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***

G = Gluten Free  V = Vegan

For any other dietary restrictions please consult with a Catering Director

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FULL SERVICE MENU

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STATIONARY HORS D’OEUVRE DISPLAYS
Rouge Signature Items, individually plated on white square plates for a stunning multi-tiered presentation

Antipasti Mosaic

Brie en Croute
A Delicious Addition to a Mosaic Display!
French Brie baked in Puff Pastry with Wild Berry Compote Drizzled with Orange-Infused Honey
Served with House-made Crostini

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

Ceviche Bar
A Duo of Marinated and Chilled Diced Tiger Shrimp and Mahi-Mahi Accompanied by Avocado, Cilantro, Jalapeño, Mango Salsa, Red Onion, Tomatoes, and Fresh Corn Tortilla Chips
Artistically displayed in Mini Martini Glasses

Charcuterie Board
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

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

Deluxe Raw Bar
Selection of Chilled Oysters, Crab Claws, Sesame-Encrusted Ahi Tuna and Shrimp Served with Cocktail Sauce, Horseradish, Fresh Lemon, Sauce Mignonette and Tabasco

Fresh/Dried Fruit and Cheese Mosaic
Fresh, Sun-Ripened Fruits, Gourmet Dried Fruits and Artisanal Cheeses
Beautifully presented and served with House-made Crostini

Fruit and Cheese Mosaic
Fresh, Sun-Ripened Fruits, Artisanal Cheeses and a Variety of Roasted Vegetables
Beautifully presented and served with House-made Crostini
**Fruit de Mer "Fruit of the Sea"**
A Decadent Display of Assorted Hand-Rolled Sushi, Sesame Encrusted Ahi Tuna Steamed Shrimp, House-made Lobster Salad and Sautéed Calamari Salad
*Served with Cocktail Sauce, Wasabi, Pickled Ginger and Soy Sauce*

**Goat’s Cheese Truffles**
Gourmet Cheese Balls rolled in an Assortment of Bacon-Brown Sugar, Chives, Diced Red and Yellow Peppers, Dried Cranberry, Everything, and Toasted Sesame Seeds
*Served on a Crostini with a Honey Dropper*

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

**Grilled Vegetable Mosaic**
Asparagus, Avocado, Hard-Cooked Eggs, Grilled Red Peppers, Marinated Fresh Mozzarella, Mixed Greek Olives, Portabella Mushrooms, Roasted Tomatoes and Zucchini
*Available without Egg & Mozzarella*

**Oyster Raw Bar**
Chilled Bay Oysters served on the Half Shell
*Accompanied by Old Bay Cocktail Sauce, Mignonette Sauce, Horseradish, Fresh Lemon and Tabasco*

**Smoked Salmon Platter**
Smoked Salmon garnished with Capers, Egg and Red Onions
*Served with House-made Crostini*

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

**BUTLERED HORS D’OEUVRES**

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

**Bacon Deviled Eggs**
Smoked Bacon and Cheddar

**Bacon Twists**
Applewood Bacon baked around Crispy Grissini

**Bacon-Bleu Cheese Stuffed Mushroom Cap**
Mushroom Cap baked with Bacon, Bleu Cheese and Caramelized Onions

**BBQ “Sunday”**
Pulled Pork, Baked Beans and Traditional Cole Slaw in a House-made BBQ Sauce
*Served in Petit Cup with Demitasse Fork*
Beef Brochette
Beef Tenderloin with Chimichurri

Beef Tenderloin Crêpe
Hand-made Petite Crêpe filled with Beef Tenderloin and Fire-Roasted Cherry Tomatoes
Finished with Mustard-Horseradish

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

Braised Duck Tostadas
Citrus and Soy Pulled Duck topped with Red Cabbage and Cilantro on Crispy Corn Tortilla Round
Served in Asian Tear Drop

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

Burger and Fry “Slider”
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

California Chicken Crêpe
Grilled, Marinated Chicken, Avocado and Roma Tomato rolled in a House-Made Crêpe
Finished with Avocado Crème

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
Bite-Sized Basil Marinated Chicken, Grape Tomatoes, & Fresh Mozzarella
Drizzled with Balsamic Glaze

Chicken Caesar Salad Skewer
Bite-Sized Grilled Chicken, Romaine Lettuce and Grape Tomatoes
Topped with Parmesan Cheese and Tangy Caesar Dressing

Chicken Satay
Sesame-Soy Glazed Chicken Skewer with Toasted Sesame Seeds
Citrus Chicken Brochette
Grilled Chicken Skewer with Citrus Sauce and Chives

Cumin Dusted Chicken Kebab
Cumin-Dusted Chicken with Tomato, Peppers and Onions
Served with Tzatziki Sauce

Eggplant Roulade
Grilled Eggplant Stuffed with Chicken or Pulled Pork and served over Roasted Red Pepper Cream
Served in Demitasse Cup

Fiery Lamb Kofta
Seasoned Ground Lamb, Grilled on a Bamboo Skewer
Served with Harrisa Sauce, a Spicy Cayenne Pepper Relish, for Dipping

Flank Steak Roulade
Flank Steak rolled in Fresh Chives
Drizzled with a Barolo Red Wine Sauce
Served in Asian Tear Drop Dish

Greek Chicken Kebab
Chicken Marinated in Garlic, Lemon and Oregano
Skewered with Peppers and Onions
Served with Tzatziki Sauce

Hanger Steak
Grilled Steak with Red Onion Marmalade and Horseradish Dressing
Served on a White “Z” Fork

Harvest Chicken Crêpe
Honey Marinated Chicken Breast with Brie, Caramelized Spiced Apples and Cranberry Relish
Rolled in a Petite House-Made Crêpe

Jamaican Beef Patties
Petite Pastry filled with seasoned Ground Beef, Curry & Thyme

Jerk Chicken Brochette
Chicken Breast Marinated in Flavorful Jerk Seasonings
Finished with Tequila-Lime Sauce

Lamb and Plantain Kofta
Ground Lamb and Plantain Grilled on a Bamboo Skewer
Served with Tomato-Yogurt Sauce

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*

**Meatloaf and Mashed Potato “Croquettes”**  
Crispy Mini Meatloaf and Garlic Mashed Potatoes with Ketchup Accompaniment  
*Served in a Petit Cup with Demitasse Fork*

**Mediterranean Mini Boulette**  
Petite Savory Meatballs with Roasted Tomato Coulis  
*Served on a Petit Plate with Demitasse Fork*

**Mini Beef Hot Dogs**  
All Beef Hot Dogs served in a “Barquette”  
*Served with a Freshly Baked Mini French Roll*

**Mini Chicago-Style Hot Dogs**  
All Beef Hot Dogs with Tomato, Kosher Pickle, Chopped Onion and Yellow Mustard  
*Served on Mini Poppy Seed Buns*

**Mini Chicken Quesadilla**  
Grilled Chicken and Shredded Cheese with a hint of Basil and Cilantro  
Grilled in our House-made Flour Tortilla and Topped with Avocado Crème  
*Passed on a White Tear Drop*

**Peri-Peri Chicken Brochette**  
Paprika, Chili Powder, Garlic and Fresh Ginger  
*Grilled BBQ Style*

**Petite Lamb Chops**  
Delectable, Bite-Sized, Domestic Lamb Chops  
*Served with Red Wine Demi-Glace*

**Pollo Tacos**  
Shredded Chicken seasoned in a Citrus-Garlic-Achiote Reduction topped with Avocado Crème  
*Served in a Petite Taco Shell or Served on a Petit Corn Tortilla Spoon*

