



*A little more colorful than the rest...*

## *Full Service Menu*

Please see Catering Director for Full-Service Menu Item Pricing  
\*\*\*Pricing is based on multiple criteria pertaining to a full-service event\*\*\*

GF = **Gluten Free**    VEGERTARIAN = **V**    VEGAN = **Vegan**

*For any other dietary restrictions please consult with a Catering Director*

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**STATIONARY HORS D'OEUVRE DISPLAYS**

*Rouge Signature Items, individually plated on white square plates  
for a stunning multi-tiered presentation*

**Ahi Tuna Martini** <sup>GF</sup>

Sesame Seared Ahi Tuna over Mixed Greens and Sliced Radish with Ginger Vinaigrette  
*Served in a Mini Martini Glass*

**Antipasti Mosaic** <sup>GF V/VEGAN OPTIONS</sup>

Balsamic-Grilled Portabella Mushrooms, Basil-Marinated Mozzarella, Extra Sharp Provolone and Salami Roulades, Grilled Artichoke Hearts, Grilled Zucchini, Marinated Avocado, Mixed Greek Olives, Prosciutto Wrapped Asparagus, Roma Tomatoes, Roasted and Marinated Carrots  
Roasted Beets with Goat's Cheese, Roasted Red Peppers

**Buffalo Chicken Wings**

Seasoned Chicken Wings  
*Served with Carrots, Celery and Bleu Cheese Dipping Sauce*

**Charcuterie Board** <sup>GF OPTOIONS</sup>

An Assortment of Cured Sausages, Whole Muscle Cuts and Pate  
Artisanal Cheeses and Dried Fruits  
Accompanied by Flatbreads, Assorted Olives, Figs, and Pimento Cheese Spread  
*Hand Crafted on Cutting Board Displays*

**Crudit  Mosaic** <sup>GF V/VEGAN</sup>

Raw Seasonal Vegetables  
Available with Traditional Hummus, Hummus Yogurt and French Onion Dip

**Deluxe Antipasti Mosaic** <sup>GF</sup>

An Assortment of Cured Meats, Artisan Cheese, Balsamic-Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Zucchini, Roma Tomatoes, Basil-Marinated Mozzarella, Roasted Carrots, Marinated Avocado, Roasted Beets with Goat's Cheese, Grilled Artichoke Hearts, Mixed Greek Olives and Prosciutto Wrapped Asparagus  
*Beautifully presented and served with House Made Artisan Breads*

**Deluxe Raw Bar** <sup>GF</sup>

Selection of Chilled Oysters, Sesame-Encrusted Ahi Tuna and Shrimp  
*Served with Cocktail Sauce, Horseradish, Fresh Lemon, Cucumber Relish and Tabasco*

**Fruit and Cheese Mosaic** <sup>GF V</sup>

Fresh, Sun-Ripened Fruits, & Artisanal Cheeses  
*Beautifully presented and served with House-made Crostini*

**Fruit, Cheese & Antipasti Mosaic** <sup>GF V</sup>

Fresh, Sun-Ripened Fruits, Artisanal Cheeses, & Grilled Vegetables  
*Beautifully presented and served with House-made Crostini*

**Grilled Jerk Chicken Wings**

Spicy Jerk marinated Chicken Wings  
*Served with Cilantro-Lime Dipping Sauce*

**Oyster Raw Bar** <sup>GF</sup>

Chilled Bay Oysters served on the Half Shell  
*Accompanied by Old Bay Cocktail Sauce, Cucumber Relish, Horseradish, Fresh Lemon and Tabasco*

**Shrimp Cocktail Platter** <sup>GF</sup>

Jumbo Tiger Shrimp, Served Chilled with Cocktail Sauce & Remoulade

**Sushi Trio** <sup>GF</sup>

Hand Rolled California, Cucumber and Spicy Tuna Rolls with White Rice  
*Accompanied by Soy Sauce, Pickled Ginger and Wasabi*

\*Available without Soy Sauce

**Tuna Tower** <sup>GF</sup>

Fresh Ahi-Tuna with Avocado and a Home-made Sauce  
*Served on a Crispy Wonton on a small white plate*

**BUTLERED HORS D'OEUVRES**

*Beef, Chicken, Duck and Pork Hors d'Oeuvres*

**Bacon Deviled Eggs** <sup>GF</sup>

Smoked Bacon and Cheddar

**Bacon Twists**

Applewood Bacon baked around Crispy Grissini

**Beef Brochette** <sup>GF</sup>

Beef Tenderloin with Chimichurri

**BLT Bite**

Bacon, Lettuce, Tomato with Herb Aioli  
*Served in a Crispy Phyllo Shell*

**Buffalo Chicken Petit Cup**

Crispy Buffalo Chicken with Creamy Bleu Cheese Dressing  
*Served in Petit Cup with Demitasse Fork*

**Burger and Fry "Slider"** <sup>GF</sup>

Petite Angus Beef Meatball Burger topped with Caramelized Onions, Cheese and Cherry Tomato Slice  
*Served on Hand-Cut Potato Slice*

**Buttermilk Chicken and Waffles**

Crispy Chicken on Waffle Wedge  
*Served with Peach-Horseradish Maple Syrup Drizzle*

**Canapés**

*House-Baked Bread toasted with Herb-infused Oils with Choice of Toppings*

Beef Tenderloin, Fire-Roasted Cherry Tomatoes and Mustard-Horseradish

Italian Prosciutto, Brie, Seasonal Melon and Balsamic

Italian Salami layered on top of Rich Ricotta Cheese and House-made Pesto

**Caprese Chicken Skewer <sup>GF</sup>**

Bite-Sized Basil Marinated Chicken, Grape Tomatoes, & Fresh Mozzarella

*Drizzled with Balsamic Glaze*

**Chicken Satay <sup>GF</sup>**

Sesame-Soy Glazed Chicken Skewer with Toasted Sesame Seeds

**Chicken Tacos <sup>GF</sup>**

Shredded Chicken seasoned in a Citrus-Garlic-Achiote Reduction topped with Avocado Crème

*Served in a Petite Taco Shell*

**Citrus Chicken Brochette <sup>GF</sup>**

Grilled Chicken Skewer with Citrus Sauce and Chives

**Crab Pretzel Bite**

Scratch-made Soft Pretzels Dipped in Maryland Crab Fondue

*Served in a Demitasse Cup*

**Duck Confit Wonton**

Confit Pulled Duck Leg served on a Crispy Wonton

*Topped with Apple Chutney and Micro Celery*

**Fiery Lamb Kofta**

Seasoned Ground Lamb, Grilled on a Bamboo Skewer

*Served with Harrisa Sauce, a Spicy Cayenne Pepper Relish, or Mint Yogurt Sauce*

**Harvest Chicken Crêpe**

Honey Marinated Chicken Breast with Brie, Caramelized Spiced Apples and Cranberry Relish

*Rolled in a Petite House-Made Crêpe*

**Korean Beef Mini Taco <sup>GF</sup>**

Braised Korean BBQ Beef in a Crunchy Mini Taco Shell

*Topped with Pickled Cucumber Relish & Creamy Sriracha Aioli*

**Le Petit Cochon “The Little Pig”**

All Beef Dogs baked in Puff Pastry and served with Tangy Mustard Sauce

*Served on Petit Plate with Demitasse Fork*

**Mango Duck Crêpe**

House-made Petite Crêpe filled with Duck Confit, Fresh Mango, Cucumber and Spring Onion

