A little more colorful than the rest...
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We are completely Peanut and Tree Nut Free!
G = Gluten Free  V = Vegan
For any other dietary restrictions please consult with a Catering Director
**Appetizers & Hors d’oeuvres**

Displayed Trays & Platters
*Medium serves 10 guests ~ Large serves 20 guests (except where noted)*

- **Smoked Salmon Tray** G medium $99.95 - large $149.95
  Smoked salmon garnished with capers, chopped onions, eggs–served with toast points
- **Shrimp Cocktail Platter** G medium $109.95 - large $149.95
  Jumbo tiger shrimp, served chilled with cocktail sauce & remoulade
- **Antipasti Platter** G medium $69.95 - large $99.95
  Prosciutto wrapped asparagus, grilled artichoke hearts, roasted beets with goat’s cheese, salami & provolone roulades, grilled Portobella mushrooms, 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 with mixed Greek olives, hard cooked eggs, avocado & marinated fresh mozzarella
- **Crudités Platter** V with Traditional Hummus medium $39.95 - large $59.95
  Raw seasonal vegetables served with hummus, hummus yogurt or French onion dip
- **Insalata Caprese** G medium $44.95 - large $64.95
  Sliced tomatoes & fresh mozzarella garnished with fresh basil & extra virgin olive oil
- **Brie en Croûte** large $89.95 (serves up to 20 guests)
  Brie baked in puff pastry with wild berry compote - served with crostini
- **Asparagus Platter** G V medium $69.95 - large $89.95
  Steamed to perfection & brushed with balsamic glaze
- **Fruit & Cheese Platter** G medium $69.95 - large $94.95
  Sun-ripened fruits & artisanal cheeses, beautifully presented - served housemade crostini
- **Spinach Ravioli** medium (80 pieces) $69.95 – large (160 pieces) $119.95
  Spinach & cheese ravioli served in warm balsamic vinaigrette
- **Petit Lamb Chops** G $42.95 per pound (7-8 per pound)
  Delectable, bite-sized, domestic lamb chops served with red wine sauce
- **Chicken Quesadillas** one size only - $14.50 per person
  Grilled chicken & cheese with a hint of basil and cilantro, grilled in our housemade tortilla
- **Grilled Jerk Chicken Wings** G medium $59.95 - large $74.95
  Spicy jerk marinated chicken wings served with a cilantro lime dipping sauce
- **Buffalo Chicken Wings** G medium $59.95 - large $74.95
  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

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Appetizers & Hors d’oeuvres

Hors d’oeuvres

Priced per piece

**Chicken Caesar Skewer G $4.95 each**
Bite-sized grilled chicken, Romaine lettuce, & grape tomatoes – served with Caesar dressing on the side

**Southwest Egg Rolls $4.95 each**
Traditional egg roll filled with black beans, corn & cheese  
Served with a spicy ranch dipping sauce

**Cumin Dusted Chicken Kabob G $7.95 each**
Cumin dusted chicken with tomato, peppers, mushrooms & onion - served with Tzatziki sauce

**Tortellini & Sundried Tomato Skewer $3.95 each**
Cheese tortellini, sundried tomatoes, fresh basil & mozzarella topped with basil - tomato oil

**Insalata Caprese Skewer G $3.95 each**
Cherry tomatoes & fresh mozzarella garnished with fresh basil & extra virgin olive oil

**Lump Crab Stuffed Mushroom Caps G $4.95 each**
Mushroom caps filled with petit Maryland crab cake baked till golden brown

**Roasted Vegetable and Goat Cheese Mushroom Caps G $3.95 each**
Mushroom caps filled with herbed goat’s cheese & roasted vegetables

**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 G $17.95 per lb (16 in one lb)**
Petit savory meatballs served with house made roasted tomato coulis

**Mini Vegetable Egg Roll $0.95 each**
Bite sized traditional vegetable egg roll with duck sauce for dipping

**Mini Brochette G $4.95 chicken/ea; $5.95 beef/ea; $7.95 salmon/ea**
Marinated grilled Beef, Chicken or Salmon served on a bamboo skewer