**Pork and Grits**  
Soft Grits accented with Cheddar Cheese topped with a Dollop of Pulled Pork  
*Served in a Petit Cup with a Demitasse Fork*

**Prosciutto-Wrapped Asparagus**  
Tender Asparagus Tips wrapped in Italian Prosciutto  
*Finished with Balsamic Glaze*
Prosciutto-Wrapped Melon
Seasonal Melon with Prosciutto

Pulled Pork Slider
House-made Pulled Pork on a Petite Roll
Served with Shredded Cabbage

Reuben Croquette
Chopped Corned Beef, Sauerkraut, Swiss and Cream Cheeses
Rolled in Panko and Flash Fried
Served with Thousand Island dressing

Salumeria
Fresh Mozzarella and Arugula wrapped in Hard Salami
"Tied" with Sweet Roasted Red Pepper
Served with a White "Z" Fork

Seared Chicken and Vegetable Pot Sticker
Chicken and Vegetable Pot Sticker
Served with Sweet Bourbon-Soy Dipping Sauce

Short Ribs and Mashed Potatoes
Boneless Beef Short Ribs with Red Wine Demi-Glace over Mashed Potatoes
Topped with a Cherry Tomato and Crispy Fried Onion Straws
Served in a Petit Cup with Demitasse Fork

Southwest "Cornucopia"
House-made Tortilla filled with Chicken, Cheddar and Cilantro
Served with Avocado Crème

Southwest Egg Rolls
Traditional Egg Roll filled with Chicken, Black Beans, Corn and Cheese
Served with Spicy Ranch Dipping Sauce

Thai Beef Brochette
Thai-marinated Beef Tenderloin
Finished with Fresh Lemon-Ginger Sauce

Turkey Breast
Oven-Roasted Turkey Breast
Over Sweet Potato Purée with Pink Peppercorn Sauce
Served in a Rocks Glass

Turkey Meatballs
Petite Savory Turkey Meatballs
Served in a Cranberry Sweet and Sour Sauce
Venezuelan Arepas
Baked House-made Corn Cakes filled with Duck Confit topped with Queso Fresco
* Duck Confit can be substituted with Pulled Chicken or Grilled Steak

Vol au Vents
Crispy Phyllo Shell with Choice of Filling
Bacon, Spinach and Onion
Buffalo Chicken and Gorgonzola
* See event manager for customized options

Seafood Hors d’Oeuvres

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

Ahi Tuna Tartar
Ahi Tuna Tartar with Soy, Ginger and Fresh Scallions
Served on an Asian Tear Drop

Ahi Tuna Wedge
Fresh Ahi Tuna served in a Lime
With Toasted Black Sesame Seeds and Wasabi Crème

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

Bacon-Wrapped Sea Scallops
Drizzled with Chipotle Hollandaise Sauce
Served on a Petite Skewer

Bacon-Shrimp Brochette
Garlic Shrimp Skewer wrapped in Crispy Bacon

Ceviche
A Duo of marinated Tiger Shrimp and Mahi-Mahi topped with Fresh Mango Salsa
Served on a White Tear Drop

Citrus Sea Scallops
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
Cod Croquette
Crispy Cod and Potato Croquette over a Spiced Fennel-Tomato Fondue
Served in a Petit Cup with Demitasse Fork

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

Crab Dumpling
House-made Dumpling filled baked with Jumbo Lump Crab Meat and Cream Cheese
Mixed with Soy Sauce, Fresh Ginger, Green Onions and Lemon Juice

Crab Fondue Vol au Vents
Maryland Crab Fondue baked in crispy Phyllo Shell

Crab Louie
G
Lump Crab Meat dressed with Citrus and Chives
Over Celery Root and Green Apple Remoulade
Served in Asian Tear Drop or an Endive Leaf

Crab Tostadas
Lump Crab Meat in Jalapeño-Lime Vinaigrette
Served on Crispy Wonton

Crevette Provençal
G
Citrus-Marinated and Grilled Gambas Shrimp with Thyme
Drizzled with Meyer Lemon and Tuscan Olive Oil

Day Boat Sea Scallops
G
Lemon Dusted and Speared on Rosemary Sprig
Finished with Meyer Lemon on a Bamboo Skewer

Gazpacho
GV
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

Lump Crab Stuffed Mushroom Cap
G
Stuffed with Lump Maryland Crab Cake

Mango Salmon Bite
Sesame-Soy Atlantic Salmon and Fresh Mango Salsa
Served on Petit Plate with Demitasse Fork
**Nova Scotia Boat**
Roasted Fingerling Potato filled with Seasoned Smoked Salmon
*Garnished with Crème Fraîche and Dill*

**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*

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

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

**Petite Lobster Roll**
Traditional Lobster Salad
*Served on a Mini Roll*

**Prosciutto-Wrapped Rockfish**
Petit Rockfish Filet wrapped in Crispy Prosciutto with Roasted Pepper and Citrus Garlic Sauce
*Served on a Whole Artichoke Heart*

**Radish and Lobster Salad Canapé**
Thinly Sliced Radish topped with Creamy Lobster Salad

**Salmon Brochette**
Miso-Glazed Salmon
*Topped with Toasted Sesame Seeds*

**Salmon Sushi Roll**
Hand-rolled Fresh Salmon Roll with White Rice
*Topped with Fresh Ginger*

**Seared Nantucket Sea Scallops**
Mounted on Blueberry Risotto
*Topped with Roasted Garlic and English Baby Pea Mousse*

**Shrimp and Grits**
Cajun Tiger Shrimp and Cheddar Grits garnished with Fresh Scallions
*Served in Petit Cup with Demitasse Fork*

**Shrimp Brochette**
Grilled Shrimp marinated in Garlic, Citrus and Parsley
*Served with Tequila-Lime Sauce or Cilantro-Lime Aioli*
Shrimp Cocktail
Jumbo Tiger Shrimp with Classic Cocktail Sauce and Lemon
Served in Demitasse Cup

Smoked Salmon Crêpe
Petite House-made Crêpe filled with Smoked Salmon
Dill Cream Cheese, Capers and Diced Red Onion

Vietnamese Spring Roll
Rice Noodles, Fresh Basil, Cilantro, Carrots, Cucumbers and Poached Shrimp
Served with a Sweet Chili Garlic Sauce
* Available without Shrimp

Vegetarian Hors d’Oeuvres

Aubergine Roulade
Grilled Eggplant rolled with Herbed Goat’s Cheese

Canapés
House-Baked Bread toasted with Herb-infused Oils with Choice of Toppings
Artichoke Hearts and Gorgonzola drizzled with Orange-Infused Honey
Brie, Pear, Dried Cranberries and Balsamic
Fresh Mozzarella, Tomato, Basil Pesto and Arugula
Roasted Butternut Squash with Wild Mushrooms and Sage

Caprese Crêpe
Petite House-made Crêpe filled with Fresh Mozzarella, Roma Tomatoes, and Basil
Finished with Balsamic Glaze

Corn and Tomato Fritter
Sweet Corn and Crispy Fresh Tomatoes
With Chipotle-Tomato Aioli
* Available without Aioli

Corn Vichysoise
Fresh Corn, Potato, Leek and Chives
Topped with Crème Fraiche
Served Chilled in Demitasse Cup
* Available without Crème Fraiche

