

# HOLIDAY DINNER 1

**\$55**

FRESHLY BAKED ARTISAN BREAD

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CINNAMON SPICED ROOTVEG SOUP **V**

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

HOLIDAY BEET SALAD **G V**

mixed greens, cucumber, candied walnuts, goat cheese,  
white balsamic vinaigrette

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SLOW ROASTED MAPLE MUSTARD TURKEY **G**

mashed potatoes, herb gravy, roasted brussels sprouts,  
cranberry compote

or

SOUS VIDE SAVOURY PORK CHOP **G**

cinnamon yam swirl whipped potatoes, demi glace,  
cider glazed veg, cranberry compote

or

WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa  
coconut rice & seasonal vegetables

or

MEDITERRANEAN CHARGRILLED VEG PASTA **V**

asparagus, peppers, onions, tomatoes, creamy pesto sauce

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STICKY TOFFEE PUDDING **V**

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 2

**\$62**

FRESHLY BAKED ARTISAN BREAD

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ROASTED BRUSSELS SPROUT SALAD **V**

crisp romaine, sundried cranberries, candied walnut,  
parmesan cheese, niçoise dressing

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CREAMY CAULIFLOWER SOUP **V**

basil oil, turmeric roasted cauliflower,  
fresh herbs

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SLOW ROASTED MAPLE MUSTARD TURKEY **G**

mashed potatoes, herb gravy, roasted brussels sprouts,  
cranberry compote

or

HERB CRUSTED STRIPLOIN

herb buttermilk whipped potatoes, Yorkshire pudding,  
cider glazed root veg, horseradish, demi glace

or

HERB MARINATED ROASTED COD **G**

roasted potatoes, cider glazed root veg,  
balsamic glaze, beurre blanc

or

BUTTERNUT SQUASH RAVIOLI **V**

yam crisp, toasted pumpkin seeds, pea shoots,  
fresh herbs, parmesan, rosé cream sauce

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PUMPKIN CHEESECAKE

caramel, whipped cream, walnut praline

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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# HOLIDAY BUFFET 1



**\$60**

**FRESHLY BAKED ARTISAN BREAD**

**ROGUE HOUSE SALAD V G**

mixed greens, candied walnuts, goat cheese, watermelon radish, croutons, tomatoes, cucumber, maple citrus dressing

**CLASSIC CAESAR SALAD**

house croutons, fresh parmesan, house-made caesar dressing

**CIDER GLAZED ROASTED VEGETABLES V G**

cauliflower, yams, carrots, sundried cranberries

**ROSEMARY ROASTED POTATOES VE G**

tossed in garlic oil, coarse salt

**SAVOURY STUFFING V**

vegetarian stock, fresh sage, roasted apple

**BAKED TRUFFLE MAC & CHEESE V**

panko crust, fresh veg, green onions

**WESTCOAST SOCKEYE SALMON G**

maple soy glaze, pineapple salsa

**SLOW ROASTED MAPLE MUSTARD TURKEY G**

herb gravy, cranberry compote

**PUMPKIN CHEESECAKE**

caramel, whipped cream, walnut praline

**COFFEE OR TEA**

30 PERSON MIN

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

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# HOLIDAY BUFFET 2

\$70

FRESHLY BAKED ARTISAN BREAD

ROGUE HOUSE SALAD V G

mixed greens, candied walnuts, goat cheese, watermelon radish, croutons, tomatoes, cucumber, maple citrus dressing

ROASTED SPICED SQUASH & KALE SALAD V G

butternut squash, cranberry, pumpkin, goat cheese, honey mustard dressing

CIDER GLAZED ROASTED VEGETABLES V G

cauliflower, yams, carrots, sundried cranberries,

SCALLOPED POTATOES V G

goat cheese, cream, golden Kennebec potatoes

BRUSSELS SPROUTS V G

citrus, parmesan, herbs

SAVOURY STUFFING V

vegetarian stock, fresh sage, roasted apple

BAKED TRUFFLE MAC & CHEESE V

panko crust, fresh veg, green onions

SLOW ROASTED MAPLE MUSTARD TURKEY G DF

herb gravy, cranberry compote

ROASTED HERB MARINATED COD G

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

HERB CRUSTED STRIPLOIN G DF

creamy horseradish, au jus

DESSERT PLATTER

mini apple galettes, cheesecake pops 3-ways  
chocolate dipped profiteroles, assorted chefs selections

