



A little more colorful than the rest...

SIMPLY **DELIVERED** MENU



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rougecatering.com

Maryland • Virginia • Washington DC

MENU

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*ROUGE caters to a wide range of dietary preferences.
For your convenience, menu items are marked ^G Gluten-Free & ^V Vegan*

APPETIZERS & HORS D'OEUVRES

DISPLAYED TRAYS & PLATTERS

Medium serves 10–15 guests · Large serves 20–25 guests



Shrimp Cocktail ^G

jumbo tiger shrimp, served chilled with cocktail sauce & remoulade

Med \$119.95 · Lg \$169.95

Smoked Salmon ^G

smoked salmon garnished with capers, sliced onions & tomatoes, served with crostini

Med \$119.95 · Lg \$169.95

Fruit & Cheese ^G

sun-ripened fruit & aged cheeses, beautifully presented & served with crostini

Med \$79.95 · Lg \$109.95

Charcuterie ^{G w/o bread}

soppressata, capicola, chorizo, Genoa salami, fresh mozzarella, smoked gouda, dill havarti, aged cheddar, mixed olives, grapes, mustards & fig spread. Served with crostini, baguette & pita

Med \$89.95 · Lg \$129.95

Crudités ^G

raw seasonal vegetables, served with hummus ^V or green goddess dip

Med \$44.95 · Lg \$64.95

Brie en Croûte

French brie baked in puff pastry with wild berry compote, served with crostini (serves up to 20 guests)

\$99.95

Grilled Vegetables ^{G V w/o cheese & egg}

grilled red peppers, roasted tomatoes, zucchini, mushrooms, asparagus, mixed Greek olives, hard-boiled eggs, avocado & marinated fresh mozzarella

Med \$79.95 · Lg \$119.95

Spinach Ravioli

spinach & cheese ravioli in a warm balsamic vinaigrette, plattered & served room temperature

Med \$79.95 · Lg \$129.95

Petite Lamb Chops

delectable, bite-sized domestic lamb chops, served with red wine sauce (7–8 per pound)

\$44.95 / lb

Quesadillas

grilled chicken & cheese or roasted vegetables & cheese, served with salsa & sour cream (one size only)

\$16.95 each

Grilled Jerk Chicken Wings ^G

spicy jerk-marinated wings, grilled & served with celery, carrots & cilantro lime dip

Med (25) \$79.95 · Lg (50) \$119.95

Buffalo Chicken Wings ^G

seasoned wings, served with celery, carrots & bleu cheese dressing

Med (25) \$79.95 · Lg (50) \$119.95

Rosemary & Garlic Fingerling Potatoes ^{G V}

petite roasted fingerling potatoes, served with a fresh herb dipping sauce

Med \$49.95 · Lg \$69.95

HORS D'OEUVRES

Priced per piece unless noted

Southwest Egg Rolls grilled chicken, black beans, corn & cheese, served with a spicy ranch dipping sauce	\$5.75 each
Insalata Caprese Skewer ^G cherry tomatoes & fresh mozzarella with fresh basil & extra virgin olive oil	\$3.95 each
Stuffed Mushroom Caps petite Maryland crab cake ^G herbed goat cheese & roasted vegetables ^G	\$6.50 each \$4.50 each
Petite Maryland Crab Cake ^G petite Maryland lump crab cake, served with classic remoulade	\$6.50 each
Seared Potstickers Chicken or Vegetable ^V , served with our sweet bourbon-soy dipping sauce	\$3.95 each
Mediterranean Mini Boulettes petite savory meatballs with our roasted tomato coulis (16 per pound)	\$22.95 / lb
Sweet Chili Chicken Meatballs tender lemongrass-scented chicken meatballs in a sweet & spicy chili sauce (16 per pound)	\$22.95 / lb
Mini Vegetable Egg Roll ^V bite-sized vegetable egg roll, served with duck sauce	\$2.50 each
Brochettes <i>served on a bamboo skewer</i> mini beef in red wine demi-glace ^G mini chicken in citrus garlic sauce ^G mushroom, tomato, peppers, onion, zucchini & squash ^G cilantro lime shrimp with chilled cilantro cream ^G	\$6.50 each \$5.50 each \$5.50 each \$8.95 each