Cucumber Roll
Hand-rolled Cucumber Roll with White Rice
With a Soy Sauce Drizzle

Cucumber Salad Skewer
Lightly Pickled Cucumber, Fresh Greek Feta and Grape Tomato
Finished with Italian Olive Oil Vinaigrette
* Available without Feta Cheese
Deviled Eggs
Smoked Paprika and Fried Capers

Dirty Martini
Fried Olive skewered and soaked in Vodka

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

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

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

Goat’s Cheese Vol au Vent
Crispy Phyllo Shell filled with Firefly Goat’s Cheese Cream and Choice of Filling
Brown Sugar-Tomato Brûlée
Caramelized Sweet Onion and Grape Tomato Confit
Diced Beets in White Balsamic-Cider Vinaigrette

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

Insalata Caprese Skewer
Grape Tomatoes, Fresh Mozzarella and Basil
Garnished with Fresh Basil and Extra Virgin Olive Oil

Mediterranean Skewer
Fresh Mozzarella, Kalamata Olive, Grape Tomato, Red Pepper, and Zucchini
Finished with Balsamic Glaze
* Available without Mozzarella

Mini Vegetable Egg Roll
Bite-Sized Traditional Egg Roll
Served with Duck Sauce

Radis
Local Maryland Radishes atop House-made Crostini
with Parisian Butter and Dollop of Red Caviar
Ravioli Tornado \textsuperscript{G\textsuperscript{V}*}
Roasted Butternut Squash with House-made Yogurt-Hummus
\textit{Finished with Toasted Pumpkin Seeds}
\textsuperscript{* Available without Yogurt}

Red and Yellow Beet Soup \textsuperscript{G\textsuperscript{V}*}
Garnished with Crème Fraîche
\textit{Served in a Demitasse Cup}
\textsuperscript{* Available without Crème Fraîche}

Risotto Cake \textsuperscript{G}
Cubed Risotto Topped with Garlic-Cherry Tomato Compote and Fried Capers
\textit{Served on a Petite Plate with Demitasse Fork}

Roasted Vegetable Quesadilla
Cheese, Peppers, Onions, Squash, and Grilled Zucchini with a hint of Basil and Cilantro
Grilled in our House-made Tortilla and Topped with Avocado Crème
\textit{Passed in a White Tear Drop}

Savory Pumpkin Soup \textsuperscript{G\textsuperscript{V}*}
Garnished with Crème Fraîche and Chives
\textit{Served in Demitasse Cup}
\textsuperscript{* Available without Crème Fraîche}

Spanakopita
Flaky Phyllo Triangles stuffed with Spinach and Feta

Spiked Fruit Skewers \textsuperscript{G\textsuperscript{V}}
Cantaloupe, Honeydew, Pineapple, and Watermelon
\textit{Drizzled with Coconut Rum}

Stuffed Dates \textsuperscript{G}
Honey Dates stuffed with Goat’s Cheese

Stuffed Mushroom Caps
\textit{Mushroom Caps baked with choice of Fillings}
Bacon, Bleu Cheese and Caramelized Onion \textsuperscript{G}
Herbed Goat’s Cheese and Roasted Vegetables \textsuperscript{G}
Roasted Vegetables and Saffron Rice \textsuperscript{V}

Sweet Potato Latkes \textsuperscript{G}
Garnished with Sour Cream, Chives and Cranberry Compote
\textit{Served on a White Tear Drop Spoon}

Tomato Velouté \textsuperscript{G\textsuperscript{V}*}
Creamy Tomato-Basil Soup with Parmesan Cheese Tuille
\textit{Served in Petit Cup}
\textsuperscript{* Available without Tuille}
Vol au Vent
Wild Mushroom and Gruyere garnished with Bell Pepper

Watermelon Skewer
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
Hand-Pulled Chicken, Gourmet Cheeses and Wing Sauce
Served with Tortilla Chips
* Optional Bleu Cheese Addition

Chilled Asiago and Artichoke Dip
Asiago Cheese and Artichokes

Chilled Cilantro Lime Dip
Creamy Dip with Cilantro and Lime
Served with Fresh Crudités and House-made Plantain Chips

Crab and Artichoke Dip
Lump Crab Meat, Artichoke Hearts and Gourmet Cheeses

Crab and Spinach Dip
Lump Crab Meat, Fresh Spinach and Gourmet Cheeses

Eggplant Begendi
Roasted Eggplant, Mozzarella Cheese and Béchamel Sauce

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

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

Roasted Red Pepper Dip
Roasted Red Peppers, Gourmet Cheeses and Fresh Herbs

Spinach and Artichoke Dip
Fresh Spinach, Gourmet Cheeses and Artichoke Hearts

Also Available:
Hummus Yogurt, Traditional Hummus, French Onion Dip, Herb-Infused Oil and Olive Tapenade
**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*

**Asian Beet Vase**
House Roasted Local Beets, Carved and Hollowed
Stuffed with Juvenile Romaine Hearts and Parsley Fronds
_Served with Caramelized Shallot-Mirin Vinaigrette_

**Asian Salad**
Mesclun and Romaine Greens topped with Mandarin Oranges, Strawberries and Crunchy Noodles
_Served with Sesame-Soy Vinaigrette_

**Caesar Salad**
Crisp Romaine tossed with House-made Croutons and Shredded Parmesan
_Served with Classic Caesar Dressing_
* Available without Croutons

**Cubed Watermelon Salad**
Cubed Watermelon Salad with Ricotta Cheese, Pickled Onion, Pear Tomato and Baby Mache
_Finished with a Drizzle of Balsamic Glaze_
* Only Available as a plated salad

**Fall Greens Salad**
Mesclun Greens, Honey Dates, Sliced Pear and Goat’s Cheese
_Served with Maple-Dijon Vinaigrette_

**Greek Salad**
Fresh Romaine, Sliced Onions, Tomatoes, Kalamata Olives, Cucumbers and Feta
_Served with Greek Dressing_

**Harvest Salad**
Mixed Greens topped with Roasted Beets, Gala Apples, Grape Tomatoes and Goat’s Cheese
_Served with Balsamic Vinaigrette_

**House Salad**
Romaine and Mixed Greens topped with Marinated Tomatoes, Cucumbers and Cheese Tuille
_Served with Balsamic Vinaigrette_

**Iceberg Wedge**
Halved Iceberg Wedge topped with Crispy Onions, Bacon Lardons and Bleu Cheese Crumbles
_Served with House-made Bleu Cheese Dressing_
*Also Available as Chopped Salad*

**Island Caesar Salad**
Crisp Romaine tossed with Shredded Parmesan, Mandarin Oranges
House-made Croutons and Caesar Dressing
_Garnished with Sliced Black Olives_
**Mesclun Salad**
Fresh Mesclun Greens, Sliced Pear, Dried Cranberries and Gorgonzola  
*Served with Balsamic Vinaigrette*

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

**Seaweed Salad**
Fresh Wakame marinated in Vinegar, Soy Sauce and Ginger  
*Finished with Toasted Sesame Seeds and Scallions*

**Strawberry and Goat’s Cheese Salad**
Mesclun and Romaine Greens topped with Fresh Strawberries and Goat’s Cheese  
*Served with Raspberry Vinaigrette*

**Summer Salad**
Mixed Greens with Fresh Blueberries tossed in a Lemon Vinaigrette  
*Garnished with Goat’s Cheese and Seasoned Toast Points*

