



HOLIDAY LUNCH PLATED



\$40

FRESHLY BAKED ARTISAN BREAD
whipped parmesan butter

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

SLOW ROASTED MAPLE MUSTARD TURKEY
garlic mashed potatoes, herb gravy, roasted brussels sprouts,
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 CHARGRILLED VEG PASTA
pappardelle noodles, asparagus, peppers, onions, tomatoes,
creamy sundried tomato pesto sauce

STICKY TOFFEE PUDDING
sticky caramel, 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 1

\$50

FRESHLY BAKED ARTISAN BREAD

whipped parmesan butter

CINNAMON SPICED ROOTVEG SOUP

winter root vegetables, crème fraiche, maple croutons, fresh herbs
or

HOLIDAY BEET SALAD

mixed greens, cucumber, almonds, goat cheese,
white balsamic vinaigrette

SLOW ROASTED MAPLE MUSTARD TURKEY

garlic mashed potatoes, herb gravy, roasted brussels sprouts,
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 root veg,
balsamic glaze, beurre blanc

or

MAPLE SOY GLAZED TOFU GODDESS BOWL

coconut jasmine rice, apple radish salad, pea shoots, hemp hearts

PUMPKIN CHEESECAKE

raspberry coulis, dulce de leche, spiced whipped cream

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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HOLIDAY DINNER 2

\$60

FRESHLY BAKED ARTISAN BREAD
whipped parmesan butter

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

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

SLOW ROASTED MAPLE MUSTARD TURKEY
garlic mashed potatoes, herb gravy, roasted brussels sprouts,
cranberry compote

or

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

or

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

or

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

"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

\$57

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

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

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HOLIDAY BUFFET 2

\$65

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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menu subject to change

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 \$29.75

(10 items per person)

5 items from tier one
3 items from tier two
2 items from tier three

MINGLER \$35.50

(11 items per person)

3 items from tier one
4 items from tier two
4 items from tier three

MINGLER \$39.75

(12 items per person)

3 items from tier one
3 items from tier two
6 items from tier three

MINGLER \$47.25

(14 items per person)

3 items from tier one
3 items from tier two
8 items from tier three

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

20 PERSON MIN

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menu subject to change



PASSED \$2.50



*GIARDINO FLATBREAD WITH MEDITERRANEAN VEG & MOZZARELLA (V)

*SPICY POTATO DUMPLING WITH GREEN ONIONS & SWEET CHILI SAUCE (V)

*DYNAMITE ROLL

*SALMON AVOCADO ROLL

*DEEP FRIED PICKLE WITH MANGO FIRE AIOLI (V)

*PARMESAN ARANCINI 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 CHEESECAKE TARTLETS TOPPED WITH BERRY COULIS (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 \$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)

*ITALIAN SAUSAGE & CARAMELIZED FENNEL FLATBREAD
WITH BLUE CHEESE DRIZZLE

*BAKED HAM & THYME QUICHE

*CHOCOLATE DIPPED STRAWBERRY PROFITÉROLE (V)

*ALMOND BROWNIE BITES (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 \$3.75



- *CASHEW CRUSTED CHICKEN SATAY WITH SWEET CHILI SAUCE (G)
- *EGGPLANT & MOZZARELLA CROQUETTE WITH MARINARA SAUCE (V)
- *MINI CREOLE PRAWN CROQUETTES 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
- *KOREAN STYLE BEYOND MEATBALLS WITH STICKY SAUCE & SESAME SEEDS (V)
- *BEER BATTERED FISH SLIDER WITH KIMCHI AIOLI & CRISP SLAW
- *SEARED AHI TUNA WITH PINEAPPLE SALSA IN WONTON SPOON (G)
- *FRESH SHUCKED OYSTERS (5 DOZEN MINIMUM ORDER)

(V) — VEGETARIAN
(G) — GLUTEN FREE
(VG) — VEGAN



PASSED \$3.75



CONTINUED...

- *CANDIED PORK WITH RASPBERRY GINGER SLAW IN WONTON SPOON
- *AHI TUNA TARTAR ON CROSTINI WITH TRUFFLE AIOLI & SESAME SEEDS
- *VIETNAMESE VEGETABLE SALAD ROLL WITH CASHEW SESAME DIP (V) (G) (VG)
- *PRIME RIB STUFFED YORKSHIRE PUDDING WITH HORSERADISH CREAM
- *LOBSTER MAC & CHEESE BALL WITH TRUFFLE AIOLI
- *PROSCIUTTO WRAPPED PRAWN SKEWERS (G)
- *CRANBERRY & BRIE PHYLLO PARCEL (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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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
\$14 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

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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 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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menu subject to change



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, profitéroles,
chocolate almond brownies, fresh fruit skewers
150 pieces - \$300

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