ROUGE CATERING

MARYLAND • VIRGINIA
WASHINGTON DC

Plated 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 & 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 Cucumber Relish & Sriracha Aioli

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

Petite Lamb Chop (GF)
Bite-Sized Lollipop Lamb Chop 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 Cake 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 Beurre Blanc

Mini Twice Baked Potato (GF)
Finished with Premium Caviar

Oyster Rockefeller
Shucked Oyster with Spinach, 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 over 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)
Finished with 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 Tomato (VEGAN | GF)
Filled with Fresh Herb Hummus & topped with Balsamic Pearls

Wild Mushroom Vol au Vent (V)
Creamy 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 & Green Goddess Dips

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

Fruit & Cheese Mosaic (GF | V | Vegan Options)
Seasonal Fruit &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 or Spinach & Artichoke
Served with Crudites & Assorted Breads and Crostini







First Course

Rustic Arugula Salad (GF | V)
Roasted Butternut Squash, Beets, Aged Parmesan & Pepitas with Citrus Vinaigrette

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

Caesar Salad (GF | V)
Fresh Romaine with Croutons, Parmesan & Classic Dressing

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

Second Course

Seafood

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

Cider-Infused Salmon (GF)
Oven-Roasted with Creamy Leaks & Cider Reduction

Seared Halibut (GF)
Lemon-Dusted with Rosemary Beurre Blanc

Sweet Corn Swordfish (GF)
With Grilled Corn & Sweet Corn Bisque

Crab Imperial Mahi Mahi (GF)
Topped with Crab Imperial & Lemon Butter

Honey-Butternut Salmon (GF)
Sesame-Soy Glazed with Honey-Roasted Butternut Squash

Grilled Garlic Shrimp (GF)
Grilled Jumbo Tiger Shrimp with Savory Garlic Sauce

Chesapeake Rockfish (GF)
Grilled Rockfish Filets, Fresh Herbs & Citrus-Garlic Sauce

Poultry

Herb & Citrus Roasted Chicken (GF)
Frenched Chicken Breast, Seasoned with Lemon, Rosemary & Thyme

Artichoke & Chicken Roulade (GF)
Stuffed with Creamy Cheese, Artichoke Hearts & Sundried Tomatoes

Chesapeake Chicken (GF)
With Jumbo Lump Crab, Gourmet Cheese & Old Bay

Parmesan-Crusted Chicken Breast
Topped with Fresh Mozzarella, Tomato Bruschetta, Arugula & Balsamic

Beef & Lamb

Beef Tenderloin (GF)
Center-cut Filet served with Red Wine Demi-Glace

Bistro Filet (GF)
Tender Sliced Bistro Tenderloin with House Chimichurri

Provençal Beef Short Ribs (GF)
Rich Braised Boneless Beef Short Ribs with Red Wine, Aromatic Vegetables & Fresh Herbs

Rack of Lamb (GF)
Grilled and Served with a Cabernet Reduction

Vegetarian

Roasted Cauliflower Steak (GF | VEGAN)
Center-Cut Grilled Cauliflower over Sweet Potato Puree with Apple Chutney & Pumpkin Seeds

Eggplant Parmesan (V)
Breaded & Roasted Eggplant layered with Cheese & Marinara

Pesto Cauliflower (GF | V)
Pesto-Grilled Cauliflower on a Polenta Cake with Fresh Mozzarella, Tomatoes & Balsamic Reduction

Stuffed Red Bell Pepper (GF | VEGAN)
With Saffron Rice & Roasted Vegetables

Stuffed Tomato (GF | VEGAN)
Corn & Black Bean Quinoa stuffed Beefsteak Tomato over Black Bean Puree Finished with Avocado

Accompaniments

Potato

Roasted Fingerling Potatoes (GF | VEGAN)
Buttery Potatoes with Rosemary, Sea Salt, Garlic & Olive Oil

Sweet Potato Galette (GF)
Sliced Sweet Potatoes baked with Cream, Cheese & Fresh Nutmeg

Golden Pave
Sliced Golden Potatoes baked with Butter, Parmesan & Fresh Thyme

Lyonnaise Potatoes (GF | VEGAN)
Roasted Sliced Potatoes with Rich Caramelized Onions

Roasted Garlic Mashed Potatoes (GF)
Rich, Whipped House-made Potatoes

Scalloped Potatoes (GF)
Decadent Layers of Gourmet Cheese & Sliced Potatoes

Twice-Baked Potato
Russet Potatoes Stuffed with Sour Cream, Chives, Garlic, Bacon & Cheddar Cheese

Grilled Yukon Gold Potatoes
Sliced & Grilled with Garlic Butter & Fresh Herbs

Rice & Grain

Herbed Basmati Rice (GF | VEGAN)
Aromatic Basmati Rice with Fresh Herbs

Wild Mushroom Risotto (GF | V)
Creamy Arborio Rice with Mushrooms, Spring Peas & Parmesan

Rice Pilaf (GF | VEGAN)
Simmered with Aromatic Spices & Fresh Herbs

Vegetables

Roasted Asparagus (GF | V)
With Lemon Butter

Corn Pudding (V)
Local Sweet Corn Casserole baked Custard-Style

Haricot Verts (GF | VEGAN)
French Green Beans Sauteed with Shallots & Garlic

Maple Roasted Carrots (GF | V)
with Butter & Fresh Sage

Broccolini (GF | V)
Oven-Roasted with Lemon & Olive Oil

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, & Ginger topped with Champagne & Fresh Cream

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

Cinnamon Bread Pudding
Complimented with Chantilly Cream & Rich Chocolate Sauce

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

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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