**Taco Salad**
Mixed Greens topped with Shredded Cheese, Pico de Gallo  
Cucumbers, Avocado, Jalapeños and Tortilla Chips  
*Served with Ranch Dressing*

**Tropical Salad**
Mesclun and Romaine Greens topped with Mandarin Oranges  
Blackberries, Strawberries, Mango and Gorgonzola  
*Served with Raspberry Vinaigrette*

**SOUPS**
*Please Inquire about other Soup Options*

- Chilled Cucumber
- Clam and Corn Chowder
- Corn Vichyssoise
- French Onion
- House-made Chicken Vegetable
- Gazpacho
- Maryland Crab Soup
- New England Clam Chowder
- Pumpkin and Apple Bisque
- Roasted Zucchini and Potato
BREADS

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

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

Country Corn Bread
Golden and Buttery Sweet Southern Style Cornbread
Served warm with Sweet Cream Whipped Butter

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

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

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

Naan
Traditional Indian bread, served warm with Crispy Edges

CHEF-MANNED STATIONS

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

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

Flank Steak Marsala
Tender and Juicy Flank Steak
Served with Creamy Mushroom Marsala Sauce on the side

Italian Pork Tenderloin
Oven-Roasted and marinated in Classic Italian Seasonings
Served with Tomato Fondue on the side
Oven-Roasted Beef Tenderloin
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
Elegantly served in an authentic Spanish Paella Pan – a Breathtaking Presentation!
Saffron-Scented Rice topped with a Bounty of Fresh Shrimp, Baby Scallops, Calamari, Chicken, Chorizo Sausage, Clams Mussels
*Mixed with Bell Peppers and Green Peas*

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

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

Salmon Wellington
Whole Salmon Filet wrapped in a Prosciutto, Stuffed with Spinach and Baked in Puff Pastry
*Served with a Creamy Lemon-Dill Sauce on the Side*

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

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

Whole Maryland Rockfish
Local Maryland Rockfish roasted with Bright Citrus and Fresh Herbs
Served over Wilted Spinach infused with Toasted Fennel and Orange Zest
*Finished with Broiled Meyer Lemon Sauce on the side*

**STATION-STYLE ENTREES & ACCOMPANIMENTS**

Baked Potato Bar
Classic Baked Potatoes Accompanied by Cheddar Cheese, Broccoli Florets, Bacon Bits, Chives, Roasted Garlic Butter and Sour Cream

Brochette Trio
Marinated Beef Tenderloin drizzled with Chimichurri Sauce
Grilled Chicken accented with Citrus Sauce and Chives
Garlic Shrimp served with Tequila-Lime Sauce
**Cajun Shrimp and Grits**
Blackened Tiger Shrimp, sautéed with Smoked Bacon, Diced Peppers and Onions
Served over Stone-Ground Cheddar Grits

**Chef-Composed Thai Lettuce Wraps**
Stir-Fried Dark Meat Chicken sautéed with Crushed Red Pepper, Soy, Ginger, Lime and Garlic
Accompanied with Shredded Carrots, Crunchy Rice Noodles and Boston Lettuce

**Côtelette D’agneau**
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**
Choice of BBQ Chicken, Buffalo Chicken, Pulled Pork, Flank Steak, Boneless Beef Short Ribs or Grilled Chicken
*Served with Tortillas and help yourself toppings*
*Paella Rice, Peppers and Onions, Pico de Gallo, Sour Cream, Shredded Cheese and ROUGE Hot Sauce*

**Deluxe Cone Taco Bar**
*Chicken Al Pastor*
Pineapple Marinated Thighs with Avocado, Chorizo, Pico de Gallo, and Shredded Cheese
*Served in a Hard Tortilla Shell*

**Korean Beef Rib Tacos**
Pickled Cucumbers, Lime Sour Cream and Green Onions
*Served in a Soft Flour Shell*

**Side Bar:**
Chipotle-Cilantro Lime Sour Cream, Fresh Guacamole and Pico de Gallo
*Accompanied by House-made Corn Tortilla and Plantain Chips*

**Garlic Shrimp**
Tiger Shrimp marinated in Citrus, Garlic and Parsley
Served over Saffron-Infused Rice tossed with Diced Spring Vegetables
*Drizzled with a Pesto Vinaigrette*

**General Tso’s Duo**
*General Tso’s Chicken & General Tso’s Tofu*
Each served over Asian Sesame Rice Noodles & Stir Fry Vegetables
*Served ‘Grab n Go’ style in a Mini Martini Glass*

**House-made Chili Bar**
A Duo of Vegetarian and Classic Beef Chili
*Help-yourself topping:*
Black Olives, Chives, Hot Sauce, Jalapeño Peppers, Salsa, Shredded Cheese, and Sour Cream
Indian Brochette Duo

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

Latin Station

Carne Asada
Seasoned and Grilled Hanger Steak with Fresh Lime Juice
Served with a Classic Pico de Gallo, Fresh Guacamole, and Fresh Corn Tortillas
Accompanied by Fried Plantains
Freshly Sliced Plantains Sautééd and Caramelized to Sweet Perfection

Mango Salmon
Sesame-Soy Glazed Atlantic Salmon Filet served over Jasmine Rice Finished with Fresh Mango Salsa
Served in a Rocks Glass

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

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

Mediterranean Station
Greek Chicken Kebab with Tzatziki over Basmati Rice
Accompanied by Baba Ganoush, Hummus, and Tomato and Feta Salad

Mini Hot Dog Bar
All-Beef Kosher Dogs served in Mini Hot Dog Buns
Select your Accompaniments:
Brown Mustard, Black Bean and Beef Chili, Cheddar Cheese Sauce, Chopped Onions, Cole Slaw, Dill
Relish, Ketchup, Sauerkraut, and Yellow Mustard

Mushroom-Stuffed Chicken Roulade
Butterflied Chicken Breast stuffed with Wild Mushroom Ragout
Topped with Creamy Mushroom Marsala Sauce
Pasta Bar
Duo of Penne Pesto and Bowtie Marinara
**Help your-self toppings**
Grated Parmigiano Reggiano, Fresh Mozzarella, Black Olives, Crushed Red Pepper Flakes, and Sundried Tomatoes
*Premium toppings available*

Petit Filet Mignon
Crusted with Seasoning and Served Medium Rare over Cauliflower Purée and Madeira Sauce
*Served on a Small White Plate*

Petite Shepard’s Pie
Flaky Pie Crust filled with 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 Begendi
Boneless Braised Short Ribs over Eggplant Begendi
*Topped with a Red Wine Demi-Glace*

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*

Spinach Ravioli
Ravioli stuffed with Fresh Spinach and Ricotta Cheese sautéed in Sage-Infused Brown Butter
*Finished with Diced Tomatoes and Shaved Parmesan*

Sushi Cones
Chef’s choice of 3 hand-rolled sushi cones wrapped in Nori
*Served with a Pipette of Soy Sauce*

Taco Station
A Duo of pre-made Soft Tacos
*Fried Tilapia*
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, Pico de Gallo and Chipotle-Lime Sour Cream
*Served with house-made Corn Tortilla Chips*
Tandoori Chicken
White Meat Chicken grilled with Indian Spices and Tomatoes
Served with Grilled Peppers and Onions over Basmati Rice Accompanied by Warm Pita Triangles and House Raita

Turkey Breast
Oven-Roasted Turkey Breast over Beet and Potato Purée with our Signature Pink Peppercorn Sauce
Garnished with Fresh Chives and Served in a Rocks Glass

Turkish Shish Kebab Station
Chicken
Grilled Chicken Breast Marinated with Yogurt and Isot
Lamb
Seasoned with Sumac and Drizzled with Pomegranate Reduction
Sprinkled with Fresh Mint
Middle Eastern Pita
House-made Pita Bread halved and served warm
Accompanied by Tzatziki and Hummus on the side
Tabbouleh Salad
Middle Eastern Couscous, Tomatoes, Chopped Parsley, Mint, and Onion
Seasoned with Lemon Juice, Olive Oil, and Salt

Wild Mushroom Risotto
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.