**Cilantro Lime Grilled Shrimp Skewers G $8.95 each**
Large gulf shrimp marinated in cilantro, lime and chili, grilled with precision; served with a cool cilantro cream sauce

**Vegetable Kabobs G V $4.95 each**
Mushroom, tomato, peppers, onion, zucchini, & squash – seasoned & grilled
Gourmet Dips

Medium serves 10 guests ~ Large serves 20 guests

Buffalo Chicken Dip G medium $59.95 large $79.95
Baked hand pulled chicken, gourmet cheeses & wing sauce- served with tortilla chips for dipping

Chilled Cilantro Lime Dip G medium $59.95 - large $79.95
Creamy dip with cilantro & lime served with housemade fried plantain chips or crudités

Roasted Red Pepper Dip G medium $59.95 large $79.95
Roasted red peppers, herbs & gourmet cheeses - served with toasted garlic pita or crudités

Maryland Crab Fondue G medium $79.95 - large $109.95
Our upscale version of a Maryland Classic.
Lump crab, sherry, gourmet cheese, herbs – served hot with crostini or crudités

Crab & Artichoke Dip G medium $79.95 - large $109.95
Lump crab dip, artichoke hearts & gourmet cheeses - served hot with crostini or crudités

Crab & Spinach Dip G medium $79.95 - large $109.95
Lump crabmeat, gourmet cheeses & fresh spinach baked – served hot with crostini or crudités

Chilled Asiago & Artichoke Dip G medium $74.95 - large $99.95
Asiago cheese & artichokes - served cold with crostini or fresh crudités for dipping

Spinach & Artichoke Dip G medium $74.95 - large $99.95
Fresh spinach, artichoke hearts, & gourmet cheeses – served with crostini or fresh crudités for dipping

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Salads

Green Salads
Medium serves 10 guests ~ Large serves 20 guests

**Rouge Salad** G medium $32.95 - large $54.95
Mixed greens, marinated carrots, avocado, spring onions, smoked Gouda, tomatoes & cucumbers served with balsamic vinaigrette

**Mesclun Salad** G medium $32.95 - large $54.95
Fresh mesclun greens, diced pear, gorgonzola & cranberries, served with balsamic vinaigrette

**Caesar Salad** G-No Croutons medium $24.95 - large $39.95
Crisp Romaine tossed with croutons, parmesan & classic Caesar dressing

**House Salad** G-No Croutons medium $24.95 - large $39.95
Mixed greens, tomatoes, cucumbers, chopped onions & parmesan cheese served with balsamic vinaigrette

**Taco Salad** G-No tortilla chips medium $32.95 - large $54.95
Mixed greens with cheese, Pico de Gallo, cucumbers, avocado, jalapeños, tortilla chips served with ranch dressing

**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

**Tropical Salad** G medium $32.95 - large $54.95
Mesclun & romaine greens topped with mandarin oranges, black berries, strawberries, mango gorgonzola served with raspberry vinaigrette

**Greek Salad** G medium $32.95 - large $54.95
Fresh romaine, sliced onions, tomatoes, Kalamata olives, cucumbers, feta, served with Greek dressing

**Asian Salad** medium $32.95 - large $54.95
Mesclun & romaine greens topped with mandarin oranges, strawberries & crunchy noodles served with a sesame-soy vinaigrette

**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

**ALL Vegetable Salads are available vegan without cheese and egg**

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Pasta & Rice Salads

*Medium serves 10 guests ~ Large serves 20 guests*

**Orzo Salad** medium $34.95 - large $54.95
Orzo with fresh peas, prosciutto, grilled asparagus & feta
Tossed with a light lemon vinaigrette

**Broccoli Salad** G medium $34.95 - large $54.95
Broccoli florets, carrots, raisins, dried cranberries, peppers & bacon
Tossed in creamy vinaigrette