COCKTAIL SANDWICHES

Petite cocktail sandwiches on sliced mini brioche rolls · sold by the full tray of 24 per variety

Maryland Pit Beef	\$89.95
sliced medium-rare roast beef, chopped onions & horseradish mustard	
Turkey & Brie	\$89.95
carved turkey, sliced brie & cranberry mustard	
Signature Crab Cake	\$139.95
jumbo lump crab cake, lettuce, tomato & remoulade	
Southern Fried Chicken	\$89.95
fried chicken breast, dill pickle & honey mustard	
Muffaletta	\$89.95
salami, capicola, provolone & chopped olive salad	
California Chicken	\$89.95
grilled chicken, tomato, arugula & sun-dried tomato aioli	
Pesto Portobello	\$89.95
grilled portobello, aged provolone, spinach & pesto	
Vegan Falafel ^V	\$89.95
herb falafel patty, creamy hummus, tomato, arugula & red onion	



GOURMET DIPS

Medium serves 10–15 · Large serves 20–25 · Crostini contain gluten; choose crudités for a gluten-free option

Maryland Crab Fondue ^G	Med \$89.95 · Lg \$139.95
lump crab, sherry, gourmet cheese & fresh herbs, served hot with crostini or crudités ^G	
Roasted Corn Dip ^G	Med \$69.95 · Lg \$99.95
sweet roasted corn & gourmet cheeses, served hot with tortilla chips ^G or crudités ^G	
Buffalo Chicken Dip ^G	Med \$69.95 · Lg \$99.95
hand-pulled chicken, gourmet cheeses & wing sauce, served hot with tortilla chips or crudités ^G	
Roasted Red Pepper Dip ^G	Med \$69.95 · Lg \$99.95
roasted red peppers, herbs & gourmet cheeses, served hot with crostini or crudités ^G	
Spinach & Artichoke Dip ^G	Med \$74.95 · Lg \$109.95
fresh spinach, artichoke hearts & gourmet cheeses, served hot with crostini or crudités ^G	

Can't decide between crostini or crudités? Add both to any dip for an additional \$19.95!

SALADS & SOUP

SOUPS

2-quart (64 oz) hot container · \$44.95 · serves 8–10

Chicken Vegetable ^G · Maryland Crab Soup ^G · Crab & Corn Chowder ^G · Tomato Bisque ^G

GREEN SALADS

Medium serves 10–15 · Large serves 20–25 · Add chicken \$6.95 or salmon \$8.95 per person

All vegetable salads are available vegan without cheese & egg. Dressings served on the side.

ROUGE Salad ^G Med \$42.95 · Lg \$69.95
mixed greens, marinated carrots, avocado, spring onions, smoked gouda, tomatoes & cucumbers with balsamic vinaigrette

Mesclun Salad ^G Med \$42.95 · Lg \$69.95
fresh mesclun greens, diced pear, gorgonzola & raisins with balsamic vinaigrette

Kale Salad ^{G V} Med \$42.95 · Lg \$69.95
kale, cabbage, red onion, grapes & sunflower seeds with poppyseed vinaigrette

Caesar Salad ^{G w/o croutons} Med \$39.95 · Lg \$54.95
crisp romaine with croutons & parmesan with classic Caesar dressing

House Salad ^G Med \$39.95 · Lg \$54.95
mixed greens, tomatoes, cucumbers, chopped onions & parmesan with balsamic vinaigrette

Taco Salad ^G Med \$42.95 · Lg \$69.95
mixed greens with cheese, pico de gallo, cucumbers, avocado, jalapeños & tortilla chips with ranch dressing

Strawberry & Goat Cheese Salad ^G Med \$42.95 · Lg \$69.95
mesclun & romaine topped with fresh strawberries & goat cheese with raspberry vinaigrette

Greek Salad ^G Med \$42.95 · Lg \$69.95
romaine, sliced onions, tomatoes, kalamata olives, cucumbers, feta & hard-boiled egg with Greek dressing

