

HOLIDAY LUNCH PLATED

\$35

FRESHLY BAKED ARTISAN BREAD
whipped parmesan butter

HOLIDAY CRANBERRY SALAD
crisp romaine, mandarin vinaigrette,
goat cheese, pistachios
or

WINTER ROOT VEGETABLE SOUP
spiced crème fraîche, fresh herbs

SLOW ROASTED TURKEY
herb mashed potatoes, stuffing, root veg,
turkey gravy, cranberry compote
or

PACIFIC SALMON EN CROUTE
ancient grain risotto, peas, lemon cream sauce
or

RATATOUILLE GRATIN
tomato, zucchini, eggplant, onions, peppers, basil

WARM HOLIDAY BREAD PUDDING
cranberry, orange, rum caramel

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

menu prices DO NOT include 5% GST and 18% gratuity
individual course selection not required in advance
menu subject to change

HOLIDAY DINNER 1

\$45

FRESHLY BAKED ARTISAN BREAD
whipped parmesan butter

CARAMELIZED ONION SOUP
fresh thyme, gruyere crouton
or

MULLED WINE & MANDARIN SALAD
mixed greens, dried cranberries, red onion, chèvre

SLOW ROASTED TURKEY
herb mashed potatoes, stuffing, root veg,
turkey gravy, cranberry compote
or

HERB INFUSED PORCHETTA
herb mashed potatoes, roasted apple demi glace,
seasonal veg, crackling
or

SPINACH & MASCARPONE GNOCCHI
truffle cream sauce

APPLE PIE TART
cinnamon spiced whipped cream, sticky caramel

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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individual course selection not required in advance
menu subject to change

HOLIDAY DINNER 2

\$53

FRESHLY BAKED ARTISAN BREAD
whipped parmesan butter

CANDIED APPLE & PECAN SALAD
maple cider vinaigrette, red onion, chèvre

WINTER ROOT VEGETABLE SOUP
spiced crème fraîche, fresh herbs

SLOW ROASTED TURKEY
herb mashed potatoes, stuffing, root veg,
turkey gravy, cranberry compote
or

HERB CRUSTED PRIME RIB
herb mashed potatoes, yorkshire pudding, root veg, horseradish
or

SALMON WELLINGTON
wild mushrooms, pesto, tomatoes, arugula,
fresh grated parmesan
or

BRIE & BUTTERNUT SQUASH RAVIOLI
yam crisp, toasted pumpkin seeds, pea shoots,
fresh parmesan & oregano, aurora sauce

EGGNOG CHEESECAKE
rum caramel, crème anglaise

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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HOLIDAY BUFFET 1

\$50

FRESHLY BAKED ARTISAN BREAD

whipped parmesan butter

CLASSIC CAESAR SALAD

house croutons, fresh parmesan,
house-made caesar dressing

ROASTED BUTTERNUT SQUASH & CAULIFLOWER IN MARINARA SAUCE

olive oil & oregano marinade, fresh herbs, parmesan

ROASTED YAM & POTATO MASH SWIRL

cinnamon dusted sweet yam, roasted garlic kennebec potatoes

SAVOURY BRIOCHE STUFFING

cranberry, fresh herbs

AGEDASHI TOFU

tempura battered, ginger sesame sauce

BROWNE BUTTER PUMPKIN RISOTTO

roasted pumpkin, fresh parmesan

BACON-WRAPPED CHICKEN CONFIT

slow cooked chicken breast, creamy beurre blanc

MAPLE MARINATED SALMON

100% Canadian maple syrup, peach salsa

SLOW ROASTED SAGE INFUSED TURKEY

herb gravy, cranberry compote

PUMPKIN CHEESECAKE

oreo cookie crust, white chocolate ganache,
dark berry compote, caramel drizzle

COFFEE OR TEA

30 PERSON MIN

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HOLIDAY BUFFET 2

\$55

FRESHLY BAKED ARTISAN BREAD

whipped parmesan butter

CLASSIC CAESAR SALAD

house croutons, fresh parmesan,
house-made caesar dressing

FRESH GARDEN SALAD

artichokes, tomatoes, yellow beets, cucumber, arugula,
white balsamic vinaigrette

WINTER ROOT VEGETABLES

cinnamon & nutmeg dusted parsnips, yams, & carrots

PARMESAN BAKED VEGETABLES

panko crusted zucchini, cauliflower, yellow beets

ROSEMARY ROASTED POTATOES

smashed garlic & coarse salt

SAVOURY BRIOCHE STUFFING

cranberry, fresh herbs

AGEDASHI TOFU

tempura battered, ginger sesame sauce

CREAMY SUNDRIED TOMATO & PESTO MACCARONI

with artichokes & arugula

SLOW ROASTED SAGE INFUSED TURKEY

herb gravy, cranberry compote

HERB DIJON CRUSTED PRIME RIB (LIVE CHEF)

au jus, creamy horseradish

SAFFRON POACHED HALIBUT

roasted tomato & fennel slaw, beurre blanc

WARM HOLIDAY BREAD PUDDING

cranberry, orange zest, caramel sauce

COFFEE OR TEA

30 PERSON MIN

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HOLIDAY MINGLER MENU

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.

With our mingler menus you can create a custom menu for your guests by following the options below:

MINGLER \$28.50

(10 items per person)
5 items from tier one
3 items from tier two
1 item from tier three
1 item from tier four

MINGLER \$40.50

(12 items per person)
3 items from tier one
3 items from tier two
3 items from tier three
3 items from tier four

MINGLER \$35.25

(11 items per person)
3 items from tier one
4 items from tier two
2 items from tier three
2 items from tier four

MINGLER \$47.50

(14 items per person)
3 items from tier one
3 items from tier two
5 items from tier three
3 items from tier four

PASSED MENUS START AT \$17.50 PP FOR A MINIMUM ORDER OF 20 GUESTS.

