

Rouge Banquet Menu



Rouge

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Rouge

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

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

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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