**Shrimp & Avocado Pasta Salad** medium $54.95 - large $84.95
Penne pasta tossed with avocado, bacon bits, crunchy vegetable & shrimp in a creamy dressing

**Roasted Corn & Black Bean Salad** G V medium $34.95 - large $54.95
Fire roasted corn, black beans, cilantro & diced peppers served in light vinaigrette

**Tortellini & Roasted Vegetable Salad** medium $34.95 - large $54.95
Chilled tortellini tossed with roasted vegetables, parmesan cheese & light vinaigrette

**Asian Sesame Noodles** V medium $34.95 - large $54.95
Chilled lo mein noodles tossed with julienned vegetables, & soy – sesame vinaigrette

**German Potato Salad** G medium $34.95 - large $54.95
Bite size red potatoes with a crispy bacon, fresh herbs, green onions & cider vinaigrette

**Tomato & Cucumber Salad** G medium $34.95 - large $54.95
Ripe Heirloom tomatoes & cucumbers tossed with extra virgin olive oil dressing

**Red Bliss Potato Salad** G medium $34.95 - large $54.95
Red bliss potatoes combined with our housemade 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

**Penne a la Greek** medium $44.95 - large $64.95
Penne tossed with Kalamata olives, artichokes, roasted red peppers, baby spinach, Italian parsley, crumbled gorgonzola & feta

**Insalata Caprese** G medium $44.95 - large $64.95
Sliced Tomatoes & fresh mozzarella garnished with fresh basil & extra virgin olive oil

**Soups**

*Bowl $7.50 – Quart $14.95*

**Housemade chicken Vegetable** G
**Roasted Zucchini and Potato** G *(Dairy Free)*
**French Onion**
**Maryland Crab Soup** G
**Clam & Corn Chowder** G
**Pumpkin & Apple Bisque** G
**New England Clam Chowder** G

G = Gluten Free  V = Vegan
Sandwiches, Wraps & Panini

Sandwich & Wrap Trays
Individually labeled & sliced in two

**Full Sized Sandwich** $9.85 each with cheese add $0.55 per sandwich
*ALL sandwiches are made with lettuce & tomato*
*Mayonnaise & mustard are served on the side*

<table>
<thead>
<tr>
<th>Select Bread</th>
<th>Select Hand Carved Meat</th>
<th>Select Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Baguette</td>
<td>Pulled Pork</td>
<td>Swiss</td>
</tr>
<tr>
<td>Housemade Roll</td>
<td>Grilled Salmon …add $3.00</td>
<td>Provolone</td>
</tr>
<tr>
<td>Whole Wheat</td>
<td>Grilled Chicken</td>
<td>American</td>
</tr>
<tr>
<td>Texas Toast</td>
<td>BBQ Chicken</td>
<td>Munster</td>
</tr>
<tr>
<td>Croissant …add $1.10</td>
<td>Shrimp Salad …add $3.00</td>
<td>Smoked Gouda</td>
</tr>
<tr>
<td>Seven Grain</td>
<td>Chicken Salad</td>
<td>Brie …add $1.10</td>
</tr>
<tr>
<td>Rye</td>
<td>Roasted Turkey</td>
<td></td>
</tr>
</tbody>
</table>

**Mini Sandwich** $7.495 per Tray of 24 Sandwiches
Mini Sandwiches are made on freshly baked housemade mini rolls served with lettuce and tomato.
*Choose from any of the above hand carved meats!*
*Available in Either:*
*A 24pc Tray of One Single Mini Sandwich Variety*
*OR*
*A Tray of 3 Assorted Sandwiches: 8 Roasted Turkey, 8 Grilled Chicken, & 8 Roasted Vegetable*

**Wraps** $9.85 each
*G-Any wrap can be made gluten free by substituting a lettuce wrap for a traditional tortilla*
Roasted Turkey, Pit Ham, Chicken Caesar, Grilled Salmon (+$2), Shrimp Salad (+$2), Chicken Salad, Tuna Salad, Buffalo Chicken, BBQ Chicken, Grilled Chicken, Roasted Vegetable & Mozzarella (V without cheese)