*Finished with Apricot-Plum Glaze*

**Maryland Pit Beef Slider**

Thinly Sliced, Juicy Pit Beef

*Served with a Mustard-Horseradish Sauce and Chopped Onions on Brioche*

**Mediterranean Mini Boulette**

Petite Savory Meatballs with Roasted Tomato Coulis

*Served in a Small Cup*

**Mini Beef Hot Dogs**

All Beef Hot Dogs served in Puff Pastry

With Mustard, Ketchup & Onions

*Served with a Freshly Baked Mini French Roll*

**Petite Lamb Chops** <sup>GF</sup>

Delectable, Bite-Sized, Domestic Lamb Chops

*Served with Red Wine Demi-Glace*

**Prosciutto-Wrapped Asparagus** <sup>GF</sup>

Roasted Asparagus Tips wrapped in Italian Prosciutto

*Finished with Balsamic Glaze*

**Prosciutto-Wrapped Melon** <sup>GF</sup>

Seasonal Melon with Prosciutto

**Pulled Pork Slider**

House-made Pulled Pork on a Brioche Roll

*Served with Shredded Cabbage*

**Seared Chicken and Vegetable Pot Sticker**

Chicken and Vegetable Pot Sticker

*Served with Sweet Bourbon-Soy Dipping Sauce*

**Southwest Egg Rolls**

Traditional Egg Roll filled with Chicken, Black Beans, Corn and Cheese

*Served with Spicy Ranch Dipping Sauce*

**Vol au Vents**

*Crispy Phyllo Shell with Choice of Filling*

Bacon, Spinach and Onion *or* Buffalo Chicken and Gorgonzola

**Seafood Hors d'Oeuvres**

**Ahi Tuna Tartar** <sup>GF</sup>

Ahi Tuna Tartar with Soy, Ginger and Fresh Scallions

*Served on an Asian Tear Drop*

**Ahi Tuna Wonton**

Peppered Seared Ahi Tuna over Seaweed Salad with Wasabi Cream

*Served on a Crispy Wonton*

**Bacon-Wrapped Sea Scallops** <sup>GF</sup>

Drizzled with Chipotle Hollandaise Sauce  
*Served on a Petite Skewer*

**Bacon-Shrimp Brochette** <sup>GF</sup>

Garlic Shrimp Skewer wrapped in Crispy Bacon

**Chesapeake Baked Oyster**

Stuffed with Crab Imperial

**Citrus Sea Scallops** <sup>GF</sup>

Pan Seared and topped with Pineapple Salsa  
*Served on an Asian Tear Drop Spoon*

**Coconut Shrimp Brochette**

Coconut Shrimp Served on a Skewer  
*With Mango Coconut Ginger Sauce*

**Crab Cake** <sup>GF</sup>

Mini Broiled Lump Crab Cake with House Remoulade  
*Served on White Tear Drop Spoon*

**Crab Fondue Vol au Vents**

Maryland Crab Fondue baked in crispy Phyllo Shell

**Crab Salad** <sup>GF</sup>

With Grilled Corn Salsa & Spicy Aioli  
*Served on a Crispy Wonton*

**Crevette Provençal** <sup>GF</sup>

Citrus-Marinated and Grilled Gambas Shrimp with Thyme  
*Drizzled with Meyer Lemon and Tuscan Olive Oil Served on a Bamboo Stick*

**Day Boat Sea Scallops** <sup>GF</sup>

Lemon Dusted and Speared on Rosemary Sprig  
*Finished with Meyer Lemon on a Bamboo Skewer*

**Gazpacho** <sup>GF V</sup>

Spanish Style Chilled Tomato Soup with Grilled Garlic Tiger Shrimp  
*Served in Demitasse Cup*

*\*Available without Shrimp*

**Lobster Mac n' Cheese**

Classic Elbow Macaroni in Creamy White Cheddar Sauce  
*Garnished with Chunk of Maine Lobster and Served in a Petit Cup with Demitasse Fork*

**Oyster Rockefeller**

Freshly Shucked Oyster with Fresh Spinach, Onion, Parsley, Lemon, Tabasco Sauce and Rock Salt  
*Served on the Half Shell with Parmesan Cheese and Bread Crumbs*

**Petite Lobster Roll**

Traditional Lobster Salad

*Served on a Mini Roll*

**Salmon Brochette** <sup>GF</sup>

Miso-Glazed Salmon

*Topped with Toasted Sesame Seeds*

**Shrimp and Grits** <sup>GF</sup>

Cajun Tiger Shrimp and Cheddar Grits garnished with Fresh Scallions

*Served in Petit Cup with Demitasse Fork*

**Shrimp Brochette** <sup>GF</sup>

Grilled Shrimp marinated in Garlic, Citrus and Parsley

**Shrimp Cocktail** <sup>GF</sup>

Jumbo Tiger Shrimp with Classic Cocktail Sauce and Lemon

**Smoked Salmon Wrapped Asparagus** <sup>GF</sup>

Asparagus Spears wrapped in Smoked Salmon

**Smoked Salmon Crêpe**

Petite House-made Crêpe filled with Smoked Salmon

Dill Cream Cheese, Capers and Diced Red Onion

**Sushi Duo** <sup>GF</sup>

Hand-rolled Fresh Tuna Roll & California Roll

*Topped with Fresh Ginger*

***Vegetarian Hors d'Oeuvres***

**Aubergine Roulade** <sup>GF V</sup>

Grilled Eggplant rolled with Herbed Goat's Cheese

**Canapés**

*House-Baked Bread toasted with Herb-infused Oils with Choice of Toppings*

Poached Pear with Sliced Brie <sup>V</sup>

Fresh Mozzarella, Tomato, Basil Pesto and Arugula <sup>V</sup>

Roasted Butternut Squash with Wild Mushrooms and Sage <sup>VEGAN</sup>

Artichoke Hearts and Gorgonzola drizzled with Orange-Infused Honey <sup>V</sup>

**Butternut Squash Hummus** <sup>VEGAN</sup>

Sweet Butternut Squash Hummus in a Phyllo Cup

*With Candied Pumpkin Seeds*

**Cucumber Roll** <sup>GF VEGAN</sup>

Hand-rolled Cucumber Roll with White Rice

*With a Soy Sauce Drizzle*

**Deviled Eggs** <sup>GF V</sup>

Smoked Paprika and Fried Capers

**Edamame Potsticker** <sup>VEGAN</sup>

Crispy Edamame Wonton with a Soy Dipping Sauce and Garnished with Green Onions  
*Served in a Demitasse Cup*

**Eggplant Bites** <sup>V</sup>

Crispy Eggplant Bites with Tomato Confit and Spiced Cheese  
*On a White Tear Drop Spoon*

**French Brie Tartlet** <sup>V</sup>

Tart Shell filled with Creamy French Brie and Brown Sugar  
*Finished with a Raspberry Coulis*

**Fried Macaroni and Cheese** <sup>V</sup>

Crispy Macaroni and Cheese with Tomato-Basil Cream Sauce  
*Served in a Petit Cup with Demitasse Fork*

**Goat Cheese Croquette** <sup>V</sup>

Herb Crusted Goat Cheese Topped with Pear-Basil Marmalade

**Goat's Cheese Truffles** <sup>V</sup>

Gourmet Cheese Balls rolled in an Assortment of Bacon-Brown Sugar,  
Dried Cranberry, Everything, and Toasted Coconut  
*Served on a Crostini with a Honey Dropper*

**Goat's Cheese Vol au Vent** <sup>V</sup>

*Crispy Phyllo Shell filled with Firefly Goat's Cheese Cream and Choice of Filling*  
Brown Sugar-Tomato Brûlée or Diced Beets in White Balsamic-Cider Vinaigrette

**Hush Puppy** <sup>V/VEGAN</sup>

Sweet Local Corn Fitter with Chipotle-Tomato Aioli  
*Served in Demitasse Cup and Fork*

*\* Available without Aioli*

**Indian Samosa** <sup>V/VEGAN</sup>

Fried Pastry stuffed with Peas, Potatoes and Onions  
*Served with Mint Raita or Tamarind Chutney*

*\* Available without Sauce*

**Insalata Caprese Skewer** <sup>GF</sup>

Grape Tomatoes, Fresh Mozzarella and Basil  
*Garnished with Fresh Basil and Extra Virgin Olive Oil*

**Mini Vegetable Egg Roll** <sup>V</sup>

Bite-Sized Traditional Egg Roll  
*Served with Duck Sauce*

**Old Bay Pretzel Bite** <sup>V</sup>

Scratch-made Soft Pretzels with an Old Bay Cheddar Cheese Sauce  
*Served in a Demitasse Cup*

**Spanakopita** <sup>V</sup>

Flaky Phyllo Triangles stuffed with Spinach and Feta

**Spiked Fruit Skewers** <sup>GF VEGAN</sup>

Cantaloupe, Honeydew, Pineapple, and Watermelon  
*Drizzled with Coconut Rum*

**Stuffed Dates** <sup>GF V</sup>

Honey Dates stuffed with Goat's Cheese

**Stuffed Cherry Tomatoes** <sup>GF VEGAN</sup>

Filled with Fresh Herb Hummus and Completed with Balsamic Pearls

**Sweet & Spicy Tofu** <sup>GF V</sup>

Crispy Tofu with Sweet & Spicy Pineapple Gastrique

**Tomato Velouté** <sup>GF V</sup>

Creamy Tomato-Basil Soup with Parmesan Cheese Tuille  
*Served in Petit Cup*

**Vol au Vent** <sup>V</sup>

Wild Mushroom and Gruyere garnished with Bell Pepper

**Watermelon Skewer** <sup>GF V</sup>

Cubed Watermelon, Feta, Hearts of Palm and Fresh Mint  
*Finished with Balsamic Glaze*

