

# HOLIDAY DINNER 1

**\$47**

FRESHLY BAKED ARTISAN BREAD  
whipped parmesan butter

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CINNAMON SPICED ROOTVEG SOUP  
winter root vegetables, crème fraiche, maple croutons, fresh herbs  
or

HOLIDAY RED & GOLDEN BEET SALAD  
mixed greens, cucumber, almonds, goat cheese,  
white balsamic vinaigrette

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SLOW ROASTED MAPLE MUSTARD TURKEY  
cinnamon yam swirl whipped potatoes, herb gravy, cranberry compote  
or

SOUS VIDE SAVOURY PORK CHOP  
cinnamon yam swirl whipped potatoes, Appleton demi glace,  
harissa spiced veg, cranberry compote  
or

ROASTED HERB MARINATED LING COD  
roasted potatoes, cider glazed sous vide root veg,  
balsamic glaze, beurre blanc  
or

MAPLE SOY GLAZED TOFU GODDESS BOWL  
coconut jasmine rice, apple radish salad, pea shoots, hemp hearts

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PUMPKIN CHEESECAKE  
raspberry coulis, dulce de leche, spiced whipped cream  
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 2

**\$54**

FRESHLY BAKED ARTISAN BREAD  
whipped parmesan butter

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ROASTED BRUSSELS SPROUT SALAD  
crisp romaine, sundried cranberries, candied pecans,  
parmesan cheese, niçoise dressing

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CREAMY CAULIFLOWER SOUP  
basil oil, yam crisp, fresh herbs, fresh cracked black pepper

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SLOW ROASTED MAPLE MUSTARD TURKEY  
cinnamon yam swirl whipped potatoes, herb gravy, cranberry compote  
or

BRANDY HERB CRUSTED PRIME RIB  
herb buttermilk whipped potatoes, Yorkshire pudding,  
cider glazed sous vide root veg, horseradish, Appleton demi glace  
or

ROASTED HERB MARINATED LING COD  
roasted potatoes, cider glazed sous vide root veg,  
balsamic glaze, beurre blanc  
or

BRIE & BUTTERNUT SQUASH RAVIOLI  
yam crisp, toasted pumpkin seeds, pea shoots,  
fresh herbs, parmesan, rosé cream sauce

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"PICK ME UP" TIRAMISU  
Nutella fudge, raspberry coulis, spiced whipped cream

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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# HOLIDAY BUFFET 1



