

Rouge Banquet Menu



Rouge

1315 16th St NW, Washington, DC 20036

202-232-8000

202-667-9827

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

Rouge

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

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