



EVENTS MENU PACKAGE

GASTOWN

601 W CORDOVA STREET
VANCOUVER, BC V6B 1G1

BROADWAY

602 W BROADWAY
VANCOUVER, BC V5Z 1G1

PLATED SIGNATURE

MINIMUM 20 PEOPLE (60 MAX)

\$32 LUNCH

\$45 DINNER

PLATED STARTER (PICK ONE)

PLATED ENTRÉES (PICK TWO)

PLATED DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)

PLATED PREMIUM

MINIMUM 20 PEOPLE (60 MAX)

\$40 LUNCH

\$52 DINNER

PLATED STARTERS (PICK TWO)

PLATED ENTRÉES (PICK THREE)

PLATED DESSERTS (PICK TWO)

*INCLUDES ROLLS/BUTTER & COFFEE + TEA

PLATED STARTER OPTIONS

NICE LITTLE SALAD **V**

crisp romaine, house croutons, grape tomatoes, goat cheese, cucumber, radish, candied pecans, honey lime dressing

ROGUE CAESAR SALAD

crisp romaine, house croutons, fresh parmesan

ARUGULA & BEET SALAD **V, G**

baby arugula, yellow beets, red quinoa, almonds, tomato, cucumber, goat cheese, white balsamic vinaigrette

TOMATO BASIL SOUP **V**

puréed plum tomatoes, basil, fresh parmesan, house croutons

WEST COAST SEAFOOD CHOWDER

new england style, BC salmon, haddock, clams

PLATED DESSERT OPTIONS

CHOCOLATE CARAMEL SUNDAE **V, G**

vanilla gelato with fudge sauce, caramel, whipped cream, cherry on top

LEMON TART **V, G, VE**

raspberry coulis, icing sugar

STRAWBERRY SHORTCAKE **V**

fresh strawberries, vanilla bean gelato, whipped cream on a fresh shortcake biscuit

PLATED ENTRÉE OPTIONS

TOFU BANG BANG **V, G, VE**

yellow coconut curry, mixed veg, fresh pineapple, coconut jasmine rice, shaved coconut

SPINACH & MASCARPONE GNOCCHI **V**

truffle cream sauce

VEGETARIAN RISOTTO **V, G**

caramelized vegetables, arugula salad, fresh parmesan

THAI PRAWN SALAD

cucumber, grape tomato, avocado, mango tossed with sui choy and udon noodles

GRILLED CHICKEN BREAST **G**

garlic mashed potatoes, root vegetables, miso chicken gravy

BACON-WRAPPED CHICKEN CONFIT **G**

creamy beurre blanc, garlic mashed potatoes, asparagus, roasted tomatoes

HERB CRUSTED LING COD **G**

glazed carrots, charred baby bok choy, coconut miso jasmine rice, yuzu beurre blanc, garlic chili oil

HICKORY SMOKED SALMON **G**

brussels sprout pilaf, cucumber dill salsa, chive cream sauce

CITRUS MUSTARD CRUSTED SALMON FILLET **G**

roasted potatoes, root vegetables, beurre blanc

CAB SIRLOIN **G**

grilled medium rare, yukon gold mashed potatoes, seasonal vegetables, demi glace/peppercorn sauce

FILET MIGNON **G**

grilled medium rare, yukon gold mashed potatoes, seasonal vegetables (*\$10 add-on)

Steak Add ons:

Skewer of Prawns + \$5

Demi Glace + \$2

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

BUFFET SIGNATURE

MINIMUM 30 PEOPLE (40 PEOPLE ON FRI/SAT)

\$38 LUNCH

\$50 DINNER

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK TWO)

BUFFET MAINS (PICK THREE)

BUFFET DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)

BUFFET PREMIUM

MINIMUM 30 PEOPLE (40 PEOPLE ON FRI/SAT)

\$45 LUNCH

\$60 DINNER

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK THREE)

BUFFET MAINS (PICK FOUR)

BUFFET DESSERT (PICK ONE)