**GOURMET DIPS**

*Served with House-Baked French Baguette, Crostini, Pita Chips and Fresh Crudités*

*\* Unless otherwise noted*

**Buffalo Chicken Dip** <sup>GF</sup>

Hand-Pulled Chicken, Gourmet Cheeses and Wing Sauce  
*Served with Tortilla Chips*

*\* Optional Bleu Cheese Addition*

**Crab and Artichoke Dip** <sup>GF</sup>

Lump Crab Meat, Artichoke Hearts and Gourmet Cheeses

**Maryland Crab Fondue** <sup>GF</sup>

Our upscale version of a Maryland Classic  
Lump Crab Meat, Sherry, Gourmet Cheeses and Fresh Herbs

**Roasted Corn** <sup>GF V</sup>

Fresh Corn Kernels blended with Monterey Jack and Cheddar Cheese with Fresh Pimentos

**Roasted Red Pepper Dip** <sup>GF V</sup>

Roasted Red Peppers, Gourmet Cheeses and Fresh Herbs

**Spinach and Artichoke Dip** <sup>GF V</sup>

Fresh Spinach, Gourmet Cheeses and Artichoke Hearts

*Also Available:*

*Hummus Yogurt, Traditional Hummus & French Onion Dip*

**GREEN SALADS**

*All salads available as "Grab 'n Go" for Cocktail Receptions, Dressed and Served in Individual Ramekins*

*All Green Salads are available Vegan without Cheese/Egg*

**Arugula Salad** <sup>GF V</sup>

Honey Roasted Butternut Squash, Beets, Aged Parmesan & Pepitas

*Served with Raspberry Vinaigrette*

**Burrata & Heirloom Tomato Salad** <sup>GF V</sup>

With Arugula, Balsamic Reduction & a Lemon Vinaigrette

**Caesar Salad** <sup>GF</sup>

Crisp Romaine tossed with House-made Croutons and Shredded Parmesan

*Served with Classic Caesar Dressing*

*\* Available without Croutons*

**Fall Greens Salad** <sup>GF V</sup>

Mesclun Greens, Honey Dates, Sliced Pear, Goat's Cheese, and Toasted Sunflower Kernels

*Served with Maple-Dijon Vinaigrette*

**Greek Salad** <sup>GF V</sup>

Fresh Romaine, Sliced Onions, Tomatoes, Kalamata Olives, Cucumbers, Bell Peppers, and Feta

*Served with Greek Dressing*

**Harvest Salad** <sup>GF V</sup>

Mixed Greens topped with Roasted Beets, Gala Apples, Grape Tomatoes and Goat's Cheese

*Served with Balsamic Vinaigrette*

**House Salad** <sup>GF V</sup>

Romaine and Mixed Greens topped with Marinated Tomatoes, Cucumbers and Cheese Tuille

*Served with Balsamic Vinaigrette*

**Insalata Caprese** <sup>GF V</sup>

Sliced Heirloom Tomatoes & Fresh Mozzarella garnished with Fresh Cut Basil & Extra Virgin Olive Oil

**Mesclun Salad** <sup>GF V</sup>

Fresh Mesclun Greens, Sliced Pear, Dried Cranberries, Gorgonzola, and Candied Pepitas  
*Served with Balsamic Vinaigrette*

**Roasted Beet Salad** <sup>GF V</sup>

Roasted & Sliced Red & Golden Beets with Goats Cheese Mousse  
*Garnished with Frisee Lettuce, Toasted Pumpkin Seeds & Cider Vinaigrette*

**Rouge Salad** <sup>GF V</sup>

Fresh Romaine topped with Carrots, Avocado, Tomatoes, Cucumbers, Smoked Gouda and Spring Onions  
*Served with Balsamic Vinaigrette*

**Strawberry and Goat's Cheese Salad** <sup>GF V</sup>

Mesclun and Romaine Greens topped with Fresh Strawberries, Goat's Cheese, and Candied Sunflower  
Kernels  
*Served with Raspberry Vinaigrette*

**Summer Salad** <sup>V</sup>

Mixed Greens with Fresh Blueberries and Mango tossed in a Lemon Vinaigrette  
*Garnished with Goat's Cheese and Seasoned Toast Points*

**Watermelon Salad** <sup>GF V</sup>

Thinly Sliced Cucumbers, Red Onion, Feta Cheese, Over Arugula  
*Drizzled with a Lime Vinaigrette*

**SOUPS**

**Crab & Corn Chowder**

**Cream of Crab**

**Gazpacho** <sup>G</sup>

**Maryland Crab Soup** <sup>G</sup>

**New England Clam Chowder**

**Pumpkin and Apple Bisque** <sup>G</sup>

**BREADS**

**Brazilian Cheese Bread** <sup>GF V</sup>

Pão de Queijo is a Traditional Brazilian Cheese Bread that is baked using Tapioca Flour  
*House-made and Gluten-Free*

**Country Corn Bread** <sup>V</sup>

Golden and Buttery Sweet Southern Style Cornbread  
*Served warm with Sweet Cream Whipped Butter*

**Garlic Bread** <sup>V</sup>

Our Sliced French Baguette spread with Garlic Butter and Toasted to Perfection

**Middle Eastern Pita** <sup>V/VEGAN</sup>

House-made Middle Eastern Pita Bread halved and served warm  
*Accompanied by Tzatziki and Hummus on the side*

**Mini House-made Rolls** <sup>V/VEGAN</sup>

Fresh, Buttery, House-made Dinner Rolls – served with Butter

**Naan** <sup>V</sup>

Traditional Indian bread served warm with Crispy Edges

**Ceremonial Challah Bread** <sup>V</sup>

Ceremonial loaf for cutting during the HaMotzi  
*For ceremonial purposes only, will not be served to each guest*

**CHEF-MANNED STATIONS**

**Balsamic Flank Steak** <sup>GF</sup>

Marinated Steak in Balsamic Vinaigrette  
Topped with Tomato Relish  
*Served with Chimichurri Sauce on the side*

**Cedar Plank Salmon** <sup>GF</sup>

Whole Salmon Oven-Roasted on a Cedar Plank  
*Served with an Avocado Crème Sauce on the side*

**Oven-Roasted Beef Tenderloin** <sup>GF</sup>

Whole Filet marinated with a House Herb Blend, Rosemary, Garlic and Soy Sauce  
*Served with a Dipping Sauce Duo: Red Wine Demi-Glace and Mustard-Horseradish*

**Paella Valenciana** <sup>GF</sup>

Elegantly served in an authentic Spanish Paella Pan – a Breathtaking Presentation!  
Saffron-Scented Rice topped with a Bounty of Fresh Shrimp,  
Scallops, Calamari, Chicken, Chorizo Sausage & Mussels  
*Mixed with Bell Peppers and Green Peas*

**Pit Style Rib Eye** <sup>GF</sup>

Carved Juicy and Flavorful that has been minimally seasoned and grilled over a live fire  
*With Old Bay Peppercorn and Natty Boh Mustard Sauce on the side*

**Prime Rib** <sup>GF</sup>

Served Medium and Roasted with Garlic, Rosemary and Whole Grain Mustard  
*Served with Red Wine Demi-Glace on the side*

**Rack of Lamb** <sup>GF</sup>

Classically Frenched  
*Served with Red Wine Demi-Glace on the side*

**Maryland Rockfish Filet** <sup>GF</sup>

Local Maryland Rockfish roasted with Bright Citrus and Fresh Herbs  
With Toasted Fennel and Orange Zest  
*Finished with Broiled Meyer Lemon Sauce on the side*

**Tandoori Rockfish** <sup>GF</sup>

Whole Local Rockfish Filet seasoned with Tandoori Spices, Yogurt and Fresh Ginger

**Turkey Breast** <sup>GF</sup>

Oven-Roasted Whole Turkey Breast  
*Served with a Pink Peppercorn Sauce on the side*

**STATION-STYLE ENTREES & ACCOMPANIMENTS**

**Bourbon Chicken**

Served in Classic Sweet Sauce over Paella Rice  
*Served in a Rocks Glass*

**Brochette Trio** <sup>GF</sup>

Marinated Beef Tenderloin drizzled with Chimichurri Sauce  
Grilled Chicken accented with Citrus Sauce and Chives  
Garlic Shrimp served with Tequila-Lime Sauce

