

# 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 \$20 PP FOR A MINIMUM ORDER OF 20 GUESTS.

20 PERSON MIN

menu prices DO NOT include 5% GST and 18% gratuity  
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

\*SALMON AVOCADO ROLL

\*DEEP FRIED PICKLE WITH JALAPEÑO AIOLI (V)

\*PARMESAN RISOTTO BALL (V)

\*KOREAN STYLE BEYOND MEATBALLS WITH STICKY SAUCE & SESAME SEEDS (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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menu subject to change



# 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
- \*BEYOND MEAT SLIDERS WITH ROMESCO KETCHUP, CRISP LETTUCE AND PICKLE (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  
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menu subject to change



# PASSED \$3.50



- \*CASHEW CRUSTED CHICKEN SATAY WITH SWEET CHILI SAUCE (G)
  - \*EGGPLANT & MOZZARELLA CROQUETTE WITH MARINARA SAUCE (V)
  - \*MINI CREOLE PRAWN CAKE WITH CHIPOTLE AIOLI
  - \*MINI SMASHED AVOCADO TOAST WITH MARINATED PRAWN, TOBIKO & GREEN ONIONS
  - \*WILD MUSHROOM PHYLLO PARCEL (V)
  - \*BEYOND MEAT SLIDERS WITH ROMESCO KETCHUP, CRISP LETTUCE AND PICKLE (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

menu prices DO NOT include 5% GST and 18% gratuity

menu subject to change



# PASSED \$4.25



- \*CANDIED PORK 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)
- \*PROSCIUTTO WRAPPED PRAWN SKEWERS (G)
- \*PRIME RIB STUFFED YORKSHIRE PUDDING WITH HORSERADISH 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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