Black Cod Fish
Seasoned and Baked to Perfection wrapped in a Lasso of Potato Strings
Mounted on a bed of Creamy Leeks
Finished with Barolo Red Wine Sauce

Broiled Maryland Crab Cake
Jumbo Lump Crab Cake Stacked on a Sweet Potato Galette and Grilled Asparagus
Finished with a Citrus Remoulade

Chesapeake Roulade
Chicken Roulade stuffed with Jumbo Lump Crab Meat and Baby Spinach
Mounted on a Golden Potato Pave Round and a Mélange of Baby Vegetables
Drizzled with a Classic Hollandaise Sauce
Eggplant Tower
Grilled Honey Eggplant and Tomato Compote with Fresh Mozzarella
Mounted on a House-made Polenta Cake
Accompanied with a Bundle of Fresh Vegetables
* Available without Mozzarella

Filet Mignon
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

Frenched Lamb Shank Cleopatra
Baby Lamb Shank over Butternut Squash Puree with Sautéed Romanesco
Served with a Ragout of Roasted Fennel, Artichoke, Plum Tomatoes, Olives and Lemon Zest

Italian Rockfish
Oven Roasted Maryland Rockfish seasoned with Smoked Paprika, Garlic and Lime Juice
Wrapped with Italian Prosciutto over a Crispy Risotto Cake and served on an Artichoke Bottom
Finished with a Garlic Butter Sauce

Jamaican Curry Chicken
Marinated Chicken Breast seasoned with Curry, Tomato, Onion and Lemon Juice
Served over Jamaican Rice & Bean Timbale with Fried Plantains
Finished with Curry Sauce

Maple Brined Chicken
Maple-brined Frenched Chicken Breast over Garlic Mashed Potatoes and Roasted Rainbow Carrots
Finished with Pear Chutney

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

Miso Glazed Salmon
Grilled North Atlantic Salmon Filet with a Miso Glaze over Wild Rice Pilaf and Sesame Ginger Bok Choy
Topped with Toasted Sesame Seeds and Edamame Salsa

Oven Roasted Shrimp
Jumbo Citrus-Garlic Marinated Shrimp over blistered Cherry Tomatoes
With a Crispy Risotto Cake with a Bundle of Seasonal Vegetables
Finished with Lemon Shallot Crunch and an Old Bay Cream Sauce
Provençal Beef Short Ribs
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 Toasted Fennel and Orange Zest with a Red Wine Demi-Glace

Provençal Beef Short Ribs with Polenta
Provençal-style, Braised Boneless Beef Short Ribs
Mounted on a Fried Polenta Cake with Sautéed Asparagus Tips
Finished with a Red Wine Demi-Glace

Provençal Española
Slowly Braised Fork Tender Beef Short Ribs with a Tortilla Española and Fire Roasted Asparagus
Finished with a Provençal Sauce

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

Rib Eye Steak
Flavorful, Oven-Roasted Rib Eye Steak with Grilled Yukon Gold Potato Wedges and Steamed Broccolini
Served with a Whole Grain Mustard Au Jus

Sud de la France
Chicken Breast stuffed with Spinach, Artichoke and Mozzarella Cheese
Over a Coconut Rice Cake with sautéed Brussels Sprouts
Topped with a Tomato, Garlic and White Wine Reduction

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

Veal Tenderloin with Glazed Pearl Onions
Marinated with Garlic, Fresh Thyme and Aged Soy Sauce
Stacked with Grilled Bell Peppers and Zucchini
Served over Cauliflower Puree

Vegan Stuffed Tomato
Corn and Black Bean Quinoa stuffed Roma Tomato Cup over Black Bean Puree
Finished with Avocado Relish
ENTRÉES

Poultry

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

**Barbeque Chicken**
Pulled Chicken served in our House-made BBQ Sauce

**Boneless Chicken Cacciatore**
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**
Pulled Chicken drenched in our own Hot Spices

**Chicken and Green Beans**
Chicken Strips sautéed with Garlic, Onions and Green Beans

**Chicken Coq au Vin**
Bone-in Chicken simmered in Red Wine with Pearl Onions, Carrots and Potatoes

**Chicken Française**
Tender Chicken Scaloppini sautéed in White Wine and Lemon Sauce

**Chicken Julienne**
Chicken Breast and Mixed Vegetables thinly sliced and sautéed in a Peppery Sauce

**Chicken Paupiette with Jumbo Lump Crab**
Tender Chicken Breast Stuffed with Local Maryland Crab and rolled in Panko Bread Crumbs
*Topped with a Hollandaise Sauce*

**Chicken Paupiette with Sautéed Shrimp**
Tender Chicken Breast stuffed with Fresh Spinach
Hard-Cooked Egg and Gulf Shrimp and Rolled in Panko Bread Crumbs
*Topped with a Citrus Garlic Sauce*

**Chicken Piccata**
Tender Chicken Scaloppini in Lemon-Caper Sauce

**Chicken Tikka**
Chicken Simmered with Tomatoes in a Light Indian Curry Sauce
Cider Infused Chicken
Savory Chicken Breast served with Roasted Carrots, Apples and Rosemary
*With a Cider Vinaigrette

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

Classic Roasted Chicken
Frenched Chicken Breast, Seasoned with Lemon, Rosemary & Thyme
*Topped with Traditional Pan Sauce & Garnished with Fresh Rosemary
*Only Available as a Plated Entree

General Tso’s Chicken
Crispy Chicken Breast sautéed with Broccoli Florets and Red Peppers in Sweet and Spicy Asian

Grilled Chicken Breast
Strips of Tender Chicken Breast, Marinated and Grilled

Jambalaya Chicken
New Orleans Favorite with Rice, Sausage and Cajun sauce

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

Parmesan-Crusted Chicken Breast
Topped with Fresh Mozzarella and Tomato Bruschetta
*Finished with Fresh Arugula and a Balsamic Glaze Drizzle

Rotisserie Chicken
Roasted with House Rotisserie Seasonings

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

Spiced Apple Chicken
Lightly breaded, Honey-drenched Chicken Breast topped with Caramelized Spiced Apples, Dried Cranberries, and Sunflower Seeds
*Baked with Brie Cheese

Tequila Lime Chicken
Tender Chicken Scaloppini in Light Tequila Lime Sauce

Thai Chicken
Diced, Boneless Chicken Thighs
Anaheim Chili, Garlic, Brown Sugar & Soy Sauce
*Served over Crispy Rice Noodles
Turkey Roulade
Turkey Breast stuffed with Parmesan Cheese and Sage
Finished with a Bourbon Barbecue Sauce

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

Vegetarian

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

Brown Butter Gnocchi
Pan-Seared Gnocchi in Brown Butter and Sage
Finished with Brussels Sprout Leaves and Fried Sage

Chile Relleno
Charred Poblano Pepper stuffed with Corn, Red Onion, Black Beans and Touch of Jalapeño
Finished with Broiled Monterey Jack Cheese

