



# HOLIDAY MENU PACKAGE

## GASTOWN

601 W CORDOVA STREET  
VANCOUVER, BC V6B 1G1

## BROADWAY

602 W BROADWAY  
VANCOUVER, BC V5Z 1G1

# ✦ HOLIDAY LUNCH - \$50 ✦

## FRESHLY BAKED ARTISAN BREAD

### ROASTED BUTTERNUT SQUASH & KALE SALAD **V G**

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

or

### CARROT & GINGER SOUP **V G**

winter root vegetables, crème fraîche, parmesan crumb, fresh chives



### SLOW ROASTED MAPLE MUSTARD TURKEY **G**

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

or

### SOUS VIDE SAVORY PORK CHOP **G**

cinnamon yam swirl whipped potatoes, demi glace,  
maple glazed veg, apple compote

or

### HERB MARINATED ROASTED COD **G**

citrus herb roasted potatoes, maple glazed root veg,  
balsamic glaze, chive beurre blanc

or

### MEDITERRANEAN CHARGRILLED VEG PASTA **V**

kale, peppers, onions, tomatoes, sundried tomato rose sauce



### PUMPKIN CHEESECAKE

caramel, whipped cream, walnut praline

## COFFEE & TEA

20 PERSON MINIMUM

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

# ✦ HOLIDAY DINNER 1 - \$55 ✦

FRESHLY BAKED ARTISAN BREAD

## CARROT & GINGER SOUP V

winter root vegetables, crème fraîche, parmesan crumb, fresh chives

or

## HOLIDAY BEET SALAD V G

mixed greens, cucumber, candied walnuts, goat cheese, maple citrus dressing



## SLOW ROASTED MAPLE MUSTARD TURKEY G

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

or

## SOUS VIDE SAVORY PORK CHOP G

cinnamon yam swirl whipped potatoes, demi glace,  
brown butter carrots, apple compote

or

## WESTCOAST SOCKEYE SALMON G DF

maple soy glaze, pineapple salsa, coconut rice & seasonal vegetables



## STICKY TOFFEE PUDDING V

candied walnuts, whipped cream

## COFFEE & TEA

20 PERSON MINIMUM

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# ✦ HOLIDAY DINNER 2 - \$62 ✦

## FRESHLY BAKED ARTISAN BREAD

### CRISPY BRUSSELS SPROUTS SALAD V

crisp romaine, sundried cranberries, pumpkin seeds,  
parmesan, pickled onions, creamy garlic dressing

### CREAMY CAULIFLOWER SOUP V

basil oil, turmeric roasted cauliflower, fresh herbs



### SLOW ROASTED MAPLE MUSTARD TURKEY G

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

or

### HERB CRUSTED STRIPLOIN

citrus herb roasted potatoes, crispy onions,  
asparagus, horseradish, demi glace

or

### HERB MARINATED ROASTED COD G

citrus herb roasted potatoes, maple glazed root veg,  
balsamic glaze, chive beurre blanc

or

### BUTTERNUT SQUASH RAVIOLI V

yam crisp, toasted pumpkin seeds, pea shoots, fresh herbs,  
parmesan, sundried tomato rose sauce



### PUMPKIN CHEESECAKE

caramel, whipped cream, walnut praline

## COFFEE & TEA

20 PERSON MINIMUM

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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,  
tomatoes, cucumber, maple citrus dressing

### ARTISAN CAESAR SALAD

fresh parmesan, caesar dressing, pickled onions,  
crispy capers, citrus parm crumb

### MAPLE GLAZED ROASTED VEGETABLES V G

cauliflower, yams, carrots, sundried cranberries, chives

### ROSEMARY ROASTED POTATOES VE G

garlic oil, herbs & lemon zest

### SAVORY STUFFING V

vegetarian stock, fresh sage, roasted apple

### BAKED TRUFFLE MAC & CHEESE V

panko crust, mushrooms, green onions, 3x cheeses

### 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 & TEA

30 PERSON MINIMUM

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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,  
tomatoes, cucumber, maple citrus dressing

