



## ROUGE Fine Catering's Sample "Get-Togethers" Menus

Our delivery menu has ample options for you to choose from.  
Below are just a few menus we've created for your more informal Get-togethers.

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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# **BABY SHOWER**

## **BUFFET MENU**

### **Brie en Croûte**

Brie Baked in Puff Pastry with Wild Berry Compote  
*Served with Crostini*

### **Lump Crab Stuffed Mushroom Caps**

Mushroom Caps filled with Petit Maryland Crab Cake  
*Baked till Golden Brown*

### **Strawberry & Goat's Cheese Salad**

Mesclun & Romaine Greens topped with Fresh Strawberries & Goat's Cheese  
*Served with Raspberry Vinaigrette*

### **Grilled Chicken Breast**

Strips of Tender Chicken Breast, Marinated & Grilled

### **Shrimp & Avocado Pasta Salad**

Penne Pasta tossed with Avocado, Crunchy Vegetables, & Shrimp  
*Tossed with a Creamy House-made Dressing*

### **Asparagus Platter**

Steamed to Perfection & brushed with Balsamic Vinaigrette

## **DESSERT**

### **Assortment of Mini Cupcakes**

Scratch-made Cupcakes with Frosting

## **BEVERAGE PACKAGE**

### **Non-Alcoholic Beverages**

Coke, Diet Coke, Sprite, Ginger Ale  
Orange & Cranberry Juices  
Bottled Water

# GAME DAY PARTY

## STATIONARY DISPLAY

### **Grilled Jerk Chicken Wings**

Spicy Jerk Marinated Chicken Wings  
*Served with a Cilantro Lime Dipping Sauce*

### **Roasted Vegetable Quesadillas**

Grilled Zucchini, Squash, Peppers, Onions & Shredded Cheese with a hint of Basil and Cilantro  
*Grilled in our House-made tortilla*

### **Roasted Red Pepper Dip**

Roasted Red Peppers, Herbs & Gourmet Cheeses  
*Served with Toasted Garlic Pita or Crudités*

### **Southwest Chicken Egg Rolls**

Traditional Egg Roll filled with Chicken, Black Beans, Corn & Cheese  
*Served with a Spicy Ranch Dipping Sauce*

### **Baltimore Slider Platters**

Pit Beef Slider  
Crab Cake Slider

### **Rosemary and Garlic Fingerling Potatoes**

Petite Roasted Fingerling Potatoes  
*Served with a Fresh Herb Dipping Sauce*

### **Assorted Gourmet Dessert Tray**

A Gourmet Assortment of Fresh Baked Cookies, Delicious Brownies  
House-made Black Bottoms, Macaroons & Chocolate Covered Strawberries

## BEVERAGE PACKAGE

### **Full Bar Package**

#### *Liquors*

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,  
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit 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

# ANNIVERSARY PARTY

## STATIONARY HORS D'OEUVRES

### **Shrimp Cocktail Platter**

Chilled Jumbo Tiger Shrimp

*Served with Cocktail Sauce and Remoulade*

### **Antipasti Platter**

Prosciutto-wrapped Asparagus, Grilled Artichoke Hearts, Shaved Beets with Goats Cheese, Salami and Provolone Roulades  
Grilled Portabella Mushrooms, Roasted Tomatoes, Roasted Red Peppers, Avocado, Roasted and Marinated Carrots,  
Grilled Zucchini, Mixed Greek Olives & Marinated Fresh Mozzarella

## DINNER BUFFET

### **Harvest Salad**

Mixed Greens, Roasted Beets, Gala Apple, Cherry Tomatoes & Goat's Cheese

*Served with Balsamic Vinaigrette*

### **Beef Tenderloin**

Sliced Beef Tenderloin served Medium-rare to Medium

*Accompanied by Mustard-Horseradish Sauce*

### **Grilled Salmon Filet**

Oven-Roasted with Fresh Herbs

*Served with Velvety Pink Peppercorn Sauce*

### **Balsamic Baby Vegetable Mélange**

Baby Zucchini, Sunburst Squash, Carrots, & Cherry Tomatoes

*Glazed with Balsamic Vinegar & Roasted with Fresh Herbs, Shallot & Garlic*

### **Rotisserie Potatoes**

Roasted with Olive Oil, Rotisserie Spices & Herbs

## DESSERT

### **Mini Cheese Cakes**

House-made, Delicious Mini-Cheese Cakes

*Topped with Fresh Strawberries, Blueberries & Blackberries*

## BEVERAGE PACKAGE

### **Beer & Wine Bar 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

# **BRUNCH GATHERING**

## **BRUNCH BUFFET**

### **Fresh Fruit Salad**

Seasonal Cubed Fruit accented with Berries

### **Sweet Croissants**

Chocolatine, Chocolate Raspberry, Strawberry & Apple Turnover  
Cinnamon Brioche, Strawberry Cream Cheese

### **Smoked Salmon Tray**

Smoked Salmon garnished with Capers, Red Onions & Egg  
*Served with Homemade Crostini*

### *Gourmet Quiche Duo*

#### **Mini Black Forest Quiche**

Smoked Gouda, Ham and Caramelized Onion

#### **Wild Mushroom Quiche**

Mushrooms, Goat Cheese and Fresh Herbs

### *Accompanied by*

#### **Mesclun Salad**

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

## **BEVERAGE PACKAGE**

### **Peach Bellini's Specialty Cocktail**

*(Specialty Cocktail Quantity provided is based on 2 cocktails per guest)*

### **Beer & Wine Bar 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

# PICNIC

## PICNIC BUFFET

### **Broccoli Salad**

Broccoli Florets, Julienned Carrots, Raisins, Dried Cranberries, Peppers, & Bacon  
*Served in a Creamy Vinaigrette*

### **Assorted Sliders Platters**

BBQ Chicken

Beef Brisket

Grilled Salmon

### **Roasted Corn & Black Bean Salad**

Fire Roasted Corn, Black Beans, Cilantro & Diced Peppers  
*Served in Light Vinaigrette*

### **Tortellini & Roasted Vegetable Salad**

Chilled Tortellini Tossed with Roasted Vegetables and Parmesan Cheese  
*Tossed in a Light Vinaigrette*

### **Fresh Fruit Salad**

Seasonal Cubed Fruit accented with Berries

### **Mini Cinnamon Apple Pies**

A tasty twist of the Traditional Apple Pie  
*Baked with a Chocolate Ganache Bottom*

## BEVERAGE PACKAGE

*Client provided self-serve Soft Drinks & Alcohol*

Rouge to provide Ice