

Rouge Banquet Menu



Rouge

1315 16th St NW, Washington, DC 20036

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

Rouge

Dinner

Warm Dinner Buffet Selections

The Capital Bistro

(A [20] guest minimum is required. An additional \$12.00 will be charged per person for groups less than 20)

Salad Selections

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

- **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**
- **Grilled Vegetables with Herbed Buttermilk Dressing**

Entrée Selections

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

- **Pan Seared Thai Snapper with Cucumber Salsa**
- **Pesto Crusted Chicken Breast with Crispy Leeks and Roasted Garlic**
- **Grilled Bistro Steak Medallions with Garlic-Herb Butter**
- **Penne Pasta with Grilled Chicken, Shiitake Mushrooms, and Sun-Dried Tomato**
- **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**

\$58.50 per person

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

Plated Dinner Selections

(A [15] guest minimum is required. An additional \$12.00 will be charged for groups less than 15).

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

Our dinner selections are served with a seasonal vegetable accompaniment, Freshly Baked Silver Dollar Rolls with Sweet Cream Butter Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf® Tea Sachets

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

- **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**

Dinner Entrée Selections

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

(You may create a "Duo" Presentation by identifying any [2] entrée selections. The pricing will defer to the higher priced entrée selection plus an additional \$3 per guest charge. This will be the only entrée selection served during your event.)

- **Butternut Squash Ravioli, Sautéed Spinach, Sun-dried Tomato, Mascarpone Cheese**
\$45.00 per guest
- **Seared Thai Snapper with Cucumber Salsa and Spiced Couscous**
\$48.00 per guest

- **Pan Roasted Wild Striped Bass with Roasted Potatoes and Lemon Butter**
\$53.00 per guest
- **Pesto Crusted Chicken with Roasted Garlic Aioli, Crispy Leeks and Smashed Potatoes**
\$48.00 per guest
- **Grilled Pork Tenderloin, Sun-dried Tomato Beurre Blanc Served with Rosemary-Garlic Mashed Potatoes**
\$52.00 per guest
- **Grilled Bistro Steak Served with Roasted Yukon Gold Potatoes and Garlic-Herb Butter**
\$57.00 per guest
- **Crab Cake with Rice Pilaf and Grilled Asparagus**
\$56.00 per guest
- **Shrimp Pasta Spaghetti noodles, Sweet Peppers, Red Peppers Sauces and Grated Parmesan Cheese**
\$50.00 per guest

Dessert Selections

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

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