Eggplant Parmesan
Roasted Eggplant layered with Cheese and Marinara

General Tso’s Tofu
Stir-Fried Vegetables and Tofu with Tamari sauce over Rice Noodles

Sesame Tofu
Sesame-Soy Glazed Tofu
Served with Fresh Mango Salsa

Stuffed Portabella Mushroom Cap
Portabella Cap stuffed with Primavera Vegetables

Stuffed Red Bell Pepper
Red Pepper stuffed with Saffron Rice and Roasted Vegetables

Vegetarian Napoleon
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

Vegetarian Strudel
Eggplant, Tomato, Caramelized Onion, Yellow Squash and Zucchini baked Quiche-Style
Finished with Parmesan Cheese and Fresh Mozzarella
**Beef, Pork, Lamb**

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

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

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

**Black Pepper Crusted Beef Tenderloin**
Served with Classic Béarnaise in Roma Tomato Cup

**Braised Pork Belly**
Tender and Juicy Braised Pork Belly
*Served with Morello Cherry Demi-glace*

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

**Flank Steak Marsala**
Tender and Juicy Flank Steak in Creamy Mushroom Marsala Sauce

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

**Pit Beef**
Slow cooked over Cherry Wood
*Served in Natural au Jus*

**Pit Ham**
Glazed with Apricot Chutney and Slow-Cooked over Cherry Wood

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

**Pulled Pork**
Slow-Cooked Pork Shoulder in House-made BBQ Sauce
Rack of Lamb
Drenched and Served with Red Wine Demi-Glace

Top Sirloin
Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor
Served with Red Wine Demi-Glace

Tournedos Rossini
Top Sirloin drizzled with Barolo Red Wine Sauce
Topped with Black Truffle Foie Gras

Seafood

Autumn Roasted Salmon
Oven-roasted Salmon topped with Crisp Apple-smoked Bacon and Sautéed Leeks
Drizzled with a Cider Vinaigrette

Baked Halibut
Lemon Dusted and Topped with a Rosemary Sprig
Served with a Rosemary Beurre Blanc Sauce

Barbeque Shrimp
Jumbo Shrimp sautéed in a Sweet and Spicy Southern BBQ Sauce

Blackened Caribbean Redfish
Served with Tequila-Lime Sauce

Boston Baked Halibut
Fresh Halibut Filet covered with a Luscious Tomato Sauce
Sprinkled with Crunchy Bread Crumbs

Garlic Shrimp
Grilled Shrimp in Savory Garlic Sauce

Grilled Salmon Filet
Oven-Roasted with Fresh Herbs
Served with Velvety Pink Peppercorn Sauce

Maryland Lump Crab Cake
Jumbo Lump Maryland Crab Cake with House Remoulade

Maryland Rockfish Filets
Local Rockfish Grilled to Perfection with Citrus and Fresh Herbs
Carved to Order and Served with Citrus-Garlic Sauce

Mango Salmon
Sesame-Soy Glazed Atlantic Salmon Filet
Served with Fresh Mango Salsa
Miso Glazed Salmon
North Atlantic Salmon Filet with a Miso Glaze
Topped with Toasted Sesame Seeds

Panko Crusted Orange Roughy
Orange Roughy Encrusted with Seasoned Japanese Bread Crumbs
Served with Zesty Remoulade

Salmon en Papillote
Delicate Salmon Baked in Parchment Paper with Fresh Herbs

Seafood Vol au Vent
Flaky Puff Pastry Shell filled with Shrimp, Lobster and Scallops
Drizzled with French Cognac Lobster Sauce

Shrimp and Chicken Stir Fry
Fresh Shrimp sautéed with Tender White Meat Chicken

Shrimp Etouffée
Southern-Style Shrimp cooked with Tomatoes, Garlic, Onions and Cajun Seasoning
Served with White Rice

Tropical Mahi Mahi
Fresh Mahi Mahi seasoned with Sriracha Chili and Grilled Mango Slices
Over Pumpkin Salsa

Pasta

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

Caprese Cappellini
Angel Hair Pasta tossed with Sundried Tomatoes, Fresh Mozzarella, Button Mushrooms, Basil and Extra Virgin Olive Oil
Finished with Parmigiano Reggiano and Balsamic Glaze

Fettuccini Alfredo
Creamy Basil, Parmesan and Garlic Sauce

Fettuccini or Penne Primavera
Seasonal Vegetables tossed in a creamy Alfredo sauce

Linguini Bolognaise
Linguini tossed with Classic Beef and Tomato Sauce
Topped with Fresh Basil
Pasta Puttanesca
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

Penne alla Vodka
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

Rasta Pasta
Penne Pasta tossed with Black Beans, Broccoli Florets Red and Yellow Peppers, Onions, Fresh Basil, Oregano and Parmesan Cheese

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

Singapore Noodles
Asian-Style Pasta with Sautéed Vegetables in a Light Curry Sauce

Spaghetti Marinara
Spaghetti topped with Classic Marinara Sauce
* Topped with Fresh Basil

Spinach Ravioli
Spinach and Cheese Ravioli served in Warm Balsamic Vinaigrette
* Also available with a Lobster Cream Sauce

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

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

Potato Sides

Au Gratin Potato Rounds
Decadent Layers of Gourmet Cheeses and Sliced Potatoes cut into Rounds
_Baked in Heavy Cream and Cheese_

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

Brown Butter Gnocchi
Pan-Seared Gnocchi in Brown Butter and Sage
Finished with Brussels Sprout Leaves and Fried Sage

Cajun Potatoes
Whole Baby Irish Potatoes tossed with Sea Salt, Chives and Cajun Spices

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

Golden Potato Pavé
Sliced Yukon Gold Potatoes baked with Lemon and Fresh Thyme

Gold Potato Wedges
Sliced and Grilled Yukon Gold Potatoes
_Tossed with a Flavorful Garlic Butter Sauce_

Gourmet Potato Chips
Cooked in Herb-Infused Oil and Perfectly Salted

Lyonnaise Potatoes
Sliced Potatoes and Caramelized Onions

Mashed Potatoes
Rich, Whipped House-made Potatoes

Old Bay Potato Pavé
Tender and Buttery Layered Potatoes, Fried to a Crispy Golden Crust
_Sprinkled with Old Bay Seasoning_

Rotisserie Potatoes
Roasted with Olive Oil, Rotisserie Spices and Fresh Herbs

Scalloped Potatoes
Decadent Layers of Gourmet Cheeses and Sliced Potatoes
Twice-Baked Potato
Yukon Gold Potatoes, hollowed out and blended with Sour Cream
Fresh Chives, Garlic, Bacon and Cheddar Cheese

Rice and Grain

Brown Rice and Lentils
Brown Rice Simmered with Lentils and Middle Eastern Spices

Brown Rice Pilaf
Brown rice combined with Orzo and Fresh Herbs

Cilantro Lime Rice
White Rice cooked with Fresh Cilantro and Lime Juice

Classic Rice Pilaf
Long Grain White Rice sautéed with Diced Onions and Rich Broth
Finished with Spring Peas