Harvest Salad ^G Med \$42.95 · Lg \$69.95
mixed greens, roasted beets, Gala apples, cherry tomatoes & goat cheese with balsamic vinaigrette



PASTA & GRAIN SALADS

Medium serves 10–15 · Large serves 20–25

Orzo Salad Med \$49.95 · Lg \$69.95
orzo with fresh peas, prosciutto, grilled asparagus & feta in a light lemon vinaigrette

Roasted Corn & Black Bean Salad ^{G V} Med \$49.95 · Lg \$69.95
fire-roasted corn, black beans, cilantro & diced peppers in a zesty lime dressing

Quinoa Salad ^{G V} Med \$49.95 · Lg \$69.95
tri-color quinoa, asparagus, butternut squash, raisins, arugula & lemon vinaigrette

Tortellini & Roasted Vegetable Salad Med \$49.95 · Lg \$69.95
chilled tortellini with roasted vegetables, parmesan & light vinaigrette

Asian Sesame Noodles ^V Med \$49.95 · Lg \$69.95
chilled lo mein noodles with julienned vegetables & soy in a sesame vinaigrette

Red Bliss Potato Salad ^G Med \$49.95 · Lg \$69.95
red bliss potatoes in our house-made dressing with finely diced peppers

Bowtie Pasta Salad Med \$49.95 · Lg \$69.95
imported bowtie pasta with green & red peppers, onions, parmesan & balsamic vinaigrette

Insalata Caprese ^G Med \$59.95 · Lg \$79.95
grape tomatoes & mini mozzarella with fresh basil & extra virgin olive oil

SANDWICHES, WRAPS & PANINI

FULL-SIZED SANDWICHES • \$11.50 each

Cut in half & plattered, garnished with lettuce & tomato, with packets of mayonnaise & mustard

Add cheese or avocado \$0.95 per sandwich • Lettuce & tomato on the side \$1.10 per sandwich

SELECT HAND-CARVED MEAT Pulled Pork • Grilled Chicken • BBQ Chicken • Chicken Salad • Roasted Turkey • Pit Ham • Tuna Salad • Roasted Vegetable & Mozzarella • Italian Cold Cut • Veggie Avocado ^V • Brisket +\$3.00 • Shrimp Salad +\$3.00 • Grilled Salmon +\$3.00

SELECT BREAD Seven Grain • Country White • Italian Roll • Rye • Croissant +\$1.50

ADD CHEESE OR AVOCADO +\$0.95 Swiss • Provolone • American • Muenster • Smoked Gouda • Brie +\$1.50 • Avocado



MINI SANDWICH TRAYS • \$89.95 per tray of 24

Always a crowd pleaser! ROUGE recommends 2–3 mini sandwiches per person

Served on freshly baked mini rolls with lettuce & tomato. Choose from any of the hand-carved meats above, in a variety of one (24 sandwiches), two (12 of each) or three (8 of each).

WRAPS • \$11.50 each

All wraps can be made with a gluten-free tortilla for an additional \$1.00 per wrap

Buffalo Chicken • BBQ Chicken • Roasted Turkey • Chicken Caesar • Chicken Salad • Grilled Chicken • Falafel • Tuna Salad • Ham & Cheese • Vegan Portobello Fajita ^V • Veggie Hummus ^V • Grilled Salmon +\$3.00 • Shrimp Salad +\$3.00

PANINI • \$12.95 each

Pressed & served warm

Chicken Pesto • Chicken Parmesan • Turkey & Swiss • Roasted Vegetable & Fresh Mozzarella • Ham & Brie with Honey Mustard • Roast Beef, Muenster & Red Onion • Cuban (pulled pork, ham, Swiss, pickles & mustard)

INDIVIDUAL MEALS

Great personal meals for any event — individually packaged, labeled & ready to enjoy

ROUGE SIGNATURE LUNCH BAGS · \$14.95 each

Individually labeled & presented in our signature ROUGE bag

SANDWICH & WRAP BAGS

include chips
& a gourmet cookie

SWAP CHIPS FOR A SIDE SALAD

+\$3.95 per bag

ADD A FRUIT CUP

+\$3.95 per bag

ADD A BEVERAGE

+\$1.50 per bag

Signature Sandwich Lunch Bag

Made on assorted breads, chef's choice of ciabatta, French baguette, wheat baguette, brioche roll, whole wheat, country white, seven grain or rye. Garnished with lettuce & tomato (except roasted vegetable sandwiches), with mayonnaise & mustard packets in the bag.

