



# ROUGE Fine Catering's Sample Special Events Menus

Whether you are planning a festive occasion or an elaborate celebration, ROUGE will create a menu as memorable as it is delectable for your special event.

From bar and bat mitzvahs to galas, holiday parties, grand openings, graduations, and retirement celebrations, our team of event managers are here to assist you in crafting a "crowd pleasing" menu that perfectly fits the theme of your next event.

Call 410.527.0007 to speak to our knowledgeable catering representatives or email [delight@rougecatering.com](mailto:delight@rougecatering.com) to create your own custom menu.

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# GALA MENU

## PASSED HORS D'OEUVRES

### **French Brie Tartlets**

Tart Shell filled with Creamy French Brie  
*Finished with Brown Sugar-Butter Drizzle*

### **Canapé of Beef Tenderloin and Cherry Tomato**

Beef Tenderloin, Fire-Roasted Cherry Tomatoes, Mustard-Horseradish and Fresh Arugula  
*Served on a Toast Point*

### **Vol au Vents with Wild Mushroom & Gruyere**

Puff Pastry filled with Wild Mushroom & Gruyere  
*Topped with a Crunchy Bit of Garden-fresh Bell Pepper*

### **Crab Cake**

Mini Broiled Lump Crab Cake with House Remoulade  
*Served on Petit Plate with Demitasse Fork*

### **Custom Chicken Satay**

Sesame-Soy Glazed Chicken Skewer with Toasted Sesame Seeds

### **Bacon Twists**

Brown Sugar-accented Applewood Bacon  
*Baked around a Crispy Grissini*

### **Lamb Kofta**

Seasoned Ground Lamb, Grilled on Bamboo Skewer  
*Served with Harrisa Sauce for Dipping*

### **Mango Duck Crepe**

Homemade Petite Crêpe filled with Duck Confit, Fresh Mango, Cucumber, & Spring Onion  
*Finished with Apricot-Plum Glaze*

## FIRST COURSE

### *Soup & Salad Duo*

### **Red & Yellow Beet Soup**

*paired with*

### **Mesclun Salad**

Fresh Mesclun Greens, Sliced Pear, Dried Cranberries, & Gorgonzola  
*Served with Balsamic Vinaigrette*

## SECOND COURSE

### *Dual Plated Entrée*

#### **Maryland Rockfish Filets**

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

*paired with*

#### **Provençal Beef Short Ribs**

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

*Accompanied by*

#### **Golden Pave**

Sliced Yukon Gold Potatoes baked with Lemon & Fresh Thyme  
*and*

#### **Steamed Asparagus**

Lightly Steamed and coated with a Red Pepper Butter Compound

## THIRD COURSE

#### **French Churro Bread Pudding**

Complimented with Cinnamon Chantilly Cream, Strawberry Sauce  
*Topped with Spicy Chocolate Sauce*

## BEVERAGE PACKAGE

### *Liquors*

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Patron Tequila  
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Makers Mark Bourbon

### *Beer*

Miller Lite, Yuengling, Heineken, Corona

### *Wine*

La Vieille Ferme Grenache-Syrah  
Domaine de Pouy Ugni Blanc & Colombard Blend  
Domaine de Bernier Chardonnay

### *Non-alcoholic Beverages*

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water  
Orange & Cranberry Juices  
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries  
Ice

# HOLIDAY PARTY MENU

## PASSED HORS D'OEUVRES

### **Oyster Shooter**

Freshly Shucked Oyster with Cocktail Sauce and Vodka  
*Served in a Shot Glass*

### **Canapé of Beef Tenderloin and Cherry Tomato**

Beef Tenderloin, Fire-Roasted Cherry Tomatoes, Mustard-Horseradish  
*Served on a Toast Point*

### **Turkey Meatballs**

Petite Savory Meatballs  
*Served in a Cranberry Sweet and Sour Sauce*

### **French Brie Tartlets**

Tart Shell filled with Creamy French Brie  
*Finished with Brown Sugar-Butter Drizzle*