### ROASTED BUTTERNUT SQUASH & KALE SALAD V G

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

### MAPLE GLAZED ROASTED VEGETABLES V G

cauliflower, yams, carrots, sundried cranberries, chives

### SCALLOPED POTATOES V G

goat cheese, cream, kennebec potatoes

### CRISPY BRUSSELS SPROUTS V G

citrus, parmesan, herbs

### SAVORY STUFFING V

vegetarian stock, fresh sage, roasted apple

### BAKED TRUFFLE MAC & CHEESE V

panko crust, mushrooms, green onions, 3x cheeses

### SLOW ROASTED MAPLE MUSTARD TURKEY G

herb gravy, cranberry compote

### ROASTED HERB MARINATED COD G

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

### RED WINE BRAISED SHORT RIB

crispy onions, demi glace, herbs

### DESSERT PLATTER

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

### COFFEE & TEA

30 PERSON MINIMUM

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# MINGLER MENU

Rogue canape mingler menus are the way to go to get your guests socializing. As they mingle and sip on libations, our friendly staff will pass through the crowd with delicious canapes.

*All of our menus are custom-made to suit your guests' needs*

## CREATING YOUR MENU

### STEP 1:

Select items from any of the three price tiers:

**\$3 - \$4 - \$5**

### STEP 2:

Add the cost of the individual items together to get your menu price per person

### STEP 3:

Multiply your menu price per person by your guest count  
(quantity of items = guest count)

*\*menu prices are subject to 5% GST & 18% gratuity*

With our mingler menus you can create a custom menu for your guests. Use one of the following recommended options below as a guideline:

#### **Mingler \$39**

(10 items per person)

**4 items from Tier One  
3 items from Tier Two  
3 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 **\$25.00** per person for a minimum order of **25 guests**.

By default, canape quantity is based on guest count, but you can always double up on an item if you prefer!

