



# 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

*Please note that item counts are not needed in advance as orders are taken onsite.*

## 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

### VEGAN 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, 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

### VEGAN 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 & roasted tomatoes

### HICKORY SMOKED SALMON **G**

cucumber 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)

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# 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

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### 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**  
served with harissa spiced mayo

CRISPY CHICKEN SLIDER  
served with cheddar and rustic ranch

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 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**  
served with garlic aioli

**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 charred lemon hummous

*Serves 50 - \$95*

## 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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