



LIGHT & HEAVY BITES MENU

PETITE APPETIZERS

—CANAPES {CROSTINIS}—

Italian (Ricotta, Prosciutto, Caramelized Onions, Arugula)

Fruit n' Honey (Ricotta, Braised Fruit)

Cucumber (Roasted Red Pepper Hummus, Chimichurri, Crispy Shallots)

Zaalouk (Moroccan dip with Eggplant, Tomatoes, Garlic, Cilantro/Parsley)

— SMOKED GOUDA GRIT CAKES —

Butterfly shrimp

Tomato Jam

Herb Oil

Goat Cheese Rosemary

Duck fat, rosemary, blueberry coulis

Prosciutto crisp

— DEVILLED EGGS —

Bruschetta

Bacon & Chive

Pesto

24K Truffle

Sun dried Tomato

— STUFFED MUSHROOMS —

Crab Cake

Herb Panzanella

Ground Turkey

— MINI PISTOLETTES —

Texas Ranch (Pulled chicken, cream cheese, ranch & cheese)

Seafood (Crawfish, Shrimp & Cheese)



LE ROUGE
CUISINE

LIGHT & HEAVY BITES MENU

PETITE APPETIZERS

— SMOKED SALMON & POTATO CROSTINIS —

Crispy Potato Crostini topped with luscious smoked salmon, crunchy capers, tangy remoulade tarter, and zesty pickled red onions.

— MINI CRAB CAKES —

Delight in our Mini Crab Cakes, perfectly crafted and served with tangy Remoulade Sauce and delicate Microgreens.

— TEXAS TRUFFLES —

A ranch flavored Cream Cheese & Ricotta ball with caramelized shallots, roasted red peppers and herbs rolled in chopped pecans & fresh herbs - drizzled with balsamic reduction - Accompanied with Crackers for dipping

— TEXAS TORPEDOS —

Juicy cheese stuffed inside spicy jalapeños, wrapped in crispy bacon.

— MEATBALLS —

AMERICAN "JUICY LUCY" (Beef meatballs stuffed with cheese. Topped with pickle, heirloom & charred onion)

ITALIAN (Prosciutto wrapped & braised in Red gravy)

— CHIPS & DIPS —

(includes Chips, Crackers or Pita)

Le Rouge Spinach Dip (Spinach, Artichoke, & Red Pepper Dip) {V}

Hummus (Original Garlic, Roasted Red Pepper, Pesto, Black Eyed Pea) {G}

Achiote & Mango Corn Salsa (Seasonal: Spring-Summer)

Creole Seafood Dip (Crab meat & Crawfish)



HEAVY HORS D'OEUVRES

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A LA CARTE

— GOUDA GRIT TAPAS —

Butterfly Shrimp

paired with creamy Tomato Jam, drizzled with aromatic Herb Oil. Elevate your dish with an optional addition of crispy Andouille sausage.

Goat Cheese Rosemary

served with a decadent Duck Fat, Rosemary, and Blueberry Coulis, topped with a delicate Prosciutto crisp.

Pimento

topped with tender Beef Short Ribs, drizzled with flavorful Red Eye Gravy, and finished with zesty Green Tomato Chutney.

— ARGENTINIAN PRAWNS —

Savor our Head-on Butterfly Prawns accompanied by the exotic flavors of Sauce Chien and the refreshing zest of Tarragon Citrus Remoulade.

— GOUDA GRIT CORN PUDDING & LAMB —

Indulge in our comforting Gouda Grits, enriched with sweet corn, served alongside creamy pudding, paired perfectly with succulent Lamb Lollipops.

— BLACKENED SHRIMP COCKTAIL (2PP) —

Savor a Cajun twist on the classic Shrimp Cocktail with our Blackened Grilled Cajun Shrimp, served with a spicy Cajun Cocktail Sauce.

— SOUTHERN AREPAS —

Open-faced Southern "hot water cornbread" inspired arepas with your choice of toppings:

Braised Chicken

Beef

Shrimp or Seafood

Veggie/Vegan

— PISTOLETTES —

Treat your taste buds to our tantalizing Cajun Crawfish Stuffed Fire Bread.

— SOUTHERN ELOTES CUPS —

Traditional Southern Corn & Lima bean succotash, topped with cream, cilantro, lime, and our Cajun Dust

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KABOBS

— ARGENTINIAN STEAK —

Savor our Flank Steak Medley featuring tender slices of flank steak with sautéed red onions, mushrooms, and bell peppers, all complemented by a delectable balsamic glaze.

— CAJUN CHICKEN —

Indulge in our flavorful Andouille Chicken Medley, where juicy chicken meets spicy Andouille sausage, paired with sautéed onions and bell peppers, all topped off with our signature remoulade sauce.

— CURRY SHRIMP —

Delight in the exotic flavors of our Curry Shrimp, bathed in a rich and creamy Curry Mustard Sauce.

— VEGGIE —

Enjoy the vibrant flavors of our Veggie Kabobs, grilled to perfection and served with a savory Chien Sauce.

SLIDERS

— PULLED BBQ CHICKEN —

Savor the succulent flavors of our Pulled Chicken Sandwich, generously topped with sweet caramelized red onions.

— CHICKEN SALAD —

Delight in our Chicken Salad Sandwich, crafted with tender chicken, crisp cucumbers, and vibrant sprouts.

— TOMATO & PESTO JAM —

Savor the perfect harmony of flavors in our Homemade Pesto and Tomato Jam Sandwich.

— MINI MUFFALETTA —

Indulge in our savory Oliva Tapenade Roast Beef and Smoked Turkey Sandwich, layered with tender beef pastrami, topped with a blend of Swiss and provolone cheese.

— MINI CRAB CAKE —

Treat yourself to our delectable Crab Cake Sandwich, adorned with a crunchy cabbage slaw.



HEAVY HORS D'OEUVRES

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PASTAS

— LEMON CAPER PASTA —

Lemon Caper Pasta, featuring al dente pasta tossed in a luxurious blend of garlic, butter, and zesty lemon, topped with savory capers and delicate smoked salmon.

— TUSCAN PASTA —

Transport your taste buds to Tuscany with our savory Tuscan Pasta. Enjoy tender chicken and sun-dried tomatoes nestled in a velvety ricotta cream sauce.

— CREOLE SEAFOOD PASTA —

Satisfy your cravings with our Creole Seafood Pasta, featuring a flavorful medley of andouille sausage, succulent crawfish, and plump shrimp, all smothered in our signature Cajun Cream Sauce.

— CREAMY PESTO PASTA {V} —

Indulge in our Creamy Pesto Pasta, where vibrant pesto swirls around tender spinach and broccoli, creating a harmonious blend of flavors.

— PASTA PRIMAVERA —

Savor the succulent flavors of our Pulled Chicken Sandwich, generously topped with sweet caramelized red onions.