

Rouge Banquet Menu



Rouge

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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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Breaks

MEETING BREAK ENHANCEMENTS

Salty Nibbles

Goldfish Crackers, Gourmet Mixed Nuts and Terra Chips
\$11.00 per guest

Just like Mom Used to Make

Chef's Selection of Freshly Baked Gourmet Cookies and Fudge Brownies
\$10.00 per guest

Chips & Dips

Tortilla Chips, House Made Guacamole and Fresh Tomato Salsa
\$12.00 per guest

Break To Go!

An
Assortment of Whole Fruit, Terra Chips, Cookies, Pretzels and Bottled Spring Water
\$17.00 per guest

Mediterranean

Hummus and Tapenade with Pita Chips and Grilled Antipasti
\$18.00 per guest

Ice Cream Sundae Bar

Assorted Ice Cream served with Whipped Cream, Hot Fudge, M&M Candies, Roasted Peanuts and Maraschino Cherries
\$15.00 per guest

Smoothie Bar

Assorted smoothies made with fresh seasonal fruits
\$10.00 per guest

Carnival Break

Fresh Popped Popcorn, Cracker Jacks, Dry Roasted Peanuts, and Pretzels
\$12.00 per guest

A la Carte Selections

- Terra Chips
\$4.50 per bag
- Freshly Baked Gourmet Cookies
\$39.00 per dozen
- Fudge Brownies
\$39.00 per dozen
- Assorted Pastries
A Selection of Freshly Baked Gourmet Breakfast Breads, Petite \ Croissants and Pastries
\$38.00 per dozen
- Fresh Whole Fruit
A Selection of Fresh Whole Fruit to include: Apples, Bananas, Pears, and Oranges
\$6.00 per guest
- Sliced Fresh Fruit & Berries
A Selection of Fresh Seasonal Sliced Fruit and Berries
\$7.50 per guest
- Strawberries Yogurt Parfaits with Granola
\$4.00 per guest
- Assorted Granola Bars
\$3.00 per guest
- Seasonal Vegetable Crudités
\$15.00 per guest
- Individual Yogurt
Organic Fruited and Natural Yogurts
\$3.50 per guest
- Trail Mix
\$12.00 per pound

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Lunch

LUNCH BUFFET SELECTIONS

The Congressional Deli Display

(A [10] guest minimum is required. An additional \$8.00 will be charged per person for groups less than 10)

Salad Medleys

(Your choice of [2] selections)

- Potato & Egg Salad
- Mixed Field Greens with Sherry Vinaigrette
- Orzo Salad with Pesto, Sun-dried Tomatoes, Grilled Zucchini

Gourmet Deli Display

A Selection of:

- Roasted Breast of Turkey, Honey Glazed Ham, Roast Sirloin of Beef
- Gruyère Cheese, Cheddar Cheese, Provolone Cheese
- Served with Rustic Artisan Breads, Rolls, Baguettes
- Assortment of Condiments, Lettuce, Tomato, Onion
\$38.50 per person

The Wrap Bar

(A [15] guest minimum is required. An additional \$8.00 will be charged per person for groups less than 15)

Your guests will enjoy our “Do-It Yourself” Sandwich Bar

Refreshing Salads

- Marinated Cucumber, Roma Tomato & Red Onion Salad
- Mesclun Salad with Grape Tomatoes & Herb Vinaigrette

Build-a-Wrap Components

- Roasted Red Pepper Tortilla, Spinach Tortilla, and Lettuce Leaf
- Grilled Chicken Salad, Tuna Salad, Grilled Vegetables
- Herbed Mediterranean Rice
- Mayonnaise, Mustard, Herb Vinaigrette
- Terra Chips® and Freshly Baked Gourmet Cookies
- Includes Coffee, Tea and Decaf

\$38.50 per person

Gourmet Deli Sandwiches

- Includes a selection of: Pesto Orzo Salad and Terra Chips or Fresh Seasonal Whole Fruit
(Identify [2] selections to share with your guests)