**Panini** $10.85 each
*Served on French Baguette*
Chicken Pesto, Chicken Parmesan or Turkey & Swiss,
Cuban: Pulled Pork, Pit Ham, Swiss cheese, Pickles & Mustard
Roasted Vegetable & Fresh Mozzarella
Ham & Brie with Honey Mustard
Ham, Provolone, Sliced Pear, Dried Cranberry, & Honey Mustard
Roast Beef, Muenster, & Red Onion
Signature **Rouge Lunch Bags**
Individually labeled & presented in our signature ROUGE bag

**Whole Sandwich**
Choice of Caesar salad or chips one cookie & beverage
$13.00

- ...with fruit cup $15.20
- ...add cheese $0.55
- ...without beverage $12.00

**Wraps**
Choice of Caesar salad or chips one cookie & beverage
$13.00

- ...with fruit cup $15.20
- ...add cheese $0.55
- ...without beverage $12.00

**Select Bread**
- French
- Housemade Roll
- Whole Wheat
- Texas Toast
- Croissant ...add $1.10
- Seven Grain
- Rye

**Select Hand Carved Meat**
- Pulled Pork
- Grilled Salmon ...add $3.00
- Grilled Chicken
- BBQ Chicken
- Shrimp Salad ...add $3.00
- Chicken Salad
- Roasted Turkey
- Pit Ham
- Tuna Salad
- Brisket ...add $2.50
- Tenderloin ...add $4.40
- Roasted Vegetables

**Select Cheese**
- Swiss
- Provolone
- American
- Munster
- Smoked Gouda
- Brie ...add $1.10

**Wraps**
- Chicken Caesar
- Roasted Turkey
- Salmon (+$2)
- Buffalo Chicken
- Shrimp Salad (+$2)
- Chicken Salad
- Tuna Salad
- Ham and Cheese
- Grilled Chicken
- G-Any wrap can be made gluten free by substituting a lettuce wrap for a traditional tortilla

**FitSalad Lunch Bag**
Choice of 1 FitSalad served with Fruit, Whole Wheat Roll, and Beverage
$13.00

- ...without beverage $12.00

- SW Chicken
- Lebanese Salmon
- Ahi Tuna
- Asian Shrimp
- Quinoa & Poached Egg

*Sandwiches ordered with lettuce & tomato on the side- add an additional $1.10 per person*
Pasta Dishes

Medium serves 10 guests ~ Large serves 20 guests

Add chicken to any pasta dish – additional $4.95 per person
Add shrimp to any pasta dish – additional $8.95 per person

Tortellini Rose 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

Spaghetti Marinara medium $64.95 - large $104.95
Spaghetti topped with a classic, marinara sauce

Linguini Bolognise medium $74.95 - large $114.95
Linguini tossed with beef & tomato sauce

Singapore Noodles medium $74.95 - large $114.95
An Asian style pasta dish with sautéed vegetables in a light curry sauce

Roasted Vegetable Lasagna medium $84.95 - large $124.95
Layers of lasagna noodles, ricotta, housemade roasted tomato sauce, grilled vegetables & gourmet cheeses
** Also available with a 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

Pasta Puttanesca medium $74.95 - large $114.95
Penne pasta tossed with black olives, capers, chopped parsley, and sweet red chili peppers & housemade roasted tomato sauce

Baked Ziti medium $74.95 - large $114.95
Casserole style – Ziti baked in a velvety tomato sauce mixed with Italian sausage, smoked gouda & mozzarella cheeses

Spinach Ravioli medium $74.95 (80 pieces) - large $124.95 (160 pieces)
Spinach & cheese ravioli served in a lobster cream sauce

Garlic Bread V $1.95/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
Fajitas $16.95 per person
Create your own Fajita
Fajita kit comes with fresh tortillas and a choice of two tasty meat selections!
All Fajitas served with sour cream, salsa, shredded cheese, paella rice, peppers & onions, & Rouge hot sauce.

