



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 **VE G DF**

chili oil & pea shoots



SLOW ROASTED MAPLE MUSTARD TURKEY **G**

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

or

SOUS VIDE PORK CHOP **G**

cinnamon yam swirl whipped potatoes, demi glace,
brown butter carrots & brussels sprouts, 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, mushrooms, onions, tomatoes,
sundried tomato rose sauce



PUMPKIN CHEESECAKE **V**

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 **VE G DF**

chili oil & pea shoots

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 PORK CHOP **G**

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

or

WESTCOAST SOCKEYE SALMON **G DF**

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

or

MEDITERRANEAN CHARGRILLED VEG PASTA **V**

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



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 V

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 V

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, pea shoots, balsamic glaze, beurre blanc

RED WINE BRAISED SHORT RIB

crispy onions, demi glace, herbs

DESSERT PLATTER **V**

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

balsamic reduction, mint, 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, tabasco, 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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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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