COFFEE OR TEA

30 PERSON MIN

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

menu subject to change



# HOLIDAY LUNCH PLATED



**\$50**

FRESHLY BAKED ARTISAN BREAD

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

butternut squash, cranberry, pumpkin seeds,  
goat cheese, honey mustard dressing

or

CINNAMON SPICED ROOTVEG SOUP **V G**

winter root vegetables, crème fraiche, croutons, fresh herbs

\*\*\*

SLOW ROASTED MAPLE MUSTARD TURKEY **G**

mashed potatoes, herb gravy, roasted brussels sprouts,  
cranberry compote

or

SOUS VIDE SAVOURY PORK CHOP **G**

cinnamon yam swirl whipped potatoes, demi glace,  
cider glazed veg, cranberry compote

or

HERB MARINATED ROASTED COD **G**

roasted potatoes, cider glazed root veg,  
balsamic glaze, beurre blanc

or

MEDITERRANEAN CHARGRILLED VEG PASTA **V**

asparagus, peppers, onions, tomatoes, creamy pesto sauce

\*\*\*

PUMPKIN CHEESECAKE

caramel, whipped cream, walnut praline

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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individual course selection not required in advance

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 \$37**

(10 items per person)

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

## **MINGLER \$45**

(11 items per person)

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

## **MINGLER \$51**

(12 items per person)

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

## **MINGLER \$61**

(14 items per person)