20 PERSON MIN

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menu subject to change



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)

*PEAR & GORGONZOLA ON CROSTINI
WITH PICKLED RED ONION & HONEY DRIZZLE (V)

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

*TURKEY & SAGE MEATBALL TOPPED WITH CRANBERRY COMPOTE

*MINI APPLE FRITTER WITH CARAMEL DRIZZLE (V)

*MINI BREAD PUDDING WITH ORANGE CARAMEL (V)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

MINIMUM OF 20 PIECES OF SELECTED ITEM

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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 WITH CHEDDAR & RUSTIC RANCH
- *SWISS STUFFED QUINOA BITES WITH HERBED MAYO (V)
- *HERBED MASCARPONE ON CROSTINI WITH POACHED WHISKEY APPLE & BALSAMIC GLAZE (V)
- *LAMB MEATBALL WITH TZATZIKI (G)
- *CHIMICHURRI MARINATED BEEF SKEWER (G)
- *AHI TUNA TARTAR ON CROSTINI WITH TRUFFLE AIOLI & SESAME SEEDS
- *BAKED HAM & THYME QUICHE
- *VIETNAMESE VEGETABLE SALAD ROLL WITH CASHEW SESAME DIP (V) (G) (VG)
- *PEANUT BUTTER EXPLOSION BITE (V)
- *SEASONAL FRUIT SKEWER (V) (G) (VG)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

MINIMUM OF 20 PIECES OF SELECTED ITEM
menu prices DO NOT include 5% GST and 18% gratuity
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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

*MINI SMASHED AVOCADO TOAST WITH MARINATED PRAWN, TOBIKO & GREEN ONIONS

*WILD MUSHROOM PHYLLO PARCEL (V)

*SMOKED SALMON ON CUCUMBER ROUND WITH HORSERADISH MAYO & CAPERS

*ROASTED MUSHROOMS & GOAT CHEESE ON POLENTA ROUND WITH CHIVES (V)

*BEER BATTERED FISH SLIDER WITH KIMCHI AIOLI & CRISP SLAW

*SEARED AHI TUNA WITH PINEAPPLE SALSA IN WONTON SPOON (G)

*MINI CHEESEBURGER WITH GARLIC AIOLI ON A BRIOCHE BUN

*CRANBERRY & BRIE PHYLLO PARCEL (V)

*FRESH SHUCKED OYSTERS (5 DOZEN MINIMUM ORDER)

*CHOCOLATE DIPPED STRAWBERRY PROFITÉROLE (V)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

MINIMUM OF 20 PIECES OF SELECTED ITEM

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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 SKEWERS (G)

*PRIME RIB STUFFED YORKSHIRE PUDDING WITH HORSE RADISH CREAM

*ROASTED MUSHROOM PATÉ ON CROSTINI WITH PINEAPPLE MARMALADE (V)

*MINI CHEESECAKE TARTLETS TOPPED WITH BERRY COULIS (V)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

MINIMUM OF 20 PIECES OF SELECTED ITEM

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ENHANCE YOUR MENU



Menu enhancements are an excellent way to welcome your guests to dinner, surprise your guests with a late-night snack or add an element of interest to your cocktail reception.
stations and platters are an add-on to our group menus & **cannot be ordered on their own*

Our list includes both heartier stations as well as a wide variety of share platters.

HOLIDAY STATIONS

MAPLE GLAZED BONE-IN HAM (LIVE-CHEF)

apple chutney & hot mustard
\$13 per person

HERB ROASTED PORCHETTA (LIVE-CHEF)

crispy crackling & apple demi glace
\$13 per person

SLOW ROASTED TURKEY BREAST (LIVE-CHEF)

savoury stuffing, cranberry compote, herbed gravy
\$13 per person

MINIMUM OF 30 PEOPLE FOR ANY OF THE STATIONS

MINIMUM OF 30 PEOPLE FOR ANY OF THE STATIONS

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ENHANCE YOUR MENU



STATIONS CONTINUED...

TACO STATION (SELF-SERVE)

sliced steak, ancho mushrooms & grilled chicken breast
with lettuce, tomato, cheese, green onion, salsa & sour cream

\$16 per person

BEEF CARVERY (LIVE CHEF)

herb & dijon roasted prime rib
served in warm rolls with mustard & horseradish

\$14 per person

or

herb & dijon roasted prime rib
served with mashed potatoes, au jus, horseradish
& seasonal vegetables

\$16 per person

MINIMUM OF 30 PEOPLE FOR ANY OF THE STATIONS

MINIMUM OF 30 PEOPLE FOR ANY OF THE STATIONS

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ENHANCE YOUR MENU



PLATTERS

SUSHI PLATTER

dynamite rolls, spicy tuna rolls, avocado mango rolls
with soy sauce & wasabi
100 pieces - \$299

CHILLED SEAFOOD PLATTER

poached prawns, fresh oysters, candied salmon, chilled mussels
with lemons, cocktail sauce, horseradish, mignonette, tabasco
Serves 50 - \$499

PREMIUM IMPORTED CHEESE PLATTER

with fruit & crostini
Serves 25 - \$160
Serves 50 - \$300

CHARCUTERIE BOARD

assorted cheeses, cured meats, pickles, nuts, preserves, crostini
Serves 25 - \$195
Serves 50 - \$350

VEGETABLE CRUDITÉ PLATTER

with charred lemon hummus
Serves 50 - \$95

FRESH SEASONAL FRUIT PLATTER

Serves 50 - \$125

DESSERT PLATTER

mini cheesecakes tarts, peanut butter explosions, profiteroles,
chocolate almond brownies, fresh fruit skewers
100 pieces - \$300

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