# CANAPÉS

**TIER 1 - \$3.00**

## **GIARDINO FLATBREAD V**

**(MUST BE ORDERED IN MULTIPLES OF 10\* PCS)**

mediterranean vegetables & mozzarella

## **VEGAN GYOZA VE**

Korean beet aioli, passionfruit ponzu, nori & sesame garnish

## **HAND-ROLLED AVOCADO MANGO ROLL VE G DF**

**(MUST BE ORDERED IN MULTIPLES OF 8\* PCS)**

## **BRIE & APPLE GRILLED CHEESE V**

cranberry compote, fried sage

## **PARMESAN RISOTTO BALL V**

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

pickled red onion & honey drizzle

## **TOMATO BOCCONCINI SKEWER V G**

basil pesto, balsamic glaze, lemon zest & parsley

## **CHOCOLATE DIPPED PROFITÉROLE V**

**V** - Vegetarian

**VE** - Vegan

**G** - Gluten Sensitive

**DF** - Dairy Free



# CANAPÉS

**TIER 2 - \$4.00**

## ITALIAN SAUSAGE & CARAMELIZED ONION FLATBREAD

**(MUST BE ORDERED IN MULTIPLES OF 10\* PCS)**

charred jalapeno aioli, kale, mushrooms

## SMASHED AVO CROSTINI **VE DF**

toasted pumpkin seeds, pickled red onion, chili flake & olive oil

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

## HAND-ROLLED SPICY TUNA ROLL **G DF**

**(MUST BE ORDERED IN MULTIPLES OF 8\* PCS)**

## HAND-ROLLED DYNAMITE ROLL **DF**

**(MUST BE ORDERED IN MULTIPLES OF 8\* PCS)**

## HAND-ROLLED SALMON AVOCADO ROLL **G DF**

**(MUST BE ORDERED IN MULTIPLES OF 8\* PCS)**

## TEMPURA CURRY CAULIFLOWER **V DF**

mango fire aioli, cilantro pesto

## CRISPY CHICKEN SLIDER

charred jalapeño aioli, cheddar, pickles, slaw & mango chipotle spice

## HALAL LAMB MEATBALL **G**

mint, balsamic reduction, tzatziki

## CUMIN-CRUSTED BEEF SKEWER **G DF**

grilled beef, chimichurri

## SEASONAL FRUIT SKEWER **VE**

**V** - Vegetarian

**VE** - Vegan

**G** - Gluten Sensitive

**DF** - Dairy Free

# CANAPÉS

TIER 3 - \$5.00

## THAI RED CURRY SHRIMP SPRING ROLL

cilantro pesto

## AHI TUNA TARTAR WONTON CHIP DF

truffle aioli & sesame seeds

## MINI BEEF WELLINGTON

AAA tenderloin, mushroom duxelle

## SWEET CHILI CHICKEN SATAY G DF

peanut sauce

## WILD MUSHROOM TARTLET V

truffle oil & chives

## BACON WRAPPED SCALLOPS DF

citrus cocktail sauce

## VIETNAMESE VEGETABLE SALAD ROLL VE

Korean beet aioli, tofu, rice noodles & fresh veg

## SMOKED SALMON ON CUCUMBER ROUND G DF

beet aioli, fresh dill & fried capers

## BEER BATTERED FISH SLIDER DF

tartar & crisp slaw

## SEARED AHI TUNA DF

pineapple salsa, passionfruit ponzu, nori garnish,  
in Asian spoon

## SIRLOIN BEEF SLIDER

tomato, swiss cheese, crispy shallots & truffle aioli

## CANDIED PORK BELLY G DF

hoisin glaze, pickled carrots, charred scallion & ginger relish

## TRUFFLE MAC & CHEESE FRITTER V

tomato sauce, pesto & parmesan

## BEYOND MEAT SLIDER VE

Korean beet aioli, tomato & pickled red onion

## FRESH-SHUCKED OYSTERS G DF

(5 DOZEN MIN ORDER)

mignonette, tobasco, lemon & horseradish

## CAKE POPS 3-WAYS V

chocolate truffle in white chocolate

NY cheesecake in milk chocolate

raspberry

V - Vegetarian

VE - Vegan

G - Gluten Sensitive

DF - Dairy Free

# 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 heartier stations, as well as a wide variety of share platters.

**\*Only available with a foundational Buffet, Plated or Reception Menu**

## ✦ HOLIDAY STATIONS ✦

### SLOW ROASTED BRISKET (LIVE CHEF)

coffee + brown sugar crusted

*chipotle coleslaw & house BBQ sauce*

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

crispy crackling & chimmichurri

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

savory stuffing, cranberry compote, herbed gravy

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

trio of mustard sauces

**serves 30 - \$300**

**serves 40 - \$400**

**serves 50 - \$500**

#### 30 PERSON MINIMUM

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# ENHANCE YOUR MENU

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## STATIONS

### TACO STATION (SELF-SERVE)

sliced brisket, ancho chili mushrooms & grilled chicken thighs

*with cabbage, cheese, green onion, pico de gallo,  
pickled onions, chipotle aioli*

**\$20 per person**

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

kennebec fries, cheese curds, house gravy

*with crispy bacon bits & green onions*

**\$15 per person**

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

coffee + brown sugar crusted

*coleslaw & house BBQ sauce*

**serves 30 - \$300**

**serves 40 - \$400**

**serves 50 - \$500**

### 30 PERSON MINIMUM

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# PLATTERS

## HAND-ROLLED SUSHI PLATTER **G DF**

dynamite rolls, salmon avocado rolls,  
spicy tuna rolls, avocado mango rolls

**160 pieces – \$349**

## CHILLED SEAFOOD PLATTER

poached prawns, 24 fresh shucked oysters, candied & smoked salmon,  
crostini, cocktail sauce, lemon

**Serves 50 – \$499**

## SEASONAL IMPORTED CHEESE BOARD **V**

fruit, crostini, pickled vegetables & fig jam

**Serves 25 – \$180**

**Serves 50 – \$350**

## PREMIUM CURED MEAT BOARD

cured meats, pickled vegetables, preserves,  
crostini, olives, grainy & Dijon mustards

**Serves 25 – \$225**

**Serves 50 – \$400**

## VEGETABLE CRUDITÉ PLATTER **V G**

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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