BBQ Chicken

Brisket +\$3.00

Chicken Salad

Grilled Chicken

Grilled Salmon +\$3.00

Italian Cold Cut

Pit Ham

Pulled Pork

Roast Beef

Roasted Turkey

Shrimp Salad +\$3.00

Tuna Salad

Roasted Vegetables

roasted vegetables in our signature spice blend with fresh mozzarella

Roasted Vegetables & Avocado ^V

roasted vegetables in our signature spice blend with fresh avocado



Signature Wrap Lunch Bag

All wraps can be made gluten-free (+\$1.00 per wrap).

BBQ Chicken

pulled BBQ chicken, lettuce & American cheese

Buffalo Chicken

diced buffalo chicken, lettuce, gorgonzola & avocado cream

Chicken Caesar

grilled chicken breast, lettuce, tomato & Caesar dressing

Chicken Salad

house-made chicken salad & lettuce

Grilled Chicken

grilled chicken, lettuce, tomato & honey mustard

Grilled Salmon +\$3.00

grilled salmon, lettuce, tomato, dill & Caesar dressing

Ham & Cheese

sliced ham, lettuce, tomato, American cheese & honey mustard

Pit Ham

sliced ham, lettuce, tomato & honey mustard

Roast Beef

sliced roast beef, lettuce & horseradish mustard sauce

Roasted Turkey

sliced turkey, lettuce, tomato, provolone & mayonnaise

Shrimp Salad +\$3.00

house-made shrimp salad, lettuce & tomato

Tuna Salad

house-made tuna salad & lettuce

Falafel

falafel, tzatziki, feta, pico de gallo & arugula

Portobello Fajita ^V

grilled portobello, jicama, red cabbage, peppers, onion & guacamole

Vegan Veggie Hummus ^V

julienned red pepper, zucchini, carrots, jicama & peppadew with hummus

Signature Salad Lunch Bag

Includes a gourmet salad, homemade dinner roll & whole fruit or a gourmet cookie. Items can be removed to make salads vegan or dairy-free.

Southwest Chicken Salad ^G

romaine, grilled chicken, bacon, pico de gallo, shredded cheese and black bean & corn salad with ranch

Chicken Caesar Salad

crisp romaine, grilled chicken, croutons & parmesan with Caesar dressing

Salmon Caesar Salad +\$3.50

crisp romaine, grilled salmon, croutons & parmesan with Caesar dressing

Salmon Greek Salad ^G +\$3.50

romaine, grilled salmon, sliced onions, tomatoes, hard-boiled egg, kalamata olives, cucumbers & feta with Greek dressing

Classic Greek Salad ^G

romaine, sliced onions, tomatoes, hard-boiled egg, kalamata olives, cucumbers & feta with Greek dressing

BISTRO MEALS

Individually packaged · served room temperature

Bistro Filet

\$19.95 each

sliced bistro filet with chimichurri sauce, quinoa salad & arugula and grilled zucchini with a balsamic reduction

Grilled Chicken Platter

\$14.95 each

grilled chicken with quinoa salad & arugula and grilled zucchini with a balsamic reduction

Grilled Salmon Platter

\$17.95 each

grilled salmon with quinoa salad & arugula and grilled zucchini with a balsamic reduction

Mediterranean Platter

\$14.95 each

chilled quinoa & grilled vegetable salad, roasted fingerling potatoes and asparagus brushed with balsamic glaze

Pesto Grilled Shrimp

\$17.95 each

pesto grilled shrimp with sun-dried tomato Israeli couscous & steamed asparagus



INTERNATIONAL FLAVORS

Mediterranean Bowl Kit

\$19.95 per person

make-your-own bowls with herbed rice and your choice of two proteins. Served with hummus, tzatziki, feta, shepherd's salad, fresh pita & ROUGE hot sauce

