



HOLIDAY MENU

Thanksgiving & Winter Holidays 2026



THANKSGIVING

Order by Fri, Nov 20 • Pick up Wed, Nov 25

CHRISTMAS

Order by Fri, Dec 18 • Pick up Thu, Dec 24

APPETIZERS & HORS D'OEUVRES TRAYS

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

G = Gluten-Free V = Vegan

Fruit & Cheese Platter ^G Med \$79.95 • Lg \$109.95

sun-ripened fruits & aged cheeses, beautifully presented with homemade crostini

Charcuterie Platter ^{G w/o bread} Med \$89.95 • Lg \$129.95

soppressata, capicola, chorizo, Genoa salami, fresh mozzarella, smoked gouda, dill havarti, aged cheddar, mixed olives, grapes, grain mustard, fig spread, crostini, baguette & pita

Shrimp Cocktail Platter ^G Med \$119.95 • Lg \$169.95

spice-poached jumbo tiger shrimp served chilled with cocktail sauce & remoulade

Brie en Croûte Lg \$99.95

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

Grilled Vegetable Platter ^G Med \$79.95 • Lg \$119.95

grilled red peppers, roasted tomatoes, asparagus, mushrooms, mixed Greek olives, avocado, hard-boiled egg, marinated mozzarella ^{V w/o cheese & egg}

Roasted Corn Dip ^G Med \$69.95 • Lg \$99.95

sweet roasted corn & gourmet cheese served with fresh corn tortilla chips ^G

Maryland Crab Fondue ^G Med \$89.95 • Lg \$139.95

lump crab, sherry, gourmet cheeses & fresh herbs served with crostini or crudités ^G

Roasted Red Pepper Dip ^G Med \$69.95 • Lg \$99.95

fire-roasted red peppers blended with gourmet cheeses & fresh herbs served with crostini or crudités ^G

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

WWW.ROUGECATERING.COM



SALADS

Medium serves 10–15 • Large serves 20–25

Mesclun Salad ^G Med \$42.95 • Lg \$69.95

fresh mesclun greens, gorgonzola, diced pear & cranberries
with balsamic vinaigrette on the side

Harvest Salad ^G Med \$42.95 • Lg \$69.95

mixed greens, roasted beets, Gala apples, cherry tomatoes
& goat cheese with balsamic vinaigrette on the side

ENTRÉES

Available hot or chilled with reheating instructions

Brined Whole Turkey ^G \$119.95

available raw or cooked & ready to heat
(average weight 16–18 lbs • serves 16–20 guests)

Sliced Turkey Breast ^G \$24.95 / lb

served over creamy pink peppercorn sauce

Glazed Pit Ham ^G \$24.95 / lb

glazed & slow-cooked over cherry wood

Roasted & Sliced Beef Tenderloin ^G \$47.95 / lb

cooked medium-rare, served with horseradish mustard

Beef Brisket ^G \$32.95 / lb

braised with fresh herbs & red wine demi-glace

Cedar Plank Salmon Filet ^G \$14.95 / 7 oz

7 oz filets roasted with a sweet glaze



SIDES

\$16.95 per quart • each quart serves 4–6 • hot or chilled

Cranberry Yams & Squash ^{G V}

Cornbread Stuffing with Gravy

Mashed Potatoes with Gravy

French Green Beans ^{G V}

Balsamic-Roasted Brussels Sprouts ^{G V}

Sweet Potato Casserole with Marshmallows

Green Bean Casserole with Crispy Onions

Classic Creamed Spinach ^G

ACCOMPANIMENTS

Sauces sold in 16 oz containers

Turkey Gravy \$12.50

Pink Peppercorn Sauce ^G \$12.50

Cranberry Compote ^{G V} \$12.50

Red Wine Demi-Glace ^G \$12.50

Homemade Dinner Rolls \$1.50 ea • \$14.95 / dozen

DESSERTS

Sweet endings for every table

Classic Pumpkin Pie \$24.95 12-inch pie

Apple Brown Betty Serves 12–16 • \$49.95 crustless apple pie with crumb topping

Assorted Gourmet Cookie Tray 30 pcs • \$69.95

Assorted Gourmet Dessert Tray 30 pcs • \$79.95

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MISSING A FAVORITE? Our Upscale Delivery Menu is available all season long. We'll happily add it to your holiday order.

THANKSGIVING

Order by Friday, November 20

Pick up **Wednesday, November 25, until 4:00 PM**
11110 Pepper Road, Suite F
Closed Thanksgiving Day, Thursday, November 26

CHRISTMAS

Order by Friday, December 18

Pick up **Thursday, December 24, until 2:00 PM**
11110 Pepper Road, Suite F
Closed Christmas Day, Friday, December 25

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

FOR ADDITIONAL MENU OFFERINGS, VISIT WWW.ROUGECATERING.COM