Israeli Couscous
Large Grain Pearl Couscous with Diced Vegetables

Paella Rice
Spanish-Style with Diced Vegetables

Rice and Beans
White Rice with Red Kidney Beans and Black Beans

Thai Rice
Aromatic Jasmine Rice

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

Mac n Cheese Sides

Carbonara Mac
Bacon, Peas and Mushrooms mixed in a Creamy Cheese Sauce

Cheeseburger Mac n' Cheese
Ground Angus Beef, Cheddar Cheese and American Cheese

Fiesta Mac n' Cheese
Jack and Cheddar Cheeses with Roasted Chicken, Pico de Gallo and Jalapeños
**Gourmet Mac n’ Cheese**
Smoked Gouda, Muenster, Parmesan and Mozzarella
*Topped with Crispy Onions*

**Lobster Mac n’ Cheese**
Chunks of Maine Lobster in Creamy Macaroni and Cheese

**Mac Reuben**
Elbow Macaroni in Swiss Cheese Sauce with Corned Beef, Sauerkraut and Rye Bread Crumbs

**Macaroni and Cheese**
Elbow Macaroni in Classic Cheddar Sauce

**White Cheddar Macaroni and Cheese**
Classic Elbow Macaroni in Creamy White Cheddar Sauce
*Help Yourself to Toppings*
Brown-Butter Bread Crumbs, Bacon Bits, Old Bay, Stewed Tomato

**Vegetables**

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

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

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

**Braised Greens**
Slow Stewed Local Kale and Mustard Greens

**Bok Choy**
Tender Baby Chinese Cabbage braised with Ginger and Soy

**Corn**
Sweet and Delicious Local Maryland Corn

**Cornbread Stuffing**
Classic Cornbread cooked with Peppers, Onions and Rich Stock

**Cranberry Yams and Squash**
Roasted Squash and Yams studded with Dried Cranberries
Creamed Spinach
Fresh Spinach with Heavy Cream and Garlic

Dill Carrots
Steamed with Fresh Dill

Ginger Green Beans
Haricots Verts Stir-Fried with Soy and Ginger

Grilled Asparagus with Bacon
Tender Asparagus Spears topped with Poached Egg and Bacon Vinaigrette

Grilled Zucchini
Charred Zucchini Slices
Topped with a Balsamic Glaze and Feta Cheese Crumbles

Haricot Verts
French Green Beans sautéed with Shallots and Garlic

Mediterranean Asparagus
With a Tahini Lemon Dressing drizzled on top

Mushrooms
Sautéed in a White Wine and Garlic Butter

Palak Paneer
Paneer Cheese and Spinach in a Creamy Curry Sauce

Red Pepper Asparagus
Topped with a Roasted Red Pepper Butter Compound

Romanesco Broccoli
Delicate and Nutty Romanesco Oven-Roasted with Caramelized Onions and Garlic
Topped with Parmesan Cheese

Rotisserie Vegetables
Harvest Root Vegetables tossed in House Spice Blend

Saag Paneer
Small Curd Cottage Cheese in Creamy Spinach Sauce

Sautéed Spinach
With Garlic, Lemon and Olive Oil

Steamed Asparagus
Lightly Steamed and Drizzled with Lemon-White Wine Sauce
**Steamed Mixed Vegetables**
Fresh Steamed Carrots, Broccoli and Cauliflower Florets

**Vegetable Kebabs**
Zucchini, Squash, Pepper, Red Onion, Tomato and Mushroom
*Glazed with Balsamic Glaze or Drizzled with Citrus-Garlic*

**Vegetable Trio Gratin**
Alternating slices of Grilled Eggplant, Roasted Zucchini and Roasted Plum Tomato
_Baked on a bed of caramelized onions and topped with Parmesan Cheese and Fresh Herbs_*

**Wilted Spinach**
Accented with Toasted Fennel Seeds and Valencia Orange Zest

**Zucchini**
Fresh Roasted with Peppers and Onions

**DESSERT**

**3” Individual Mini Pies**
Apples and Cinnamon, Lemon-Blueberry Crumble, Pumpkin, Black Cherry with Pear
Fruit of the Forest and Lemon Meringue
*Custom Flavors Available Upon Request*

**Assorted Gourmet Cookies**
Sugar, Oatmeal Raisin, Chocolate Chip, Double Chocolate and White Chocolate-Cranberry
*Available in Full-size or Mini*

**Balsamic Glazed Strawberry Parfait**
Fresh Strawberries marinated in Balsamic Vinegar and layered with Vanilla Ricotta

**Basil-Chocolate Torta**
Moist Dark Chocolate Cake with a Pink Passion Fruit Frosting accented with a Berry Reduction
_Topped with a Blackberry and Fresh Basil_*

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

**Brownies**
House-made, Rich Chocolate Brownies
Build-your-Own Ice Cream Sandwich Bar
An Assortment of House-made flavors
Sandwiches built with your choice of Freshly-baked Cookies

Candy Cane Marshmallow Pops
House-made Marshmallows dipped in Milk Chocolate
Rolled in Peppermint Crumbles

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

Chocolate Covered Pretzels
House-made, Hand-Dipped Pretzel Rods in Dark and White Chocolate

Chocolate “Fountain” Lollipop Display
*A Skewered Assortment of Chocolate-Dipped Delicacies*
Angel Food Cake, Banana, Brownie Bites, Coconut Macaroons,
Fresh Strawberries, Pineapple, and NY Style Cheesecake

Chocolate Truffles
*A Secret Family Recipe*
A Creamy Semi-Sweet Chocolate Center coated in Dark Chocolate
*Dusted in Cocoa Powder*

Cookie Pops
House-made Cookies baked on Bamboo Skewers
*Drizzled with White and Dark Chocolate*

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

Crème Caramel
Individual Custard, Baked with a Light Caramel Top

Crêpe Flowers
Petite House-made Crêpes filled with Caramelized Bananas and Salted Caramel
*Folded and Tied into “Flowers”*

French Churro Bread Pudding
Complimented with Cinnamon Chantilly Cream and Strawberry Sauce
*Topped with Spicy Chocolate Sauce*

Giant Chocolate Covered Strawberries
Hand-Dipped, Fresh Strawberries dipped in Dark and White Chocolate
*Available without White Chocolate*
Grilled Fruit Skewers
Seasonal Grilled Fruit
*Drizzled with Ginger Syrup*

Grilled Peach Skewers
Fresh Grilled Peaches
*Drizzled with Orange-Infused Honey*

House-Made Ice Cream Bar

_Voted Baltimore’s Best Ice Cream, Select up to four (4) Flavors_


_Accompaniments to include Rainbow and Chocolate Sprinkles, Chantilly Cream, Maraschino Cherries, Chocolate Chips, and Chocolate and Caramel Sauce_

House-made Mini Doughnuts

_Trio of scratch-made doughnuts that can be made on-site by our Executive Chef!_

Red Velvet, Glazed and Apple Cider

Macaroons
House-made Coconut Macaroons dipped in Dark and White Chocolate

*Available in Full-size or Mini*

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 Cheesecakes
House-made Mini Cheesecakes
_Topped with Fresh Strawberries, Blueberries and Blackberries_

Mini Cannoli Tart
Crispy Phyllo Shell Filled with Cannoli Cream
_Topped with Shaved Chocolate_

Mini Fruit Tart
Crispy Phyllo Shell Filled with Pastry Cream
_Topped with Fresh Blueberries, Strawberries and Mango_

Mixed Berry Salad
Strawberries, Blackberries, Blueberries and Raspberries
_Marinated in Chambord_
Mousse Charlotte
A Fruity, Fluffy ½ Sphere Masterpiece
Vanilla Mouse with Mixed Berries
Chocolate Mousse with Mixed Berries
Mango Mousse with Fresh Mango Slices