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

**PASSED MENUS START AT \$25 PP FOR A MINIMUM ORDER OF 25 GUESTS.**

25 PERSON MIN

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menu subject to change



# PASSED \$3



\*GIARDINO FLATBREAD WITH MEDITERRANEAN VEG & MOZZARELLA **V**

\*VEGAN GYOZA WITH KOREAN BEET AIOLI **VE**

\*HAND ROLLED AVOCADO MANGO ROLL **VE G**

\*BRIE & APPLE GRILLED CHEESE WITH CRANBERRY COMPOTE **V**

\*PARMESAN ARANCINI RISOTTO BALL **V**

\*ROASTED APPLE & GORGONZOLA ON CROSTINI  
WITH PICKLED RED ONION & HONEY DRIZZLE **V**

\*TOMATO BOCCONCINI SKEWERS WITH BASIL PESTO **V G**

\*CHOCOLATE DIPPED PROFITEROLES **V**

**V** — VEGETARIAN **DF** — DAIRY FREE

**G** — GLUTEN FREE

**VE** — VEGAN

MINIMUM OF 25 PIECES OF SELECTED ITEM

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menu subject to change



# PASSED \$4



\*SEASONAL CEVICHE IN WONTON SPOON **G DF**

\*HAND ROLLED SPICY TUNA ROLL **G DF**

\* HAND ROLLED DYNAMITE ROLL **DF**

\* HAND ROLLED SALMON AVOCADO ROLL **G DF**

\*SMASHED AVOCADO CROSTINI WITH OLIVE OIL, CHILI FLAKES, TOASTED PUMPKIN SEEDS, PICKLED RED ONION **VE**

\*BACON WRAPPED JALAPEÑO POPPER **G**

\*TEMPURA CAULIFLOWER WITH MANGO FIRE AIOLI **V DF**

\*CRISPY CHICKEN SLIDER WITH CHEDDAR & CHARRED JALAPENO AIOLI

\*HALAL LAMB MEATBALL WITH TZATZIKI **G**

\*CHIMICHURRI MARINATED BEEF SKEWER **G DF**

\*ITALIAN SAUSAGE & CARAMELIZED ONION FLATBREAD  
WITH CHARRED JALAPENO AIOLI

\*SEASONAL FRUIT SKEWERS **VE G**

**V — VEGETARIAN DF — DAIRY FREE**

**G — GLUTEN FREE**

**VE — VEGAN**

MINIMUM OF 25 PIECES OF SELECTED ITEM

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# PASSED \$5



- \*SWEET CHILI CHICKEN SATAY WITH PEANUT SAUCE **G DF**
- \*MINI BEEF WELLINGTON, AAA TENDERLOIN WITH MUSHROOM DUXELLE
- \*WILD MUSHROOM TARTLET WITH TRUFFLE AIOLI & FRESH HERBS **V**
- \*THAI RED CURRY SHRIMP SPRING ROLL WITH CILANTRO PESTO
- \*MINI TRUFFLE SLIDERS WITH SWISS CHEESE & CRISPY SHALLOTS
- \*BEYOND MEAT SLIDERS WITH BEET AIOLI, LETTUCE AND PICKLED RED ONION **VE**
- \*SMOKED SALMON ON CUCUMBER ROUND WITH WASABI AIOLI & CAPERS **G DF**
- \*BEER BATTERED FISH SLIDER WITH TARTAR & CRISP SLAW **DF**
- \*SEARED AHI TUNA WITH PINEAPPLE SALSA IN WONTON CUP **DF**
- \*FRESH SHUCKED OYSTERS (5 DOZEN MINIMUM ORDER) **G DF**

**V — VEGETARIAN   DF — DAIRY FREE**  
**G — GLUTEN FREE**  
**VE — VEGAN**

MINIMUM OF 25 PIECES OF SELECTED ITEM

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# PASSED \$5



CONTINUED...

\*CANDIED PORK BELLY WITH CHARRED SCALLION SLAW IN WONTON SPOON **G DF**

\*AHI TUNA TARTAR ON WONTON CRISP WITH TRUFFLE AIOLI & SESAME SEEDS

\*VIETNAMESE VEGETABLE SALAD ROLL WITH BEET AIOLI **G VE**

\*TRUFFLE MAC & CHEESE FRITTER **V**

\*BACON WRAPPED SCALLOPS WITH CITRUS COCKTAIL SAUCE **G DF**

\*CHEESECAKE POPS 3-WAYS **V**

**V — VEGETARIAN DF — DAIRY FREE**

**G — GLUTEN FREE**

**VE — VEGAN**

MINIMUM OF 25 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

### SLOW ROASTED BRISKET (LIVE-CHEF)

coffee & brown sugar crusted  
chipotle coleslaw & house made BBQ sauce

### HERB ROASTED PORCHETTA (LIVE-CHEF) G DF

crispy crackling & chimmichuri

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

savoury stuffing, cranberry compote, herbed gravy

### HONEY GLAZED HAM (LIVE-CHEF) DF

mustard trio of sauces

Serves 30 - \$300

Serves 40 - \$400

Serves 50 - \$500

MINIMUM OF 30 PEOPLE FOR ANY OF THE STATIONS  
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# ENHANCE YOUR MENU



## STATIONS CONTINUED...

### BUILD-YOUR-OWN TACO STATION (SELF-SERVE)

sliced steak, ancho mushrooms & grilled chicken  
with lettuce, cheese, green onion, pico de gallo & sour cream

\$20 per person

### BUILD-YOUR-OWN POUTINE STATION (LIVE CHEF)

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

\$15 per person

MINIMUM OF 30 PEOPLE FOR ANY OF THE STATIONS  
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# ENHANCE YOUR MENU



## PLATTERS

### HAND ROLLED SUSHI PLATTER G DF

dynamite rolls, spicy tuna rolls, avocado mango rolls,  
salmon avocado rolls with soy sauce & wasabi  
160 pieces - \$349

### CHILLED SEAFOOD PLATTER DF

poached prawns, fresh oysters, candied & smoked salmon,  
with lemons, cocktail sauce, crostini  
Serves 50 - \$499

### PREMIUM IMPORTED CHEESE PLATTER V

with fruit & crostini & pickled vegetables  
Serves 25 - \$180  
Serves 50 - \$350

### CHARCUTERIE BOARD

assorted imported cheeses, cured meats,  
pickled vegetables, preserves, crostini  
Serves 25 - \$225  
Serves 50 - \$400

### VEGETABLE CRUDITÉ PLATTER G V

with roasted red pepper hummus & ranch  
Serves 50 - \$95

### FRESH SEASONAL FRUIT PLATTER G DF

Serves 50 - \$125

### DESSERT PLATTER

mini apple galettes, cheesecake pops 3-ways,  
chocolate dipped profiteroles, assorted chefs selection  
100 pieces - \$349

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menu subject to change