*INCLUDES ROLLS/BUTTER & COFFEE + TEA

BUFFET SALAD OPTIONS

MIXED GREEN SALAD **V, G**

grape tomatoes, cucumber, goat cheese,
maple citrus vinaigrette

ROGUE CAESAR SALAD

crisp romaine, house croutons, fresh parmesan

BABY SPINACH SALAD **V, G**

crumbled feta, pickled red onion, fresh strawberries,
white balsamic vinaigrette

WILD RICE & COUSCOUS SALAD **V, G, VE**

avocado, grape tomatoes, grilled corn,
white balsamic vinaigrette

BUFFET SIDE OPTIONS

RED & WHITE ROASTED BABY POTATOES **V, G, VE**

with rosemary & lemon

ROASTED GARLIC MASHED POTATOES **V, G**

kennebec potatoes, garlic, cream

HARISSA SPICED ROOT VEGETABLES **V, G**

GRILLED CORN WITH CREOLE BUTTER **V, G**

NUTMEG DUSTED YAMS PARSNIPS, & BRUSSELS SPROUTS **V, G, VE**

COCONUT JASMINE RICE **V, G, VE**

star anise infused rice

BUFFET DESSERT OPTIONS

LEMON TART **V, G, VE**

raspberry coulis, icing sugar

TRIPPLE BERRY CRUMBLE **V**

brown sugar and whipped cream

WHITE CHOCOLATE CHEESECAKE **V**

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

BUFFET MAIN OPTIONS

BUTTERNUT SQUASH RAVIOLI **V**

fresh parmesan, pumpkin seeds, yam crisp
aurora rosé sauce

VEGETABLE STRUDEL **V**

puff pastry, roasted veg, goat cheese, fresh
chipotle pesto

HERB CRUSTED ROAST CHICKEN **G**

grainy dijon, mushroom cream sauce

BACON-WRAPPED CHICKEN CONFIT **G**

creamy beurre blanc, garlic mashed potatoes,
asparagus, roasted tomatoes

HICKORY SMOKED SALMON **G**

brussels sprout pilaf, cucumber dill salsa,
chive cream sauce

GRILLED WILD SALMON **G**

topped with sun-dried tomatoes & lemon caper butter

RED WINE BRAISED SHORT RIBS **G**

roasted garlic & thyme

GRILLED ROAST OF STRIPLOIN **G**

black pepper & herb crusted, rosemary jus

GRILLED ROAST OF FILET MIGNON **G**

rock salt & pepper crusted,
peppercorn sauce (+\$5 per person)

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

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. 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 three price tiers (\$2.50, \$3.25, \$3.75)



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)

**menu price is subject to 5% GST & 18% gratuity*

Passed menus start at \$20.00 per person for a minimum order of 25 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 help customize your menu.

CANAPÉS

TIER 1

GIARDINO FLATBREAD **v**

served with mediterranean vegetables & mozzarella

SPICY POTATO DUMPLING **v**

served with green onions & sweet chili sauce

DYNAMITE ROLL

DEEP FRIED PICKLE **v**

served with mango fire aioli

PARMESAN RISOTTO BALL **v**

ROASTED PEAR & GORGONZOLA ON CROSTINI **v**

served with pickled red onion & honey drizzle

TOMATO BOCCONCINI SKEWERS **v,G**

served with basil pesto

MINI APPLE FRITTER WITH CARAMEL DRIZZLE **v**

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CANAPÉS

TIER 2

ITALIAN SAUSAGE & CARAMELIZED FENNEL FLATBREAD
served with blue cheese drizzle

SEASONAL CEVICHE IN WONTON SPOON **G**

SPICY TUNA ROLL **G**

BACON WRAPPED JALAPEÑO POPPER **G**

AGED CHEDDAR GRILLED CHEESE **V**
served with cranberry relish

CURRIED TEMPURA CAULIFLOWER **V**
with harissa spiced mayo

CRISPY CHICKEN SLIDER

LAMB MEATBALL **G**
served with tzatziki

CHIMICHURRI MARINATED BEEF SKEWER **G**

ALMOND BROWNIE BITE **V**

CHOCOLATE DIPPED PROFITÉROLE **V**

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CANAPÉS

TIER 3

VIETNAMESE VEGETABLE SALAD ROLL **V,G,VE**
served with cashew sesame dip

AHI TUNA TARTAR ON CROSTINI
served with truffle aioli & sesame seeds

SEASONAL FRUIT KEBAB **V,G,VE**

CASHEW CRUSTED CHICKEN SATAY **G**
served with sweet chili sauce

MINI SMASHED AVOCADO TOAST
served with marinated prawn, tobiko, & green onion

EGGPLANT & MOZZARELLA CROQUETTE **V**
served with marinara sauce

CREOLE PRAWN & CRAB CROQUETTES
served with chipotle aioli

WILD MUSHROOM PHYLLO PARCEL **V**

SMOKED SALMON ON CUCUMBER ROUND
served with horseradish mayo & capers

BEER BATTERED FISH SLIDER
served with kimchi aioli & crisp slaw

SEARED AHI TUNA **G**
served with pineapple salsa in wonton spoon

MINI CHEESEBURGER ON BRIOCHE BUN

CANDIED PORK BELLY
served with raspberry ginger slaw in wonton spoon

LOBSTER MAC & CHEESE BALL
served with truffle aioli

PROSCIUTTO WRAPPED PRAWN **G**

BEYOND MEAT SLIDER **V**
served with romesco ketchup, crisp lettuce & pickle

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

STATIONS

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 with mashed potatoes, au jus, horseradish & seasonal vegetables

\$16 per person

BUILD-YOUR-OWN POUTINE (SELF-SERVE)

hand-cut kennebec fries, cheese curds, house gravy, crispy bacon bits,
green onions, caramelized mushrooms, sour cream

\$13.99 per person

40 PERSON MIN

*Menu prices DO NOT include 5% GST and 18% gratuity.
Menu is subject to change.*

PLATTERS

SUSHI PLATTER

dynamite rolls, salmon rolls, spicy tuna rolls, avacado mango rolls

160 pieces - \$299

CHILLED SEAFOOD PLATTER

poached prawns, fresh oysters, candied salmon, chilled mussels

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 ranch

Serves 50 - \$80

FRESH SEASONAL FRUIT PLATTER

Serves 50 - \$125

DESSERT PLATTER

mini cheesecake tarts, profiteroles, chocolate almond

brownies, fresh fruit skewers

100 pieces - \$300

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