CHOICE OF Cumin-Dusted Chicken Breast · Sun-Dried Tomato Tofu · Garlic Steak +\$3.50 · Citrus Shrimp +\$3.50

Add rotisserie vegetables — \$15.95 per quart

Fajita Kit

\$19.95 per person

make-your-own fajitas with fresh tortillas and your choice of two proteins. Served with sour cream, salsa, shredded cheese, paella rice, peppers & onions and ROUGE hot sauce

CHOICE OF Grilled Chicken · Pulled Pork · Flank Steak +\$3.50 · Cilantro-Lime Shrimp +\$3.50

Add black beans — \$15.95 per quart

Grilled Burritos

\$12.95 each

flour tortilla stuffed with paella rice, sautéed peppers & onions, cilantro & melted cheese

CHOICE OF Marinated Chicken · Flank Steak · Grilled Shrimp · Roasted Vegetables



Upgrade your fajitas or burritos with tortilla chips & guacamole for an additional \$4.00 per person

ENTRÉE PACKAGES

1 ENTRÉE + 2 SIDES
\$15.95 per person

2 ENTRÉES + 2 SIDES
\$18.95 per person

3 ENTRÉES + 3 SIDES
\$21.50 per person

Please note: wire chafers & sternos are not included unless specifically requested

POULTRY

General Tso's Chicken

crispy chicken sautéed with vegetables in a 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

Cider-Infused Chicken ^G

roasted with carrots & apples in an apple cider reduction

Jambalaya Chicken ^G

New Orleans favorite with rice, pork sausage & Cajun sauce

Grilled Chicken Tenders ^G

served with honey mustard & BBQ sauces

Panko-Crusted Chicken Tenders

served with honey mustard & BBQ sauces

Pulled Barbecue Chicken ^G

pulled chicken in our house-made BBQ sauce

Buffalo Chicken ^G

crispy white meat chicken drenched in our signature hot sauce

Southern Fried Chicken

cast-iron fried chicken — bone-in legs, breasts & wings

Turkey Breast ^G

hand-carved & served over velvety pink peppercorn ^G or red wine demi-glaze ^G



+ \$2.95 single entrée · + \$1.95 multiple entrée

VEGETARIAN & VEGAN

Stuffed Red Bell Pepper ^{G V}

red pepper stuffed with saffron rice & roasted vegetables

General Tso's Tofu ^V

stir-fried vegetables & tofu with General Tso's sauce

Curried Vegetables ^{G V}

roasted & sautéed vegetables simmered in a fragrant coconut curry sauce

Chickpea & Tofu Stew ^{G V}

tender chickpeas & tofu simmered with tomato & Middle Eastern spices

Eggplant Parmesan

roasted eggplant layered with cheese & marinara

Min. 6 guests

Roasted Vegetable Lasagna

lasagna noodles, ricotta, roasted tomato sauce, grilled vegetables & gourmet cheeses

