

# Rogue Mingler Menus



ROGUE mingler menus are the way to go if you'd like your guests to mingle about and get social with each other. As they converse, our friendly ROGUE staff will mingle through your crowd with delicious canapés for them to enjoy while sipping on libations. All of our menus are custom created to suit the needs of your guests.

## HOW TO CREATE YOUR MENU:

### STEP 1:

select your items from any of the 4 price tiers  
(\$2.25, \$3.00, \$3.50 & \$4.25)

### STEP 2:

add the cost of the individual items together to get  
your menu price per person

### STEP 3:

multiply your menu price by your guest count  
(quantity of items = guest count)

**PASSED MENUS START AT \$17.50 PP FOR A MINIMUM ORDER OF 20 GUESTS.  
THE QUANTITY IS BASED ON YOUR GUEST COUNT, BUT YOU CAN ALWAYS  
DOUBLE UP ON AN ITEM IF YOU PREFER.  
DOWNLOAD OUR MENU CALCULATOR TO CUSTOMIZE YOUR MENU.**

**MINIMUM 20 GUESTS**

prices do not include 5% GST & 18% gratuity.

**Passed** \$2.25



\*GIARDINO FLATBREAD WITH MEDITERRANEAN VEG & MOZZARELLA (V)

\*ITALIAN SAUSAGE & CARAMELIZED FENNEL FLATBREAD  
WITH BLUE CHEESE DRIZZLE

\*SPICY POTATO DUMPLING WITH GREEN ONIONS & SWEET CHILI SAUCE (V)

\*DYNAMITE ROLL

\*DEEP FRIED PICKLE WITH JALAPEÑO AIOLI (V)

\*PARMESAN RISOTTO BALL (V)

\*ROASTED PEAR & GORGONZOLA ON CROSTINI

WITH PICKLED RED ONION & HONEY DRIZZLE (V)

\*TOMATO BOCCONCINI SKEWERS WITH BASIL PESTO (V) (G)

\*MINI APPLE FRITTER WITH CARAMEL DRIZZLE (V)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

MINIMUM 20 GUESTS

**Passed** \$3.00



\*SEASONAL CEVICHE IN WONTON SPOON (g)

\*SPICY TUNA ROLL

\*BACON WRAPPED JALAPEÑO POPPER (g)

\*AGED CHEDDAR GRILLED CHEESE WITH CRANBERRY RELISH (v)

\*CURRIED TEMPURA CAULIFLOWER WITH HARISSA SPICED MAYO (v)

\*CRISPY CHICKEN SLIDER

\*LAMB MEATBALL WITH TZATZIKI (g)

\*CHIMICHURRI MARINATED BEEF SKEWER (g)

\*AHI TUNA TARTAR ON CROSTINI WITH TRUFFLE AIOLI & SESAME SEEDS

\*PEANUT BUTTER EXPLOSION BITE (v)

\*SEASONAL FRUIT KEBAB (v) (g) (vg)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

MINIMUM 20 GUESTS

**Passed** \$3.50



- \*CASHEW CRUSTED CHICKEN SATAY WITH SWEET CHILI SAUCE (g)
- \*EGGPLANT & MOZZARELLA CROQUETTE WITH MARINARA SAUCE (v)
- \*MINI CRAB CAKE WITH CHIPOTLE AIOLI
- \*SUSHI BOMB - TEMPURA PRAWN, AHI TUNA, WASABI, TOBIKO, SRIRACHA
- \*WILD MUSHROOM PHYLLO PARCEL (v)
- \*SMOKED SALMON ON CUCUMBER ROUND  
WITH HORSERADISH MAYO & CAPERS
- \*SHORT RIB SLIDER WITH GARLIC AIOLI & WASABI FRIED ONIONS
- \*BELGIAN ENDIVE STUFFED WITH SPICED ARTICHOKE ANTIPASTO  
(v) (g) (vg)
- \*SEARED AHI TUNA WITH PINEAPPLE SALSA IN WONTON SPOON (g)
- \*MINI CHEESEBURGER ON BRIOCHE BUN
- \*FRESH SHUCKED OYSTER (MINIMUM ORDER OF 5 DOZEN)
- \*CHOCOLATE DIPPED STRAWBERRY PROFITÉROLE (v)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

MINIMUM 20 GUESTS

**Passed** \$4.25



\*CANDIED PORK BELLY WITH RASPBERRY GINGER SLAW IN WONTON SPOON

\*BEEF CARPACCIO WITH PARMESAN & ARUGULA ON OLIVE OIL CROSTINI

\*SEARED LAMB LOIN WRAPPED IN MARINATED ZUCCHINI (g)

\*LOBSTER MAC & CHEESE BALL WITH TRUFFLE AIOLI

\*BROWN BUTTER SEARED LARGE SCALLOP

IN WONTON SPOON TOPPED WITH PEA SHOOTS (g)

\*PROSCUITTO WRAPPED PRAWN (g)

\*MINI WHITE CHOCOLATE CHEESECAKE TOPPED WITH BERRY COULIS (v)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

MINIMUM 20 GUESTS