- Chicken Monaco
- BBQ Chicken
- Buffalo Chicken
- Grilled Chicken Breast
- Pulled Pork
- Flank Steak $3.00 extra
- Brisket $3.00 extra

Grilled Burritos $12.95 each
Flour tortilla stuffed with marinated chicken, flank steak, OR roasted vegetables, paella rice, sautéed peppers and onions, cilantro and melted cheese

Mini Quiches $5.95 each
Choose from the varieties below for an individually crafted, creative breakfast, lunch or dinner
  - 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
Entrées

1 Meat & 2 Sides - $13.00 per person
2 Meats & 2 Sides - $15.25 per person
3 Meats & 3 Sides - $17.50 per person

POULTRY

General Tso’s Chicken – Crispy chicken sautéed with vegetables served in a sweet & spicy Asian glaze
Rotisserie Chicken G – Our unique blend of spices & herbs make this chicken delicious
Bourbon Chicken – Poulet signature dish! Sweet & tender
Chicken Monaco G – Mediterranean style white meat stir fry with peppers & onions
Chicken Tikka G – Chicken slow cooked 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
Chicken Paupiette add $4.95 per person – Tender chicken breast stuffed with spinach & gulf shrimp, rolled in panko & baked to perfection
Herb-Roasted Chicken G – Tender breast scaloppini roasted with citrus & fresh herbs
Chicken Piccata G – Tender breast cutlet, sautéed with a caper & lemon sauce
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, sausage & Cajun sauce
Grilled Chicken Breast G – Strips of tender breast marinated & grilled
Grilled Chicken Tenders G – Classic Chicken tenders marinated & grilled
Barbeque Chicken G – Pulled chicken served in our homemade BBQ sauce
Buffalo Chicken G – Crispy cubed white meat chicken drenched in our own hot spices
Chicken & Green Beans – Chicken strips sautéed with onion, garlic & green beans
Southern Fried Chicken G – Cast iron fried chicken: bone in legs, breast & wings
Whole Turkey Breast G – add $2.45 per person - Hand carved & served over velvety pink peppercorn or red wine demi-glace

VEGETARIAN

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 G V – Stir-fried vegetables & tofu with gluten free tamari sauce
Eggplant Parmesan minimum order 6 ppl – roasted eggplant layered with cheese & marinara
Vegetable Lasagna minimum order 6 ppl – Layers of lasagna noodles, ricotta, housemade roasted tomato sauce, grilled vegetables & gourmet cheeses
**Entrées**

1 Meat & 2 Sides - $12.00 per person
2 Meats & 2 Sides - $14.75 per person
3 Meats & 3 Sides - $17.00 per person

**BEEF, LAMB & PORK**

- **Beef Tenderloin G** – add $10.95 per person
  Cooked medium rare to medium with choice of mustard – horseradish or remoulade

- **Beef Brisket G** – add $4.95 per person
  Extremely tender with fresh aromatic herbs and red wine demi-glace

- **Flank Steak Marsala G** – add $4.95 per person
  Tender & juicy flank steak, cooked medium-rare with mushroom Marsala sauce

- **Beef & Broccoli** – add $3.95 per person
  Tender beef braised with broccoli sprouts

- **Rack of Lamb G** – add $10.95 per person
  Frenched & served with red wine sauce

- **Pit Ham G** – Slow cooked over cherry wood

- **Pulled Pork G** – add $3.45 per person
  Slow cooked in a bourbon barbeque sauce

- **Pork Tenderloin** – add $4.95 per person
  Cider-infused, roasted with carrots & apples

**FISH & SEAFOOD**

- **Blackened Caribbean Redfish G** – add $6.95 per person
  Served with tequila lime sauce

- **Blackened Salmon G** – add $6.95 per person
  Served with your choice of sauce

- **Asian Salmon** - add $6.95 per person
  Finished with a sweet sesame – apricot glaze