**\$54**

**FRESHLY BAKED ARTISAN BREAD**

whipped parmesan butter

**ROASTED SPICED SQUASH & KALE SALAD (V) (G)**

butternut squash, cranberry, pumpkin, goat cheese,  
citrus maple dressing

**ROASTED BUTTERNUT SQUASH & CAULIFLOWER IN MARINARA SAUCE (V) (G)**

olive oil & oregano marinade, fresh herbs, parmesan

**ROSEMARY ROASTED POTATOES (VG) (G)**

tossed in garlic oil, coarse salt

**BAKED VEGETABLES (VG)**

rosemary baked brussels sprouts, carrots, candied pecans

**SWEET CHILI CAULIFLOWER (VG)**

tempura battered, citrus sweet chili sauce, sesame, cilantro

**BEYOND MEAT MAC & CHEESE (V)**

corn kernels, creamy creole sauce, green onions

**CHEESE & SPINACH STUFFED CHICKEN BREASTS (G)**

slow cooked chicken breast, shallot white wine cream sauce

**MAPLE SOY MARINATED SALMON (G)**

wild caught sockeye, pineapple salsa, sesame seeds

**SLOW ROASTED MAPLE MUSTARD TURKEY (G)**

herb gravy, cranberry compote

**PUMPKIN CHEESECAKE**

raspberry coulis, dulce de leche

**COFFEE OR TEA**

**30 PERSON MIN**

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# HOLIDAY BUFFET 2

**\$60**

## FRESHLY BAKED ARTISAN BREAD

whipped parmesan butter

## CLASSIC CAESAR SALAD

house croutons, fresh parmesan, house-made caesar dressing

## BEETS & BERRIES SALAD (V) (G)

mixed greens, sliced almonds, smashed berry vinaigrette

## HARISSA SPICED VEGETABLES (V) (G)

roasted cauliflower, yams, carrots, sundried cranberries,  
harissa dill aioli

## TOFU STUFFED PORTOBELLO MUSHROOM CAPS (V)

sundried tomatoes, fresh herbs, balsamic glaze, yam crisps

## ROSEMARY ROASTED POTATOES (VG) (G)

tossed in garlic oil, coarse salt

## SMOKED CHEDDAR SCALLOPED POTATOES (V) (G)

smoked cheddar cheese, cream, golden Kennebec potatoes

## SWEET CHILI CAULIFLOWER (G)

tempura battered, citrus sweet chili sauce, sesame, cilantro

## BEYOND MEAT MAC & CHEESE (V)

corn kernels, creamy creole sauce, green onions

## SLOW ROASTED MAPLE MUSTARD TURKEY (G)

herb gravy, cranberry compote

## BRANDY HERB CRUSTED PRIME RIB (LIVE CHEF) (G)

creamy horseradish, au jus

## ROASTED HERB MARINATED LING COD (G)

roasted grape tomatoes, fennel slaw, balsamic glaze, beurre blanc

## 'PICK ME UP' TIRAMISU

nutella fudge, raspberry coulis

COFFEE OR TEA

30 PERSON MIN

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# HOLIDAY LUNCH PLATED



**\$36**

FRESHLY BAKED ARTISAN BREAD  
whipped parmesan butter

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ROASTED SPICED SQUASH & KALE SALAD  
butternut squash, cranberry, pumpkin, goat cheese,  
citrus maple dressing  
or

CINNAMON SPICED ROOTVEG SOUP  
winter root vegetables, crème fraiche, maple croutons, fresh herbs

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SLOW ROASTED MAPLE MUSTARD TURKEY  
cinnamon yam swirl whipped potatoes, herb gravy, cranberry compote  
or

SOUS VIDE SAVOURY PORK CHOP  
cinnamon yam swirl whipped potatoes, Appleton demi glace,  
harissa spiced veg, cranberry compote  
or

OREGANO MUSTARD WILDCAUGHT SALMON  
roasted potatoes, harissa spiced veg, balsamic glaze,  
herb mascarpone cheese  
or

MEDITERRANEAN CHARGILLED VEG PASTA  
capellini noodles, asparagus, peppers, onions, tomatoes,  
creamy sundried tomato pesto sauce

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STICKY TOFFEE PUDDING  
sticky caramel, spiced whipped cream  
COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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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 \$30.50

(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 \$42

(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 \$37

(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 \$49.50

(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

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# PASSED \$2.50



\*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 \$3.25



- \*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
- \*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

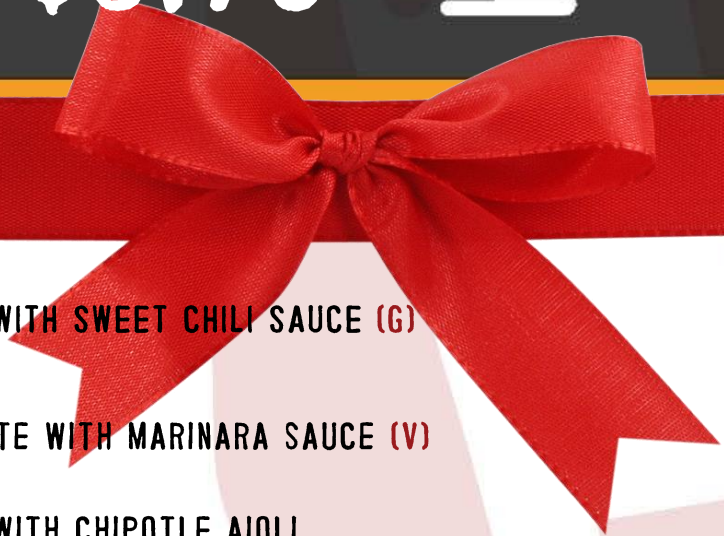
MINIMUM OF 20 PIECES OF SELECTED ITEM

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# PASSED \$3.75



\*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

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# PASSED \$4.50



- \*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 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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menu subject to change



# 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

### CHIMMICHURI PORK TOMAHAWK (LIVE-CHEF)

pear fennel chutney & hot cider gravy  
\$15 per person

### HERB ROASTED PORCHETTA (LIVE-CHEF)

crispy crackling & apple demi glace  
\$14 per person

### SLOW ROASTED TURKEY BREAST (LIVE-CHEF)

savoury stuffing, cranberry compote, herbed gravy  
\$14 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

\$15 per person

or

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

\$17 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,  
salmon avocado rolls with soy sauce & wasabi  
125 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, profiteroles,  
chocolate almond brownies, fresh fruit skewers  
100 pieces - \$300

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