pastry Crust

Bourbon Chicken
Served in Classic Sweet & Tangy Sauce over Saffron Rice

Chinese Takeout Duo (Vegan Option)
Crispy Tofu and Tender Chicken tossed in a Vibrant Orange Glaze served over Steamed Jasmine Rice

Petite Sliced Beef Tenderloin (GF)
Served over Caramelized Onion Mashed Potatoes with a Morello Cherry Demi

Desserts

Wedding Cake (GF Options Available)
Curstom Wedding or Celebration Cakes
ROUGE to Cordinate with SugarBakers

Individual Mini Pies
Apple Cinnamon, Lemon-Blueberry Crumble, Pumpkin, Cherry Pear, Key Lime, Lemon Meringue, Peach, S'mores

Champagne & Fruit Coupe (GF)
Fresh Fruit & Berries in Champagne & Ginger Syrup with Fresh Cream

Cookies & Milk
Chocolate Chunk, Lemon Marshmallow, & Gluten-Free Snickerdoodle with Ice Cold Milk

Cinamon Bread Pudding
Complimented with Chantilly Cream & Rich Chocolate Sauce

Giant Chocolate Covered Strawberries
Fresh Strawberries dipped in Dark & White Chocolate

Creme Brulee
Traditional Vanilla, Dark Chocolate, Old Bay Lime, Peach, or Pumpkin

House-Made Ice Cream Sundae Station
Selection of House-made flavors with Traditional Accompaniments

Assorted Mousse Shots
Inquire for House-made Flavors!

Peach Cobbler
Sweet Peaches Finished with a Crisp Crumble Topping

Tiramisu
Lady Fingers dipped in Espresso Layered with Creamy Mascarpone

Tres Leches Cake
Traditional Decadent Spanish Treat with Fresh Fruit

Baked Apple Betty
Brown Sugar & Cinammon Roasted Apples Topped with Crumb Topping

Petite Cheesecakes
House-made Cheesecakes, topped with Fresh Strawberries, Blueberries & Blackberries

Roaming Cannolis
Strolling Cannoli Station with Chocoate Chips, Mini M&Ms & Sprinkles

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