



# 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**

heritage greens, house croutons, grape tomatoes,  
goat cheese, cucumber, radish, candied walnuts,  
honey lime dressing

### ROGUE CAESAR SALAD

crisp romaine, house croutons, fresh parmesan

### BEETS + GREENS SALAD **V, G**

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

### TOMATO BASIL SOUP **V**

puréed plum tomatoes, basil, fresh parmesan,  
house croutons

### ROASTED CAULIFLOWER SOUP **V G**

topped with turmeric cauliflower + basil oil

## 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, fresh parmesan

### THAI PRAWN SALAD

cucumber, grape tomato, avocado, mango  
tossed with sui choy and ramen 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  
jasmine rice, citrus 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, mashed potatoes,  
seasonal vegetables, demi glace

### FILET MIGNON **G** (\*\$10 add-on)

grilled medium rare, mashed potatoes,  
seasonal vegetables, demi glace

### Steak Add on:

Skewer of Prawns + \$5

**V** - Vegetarian

**VE** - Vegan

**G** - Gluten Sensitive

## BUFFET SIGNATURE

MINIMUM 30 PEOPLE  
(40 PEOPLE ON FRI/SAT)

\$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)

\$60 DINNER

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK THREE)

BUFFET MAINS (PICK FOUR)

BUFFET DESSERT (PICK ONE)

\*INCLUDES ROLLS/BUTTER & COFFEE + TEA

## BUFFET LUNCH SIGNATURE

MINIMUM 30 PEOPLE  
(40 PEOPLE ON FRI/SAT)

\$40 LUNCH

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK TWO)

BUFFET PASTA (PICK ONE)

BUFFET CHICKEN (PICK ONE)

BUFFET SALMON/BEEF (PICK ONE)

BUFFET DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)

*\*Please note that **Filet Mignon** is NOT  
available at lunch*

## 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**

goat cheese, pickled red onion, fresh strawberries,  
white balsamic vinaigrette

### GRILLED CORN + QUINOA SALAD **V, G, VE**

avocado, grape tomatoes,  
white balsamic vinaigrette

## BUFFET SIDE OPTIONS

### ROASTED BABY POTATOES **V, G, VE**

with rosemary & lemon

### ROASTED GARLIC MASHED POTATOES **V, G**

kennebec potatoes, garlic, cream

### SEASONAL SPICED ROOT VEGETABLES **V, G**

### FRIED BRUSSELS SPROUTS WITH LEMON + PARMESAN **V**

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

star anise infused rice

## BUFFET DESSERT OPTIONS

### VEGAN LEMON TART **V, G, VE**

raspberry coulis, icing sugar

### TRIPLE BERRY CRUMBLE **V**

brown sugar and whipped cream

### BANANA BREAD PUDDING **V**

with maple crème anglaise

## BUFFET MAIN OPTIONS

### BUTTERNUT SQUASH RAVIOLI **V**

fresh parmesan, pumpkin seeds, yam crisp  
rosé sauce

### 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** (+\$5 per person)

rock salt & pepper crusted,  
demi glace

**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.

# CANAPÉS

## TIER 1

### GIARDINO FLATBREAD **V**

served with mediterranean vegetables & mozzarella

### VEGAN GYOZA **VE**

Korean beet aioli

### DYNAMITE ROLL

### SALMON AVOCADO ROLL

### PARMESAN RISOTTO BALL **V**

### ROASTED APPLE & GORGONZOLA ON CROSTINI **V**

served with pickled red onion & honey drizzle

### TOMATO BOCCONCINI SKEWERS **V,G**

served with basil pesto

### DOUGHNUT HOLES WITH CARAMEL DRIZZLE **V**

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**VE** - Vegan

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# CANAPÉS

## TIER 2

ITALIAN SAUSAGE & CARAMELIZED ONION 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

TEMPURA CAULIFLOWER **V**

served with mango fire aioli

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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**VE** - Vegan

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# CANAPÉS

## TIER 3

**VIETNAMESE VEGETABLE SALAD ROLL** **V,G,VE**  
served with beet aioli

**SMOKED SALMON ON CUCUMBER ROUND**  
served with wasabi aioli & capers

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

**BEER BATTERED FISH SLIDER**  
served with tartar & crisp slaw

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

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

**SWEET CHILI CHICKEN SATAY** **G**  
served with peanut sauce

**MINI CHEESEBURGER ON BRIOCHE BUN**  
served with garlic aioli

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

**CANDIED PORK BELLY**  
served with charred scallion slaw in wonton spoon

**CREOLE PRAWN CROQUETTES**  
served with chipotle aioli

**BACON MAC & CHEESE BALL**  
served with truffle aioli

**WILD MUSHROOM PHYLLO PARCEL** **V**

**PROSCIUTTO WRAPPED PRAWN** **G**

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

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**VE** - Vegan  
**G** - Gluten Sensitive

# 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 thighs  
with lettuce, cheese, green onion, pico de gallo & sour cream

*\$19 per person*

### HAND-CARVED SLOW ROASTED BRISKET (LIVE CHEF)

coffee + brown sugar crusted

*\$19 per person*

served with mashed potatoes, au jus, dijon mustard & seasonal vegetables

*\$22 per person (with sides)*

### BUILD-YOUR-OWN POUTINE (SELF-SERVE)

kennebec fries, cheese curds, house gravy,  
crispy bacon bits, green onions

*\$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, avocado 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 roasted red pepper hummous and ranch

*Serves 50 - \$95*

## FRESH SEASONAL FRUIT PLATTER

*Serves 50 - \$125*

## DESSERT PLATTER

apple tarts, profiteroles, banana bread pudding,

fresh fruit skewers, doughnut holes

*100 pieces - \$300*

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