(Special Note: A 3rd selection is available for a nominal charge of \$3.00 per person)

- Genoa Salami, Mortadella, Capicola, Provolone Cheese, Olive Spread
Served on Mini Baguette
- Grilled Chicken & Bacon with Avocado, Aioli, Lettuce and Tomato
Served in a Roasted Red Pepper Wrap
- Roast Beef & Horseradish Cream with Peppered Tomato and Mesclun Mix
Served on Sourdough
- Roast Turkey and Pesto with Gruyère Cheese and Spinach
Served on Rustic Roll
- Grilled Portabella Mushroom, Vine Ripe Tomato, Charred Red Onion, Mesclun, and Basil Aioli
Served on Multigrain

\$38.50 per person

Lunch Buffet Enhancements

- Display of Fresh Sliced Fruit
\$7.50 per person
- Display of Domestic and Imported Cheese
\$9.75 per person
- Display of Cured Meats and Accompaniments
\$9.75 per person
- Seasonal Soup (20 guest minimum)
\$5.00 per person

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WARM LUNCH BUFFET SELECTIONS

The American Bistro

(A [20] guest minimum is required. An additional \$10.00 will be charged per person for groups less than 20)

Salad Selections *(Identify [2] selections to share with your guests)*

- **Baby Romaine Salad with Croutons, Parmesan Cheese, Caesar Dressing**
- **Grilled Vegetables with Herbed Buttermilk Dressing**
- **Mixed Greens, Pear Tomatoes, Maytag Blue Cheese, Sherry Vinaigrette**

Entrée Selections *(Identify [2] selections to share with your guests)*

- **Pan Seared Tilapia with Salsa Verde**
- **Lemon & Oregano Grilled Chicken Breast with tomato, capers, and olives**
- **Shrimp Paella**
Shrimp, seafood, rice, saffron threads, tomatoes, white wine sauce
- **Butternut Squash Ravioli, Spinach, Pine Nuts, Mascarpone Cheese**
- **Served with Rosemary Roasted Potatoes and Chef's Selection of Seasonal Vegetables**
- **Silver Dollar Rolls with Butter**

Dessert Selections

- **A Selection of Assorted Petite Gourmet Pastries**
- **Includes Coffee, Tea and Decaf**

\$48.50 per guest

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Plated Lunch Selections

(A [15] guest minimum is required. An additional \$10.00 will be charged per person for groups less than 15).

(Final Guarantees are required [3] business days prior to your event)

Our lunch selections are served with Freshly Baked Silver Dollar Rolls with Sweet Cream Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf® Tea Sachets

Salad Selections

(Identify [1] selection to share with your guest)

- **Baby Romaine Caesar Salad with Herbed Croutons and Parmesan-Black Pepper Dressing**
- **Mesclun Greens with Red Grape Tomatoes, Carrot Ribbons and Dijon Vinaigrette**
- **Baby Spinach, Gorgonzola, Roasted Mushrooms and Balsamic Vinaigrette**

Entrée Sélections

(Identify [2] selections to share with your guests)

- **Butternut Squash Ravioli, Sautéed Spinach, Sun-dried Tomato, Mascarpone Cheese**
\$39.00 per guest
- **Pesto Crusted Boneless Chicken Breast with Roasted Garlic Aioli, Fried Leeks & Mashed Potatoes**
\$41.00 per guest
- **Seared Thai Snapper with Cucumber Salsa and Spiced Couscous**
\$43.00 per guest
- **Roasted Vegetable Napoleon**
Fresh Basil with Mozzarella Cheese and Marinara
\$39.00 per guest
- **Grilled Bistro Steak with Roasted Yukon Gold Potatoes and Garlic-Herb Butter**
\$48.00 per guest

Dessert Selections

(Identify [1] selections to share with your guests)

- **Petite New York Style Cheese Cake served with Berry Coulis**
- **Seasonal Fresh Fruit Tartlets served with Chantilly Cream**
- **Warm Apple Crisp with Cinnamon Whipped Cream**

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