### **Bacon Twists**

Brown Sugar-accented Applewood Bacon  
*Baked around a Crispy Grissini*

## STATIONARY HORS D'OEUVRE DISPLAY

### **Antipasti Mosaic**

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  
Prosciutto Wrapped Asparagus and Extra Sharp Provolone & Salami Roulades

### **Crab & Artichoke Dip**

Lump Crab Dip, Artichoke Hearts & Gourmet Cheeses  
*Accompanied with Fresh Sliced Baguette, Ciabatta, Pita Crisps, Crostini, & Crudite*

## BUFFET DINNER

### *Buffet Salad*

### **Fall Greens Salad**

Mesclun Greens, Honey Dates, Sliced Pear and Goat's Cheese  
*Served with Maple-Dijon Vinaigrette*

### *3 Entrée Package*

### **Cider Infused Pork Tenderloin**

Grilled & Hand Carved, served with Roasted Carrots, Apples & Rosemary

### **Grilled Salmon**

Oven-Roasted with Fresh Herbs in a Velvety Pink Peppercorn Sauce

### **Sweet Potato Gnocchi**

Hand-made Sweet Potato Gnocchi tossed in Pumpkin & Tomato Puree  
*Seasoned with Cinnamon, Nutmeg, Cayenne Pepper*

*2 Side Package*

**Cranberry Yams & Squash**

Roasted Squash & Yams studded with Dried Cranberries

**Baby Vegetable Melange**

Pattypan Squash, Zucchini, Tri-Colored Baby Carrots  
Pearl Onions, Cherry Tomatoes, & Button Mushrooms

**DESSERT**

*3 Dessert Package*

**Crème Brulee**

Individual Custard topped with Caramelized Sugar  
*Served in a Petite Espresso Cup*

**Mini Bêlé Noir**

Decedent Chocolate Cake  
*Dusted with Powdered Sugar*

**Candy Cane Marshmallow Pops**

House-made Marshmallows dipped in Milk Chocolate & rolled in Peppermint Crumbles

**BEVERAGE PACKAGE**

*Beer*

Miller Lite, Yuengling, Heineken, Corona

*Wine*

La Vieille Ferme Grenache-Syrah  
Domaine de Pouy Ugni Blanc & Colombard Blend  
Domaine de Bernier Chardonnay

*Non-alcoholic Beverages*

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water  
Orange & Cranberry Juices  
Bottled Water & Perrier

Lemons & Limes

Ice

# GRAND OPENING MENU

## PASSED HORS D'OEUVRES

### **Ahi Tuna Wonton**

Peppered Seared Ahi Tuna over Seaweed Salad with Wasabi Cream  
*Served on a Crispy Wonton*

### **Canapé of Prosciutto, Melon, and Brie**

Prosciutto, Melon, Brie, & Balsamic  
*Served on a Toast Point*

### **Zucchini Wrap**

Ribbons of Grilled Zucchini wrapped with Home-made Artichoke Pesto and Feta Cheese  
*Served on White Asian Tear Drop*

### **Vol au Vents with Maryland Crab Fondue**

Puff Pastry filled with Crab Fondue

### **Mediterranean Skewer**

Fresh Mozzarella, Zucchini, Red Pepper, Grape Tomato, & Kalamata Olive  
*Finished with Balsamic Glaze*

## STATIONARY DISPLAYS

### *Display Station*

### **Short Ribs and Mashed Potatoes**

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

### *Display Station*

### *Brochette Duo*

#### **Chicken Brochette**

Chicken, Marinated and Grilled  
*Accented with Citrus Sauce and Chives*

#### **Shrimp Brochette**

Grilled Shrimp marinated in Garlic, Citrus, & Parsley  
*Served with Tequila-Lime Sauce*

