

# Rouge Banquet Menu



## Rouge

1315 16th St NW, Washington, DC 20036

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<http://www.rougehotel.com/>

Rouge

# Breakfast

## PLATED BREAKFAST SELECTION

Served with assorted pastries and croissants, Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf® Tea Sachets

### Plated Continental

- Fresh Seasonal Sliced Fruit
- Crunchy Granola and Greek Yogurt

\$25.00 per guest

### All American

- Scrambled Eggs, Applewood Smoked Bacon or Country Sausage
- Seasonal Home Fried Potatoes, served with Toast

\$28.00 per guest

### Healthy Conscious

- Egg White Omelet, Smoked Turkey or Sausage Bacon,
- Served with Fresh Sliced Fruit

\$30.00 per guest

### French Toast

- Cinnamon French toast with fresh berries and warm maple syrup
- Choice of Applewood Smoked Bacon or Country Sausage

\$29.00 per guest

## BREAKFAST A LA CARTE

(Designed to be paired with any of our Sunrise Breakfast Selections)

### The Bagel Shop

Assorted New York Style Bagels served with Whipped Cream  
Cheese and Fruit Preserves \$4.50 per guest

### Breakfast Burrito

Scrambled eggs, chorizo, pepper jack cheese \$6.50 per guest

### Greek Yogurt & Fresh Fruit

A Selection of fresh fruit choices \$6.00 per guest

### Cereals & Granola

An Assortment of Individual Cereals, Granola, and Yogurts

### The Pro Start

- Cured Meats, Hard Boiled Eggs and Artisanal Cheeses
  - A Selection of Mortadella, Genoa Salami, Capicola
  - Blue Cheese, Camembert, Chèvre
- Served with Grainy Mustard, Rustic Breads and Preserves  
\$14.50 per guest

Breakfast Potatoes \$3.00 per guest

Warm Oatmeal & Seasonal Fruit \$6.50 per guest

French Toast \$7.00 per guest

Executive Bagel Shop \$8.00 per guest

*Assorted New York style cbagels with cream heese and lox*

Pricing does not include 16.5% taxable service charge, 6.5% taxable administrative fee and  
10% District of Columbia Sales Tax.

## SUNRISE BREAKFAST

### Continental Breakfast

- Fresh Seasonal Chilled Juice Selections to include Orange Juice, Grapefruit Juice, Cranberry Juice
- A Selection of Fresh Sliced Seasonal Fruit and Berries
- An Assortment of Breakfast Pastries to include: Muffins, Danish, Croissants
- Sweet Cream Butter and Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf® Tea Sachets

\$23 Per Guest

### Healthy Start Breakfast

- Fresh Seasonal Chilled Juice Selections to include Orange Juice, Grapefruit Juice, Cranberry Juice
- A Selection of Fresh Sliced Seasonal Fruit and Berries
- Crunchy Granola, Organic Fruited and Natural Yogurts, and Assorted Smoothies
- Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf® Tea Sachets

\$25 Per Guest

### American Breakfast *(A [20] guest minimum is required)*

- Fresh Seasonal Chilled Juice Selections to include Orange Juice, Grapefruit Juice, Cranberry Juice
- Farm Fresh Pan Scrambled Eggs
- Applewood Smoked Bacon and Country Sausage
- Seasoned Home Fried Potatoes
- A Selection of Fresh Sliced Seasonal Fruit and Berries
- An Assortment of Breakfast Pastries to include: Muffins, Danish, Croissants
- Sweet Cream Butter and Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf® Tea Sachets

\$31 Per Guest

## BREAKFAST ACTION STATION

*(Chef fee of \$150 per chef required for action stations)*

### Omelet and Eggs Made to Order Station

Includes Cheddar and Swiss Cheeses, Mushrooms, Green Onions, Peppers, Tomatoes, Ham, Sausage and Salsa

Add \$9.00 per guest

### French Toast Station

Chef's Selection of Fruit Compotes, Fresh Cream, Powdered Sugar, Warm Syrup and Butter

Add \$8.00 per guest

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