- **Grilled Salmon Filet G** - add $6.95 per person
  Served over velvety peppercorn sauce

- **Rock Fish G** – add $8.95 per person
  Broiled to perfection with the right touch of citrus

- **Maryland Lump Crab Cake G** – add $16.95 per person for two 5 ounce crab cake

- **Barbeque Shrimp G** – add $8.95 per person
  Tender large gulf shrimp sautéed in a sweet & spicy southern BBQ sauce (eight pieces per person)

- **Grilled Garlic Shrimp G** – add $8.95 per person
  Tender large gulf shrimp grilled to perfection with our savory garlic sauce (eight pieces per person)

- **Panko Crusted Orange Roughy G** – add $6.95 per person
  Orange Roughy encrusted with seasoned Japanese breadcrumbs, baked & served with a zesty Remoulade

- **Shrimp & Chicken Stir Fry G** – add $6.95 per person
  Fresh gulf shrimp sautéed with tender chicken
**Sides**

**Caesar Salad** G - Fresh romaine with croutons, parmesan & Caesar dressing  
**Chilled Broccoli Salad** G - Broccoli florets combined with carrots, raisins, dried cranberries, peppers, bacon & a light creamy vinaigrette  
**House Salad** G - Mixed greens, tomatoes, cucumbers, Parmesan & balsamic vinaigrette  
**Marinated Tomato & Cucumber Salad** G V - Bite sized pieces in housemade vinaigrette

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**Asian Green Beans** V – Haricot Verts stir fried with soy & ginger  
**Bok Choy** V - Tender baby Chinese cabbage braised with ginger & soy  
**Braised Greens** G – Slow stewed local kale & mustard greens  
**Corn** G V - sweet and delicious  
**Creamed Spinach** G - Gourmet take on an old time favorite  
**Dill Carrots** G V - Steamed with fresh dill  
**Green Beans** G V - French green beans sautéed with shallots & garlic  
**Mushrooms** G - Sautéed in a white wine, garlic sauce  
**Rotisserie Vegetables** G V - Harvest root vegetables tossed with our signature spice blend  
**Steamed Asparagus** G V - Lighy steamed and drizzled with a lemon white wine sauce  
**Steamed Mixed Vegetables** G V – Fresh steamed broccoli, cauliflower and carrots  
**Zucchini & Squash** G V - Fresh roasted with peppers & onions  
**Balsamic Baby Vegetable Mélange** G V- Baby zucchini, sunburst squash, carrots, & cherry tomatoes glazed with balsamic vinegar & roasted with fresh herbs, shallot, & garlic

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**Lyonnaise Potatoes** G V Sliced Potatoes & Sautéed Onions  
**Mashed Potatoes** G - Rich whipped housemade potatoes  
**Rotisserie Potatoes** G V - Roasted with olive oil, rotisserie spices & herbs  
**Scalloped Potatoes** G - Decadent layers of gourmet cheeses and sliced potatoes

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**Cornbread Stuffing** - Moist and flavorful  
**Cranberry Yams & Squash** G V - Roasted squash and yams studded with dried cranberries  
**Brown Rice & Lentils** – Brown Rice Simmered with Lentils & Middle Eastern Spices  
**Paella Rice** G - Spanish style with peppers and onions  
**Rice and Beans** G - Paella style rice with red kidney and black beans  
**Thai Rice** G V - Aromatic Jasmine rice~  
**Macaroni & Cheese** - Housemade gourmet mac and cheese  
**Spaghetti** - With a velvety marinara sauce

*Any Specialty Salad may be substituted for a single side dish*  
*$2.00 per person up charge*
Breakfast & Light Fare

Breakfast Catering

Rouge Basic
$11.95 per person / $9.95 w/o beverage
- Plain Bagels
- Cream Cheese, Butter & Jam
- Fresh Fruit Salad
- Orange, cranberry and apple juices
- Fresh regular and decaf coffee in urns or “easy handling” carry containers for parties <15