**Build-Your-Own Burrito Bowl** <sup>GF</sup>

Steak Adobo, Chipotle Chicken, and Chili-Glazed Tofu

***Accompanied by:***

*Cilantro-Lime Rice, Corn & Black Beans, Shredded Cheese, Chipotle-Lime Sour Cream, Fresh Pico De Gallo, Avocado Cream, Tortilla Strips, and ROUGE Hot Sauce*

**Cajun Shrimp and Grits** <sup>GF</sup>

Blackened Tiger Shrimp, sautéed with Smoked Bacon, Diced Peppers and Onions  
Served over Stone-Ground Cheddar Grits

**Côtelette D'Agneau** <sup>GF</sup>

Roasted Rack of Lamb with Rosemary and Garlic over puree of Cauliflower  
And Drizzled with a Barolo Red Wine sauce  
*Served in a Mini Martini Glass*

**Create-Your-Own Fajita Bar** <sup>GF</sup>

Choice of Carnitas, Cilantro Lime Shrimp, Grilled Flank Steak, or Blackened Chicken  
***Served with Tortillas and help yourself toppings***  
*Paella Rice, Peppers and Onions, Pico de Gallo, Guacamole, Black Beans, Salsa Verde, Sour Cream, Shredded Cheese and ROUGE Hot Sauce*

**French Fry Bar**

Scratch-Made *Belgian-Style Frites* <sup>GF</sup>

*Accompanied by Gourmet Dipping Sauces and Toppings*

*Old Bay, Apple Cider Vinegar, Smoked Ketchup, Creamy Sriracha, Honey Mustard and Truffle Aioli*

**Garlic Shrimp** <sup>GF</sup>

Tiger Shrimp marinated in Citrus, Garlic and Parsley

Served over Saffron-Infused Rice tossed with Diced Spring Vegetables

*Drizzled with a Pesto Cream Sauce*

**General Tso's Duo**

*General Tso's Chicken & General Tso's Tofu*

Each served over White Rice

*Served 'Grab n Go' style*

**Glazed Salmon**

With Butternut Squash Salsa & Creamy Couscous

*Served in a Rocks Glass*

**Hot Dog Bar**

All-Beef Kosher Dogs served in Hot Dog Buns

***Select your Accompaniments:***

Brown Mustard, Cheddar Cheese Sauce, Chopped Onions, Dill Relish,  
Ketchup, Sauerkraut, and Yellow Mustard

**House-made Chili Bar**

A Duo of Vegetarian and Classic Beef Chili

***Help-yourself topping:***

*Green Onions, Hot Sauce, Jalapeño Peppers, Salsa, Shredded Cheese, and Sour Cream*

**Indian Brochette Trio**

***Chicken Vindaloo Skewer*** <sup>GF</sup>

*Marinated and Grilled Chicken*

*Accented with Spicy Vindaloo Sauce*

***Seekh Kabab***

*Ground Lamb with Indian Spices*

*Served with a Mint-Yogurt Sauce on the Side*

***Shrimp Tikka Skewer*** <sup>GF</sup>

*Grilled Shrimp marinated in Paprika, Yogurt, Fresh Herbs and Spices Served with a Light Curry Sauce*

**Mango Salmon** <sup>GF</sup>

Sesame-Soy Glazed Atlantic Salmon Filet served over Jasmine Rice Finished with Fresh Mango Salsa

*Served in a Rocks Glass*

**Maryland Rockfish Filet** <sup>GF</sup>

Rockfish roasted with Bright Citrus and Fresh Herbs  
*Served over Wilted Spinach infused with Toasted Fennel & Orange Zest  
Finished with Broiled Meyer Lemon*

**Mashed Potato Bar** <sup>GF</sup>

Classic, Whipped Mashed Potatoes accompanied by Cheddar Cheese, Broccoli Florets,  
Bacon Bits, Chives, Roasted Garlic Butter and Sour Cream

**Mediterranean Station** <sup>GF</sup>

Greek Chicken Kebab with Tzatziki over Basmati Rice  
*Accompanied by Baba Ganoush, Hummus, and Tomato and Shepard's Salad*

**Nacho Station** <sup>GF</sup>

House-made Tortilla Chips served Grab & Go Style  
*Help Yourself Toppings to Include: Guacamole, Sour Cream, Queso, Pico de Gallo, Black Olives & Sliced Jalapenos*

**Pasta Bar** <sup>V</sup>

Duo of Penne Pesto and Bowtie Marinara  
***Help your-self toppings***  
*Grated Parmigiano Reggiano, Fresh Mozzarella, Asparagus, Artichokes, Roasted Mushrooms, Black Olives, and  
Sundried Tomatoes  
Premium toppings available*

**Petite Chicken Pot Pie**

Pulled Rotisserie Chicken with Vegetables in a Creamy Gravy  
*Baked in a Petite Cup Topped with Buttery Pastry Crust*

**Petite Shepard's Pie** <sup>GF</sup>

Seasoned Prime Ground Beef with Peas and Carrots  
*Topped with Cheddar Whipped Potatoes*

**Pulled Pork n' Grits**

Soft Grits with Cheddar Cheese topped with a dollop of Pulled Pork  
*Served in a Rocks Glass*

**Short Ribs and Mashed Potatoes** <sup>GF</sup>

Boneless Beef Short Ribs with Red Wine Demi-Glace over Mashed Potatoes  
Topped with Cherry Tomato and Crispy Onions  
*Served in Rocks Glass*

**Taco Station**

A Duo of pre-made Soft Tacos

***Fried Rockfish***

Garnished with Shredded Cabbage, Spring Onion and Cilantro

Finished with a drizzle of Cream

***Ground Beef***

Seasoned with Mexican Spices

Finished with Pico de Gallo, Shredded Lettuce, and Cheese

***Mexican Trio***

Fresh Guacamole, Salsa and Chipotle-Lime Sour Cream

Served with house-made Corn Tortilla Chips

**Turkey Breast <sup>GF</sup>**

Oven-Roasted Turkey Breast over Sweet Potato Purée with our Signature Pink Peppercorn Sauce

*Garnished with Fresh Chives and Served in a Rocks Glass*

**Wild Mushroom Risotto <sup>GF</sup>**

Arborio Rice sautéed with Spring Peas, Wild Mushrooms and a Creamy White Wine Sauce

*Finished with Parmigiano Reggiano and Lemon Zest*

**COMPOSED ENTRÉES**

*Our team of Executive Chefs blended their culinary knowledge to design these stylish entrees that will certainly impress your guests with their unique presentation.*

**Autumn Cauliflower <sup>GF VEGAN</sup>**

Grilled Head of Cauliflower over Sweet Potato Puree

*Served with Apple Chutney & Toasted Pumpkin Seeds*

**Broiled Maryland Crab Cake <sup>GF</sup>**

Jumbo Lump Crab Cake Stacked on a Sweet Potato Galette and Grilled Asparagus

*Finished with a Citrus Remoulade*

**Eggplant Tower <sup>GF V</sup>**

Grilled Honey Eggplant and Tomato Compote with Fresh Mozzarella

Mounted on a House-made Polenta Cake

Accompanied with Roasted Asparagus

**Filet Mignon <sup>GF</sup>**

Pan-Seared Filet Mignon in a House Blend of Seasonings

On top of Truffle Oil Infused Mashed Potatoes and Mushroom Fricassee

*Finished with Madeira Demi-Glace*

**Maple Brined Chicken <sup>GF</sup>**

Maple-brined Frenched Chicken Breast over Garlic Mashed Potatoes and Roasted Malibu Carrots

*Finished with Pear Chutney*

**Mango Salmon** <sup>GF</sup>

Sesame-Soy Glazed Atlantic Salmon Filet served over Wilted Baby Spinach  
Mounted on a Yukon Golden Potato Pave  
*Finished with Fresh Mango Salsa*

**Maryland Rockfish** <sup>GF</sup>

Local Rockfish Oven-Roasted on top of a Golden Potato Pavé and Wilted Baby Spinach  
*Finished with Pineapple Salsa*

**Mediterranean Halibut** <sup>GF</sup>

With Grilled Asparagus Tips, Tomato Saffron Coulis & a Chickpea & Potato Puree

**Oven Roasted Shrimp** <sup>GF</sup>

Jumbo Citrus-Garlic Marinated Shrimp over blistered Cherry Tomatoes  
With a Crispy Risotto Cake with Haricot Verts  
*Finished with Panko Herb Crust and an Old Bay Cream Sauce*

**Pesto Cauliflower** <sup>GF V</sup>

Pesto-Rubbed & Roasted Head of Cauliflower on a Polenta Cake  
*Accented with Mozzarella Cheese, Roasted Tomatoes & Balsamic Reduction*