Min. 10 guests



BEEF, LAMB & PORK

Upcharges listed per person

Beef Tenderloin ^G

cooked medium-rare to medium, with choice of mustard-horseradish or remoulade

+\$12.50 single entrée · +\$10.50 multiple entrée

Beef Brisket ^G

tender, with fresh aromatic herbs & red wine demi-glace

+\$5.50 single entrée · +\$4.50 multiple entrée

Flank Steak Marsala ^G

tender & juicy flank steak, cooked medium-rare with mushroom Marsala sauce

+\$5.50 single entrée · +\$4.50 multiple entrée

Rack of Lamb ^G

frenched & served over red wine sauce

+\$12.50 single entrée · +\$10.50 multiple entrée

Pit Ham ^G

slow-cooked over cherry wood

Pulled Pork

slow-cooked in a bourbon barbecue sauce

+\$3.50 single entrée · +\$2.50 multiple entrée

Pork Tenderloin ^G

cider-infused, roasted with carrots & apples

+\$4.95 single entrée · +\$3.95 multiple entrée

FISH & SEAFOOD

Upcharges listed per person

Blackened Salmon ^G

served with tequila lime sauce

+\$6.95 single entrée · +\$4.95 multiple entrée

Asian Salmon ^G

finished with a sweet sesame-apricot glaze

+\$6.95 single entrée · +\$4.95 multiple entrée

Grilled Salmon Filet ^G

served over velvety peppercorn sauce

+\$6.95 single entrée · +\$4.95 multiple entrée

Maryland Rockfish ^G

broiled to perfection with the right touch of citrus

+\$9.95 single entrée · +\$7.95 multiple entrée

Maryland Lump Crab Cake ^G

always a crowd pleaser! Traditional Maryland-style crab cake (1 crab cake per person)

+\$16.95 single entrée · +\$16.95 multiple entrée

Grilled Garlic Shrimp ^G

tender large Gulf shrimp grilled with our savory garlic sauce

+\$8.95 single entrée · +\$6.95 multiple entrée

Blackened Swordfish

blackened & grilled swordfish with mango salsa

+\$6.95 single entrée · +\$4.95 multiple entrée



SIDES

Choose with your entrée package

Caesar Salad

romaine, croutons, parmesan & Caesar dressing on the side

House Salad ^G

mixed greens, tomatoes, cucumbers, parmesan & balsamic on the side

Upgrade to one of our specialty salads for an additional \$2.00 per person

Marinated Tomato & Cucumber Salad

^{G V}

in house-made vinaigrette

Green Beans ^{G V}

French green beans sautéed with shallots & garlic

Sesame-Ginger Green Beans ^V

haricots verts stir-fried with soy & ginger

Steamed Asparagus ^{G V}

balsamic glaze & feta or lemon olive oil
+\$2.00 pp

Steamed Broccoli ^{G V}

fresh steamed broccoli

Brussels Sprouts ^{G V}

with roasted pearl onions +\$1.00 pp

Grilled Cauliflower ^{G V}

balsamic-herb marinated

Zucchini Provençal ^{G V}

roasted with peppers & onions

Rotisserie Vegetables ^{G V}

harvest root vegetables with our signature spice blend

Creamed Spinach ^G

fresh spinach with heavy cream & garlic

Corn ^{G V}

sweet & delicious

Mashed Potatoes ^G

rich, whipped & house-made

Rotisserie Potatoes ^{G V}

olive oil, rotisserie spices & herbs

Scalloped Potatoes ^G

layers of gourmet cheeses & sliced potatoes

Paella Rice ^G

Spanish style with peppers & onions

Rice & Beans ^G

paella-style rice with red kidney & black beans

Thai Rice ^{G V}

aromatic jasmine rice

Macaroni & Cheese

house-made gourmet mac & cheese

PASTA DISHES

Medium serves 10–15 · Large serves 20–25 · Add chicken \$6.95 or shrimp \$8.95 per person to any pasta dish

Tortellini Rosé Med \$99.95 · Lg \$149.95
cheese tortellini with a flavorful tomato cream sauce

Penne with Lobster Sauce Med \$129.95 · Lg \$189.95
penne tossed with lump crab meat & lobster sauce

Roasted Vegetable Lasagna Med \$104.95 · Lg \$149.95
lasagna noodles, grilled vegetables, ricotta & gourmet cheeses layered with tomato sauce

Meat Lasagna Med \$104.95 · Lg \$149.95
lasagna noodles, creamy ricotta & gourmet cheeses layered with roasted tomato meat sauce

Fettuccine or Penne Primavera Med \$89.95 · Lg \$139.95
seasonal vegetables tossed in a creamy Alfredo sauce

Fettuccine Alfredo Med \$79.95 · Lg \$129.95
creamy basil, parmesan & garlic sauce

Baked Ziti Med \$89.95 · Lg \$139.95
ziti baked with Italian sausage, smoked gouda, mozzarella & scratch-made tomato sauce, served casserole style

Spinach Ravioli in Lobster Sauce Med \$89.95 · Lg \$149.95
spinach & cheese ravioli in a lobster cream sauce

Pasta Puttanesca ^V Med \$79.95 · Lg \$129.95
penne tossed with black olives, capers, chopped parsley, sweet red chili peppers & house-made roasted tomato sauce



Need a gluten-free option? Ask one of our catering specialists which option is right for your meal.