### *Accompanied by*

#### **Israeli Couscous**

Large Grain Pearl Couscous with Diced Vegetables

Display Station

**Pork and Grits**

Pulled Pork smothered in our House-made BBQ Sauce

*Served over Stone-Ground Cheddar Grits*

*Buffet Bread*

**Sliced Cornbread**

Sweet & Buttery, Southern-Style Cornbread

*Served with Sweet Cream Whipped Butter*

**DESSERT**

*1 Dessert Package*

**Desserts Mosaic**

Freshly-Baked Cookies, Delicious Brownies, House-Made Black Bottom Cupcakes

Chocolate-Covered Macaroon and Chocolate-Covered Strawberries

*A Stunning Multi-tiered Presentation of Individually Plattered Desserts*

**BEVERAGE PACKAGE**

**Half Beer & Wine Bar**

Coke, Diet Coke, Sprite, Ginger ale

Bottled Water & Perrier

Lemons & Limes

Ice

***Client providing Beer & Wine***

*Contract Addendum Required when Client Providing Alcohol*

# MITZVAH MENU

## *Evening Reception*

### ADULT COCKTAIL HOUR

#### *Passed Hors d'oeuvres*

##### **Buttermilk Chicken and Waffles**

Crispy Chicken on Waffle Wedge

*Served with Peach-Horseradish Maple Syrup Drizzle*

##### **Canapé of Brie and Pear**

Brie, Pear, Dried Cranberries, & Balsamic

*Served on a Toast Point*

##### **Petite Lamb Chops**

Delectable, Bite-Sized, Domestic Lamb Chops

*Served with Red Wine Demi-Glace*

##### **Nova Scotia "Slider"**

Smoked Salmon with Crème Fraîche & Dill

*Sandwiched between two slices of Roasted Baby Potato*

##### **Beef Tenderloin Crepe**

Hand Made Petite Crepe filled with Beef Tenderloin and Fire-Roasted Cherry Tomatoes

*Finished with Mustard-Horseradish*

#### *Stationary Hors d'oeuvre Display*

##### **"Kosher-Style" Antipasti Mosaic**

Balsamic-Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Zucchini Roma Tomatoes, Basil-Marinaded Mozzarella, Roasted Carrots, Marinated Avocado  
Roasted Beets with Goat's Cheese, Grilled Artichoke Hearts, Mixed Greek Olives

##### **Roasted Red Pepper Dip**

Roasted Red Peppers, Herbs & Gourmet Cheeses

### KIDS COCKTAIL HOUR

#### *Passed Hors d'oeuvres*

##### **Le Petit Cochon "The Little Pig"**

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

*Served on Petit Plate with Demitasse Fork*

##### **Gourmet Four Cheese Pizzette**

A Mini Gourmet Pizza with a unique blend of  
Parmesan, Cheddar, Mozzarella, and Provolone Cheeses

##### **Roasted Vegetable Quesadilla**

Grilled Zucchini, Squash, Peppers, Onions & Shredded Cheese with a hint of Basil & Cilantro  
Grilled in our House-made Tortilla and Topped with Avocado Crème

*Served on a White Tear Drop*



## ADULT DINNER STATIONS

### Dinner Station

#### *Salad Bar*

#### **Make-your-Own Rouge Salad**

Personal "Grab & Go" Bowls of Fresh Romaine

#### *Served with "Help Yourself" Toppings*

*Carrots, Avocado, Tomatoes, Cucumbers, Smoked Gouda, & Spring Onions*

*Balsamic Vinaigrette, Honey Mustard Dressing & Ranch Dressing*

### *1 Entrée Package*

#### **Grilled Flank Steak**

Marinated in Lager, Onions, & Bay Leaf

*Served with Mustard-Horseradish*

### *Accompanied by*

#### **Mashed Potatoes**

Rich Whipped Housemade Potatoes

### Dinner Station

### *1 Entrée Package*

#### **Parmesan-Crusted Chicken Breast**

Topped with Fresh Mozzarella & Tomato Bruschetta

### *Accompanied by*

#### **Caprese Penne**

Perfectly Cooked Penne tossed with Sundried Tomatoes, Fresh Mozzarella, Button Mushrooms, Basil, & Extra Virgin Olive Oil