**Provençal Beef Short Ribs** <sup>GF</sup>

Slowly Braised Boneless Beef Short Ribs infused with Fresh Plum Tomatoes  
Basil, Rosemary, Thyme and Aromatics mounted on  
Whipped House-made Mashed Potatoes with Mushroom Fricassee  
*Finished with a Red Wine Demi-Glace*

**Red Wine Lamb Chops** <sup>GF</sup>

Oven-Roasted Lamb Chops with a Cauliflower Puree and Lyonnaise Potatoes  
*Served with a Red Wine Demi-Glace*

**Sundried Tomato Chicken Breast** <sup>GF</sup>

Chicken Breast Rubbed with Sundried Tomato Pesto, Wrapped in Prosciutto  
over Parmesan Risotto Cake with Basil Cream Sauce & Roasted Asparagus

**Tuscan Airline Chicken** <sup>GF</sup>

Pan-Seared Chicken Breast over Cheddar Garlic Mashed Potatoes and Maple Glazed Malibu Carrots  
*Finished with a Tuscan Sauce*

**Vegan Stuffed Tomato** <sup>G VEGAN</sup>

Corn and Black Bean Quinoa stuffed Roma Tomato Cup over Black Bean Puree  
*Finished with Sliced Avocado*

**ENTRÉES**

***Poultry***

**Artichoke & Chicken Roulade <sup>GF</sup>**

Italian Marinated Chicken Stuffed with Artichoke Hearts & Sundried Tomatoes  
*Drizzled with White Wine Sauce*

**Barbeque Chicken <sup>GF</sup>**

Pulled Chicken served in our House-made BBQ Sauce

**Boneless Chicken Cacciatore <sup>GF</sup>**

Boneless Chicken simmered in a Velvety Tomato Sauce, with Peppers, Onions and White Wine

**Bourbon Chicken**

A New Orleans Favorite, Sweet and Tender

**Buffalo Chicken <sup>GF</sup>**

Pulled Chicken drenched in our own Hot Spices

**Chesapeake Chicken <sup>GF</sup>**

Grilled Chicken Breast topped with Jumbo Lump Crab, Sherry, Gourmet Cheese and Old Bay  
*Topped with Maryland Crab Fondue and Fresh Chives*

**Chicken Française**

Tender Chicken Scaloppini sautéed in White Wine and Lemon Sauce

**Chicken Piccata <sup>GF</sup>**

Tender Chicken Scaloppini in Lemon-Caper Sauce

**Chicken Tikka <sup>GF</sup>**

Chicken Simmered with Tomatoes in a Light Indian Curry Sauce

**Cider Infused Chicken <sup>GF</sup>**

Savory Chicken Breast served with Roasted Carrots, Apples and Rosemary  
*With a Cider Vinaigrette*

**Citrus Herb Chicken <sup>GF</sup>**

Airline Chicken Breast roasted with Bright Citrus and Fresh Herbs  
*Finished with Citrus Reduction and an Orange Slice*

**Classic Roasted Chicken <sup>GF</sup>**

Frenched Chicken Breast, Seasoned with Lemon, Rosemary & Thyme  
*Topped with Traditional Pan Sauce & Garnished with Fresh Rosemary*

**General Tso's Chicken**

Crispy Chicken Breast sautéed with Broccoli Florets and Red Peppers in Sweet and Spicy Asian

**Grilled Chicken Breast** <sup>GF</sup>

Strips of Tender Chicken Breast, Marinated and Grilled

**Jambalaya Chicken** <sup>GF</sup>

New Orleans Favorite with Rice, Sausage and Cajun sauce

**Jerk Marinated Chicken Breast** <sup>GF</sup>

Grilled Chicken Breast marinated in Traditional Jerk Seasonings  
*Served with a Tequila-Lime Sauce*

**Panko-Dusted Chicken Tenders**

Thick Strips of Tender Chicken Breast, Flash-Fried & Baked  
*Served with Creamy Honey Mustard and Tangy BBQ Sauce*

**Parmesan-Crusted Chicken Breast**

Topped with Fresh Mozzarella and Tomato Bruschetta  
*Finished with Fresh Arugula and a Balsamic Glaze Drizzle*

**Southern Fried Chicken**

Cast Iron Fried Chicken: Bone-In Legs, Breast and Wings

**Tequila Lime Chicken** <sup>GF</sup>

Tender Chicken Scaloppini in Light Tequila Lime Sauce

**Whole Turkey Breast** <sup>GF</sup>

Turkey Breast Brined with Fresh Herbs  
*Served over Velvety Peppercorn or Red Wine Sauce*

***Vegetarian***

**Aloo Gobi Masala** <sup>GF VEGAN</sup>

Cauliflower, Peas and Potatoes with Fragrant Spices  
*Served in a Spicy Masala Sauce*

**Eggplant Parmesan** <sup>V</sup>

Roasted Eggplant layered with Cheese and Marinara

**General Tso's Tofu** <sup>VEGAN</sup>

Stir-Fried Vegetables and Tofu with Tamari sauce over Rice Noodles

**Polenta Cake** <sup>GF V</sup>

Homemade Polenta topped with Eggplant & Tomato Compote with Fresh Mozzarella

**Stuffed Red Bell Pepper** <sup>GF VEGAN</sup>

Red Pepper stuffed with Saffron Rice and Roasted Vegetables

**Vegetarian Napoleon <sup>V</sup>**

Layers of Flaky Phyllo stacked between Mozzarella and Parmesan Cheeses with Bell Peppers, Button Mushrooms, Sweet Potatoes, Zucchini, Squash and Red Onion  
Topped with Basil Pesto

***Beef, Pork, Lamb***

**Balsamic Flank Steak <sup>GF</sup>**

Marinated Steak in Balsamic Vinaigrette topped with a Tomato Relish  
*Served with Chimichurri Sauce on the side*

**Beef and Broccoli <sup>GF</sup>**

Tender Carved Sirloin braised with Broccoli Florets, Sliced Carrots and Red Peppers

**Beef Tenderloin <sup>GF</sup>**

Center-cut Beef Tenderloin, aged to the Peak of Flavor and Tenderness  
*Served with Mustard-Horseradish or Red Wine Demi-Glace*

**Bistro Filet <sup>GF</sup>**

Tender & Juicy Sliced Bistro Tenderloin  
*Served with a Red Wine Demi-Glace*

**Black Pepper Crusted Beef Tenderloin <sup>GF</sup>**

Served with Classic Béarnaise

**Cider-Infused Pork Loin <sup>GF</sup>**

Oven-Roasted with Apples and Rosemary  
*Served with an Apple Cider Reduction*

**Flank Steak Marsala <sup>GF</sup>**

Tender and Juicy Flank Steak in Creamy Mushroom Marsala Sauce

**Grilled Flank Steak <sup>GF</sup>**

Marinated in Lager, Onions and Bay Leaf  
*Served with Mustard-Horseradish*

**Pit Ham**

Glazed with Apricot Chutney and Slow-Cooked over Cherry Wood

**Provençal Beef Short Ribs <sup>GF</sup>**

Slowly Braised Boneless Beef Short Ribs  
Infused with Fresh Plum Tomatoes, Basil, Rosemary, Aromatics and Thyme  
*With a Red Wine Demi-Glace*

**Pulled Pork <sup>GF</sup>**

Slow-Cooked Pork Shoulder in House-made BBQ Sauce

**Rack of Lamb** <sup>GF</sup>

Drenched and Served with Red Wine Demi-Glace

*Seafood*

**Autumn Roasted Salmon** <sup>GF</sup>

Oven-roasted Salmon topped with Sautéed Leeks  
*Drizzled with a Cider Vinaigrette*

**Baked Halibut** <sup>GF</sup>

Lemon Dusted and Topped with a Lemon Twist  
*Served with a Rosemary Beurre Blanc Sauce*

**Barbeque Shrimp** <sup>GF</sup>

Jumbo Shrimp sautéed in a Sweet and Spicy Southern BBQ Sauce

**Blackened Salmon** <sup>GF</sup>

Served with Tequila-Lime Sauce

**Sweet Corn Swordfish** <sup>GF</sup>

With Grilled Corn Salad & a Sweet Corn Bisque

**Crab Imperial Mahi Mahi** <sup>GF</sup>

Topped with Crab Imperial & a Lemon Butter Sauce

**Fall Salmon** <sup>GF</sup>

Sesame-Soy Glazed Atlantic Salmon Filet  
*Finished with Honey Roasted Butternut Squash Salsa*