ADD BREAD TO ANY PASTA DISH

Garlic Bread \$2.50 per person
sliced French baguette with garlic butter, toasted to perfection

House-Made Dinner Rolls \$1.50 each
fresh dinner rolls, served with butter

BREAKFAST & LIGHT FARE

BREAKFAST PACKAGES

Add coffee \$2.50 per person · Add juice \$2.50 per person (Traditional Hot Breakfast juice \$3.50)

Please note: wire chafers & sterno are not included unless specifically requested

Simply Fruit & Pastry

\$15.50 per person

house-made bagels, mini muffins & sweet croissants, with fresh fruit salad

Gourmet Breakfast Wraps & Burritos

\$18.95 per person

served with breakfast potatoes (peppers & onions, with hot sauce & ketchup) and fresh fruit salad (minimum of 4 per variety)

VARIETIES Greek Wrap (mushroom, feta, roasted red peppers & spinach) · Bagel Wrap (smoked salmon, cream cheese, capers, tomatoes & onions) · Black Forest Wrap (smoked gouda, ham & caramelized onion) · Bistro Wrap (ham & brie) · Bacon Burrito · Sausage Burrito · Roasted Veggie Burrito

All wraps & burritos made with scrambled eggs; burritos include sautéed peppers, onions & shredded cheese blend

Rise 'n Shine Breakfast Sandwiches

\$16.95 per person

egg & cheese sandwiches — plain, with bacon or with pork sausage. Served with breakfast potatoes & fresh fruit salad

Traditional Hot Breakfast

\$20.50 per person

scrambled eggs, bacon strips & sausage, assorted bagels with cream cheese, butter & jam, breakfast potatoes & fresh fruit salad

Italian Breakfast

\$19.95 per person

traditional frittatas served at room temperature — sausage, ham & cheese or roasted vegetable & cheese — with assorted mini muffins, breakfast potatoes & fresh fruit salad

Frittatas come in 10-person portions (10 guests, choose one variety; 20 guests, choose two)



MINI QUICHE

Mini Quiche

\$6.95 each

petite quiche, individually crafted for breakfast, lunch or brunch (minimum of 5 per variety)

CHOICE OF Lorraine (caramelized onion, bacon & gruyère) · Black Forest (smoked gouda, ham & caramelized onion) · Spanish (manchego, caramelized onion & peppers) · Wild Mushroom (mushrooms, herbs & goat cheese) · Four Cheese (goat cheese, gruyère, mozzarella & parmesan)

À LA CARTE

Mini Muffins

\$1.95 each

Mini Sweet Croissants

\$2.95 each

classic butter, chocolate, apple-caramel, cinnamon-swirl, raisin-vanilla

Mini Savory Croissants

\$2.95 each

spinach-feta or ham & cheese

Yogurt ^G & Granola

\$3.95 per person

vegan option available

Yogurt ^G Parfait with Mixed Berries & Granola

\$5.95 per person

Yogurt Only ^G

\$2.75 per person

vegan option available

Mini Vegetable or Sausage Frittatas ^G

\$5.95 each

Breakfast Wraps & Burritos

\$12.95 each

Vegan Breakfast Sandwich

\$8.95 each

plant-based vegan egg patty & vegan breakfast sausage on a plain bagel

DESSERTS

Assorted Gourmet Dessert Tray

\$79.95 · 30 pcs

freshly baked cookies, brownies, house-made black bottoms, lemon bars, raspberry bars, macaroons & chocolate-covered strawberries

Assorted Gourmet Cookie Tray

\$69.95 · 30 pcs

scratch-made chocolate chip, double chocolate chip, oatmeal raisin, white chocolate-cranberry & sugar cookies