Breakfast Burritos
$15.95 per person / $13.95 w/o beverage
- Breakfast Burritos : Scrambled Eggs, Cheese, with choice of bacon, ham, sausage, or roasted veggie
- Breakfast Potatoes w/ Peppers and Onions - Hot Sauce and Ketchup
- Fresh Fruit Salad
- Orange, cranberry and apple juices
- Fresh regular and decaf coffee in urns or “easy handling” carry containers for parties <15

Gourmet Breakfast Wraps
$15.95 per person/ $13.95 w/o beverage
- Gourmet Breakfast Wraps Available in the following varieties:
  - Bistro Wrap- Scrambled eggs w/ Pit Ham and French Brie
  - Greek Wrap- Scrambled eggs w/ mushroom, feta, roasted red peppers, & spinach
  - Bagel Wrap- Scrambled eggs w/ smoked salmon, cream cheese, capers, tomatoes, & onions
  - Lorraine Wrap- Scrambled eggs w/ caramelized onion, bacon, & gruyere
  - Spanish Wrap- Scrambled eggs w/ peppers, onions, & manchego
  - Black Forest Wrap - Smoked Gouda, ham, & caramelized onion
  - Wild Mushroom Wrap ~ Mushrooms, herbs, & goat’s cheese
- Breakfast Potatoes with hot sauce & ketchup
- Fresh Fruit Salad
- Orange, cranberry and apple juices
- Fresh regular and decaf coffee in urns or “easy handling” carry containers for parties <15

Simply Fruit and Pastry
$14.95 per person / $12.95 w/o beverages
- Fresh fruit salad
- Assorted housemade bagels, savory and sweet filled croissants & muffins
- Orange, cranberry and apple juices
- Fresh regular and decaf coffee in urns or “easy handling” carry containers for parties <15

Healthy and Light
$15.95 per person/ $13.95 w/o beverage
- Fresh fruit salad
- Assorted housemade bagels, savory and sweet filled croissants & muffins
- Yogurt and Housemade Scratch Ingredient Granola
- Orange, cranberry and apple juices
- Fresh regular and decaf coffee in urns or “easy handling” carry containers for parties <15
Breakfast & Light Fare (continued)

Breakfast Catering

HOT at your Door
$17.95 per person/ $15.95 w/o beverage
• Egg and cheese sandwiches pre-made or served separately to make your own sandwich with bacon and sausage and assorted breads
• Breakfast potatoes with hot sauce and ketchup
• Fresh fruit salad
• Fresh regular and decaf coffee in urns or “easy handling” carry containers for parties <15

Italian Breakfast
$19.95 per person / $17.95 w/o beverage
Frittatas available in 10 person portions
(i.e. 10 guests – choose one variety; 20 guests – choose two varieties)
• Frittatas available in two varieties:
  o Sausage, Ham, & Cheese Frittata
  o Roasted Vegetable & Cheese Frittata
• Scone Assortment (includes Blueberry, Orange-Cranberry, Chocolate Chip, & Cinnamon)
• Breakfast Potatoes with hot sauce & ketchup
• Fresh fruit salad
• Orange, cranberry & apple juices
• Fresh regular and decaf coffee in urns or “easy handling” carry containers for parties <15

Lox and More
$20.95 per person/ $18.95 w/o beverage
• Lox and bagels including jam, butter, & cream cheese
• Fresh fruit salad
• Roasted Vegetable Frittata
• Fresh regular and decaf coffee in urns or “easy handling” carry containers for parties <15.
• Orange, cranberry & apple juices

Add Ons:
Bagels, Pastries, Muffins- $2.95
Hardboiled egg- $1.00
Yogurt and Granola- $3.95 per person
Yogurt Only - $2.75
Mini Croissants – $2.00
Breakfast Wrap - $9.95

A la carte:
Roasted Vegetable Frittata- $39.50
Yogurt n Granola- $2.95 per person
Breakfast Sandwiches- $5.95
Disposable “Joe-To-Go” $24.95
Coffee or Hot Tea Urn- $39.95
Dessert