**Garlic Shrimp** <sup>GF</sup>

Grilled Shrimp in Savory Garlic Sauce

**Grilled Salmon Filet** <sup>GF</sup>

Oven-Roasted with Fresh Herbs  
*Served with Velvety Pink Peppercorn Sauce*

**Italian Roasted Salmon** <sup>GF</sup>

Oven-Roasted with Fresh Italian Thyme, Basil, Oregano & Garlic Seasonings  
*Topped with Lemon-Parsley Cream Sauce*

**Maryland Lump Crab Cake** <sup>GF</sup>

Jumbo Lump Maryland Crab Cake with House Remoulade

**Maryland Rockfish Filets** <sup>GF</sup>

Local Rockfish Grilled to Perfection with Citrus and Fresh Herbs  
*Served with Citrus-Garlic Sauce*

**Mango Salmon** <sup>GF</sup>

Sesame-Soy Glazed Atlantic Salmon Filet  
*Served with Fresh Mango Salsa*

**Miso Glazed Salmon** <sup>GF</sup>

North Atlantic Salmon Filet with a Miso Glaze  
*Topped with Toasted Sesame Seeds*

**Tropical Mahi Mahi** <sup>GF</sup>

Grilled Mahi Mahi Topped with a Pineapple Salsa

**Pasta**

**Baked Ziti**

Ziti baked in a Velvety Tomato Sauce mixed with Italian Sausage,  
Smoked Gouda and Mozzarella Cheeses

**Caprese Penne** <sup>V</sup>

Penne tossed with Sundried Tomatoes, Fresh Mozzarella,  
Button Mushrooms, Basil and Extra Virgin Olive Oil  
*Finished with Parmigiano Reggiano and Balsamic Glaze*

**Fettuccini Alfredo** <sup>V</sup>

Creamy Basil, Parmesan and Garlic Sauce

**Fettuccini or Penne Primavera** <sup>V</sup>

Seasonal Vegetables tossed in a creamy Alfredo sauce

**Gnocchi** <sup>V</sup>

Tossed in a Lemon Butter Sauce  
*Finished with Parmesan Cheese*

**Old Bay Penne**

Penne Pasta Dressed in Old Bay Cream Sauce Tossed with Grilled Shrimp,  
Sundried Tomatoes, and Fresh Corn  
*Finished with Shaved Parmesan*

**Pasta Puttanesca** <sup>V/VEGAN</sup>

Penne Pasta tossed with Black Olives, Capers, Chopped Parsley,  
Sweet Red Chili Peppers and House-made Roasted Tomato Sauce  
*Topped with Parmigiano Reggiano and Fresh Basil*

VEGAN WITHOUT CHEESE

**Penne alla Vodka** <sup>V</sup>

Penne Pasta with Fresh Tomato, Garlic, Cream and Vodka Sauce  
*Finished with Parmigiano Reggiano*

**Penne with Lobster Sauce**

Penne Pasta tossed with Lump Crab Meat and Lobster Cream Sauce  
*Topped with Cherry Tomatoes*

**Roasted Vegetable Lasagna** <sup>V</sup>

Layers of Lasagna Noodles, Ricotta, Grilled Vegetables,  
House-made Roasted Tomato Sauce and topped with Gourmet Cheeses  
*\* Also available with a Meat Sauce*

**Spinach Ravioli** <sup>V</sup>

Spinach and Cheese Ravioli served in a Lobster Cream Sauce

**Stuffed Shells** <sup>V</sup>

Jumbo Pasta Shells stuffed with Ricotta, Mozzarella and Parmesan  
Smothered in House-made Marinara Sauce

**Summer Skillet Gnocchi**

Tender Gnocchi in a Creamy Sweet Corn Sauce Tossed with Roasted Mushrooms, Fresh Shucked  
Maryland Corn & Crispy Prosciutto

**Tortellini Rosé** <sup>V</sup>

Mini Cheese Tortellini and Fire-Roasted Cherry Tomatoes  
Tossed in Tomato-Cream Sauce and Fresh Basil

**Vodka Cream Sauce Gnocchi** <sup>V</sup>

Tossed in a Vodka Cream Sauce

**SIDES**

***Potato Sides***

**Belgian Frites** <sup>GF VEGAN</sup>

Hand-Cut Idaho French Fries  
Served with Truffle Aioli and Smoked Tomato Ketchup

**Fingerling Potatoes** <sup>GF VEGAN</sup>

Petite Buttery Potatoes with Fresh Rosemary, Sea Salt, Crushed Garlic and Olive Oil

**Golden Potato Pavé** <sup>GF</sup>

Sliced Yukon Gold Potatoes baked with Lemon and Fresh Thyme

**Gold Potato Wedges** <sup>GF</sup>

Sliced and Grilled Yukon Gold Potatoes  
*Tossed with a Flavorful Garlic Butter Sauce*

**Lyonnaise Potatoes** <sup>GF VEGAN</sup>

Sliced Potatoes and Caramelized Onions

**Mashed Potatoes** GF

Rich, Whipped House-made Potatoes

**Roasted Red Potatoes** GF

Quartered Red Potatoes

*Roasted with Olive Oil and Fresh Herbs*

**Rotisserie Potatoes** GF VEGAN

Roasted with Olive Oil, Rotisserie Spices and Fresh Herbs

**Scalloped Potatoes** GF

Decadent Layers of Gourmet Cheeses and Sliced Potatoes

**Twice-Baked Potato** GF

Yukon Gold Potatoes, hollowed out and blended with Sour Cream  
Fresh Chives, Garlic, Bacon and Cheddar Cheese

**Yuca Fries** GF VEGAN

Yuca Root Fried to a Crispy Golden Brown

***Rice and Grain***

**Basmati Rice** GF VEGAN

Aromatic Basmati Rice

**Brown Rice and Lentils** GF VEGAN

Brown Rice Simmered with Lentils and Middle Eastern Spices

**Brown Rice Pilaf** GF VEGAN

Brown rice simmered with Spices & Fresh Herbs

**Cilantro Lime Rice** GF VEGAN

White Rice cooked with Fresh Cilantro and Lime Juice

**Fried Rice** GF V

Traditional Steamed Stir-Fried Rice with Vegetables and Beaten Egg

**Israeli Couscous** VEGAN

Large Grain Pearl Couscous with Diced Vegetables

**Jasmine Rice** GF VEGAN

Aromatic Jasmine Rice

**Paella Rice** GF VEGAN

Spanish-Style with Diced Vegetables

**Rice and Beans** GF VEGAN

White Rice with Black Beans

**Wild Mushroom Risotto** <sup>GF V</sup>

Arborio Rice cooked with Mushrooms, Spring Peas and Creamy White Wine Sauce  
*Finished with Parmigiano Reggiano*

**Mac n Cheese Sides**

**Crab Cake Mac n' Cheese** <sup>V</sup>

Combination of Swiss, Sharp Cheddar, and Smoked Gouda with Jumbo Lump Crabmeat,  
Dijon Mustard, and Old Bay  
*Finished with Panko Bread Crumbs*

**Gourmet Mac n' Cheese** <sup>V</sup>

Smoked Gouda, Muenster, Parmesan and Mozzarella  
*Topped with Crispy Onions*

**Lobster Mac n' Cheese** <sup>V</sup>

Chunks of Maine Lobster in Creamy Macaroni and Cheese

**Macaroni and Cheese** <sup>V</sup>

Elbow Macaroni in Classic Cheddar Sauce

**Vegetables**

**Baby Vegetable Mélange** <sup>GF VEGAN</sup>

Patty Pan Squash, Zucchini, Tri-Colored Baby Carrots, Pearl Onions,  
Cherry Tomatoes and Button Mushrooms  
*Served with a House-made Balsamic Dressing*

**Balsamic Asparagus** <sup>GF</sup>

Roasted Asparagus with Feta Cheese Crumbles  
*Drizzled with a Balsamic Glaze*

**Brussels Sprouts** <sup>GF VEGAN</sup>

Oven-Roasted Brussels Sprouts with a Dark Balsamic Reduction and Sautéed Shallots  
*\* Also Available with Bacon*