Mini Cookie Tray — \$79.95 for 60 mini cookies

Chocolate Brownie Tray

\$69.95 · 30 pcs

house-made, decadent chocolate brownies with a soft center & chewy crust

Gourmet Dessert Bar Assortment

\$69.95 · 30 pcs

house-made chocolate brownies, luscious lemon bars & oatmeal raspberry bars

Tiramisu

\$94.95 · 20 pcs

traditional ladyfingers dipped in espresso, layered with mascarpone

Mini Gourmet Cheesecake Assortment

\$84.95 · 24 pcs

two-bite cheesecakes in double chocolate, raspberry & mango-passionfruit

Gourmet Fruit Platter ^G ^V

Med \$79.95 · Lg \$109.95

medium serves 10, large serves 20

Fresh Fruit Salad ^G ^V

\$10.95 / lb

sun-ripened tropical & local fruit (each pound serves 4-6)

Mixed Berry Salad ^G ^V

\$17.95 / lb

strawberries, blackberries & blueberries marinated in Chambord (each pound serves 4-6)

Giant Chocolate-Covered Strawberries ^G

\$3.95 each

fresh strawberries in contrasting white & dark chocolate

Individual Cookies

\$2.75 each

chocolate chip, double chocolate chip, oatmeal raisin, white chocolate-cranberry, sugar

Gluten-free snickerdoodle & vegan chocolate chip also available

Black Bottom Cupcakes

\$4.25 each

rich chocolate cake & creamy cheesecake with chocolate chips

Chocolate-Covered Pretzels

\$2.75 each

pretzel rods hand-dipped in dark & white chocolate

Macaroons

\$3.50 each

house-made coconut macaroons dipped in dark & white chocolate

Personal Cheesecakes ^G

\$6.95 each

house-made mini cheesecakes topped with fresh strawberries, blueberries & blackberries (minimum of 15)

Strawberry Cheesecake Parfait

\$6.95 each

fresh strawberries layered with NY cheesecake filling & graham cracker crumbs (minimum of 15)



BEVERAGES

DRINKS

Delivered chilled

12 oz Sodas & Water Bottles	\$2.50 each
Bottled Iced Tea & Lemonade	\$3.25 each
Ice with Bowl & Cups	\$8.95 per bag
serves 20	

COFFEE

"Joe to Go" with all accompaniments

Joe to Go	\$34.95
serves 8-10	
Large Joe to Go	\$59.95
serves 16-20	

EVENT EXTRAS

POSH DISPOSABLES

Upgraded Disposables	\$2.95 per person
disposables that mimic the look of china	

LINEN

Posh Disposable Black Tablecloths	\$12.95 each
50" x 108"	
Cloth Linens	Inquire
requires a pick-up fee	

ON-SITE STAFFING

Need someone to help make your event complete? Please inquire about pricing.

CHAFING RACKS

Wire Rack Chafer — Full Pan	\$17.95 each
includes aluminum water pan & two sternos	
Wire Rack Chafer — Half Pan	\$13.95 each
includes aluminum water pan & one sterno	
Sternos	\$1.95 each
one-hour burn time as a safety measure	
Water Pans	\$5.00 each
aluminum pans used to line wire chafing racks	

DELIVERY DETAILS

BALTIMORE CITY & COUNTY

\$40*

per delivery person

\$150 order minimum

HARFORD, HOWARD, ANNE ARUNDEL & CARROLL

\$50*

per delivery person

\$150 order minimum

DC METROPOLITAN AREA

\$75*

per delivery person

\$500 order minimum

** Add \$10 per delivery person for weekend deliveries*

DELIVERY WINDOW

We make every effort to arrive at your requested time; please allow a 15-minute window before & after.

SERVICE CHARGE

A 22% service charge is applied to all orders to account for fluctuating food and supply costs, general overhead, coordination, upscale disposables/packaging, transportation expenses (including auto and fuel costs), and payment processing fees.

GRATUITY

Our drivers are paid internally to ensure quality service and cannot accept gratuity.

CANCELLATIONS

Please inquire with your ROUGE sales representative.

Call **410-527-0007** or email **delight@rougecatering.com** to place your order

WWW.ROUGECATERING.COM