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
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
Toasted Macaroon and Fresh Mango Mousse topped with Toasted Coconut

Pumpkin Pie
Pumpkin Mousse topped with a Sliver of Pumpkin Cake

Open Faced Strawberry Shortcake
Flaky Biscuits Layered with Whipped Cream Frosting and Sliced Strawberries

Oreo Pops
White and Dark Chocolate dipped Oreos

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

Root Beer Float Shots
Vanilla Bean Ice Cream with Classic Root Beer
Served in Shot Glass
Scratch-made Cupcakes

**Baked Apple**
*Apple Cider Cake baked with Fresh Apples and topped with Cinnamon-Cream Cheese Frosting*
*Finished with a Caramel Drizzle and Crunchy Apple Chips*

**Berger Cookie**
*Vanilla Cake topped with Mascarpone-Fudge Icing*
*Finished with Berger Cookie Crumbles*

**Carrot**
*Spiced Carrot Cake topped with Cream Cheese Frosting*
*Sprinkled with Orange Sugar*

**Chai-Infused Vanilla**
*Vanilla Cake infused with Chai Spices and topped with Vanilla Frosting*
*Garnished with a Cinnamon Stick*

**Chocolate**
*Decadent Chocolate Cake*
*Topped with choice of Vanilla or Chocolate Frosting*

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

**Chocolate Mocha**
*Rich Chocolate cake with Mocha Buttercream Icing*
*Sprinkled with White Chocolate Shavings and Topped with a Chocolate Ribbon*

**Chocolate Peppermint**
*Rich Chocolate Cake accented with a hint Peppermint and topped with Peppermint-Cream Cheese Frosting*
*Dusted with Peppermint Sprinkles*

**Dulce de Leche**
*Scratch-made Dulce de Leche Cake topped with Caramel Frosting*
*Topped with a Dulce de Leche Drizzle*

**Key Lime**
*Tart Key Lime Cake topped with Buttercream Frosting*
*Finished with a Candied Lime Slice*

**Maple Bacon**
*Savory Maple Cake topped with Buttercream Frosting*
*Dusted with Brown Sugar-Bacon Crumbles*

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

**Pumpkin**
*Roasted Pumpkin Cake topped with Pumpkin-Cream Cheese Frosting*
*Finished with a light dusting of Cinnamon*
Red Velvet
Classic Red Velvet Cake topped with Cream Cheese Frosting
Sprinkled with Oreo Cookie Crumbles

Strawberry Shortcake
White Sponge Cake topped with Whipped Cream Frosting
Finished with a sliced Strawberry

Vanilla
Moist Vanilla Cake topped with a choice of Vanilla or Chocolate Frosting

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
Served in a Demitasse Cup with a Petite Fork

Wedding Cake
Rouge to Coordinate with SugarBakers
A or B Design Category Cakes

BREAKFAST AND BRUNCH

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

Assorted Mini Muffins
Blueberry, Chocolate, Cream Cheese, and 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**
Crispy Potatoes sautéed with Peppers and Onions
Served with Ketchup and Hot Sauce

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

**Fresh Fruit Salad**
Seasonal Cubed Fruit accented with Berries

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

**Greek Breakfast Wrap**
Scrambled Eggs, Mushroom, Feta Cheese, Roasted Red Peppers and Spinach

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

**Mini Quiche**
- *Black Forest*
  Smoked Gouda, Ham and Caramelized Onion
- *Four Cheese*
  Goat’s Cheese, Gruyere, Mozzarella and Parmesan
- *Lorraine*
  Gruyere, Bacon and Caramelized Onion
- *Spanish*
  Manchego, Caramelized Onion and Peppers
- *Wild Mushroom*
  Goat’s Cheese, Mushrooms, and Fresh Herbs

**Savory Croissants**
Plain, Egg and Cheese, Sausage, and Turkey and Swiss

**Sweet Croissants**
Chocolate and Strawberry-Cream Cheese

**Yogurt and Granola**
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 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

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

**ROUGE Signature Sliders Bread Rolls**
*Served on Freshly Baked Petite French*

**Angus Beef Slider**
Grilled USDA Angus Beef Slider with Lettuce and Tomato

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

**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

**Burger Chesapeake**
Angus Beef Slider topped with Crab Meat and drizzled with Béarnaise Sauce

**California Chicken**
Grilled Chicken Breast topped with Fresh Avocado 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, Lettuce and Tomato

Fried Green Tomato BLT
Cornmeal-Crusted Fried Green Tomato, Applewood Bacon and Creamy Cole Slaw
*Finished with Sundried Tomato Aioli*

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

Lavender Chicken
Chicken Breast glazed with Lavender and Honey-Dijon

Lombard Street Corned Beef
Corned Beef, Sauerkraut and 1000 Island Dressing between Jewish Rye

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

Po’ Boy
Fried Shrimp or Oysters with Romaine, Roma Tomato and House Remoulade

Pulled Pork
House-made Pulled Pork topped with Pickles and Chopped Onions

Pulled Pork and Slaw Slider
House-made Pulled Pork topped with Red Cabbage Slaw

Roasted Vegetables
Zucchini, Eggplant, Roma Tomato, Fresh Mozzarella and Basil Pesto

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

Tuna Salad Melt
Classic Tuna Salad topped with Swiss Cheese and a Slice of Roma Tomato
Turkey Gobbler
House Roasted Turkey Breast topped with French Brie and Cranberry Relish

Accompaniment Salads

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

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

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

German Potato Salad
Bite-Sized Red Potatoes with a Crispy Bacon, Fresh Herbs and Green Onions
Served in a Cider Vinaigrette

Insalata Caprese
Sliced Heirloom Tomatoes and Fresh Mozzarella
Garnished with Fresh Basil and Extra Virgin Olive Oil

Lemon-Pesto Pasta Salad
Tri-Colored Rotini with Grape Tomatoes, Mozzarella, Kalamata Olives, & Asparagus Tips
Tossed in Fresh Lemon Vinaigrette

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

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

Red Bliss Potato Salad
Red Bliss Potatoes with Diced Peppers in House Dressing

Roasted Corn and Black Bean Salad
Fire roasted Corn, Black Beans, Cilantro and Diced Peppers
Served in a Light Vinaigrette

Roasted Wild Mushroom Salad
Mixed Wild Mushrooms roasted with Shallots and Madeira Wine
Tossed with Cherry Tomatoes and Green Beans
Rock Shrimp Salad
Louisiana Rock Shrimp laced with a Honey-Lime Vinaigrette
*Served with Purple Radish*

Shrimp and Avocado Pasta Salad
Penne Pasta tossed with Avocado, Crunchy Vegetables and Shrimp
*Served in a Creamy Dressing*

Tomato and Cucumber Salad
Ripe Heirloom Tomatoes and Fresh Cucumbers in Italian Olive Oil Dressing

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

Watermelon Salad
Thinly Sliced Cucumbers, Red Onion, Feta Cheese and Mint Chiffonade in Lime Vinaigrette

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

Zucchini Salad
Thinly Sliced Zucchini Ribbons
*Finished with a Provençal Vinaigrette*

**SNACKS**

Cinnamon Sugar Pretzel Bite
Scratch-made Soft Pretzels Tossed with Cinnamon Sugar and dipped in Royal Icing
*Served in a Demitasse Cup*

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

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

Parmesan Truffle Frites
Hand-Cut, Tossed in Truffle Oil & Parmesan and Drizzled with Honey
*Served in Paper Cones*

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