**Cornbread Stuffing** <sup>V</sup>

Classic Cornbread cooked with Peppers, Onions and Rich Stock

**Cranberry Yams and Squash** <sup>GF VEGAN</sup>

Roasted Squash and Yams studded with Dried Cranberries

**Creamed Spinach** <sup>GF V</sup>

Fresh Spinach with Heavy Cream and Garlic

**Fried Plantains** <sup>GF V</sup>

Sweet and Caramelized Fried Plantains

*Tossed with Light Honey and Cinnamon*

**Ginger Green Beans** VEGAN

Haricot Verts Stir-Fried with Soy and Ginger

**Grilled Zucchini** GF V

Charred Zucchini Slices

Topped with a Balsamic Glaze and Feta Cheese Crumbles

**Haricot Verts** GF VEGAN

French Green Beans sautéed with Shallots and Garlic

**Maple Roasted Carrots** GF V

Seasoned with House Herbs

**Red Pepper Asparagus** GF V

Topped with a Roasted Red Pepper Butter Compound

**Roasted Broccoli** GF V

Oven-Roasted with Caramelized Onions and Garlic

*Topped with Parmesan Cheese*

**Rotisserie Vegetables** GF VEGAN

Harvest Root Vegetables tossed in House Spice Blend

**Spicy Eggplant** Vegan

Served with Garlic Naan

**Vegetable Kebabs** GF VEGAN

Zucchini, Squash, Pepper, Red Onion, Tomato and Mushroom

*Glazed with Balsamic Glaze or Drizzled with Citrus-Garlic*

**Zucchini Provencal** GF VEGAN

Fresh Roasted with Peppers and Onions

**DESSERT**

**3" Individual Mini Pies**

Apples and Cinnamon, Lemon-Blueberry Crumble,  
Pumpkin, Black Cherry with Pear  
Chocolate Crème, Key Lime, S'mores,  
Fruit of the Forest and Lemon Meringue  
*\* Custom Flavors Available Upon Request*

**Apple Brown Betty**

Warm, Baked Apples  
*Finished with a Crisp Crumble Topping*

**Assorted Gourmet Cookies**

Sugar, Oatmeal Raisin, Chocolate Chip,  
Double Chocolate and White Chocolate-Cranberry

**Black Bottoms**

Delectable, Old-Fashioned Cupcakes  
with Devils Food Bottom and Cream Cheese-Chocolate Chip Top

**Brownies**

House-made, Rich Chocolate Brownies

**Candy Cane Marshmallow Pops**

House-made Marshmallows dipped in Milk Chocolate  
Rolled in Peppermint Crumbles

**Champagne and Fruit Coupe <sup>GF</sup>**

A Rainbow of Fresh Fruit and Berries soaked in Champagne and Ginger Syrup  
*Finished with a dollop of Crème Fraîche*

**Cheesecakes**

House-made Cheesecakes  
*Topped with Fresh Strawberries, Blueberries and Blackberries*

**Cheesecake Pop**

Skewered, Hand-Rolled Cheesecake Lollipops  
*Dipped with the Following:*  
*Sweetened Coconut Flakes <sup>GF</sup>*  
*Oreo Cookie Crumbs*  
*Rainbow Jimmies <sup>GF</sup>*

**Chocolate Pots de Crème <sup>GF</sup>**

Creamy Chocolate Custard Topped with Crème Fraîche

**Coconut Rice Pudding <sup>GF VEGAN</sup>**

With Fresh Mango & Raisins

**Crème Brûlée** <sup>GF</sup>

Individual Custard topped with Caramelized Sugar

**Dark Chocolate Crème Brûlée** <sup>GF</sup>

Individual Dark Chocolate Custard topped with Caramelized Sugar

**Churro Bread Pudding**

Complimented with Cinnamon Chantilly Cream  
*With a Chocolate Sauce Bottom*

**Fruit & Ginger Syrup** <sup>GF VEGAN</sup>

Fresh Fruit & Berries Marinated in Ginger Syrup

**Giant Chocolate Covered Strawberries** <sup>GF V/ VEGAN</sup>

Hand-Dipped, Fresh Strawberries dipped in Dark and White Chocolate

*\* Available without White Chocolate*

**Gourmet Handmade Mini French Patisseries**

A variety of Handmade Patisseries

**House-Made Ice Cream Sundae Bar**

*Voted Baltimore's Best Ice Cream, Select up to four (4) Flavors*

Vanilla Bean, Chocolate, Chocolate Chip, Mint Chip, Black Bottom  
Strawberry, Raspberry, Cookie Dough, Cookies n' Cream, Cappuccino Chip  
Mango and Raspberry Sorbets

*Accompaniments to include Rainbow and Chocolate Sprinkles, Chantilly Cream,  
Maraschino Cherries, Chocolate Chips, and Chocolate and Caramel Sauce*

**Mini Milkshakes** <sup>GF</sup>

Choice of Two House-made Flavors

*Served in a Mini Mason Mug*

**Milk and Cookies Bar**

An Assortment of House-made Cookies paired with Ice Cold Milk

**Mini Bêté Noir**

Decedent Chocolate Cake

*Dusted with Powdered Sugar*

**Mini Cannoli**

Crispy Phyllo Shell Filled with Cannoli Cream

*Topped with Shaved Chocolate*

**Mini Doughnuts & Milk**

Mini Doughnuts Paired with Milk Served in Mini Mason Jar Mugs

*Accented with Striped Straws*

**Mixed Berry Salad** <sup>GF VEGANF</sup>

Strawberries, Blackberries, Blueberries and Raspberries  
*Marinated in Chambord*

**Mousse Duo** <sup>GF</sup>

Airy Chocolate Mousse topped with Mixed Berries  
Paired with Vanilla Mousse topped with Dark Chocolate Shavings

**Mousse Shots**

An assortment of flavors served in Shot Glasses

**Bananas Foster**

*Caramelized Bananas layered with Chantilly Cream, Sunflower Seeds, Graham Cracker Crust and Caramel Sauce*

**Black Forest Brownie**

*House-made Brownie Bits layered with Chantilly Cream and Cherries*

**Cookies n' Cream**

*Chocolate Mousse layered with Oreo crumbles*

**Lemon Meringue** <sup>GF</sup>

*Light and Fluffy Lemon Mousse topped with Fresh Berries*

**Strawberry Shortcake**

*Shortcake layered with Whipped Cream and Fresh Strawberries*

**S 'mores Delight**

*Graham Cracker Crust layered with Chocolate and Marshmallow Cream*

**Tiramisu**

*Coffee-soaked Lady Fingers Layered with Whipped Cream and Cocoa*

**Toasted Mango-Macaroon Mousse** <sup>GF</sup>

*Toasted Macaroon and Fresh Mango Mousse topped with Toasted Coconut*

**Pumpkin Pie**

*Pumpkin Mousse topped with a Sliver of Pumpkin Cake*

**Old Bay Lime Crème Brûlée** <sup>GF</sup>

Individual Lime Cream Custard topped with Caramelized Sugar & Old Bay

**Open Faced Strawberry Shortcake**

Angel Food Cake Topped with Whipped Cream Frosting and Sliced Strawberries

**Peach Crème Brûlée** <sup>GF</sup>

Individual Peach Cream Custard topped with Caramelized Sugar and a Grilled Peach Skewer

**Peach Cobbler**

Sweet Peached Finished with a Crisp, Crumble Topping

**Poached Pear Grenache- Syrah** <sup>GF</sup>

Our Signature Bosc Pear, Poached in Red Wine and Port, Hollow and Filled with Chantilly Cream  
*Resting on a Bed of Ganache Chocolate and Complimented with Fresh Mint*

**Pumpkin Crème Brûlée** <sup>GF</sup>

Individual Pumpkin Cream Custard topped with Caramelized Sugar

**Root Beer Float Shots** <sup>GF</sup>

Vanilla Bean Ice Cream with Classic Root Beer  
*Served in Shot Glass*

**Scratch-made Cupcakes**

*Inquire for Flavors*

**S'mores Pops**

House-made Marshmallows dipped in Milk Chocolate  
*Rolled in Graham Cracker Crumbs*

**Tiramisu**

Traditional Lady Fingers dipped in Espresso and layered with Mascarpone Cheese

**Tres Leches Cake**

Traditional Spanish Three Creams Cake

**Vegan Ice Cream** <sup>GF VEGAN</sup>

Cocoberry, Mango Sorbet *or* Raspberry

**Wedding Cake**

Rouge to Coordinate with SugarBakers  
*A or B Design Category Cakes*

**BREAKFAST AND BRUNCH**

**Assorted Bagels** <sup>V/VegAN</sup>

Blueberry, Everything, Plain, and Sesame  
*Served with Butter, Cream Cheese and Jam*

**Assorted Mini Muffins** <sup>V</sup>

Blueberry, Chocolate, and Lemon Poppy Seed

**Bagel Breakfast Wrap**

Scrambled Eggs, Smoked Salmon, Cream Cheese, Capers, Tomatoes and Red Onions

**Bistro Breakfast Wrap**

Scrambled Eggs, Ham and Brie

**Breakfast Burritos**

Fresh Tortilla with your selection of fillings  
Scrambled Eggs, Shredded Cheese, Bacon, Ham, Sausage, and Roasted Vegetables