*Finished with Parmesan Reggiano & Balsamic Glaze*

### *Buffet Bread*

#### **Sliced Baguette**

### Dinner Station

### *Grab & Go*

#### **Maryland Rockfish Filet**

Rockfish roasted with Bright Citrus and Fresh Herbs

Served over Wilted Spinach infused with Toasted Fennel & Orange Zest

*Finished with Broiled Meyer Lemon*

## KIDS BUFFET

#### **Caesar Salad Skewer**

Romaine Lettuce & Grape Tomatoes

*Topped with Parmesan Cheese and Tangy Caesar Dressing*

### *From the Concessions*

#### **Angus Beef Slider**

Grilled USDA Angus Beef Slider

*Served on a Freshly-baked Mini French Roll*

#### **Panko-Dusted Chicken Tenders**

Thick Strips of Tender Chicken Breast, Flash-Fried & Baked

*Served with Creamy Honey Mustard and Tangy BBQ Sauce*

*Accompanied by Snack Bar Favorites!*

**Soft Pretzel Bites**

Perfectly Salted Pretzel Bites, Served Warm

**Belgian Frites**

Hand-Cut Idaho French Fries

*Accompanied by Help-Yourself Toppings*

*Cheddar Cheese Sauce, Chili, Mustard & Ketchup*

**DESSERT**

*3 Dessert Package*

**Grilled Fruit Skewers**

Seasonal Fruit Grilled & Drizzled with Ginger Syrup

**S'mores Pops**

Housemade Marshmallows dipped in Milk Chocolate & rolled in Graham Cracker Crumbs

**Mini Cupcake Trio**

A Decadent Display of Bite-sized Scratch-made Gourmet Cupcakes

*Chocolate Chip Cookie Dough*

Cookie Dough Cake topped with Cookie Dough Buttercream Frosting  
*Finished with a petite Chocolate Chip Cookie*

*Red Velvet*

Little versions of classic Red Velvet Cake topped with Cream Cheese Frosting  
*Sprinkled with Oreo Cookie Crumbles*

*Pink Lemonade*

Tart Pink Lemonade Cake topped with Pink Lemonade Frosting  
*Finished with a Candied Lemon Wedge*

**BEVERAGE PACKAGE**

**Specialty Non-Alcoholic Beverage**

Bar or Bat Mitzvah kid's favorite "Special Occasion" drink

*Non-alcoholic Beverages*

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water  
Orange & Cranberry Juices  
Bottled Water & Perrier

*A Full Open Bar will be available to all Adult Guests*

# MITZVAH MENU

## *Kiddush Reception or Day-after Brunch*

### BUFFET MENU

#### **Crudités Mosaic**

Broccoli Florets, Red Peppers, Yellow Peppers, Carrots, Celery, Cucumbers, Cauliflower Florets  
*Served with Hummus & French Onion Dip*

#### **Caesar Salad**

Crisp Romaine tossed with Homemade Croutons & Shredded Parmesan  
*Served with Classic Caesar Dressing*

#### **Assorted Bagels**

Cinnamon-Raisin, Everything, Blueberry, Plain, Sesame  
*Cream Cheese, Butter, Jam*

#### **Egg Salad**

Traditional Creamy Egg Salad with Bright, Fresh Flavors

#### **Lox Tray**

Smoked Salmon  
*Garnished with Capers, Red Onions & Egg*

#### **Chilled Israeli Couscous Salad**

Large Grain Pearl Couscous with Diced Vegetables

#### **Sweet Noodle Kugel**

Egg noodles with a Velvety Custard of Sweet Cottage Cheese and Sour Cream

### DESSERT

#### *2 Dessert Package*

#### **Freshly Baked Gourmet Cookies**

House-made cookies baked daily  
*Citrus-Infused Sugar, Oatmeal Raisin, Chocolate Chip, Double Chocolate, & White Chocolate-Cranberry*

#### **Fresh Fruit Salad**

Sun-ripened Tropical & Local Fruit

### BEVERAGE PACKAGE

#### **Specialty Cocktails**

Mimosas & Bloody Mary's

#### *Non-alcoholic Beverages*

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water  
Orange & Cranberry Juices  
Bottled Water & Perrier