Assorted Gourmet Dessert Tray 30 pieces $59.95
A gourmet assortment of fresh baked cookies, delicious brownies, housemade black bottoms, macaroons & chocolate covered strawberries

Assorted Gourmet Cookie Tray 30 cookies $49.95 - $1.95 each, 60 mini-cookies $59.95
House made cookies baked daily. Assortment includes: chocolate chip, double chocolate chip, oatmeal raisin, white chocolate - cranberry & citrus infused sugar cookies

Brownies 30 brownies $49.95 - $1.95 each
Housemade, rich, chocolate chip brownies

Black Bottoms $2.95 each
Delectable, old-fashioned cupcakes with a devils food bottom and cream cheese, chocolate chip top

Chocolate Covered Pretzels $1.95 each
Housemade, hand dipped pretzel rods, dark & white chocolate included

Charlotte $69.95 - serves 20
A fruity, fluffy, ½ sphere masterpiece available in Vanilla Mousse with mixed berries, Chocolate Mousse with mixed berries, or Mango Mousse with fresh mango slices

Crème Caramel $4.95 each; minimum order of 15
Individual custard, baked with a light caramel top

Exotic Fruit and Cheese Platter G medium $69.95 - large $94.95

Exotic Fruit Platter G medium $64.95 - large $89.95

Fresh Fruit Salad G V $7.95 per pound
Sun-ripened tropical & local fruit

Giant Chocolate Covered Strawberries G $3.95 each
Who doesn’t love fresh strawberries covered in real chocolate!

Macaroons $2.50 each
Housemade coconut macaroon dipped in dark & white chocolate

Mini-Cheese Cakes G $5.95 each; minimum order of 15
Housemade, delicious mini-cheese cakes, topped with fresh strawberries, blueberries & blackberries

Mixed Berry Salad G V $13.95 per pound
Fresh and delicious - Strawberries, blackberries, blueberries & raspberries 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
Delicious, traditional lady fingers dipped in espresso layered with mascarpone cheese

Cup Cake Vanilla & Chocolate $3.95, Custom Flavor $4.95 (Minimum order of 20)

Mini Cup Cake All Flavors $2.75 (Minimum order of 50)
Beverages
As a courtesy we supply you with all service and eating utensils necessary for your delivery. Below you will find additional items to make your catering experience complete!

Drinks

- $1.95 - 12oz Sodas, juices & water bottles
- $2.50 - Ice Teas

Ice with plastic bowl $4.95 per bag (serves 20)

Coffee Urn with all accompaniments- (serves 30) $39.95 per urn
Disposable “Joe to Go” with all accompaniments (serves 15) $24.95 per container

Linen

- Disposable table clothes $5.50
- Standard White Linen $9.95 ($30 Pick Up Fee applies)
  Rogue can provide customized linen upon consultation for additional fees

Disposable Chafing Dishes- Black wire racks disposable but can be saved and re-used $15.00 per dish
Includes water pan & two (2) sternos

Stainless Steel Chafing Dish set $30.00 per dish with 2 sternos (requires additional pick up charge)

Sternos $1.95 each (2 sternos per chafing dish) with a one hour burning time as a safety measure

Water Pans – Aluminum pans used to line chafing racks $4.75 per pan

Plated on China and Stainless
Please inquire with your ROUGE representative about renting china and beautiful flatware to make your event a little more colorful than the rest!

Minimum Delivery Order $150

Delivery Service Charge:
$30 for orders delivered to Baltimore County or Baltimore City,
$39 for order delivered to Harford County, Howard County, Anne Arundel County and Carroll County.
All other service charge costs - please see your ROUGE Sales Representative.
We will attempt to deliver food at the time requested, but please allow for a 30 minute window before & after scheduled delivery time.
Includes professional and timely set up and delivery - Our drivers do not and cannot accept gratuity as their wages are paid internally to assure quality amongst delivery staff.

Cancellation Policy: please inquire with your ROUGE sales representative...