**Breakfast Potatoes** <sup>GF VEGAN</sup>

Crispy Potatoes sautéed with Peppers and Onions  
Served with Ketchup and Hot Sauce

**Breakfast Sandwiches**

Egg, Cheese, Ham, Bacon, Roasted Vegetables  
*Served on your choice of an English Muffin, Bagel, or White or Wheat Toast*

**Fresh Fruit Salad** <sup>GF VEGAN</sup>

Seasonal Cubed Fruit accented with Berries

**Frittatas** <sup>GF</sup>

Egg Casseroles – Served Warm or at Room Temperature  
Sausage, Ham and Cheese Frittata or  
Roasted Vegetable and Cheese Frittata

**Greek Breakfast Wrap** <sup>V</sup>

Scrambled Eggs, Mushroom, Feta Cheese, Roasted Red Peppers and Spinach

**Lox Tray** <sup>GF</sup>

Smoked Salmon garnished with Capers, Red Onions and Hard-Cooked Egg

**Mini Quiche**

***Black Forest***

*Smoked Gouda, Ham and Caramelized Onion*

***Four Cheese*** <sup>V</sup>

*Goat's Cheese, Gruyere, Mozzarella and Parmesan*

***Lorraine***

*Gruyere, Bacon and Caramelized Onion*

***Spanish*** <sup>V</sup>

*Manchego, Caramelized Onion and Peppers*

***Wild Mushroom*** <sup>V</sup>

*Goat's Cheese, Mushrooms, and Fresh Herbs*

**Sweet Croissants** <sup>V</sup>

Chocolate and Strawberry-Cream Cheese

**Yogurt and Granola** <sup>V</sup>

Vanilla Yogurt and Scratch-Made Granola

**LIGHT FARE**

***Sandwiches***

BBQ Chicken, Brisket, Chicken Salad, Italian Cold Cut,  
Grilled Salmon, Pit Ham, Pulled Pork,  
Shrimp Salad, Roasted Turkey,  
Roasted Vegetable<sup>v</sup> Muffaletta, Tuna Salad  
*Prepared with Lettuce and Tomato on French Baguette, House-made Roll,  
Whole Wheat, Texas Toast, Croissant, Seven Grain or Rye*

***Wraps***

BBQ Chicken, Buffalo Chicken, Chicken Caesar, Chicken Salad, Grilled Salmon, Pit Ham,  
Roasted Turkey, Shrimp Salad, Tuna Salad  
*Any wrap can be made gluten-free by substituting a lettuce wrap for a traditional tortilla*

***Panini***

Chicken Pesto, Chicken Parmesan,  
Cuban: Pulled Pork, Pit Ham, Swiss Cheese, Pickles and Mustard  
Ham and Brie with Honey Mustard,  
Roasted Vegetable and Fresh Mozzarella, Turkey and Swiss<sup>v</sup>

***Grilled Burritos***

Flour Tortilla stuffed with choice of Boneless Beef Short Ribs, Flank Steak, Grilled Chicken,  
Pulled Pork or Roasted Vegetables<sup>v</sup>  
Stuffed with Paella Rice, Sautéed Peppers and Onions, Cilantro and Shredded Cheese  
*Served with Sour Cream and Hot Sauce*

***ROUGE Signature Sliders***

*Served on Freshly Baked Petite French Rolls*

**Angus Beef Slider**

Grilled USDA Angus Beef Slider with American Cheese and Caramelized Onion

**Beef Brisket**

Fork-Tender Beef Brisket topped with Muenster Cheese and Mustard-Horseradish

**Natty Boh Bratwurst**

Grilled with Peppers & Onions

**Black n' Bleu Burger**

Seasoned Prime Ground Beef Grilled with Blackening Seasoning and Topped with Gorgonzola

**BLT**

Applewood Bacon, Romaine Lettuce and Roma Tomato with Herb Aioli

**Grilled Chicken**

Grilled Chicken Breast topped with Muenster Cheese and Sundried Tomato Aioli

**Cheese Steak**

Chopped Rib Eye sautéed with Peppers and Onions  
*Served with Provolone or American Cheese on Mini Hot Dog Bun*

**Crab Cake Slider**

House-made Maryland Crab Cake with a Remoulade Sauce

**Fried Chicken Slider**

Southern-Fried Chicken drizzled with Honey Mustard and Pickles on a Brioche Roll

**Grilled Portabella Slider** <sup>v</sup>

Portabella Mushroom, Provolone Cheese, Roasted Red Pepper, Baby Spinach  
*Finished with Basil-Pesto*

**Lombard Street Corned Beef Slider**

Corned Beef, Sauerkraut and 1000 Island Dressing

**Pit Beef Slider**

Juicy Pit Beef with Mustard-Horseradish and Chopped Onions

**Pit Ham Slider**

Slow-Cooked over Cherry Wood and topped with Honey Mustard

**Pulled Pork and Slaw Slider**

House-made Pulled Pork topped with Red Cabbage Slaw

**Roasted Vegetables Slider** <sup>v</sup>

Zucchini, Roma Tomato, Fresh Mozzarella, Roasted Red Pepper and Basil Pesto

**Short Rib and Cheddar Slider**

Fork Tender Beef Short Ribs topped with White Cheddar and Caramelized Onions

**Turkey Gobbler**

House Roasted Turkey Breast topped with French Brie and Cranberry Relish

***Accompaniment Salads***

**Asian Sesame Noodles** <sup>VEGAN</sup>

Chilled Lo Mien Noodles tossed with Julienned Vegetables  
*Tossed in a Toasted Sesame-Soy Vinaigrette*

**Bowtie Pasta Salad** <sup>v</sup>

Imported Bowtie Pasta with Crunchy Onions, Green and Red Peppers  
*Tossed in Balsamic-Parmesan Vinaigrette*

**Broccoli Salad** <sup>GF</sup>

Broccoli Florets, Julienned Carrots, Raisins, Dried Cranberries, Peppers and Bacon  
*Tossed in a Creamy Vinaigrette*

**Insalata Caprese** <sup>GF V</sup>

Ciliegine Mozzarella & Marinated Grape Tomatoes  
*Finished with Fresh Basil & Olive Oil*

**Orzo Salad**

Orzo with Fresh Peas, Prosciutto, Grilled Asparagus and Feta  
*Tossed with a Fresh Lemon Vinaigrette*

**Penne a la Greek** <sup>V</sup>

Penne Pasta tossed with Kalamata Olives, Artichoke Hearts, Roasted Red Peppers,  
Italian Parsley, Crumbled Gorgonzola and Feta

**Red Bliss Potato Salad** <sup>GF V</sup>

Red Bliss Potatoes with Diced Peppers in House Dressing

**Roasted Corn and Black Bean Salad** <sup>GF VEGAN</sup>

Fire roasted Corn, Black Beans, Cilantro and Diced Peppers  
*Served in a Light Vinaigrette*

**Tomato and Cucumber Salad** <sup>GF VEGAN</sup>

Ripe Heirloom Tomatoes and Fresh Cucumbers in Italian Olive Oil Dressing

**Tortellini and Roasted Vegetable Salad** <sup>V</sup>

Mini Cheese Tortellini with Roasted Vegetable and Parmesan Cheese  
*Tossed in a Light Vinaigrette*

**Winter Quinoa Salad** <sup>GF VEGAN</sup>

Arugula and Quinoa with Roasted Butternut Squash, Asparagus and Bell Peppers  
*Tossed in Fresh Lemon Vinaigrette*

**SNACKS**

**Crispy Sriracha Lime Chickpeas** <sup>GF VEGAN</sup>

Chickpeas tossed in Sriracha, Olive Oil and Lime Juice  
*Baked until Crispy*

**Gourmet Soft Pretzel Bar** <sup>V</sup>

Accompanied by Assorted Sweet & Savory Dipping Sauces  
*Cheddar Cheese, Honey Mustard, Stone Ground Mustard  
Caramel Sauce, Chocolate Sauce, and Royal Icing*

**Parmesan Truffle Frites** <sup>GF V</sup>

Hand-Cut, Tossed in Truffle Oil & Parmesan and Drizzled with Honey

**Parmesan Truffle Kettle Chips** <sup>GF V</sup>

Perfectly seasoned, Scratch-made Kettle Style Potato Chips  
*Tossed with Parmesan Cheese and Truffle Oil*