



# HOLIDAY MENU PACKAGE

## GASTOWN

601 W CORDOVA STREET  
VANCOUVER, BC V6B 1G1

## BROADWAY

602 W BROADWAY  
VANCOUVER, BC V5Z 1G1

# ✦ HOLIDAY LUNCH - \$45 ✦

## FRESHLY BAKED ARTISAN BREAD

### ROASTED SWEET POTATO & KALE SALAD **V G**

sweet potato, 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, turkey gravy,  
roasted brussels sprouts, cranberry compote

or

### GRILLED PORK CHOP

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 is subject to change.*

*Menu prices DO NOT include 5% GST and 18% gratuity.*

**VEGAN ENTREE SUBSTITUTE AVAILABLE UPON REQUEST**

# ✦ 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, turkey gravy,  
roasted brussels sprouts, cranberry compote

or

**GRILLED PORK CHOP**

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**

*Menu is subject to change.*

*Menu prices DO NOT include 5% GST and 18% gratuity.*

**VEGAN ENTREE SUBSTITUTE AVAILABLE UPON REQUEST**

# ✦ HOLIDAY DINNER 2 - \$62 ✦

## FRESHLY BAKED ARTISAN BREAD

### CRISPY BRUSSELS SPROUTS SALAD **V G**

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



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

topped with turmeric cauliflower + basil oil



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

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

or

### HERB CRUSTED ROAST BEEF

garlic & rosemary crusted roast beef, lemon herbed potatoes, crispy shallots, seasonal veg, veal demi glace

or

### HERB CRUSTED COD **G**

seasonal vegetables, coconut jasmine rice, citrus beurre blanc, garlic chili oil

or

### BUTTERNUT SQUASH RAVIOLI **V**

shaved parmesan, pumpkin seeds, yam crisps, rose sauce, basil oil



### PUMPKIN CHEESECAKE **V**

caramel, whipped cream, walnut praline

## COFFEE & TEA

20 PERSON MINIMUM

*Menu is subject to change.*

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**VEGAN ENTREE SUBSTITUTE AVAILABLE UPON REQUEST**

# ✦ HOLIDAY BUFFET 1 - \$60 ✦

## FRESHLY BAKED ARTISAN BREAD

### HOUSE SALAD **V G**

heritage greens, grape tomatoes,  
goat cheese, cucumber, radish,  
candied walnuts, maple citrus dressing

### ARTISAN CAESAR SALAD

house caesar dressing, lemon parm crumb,  
pickled red onion, fresh shaved parmesan

### MAPLE GLAZED ROASTED VEGETABLES **V G**

cauliflower, yams, carrots, sundried cranberries, chives

### ROSEMARY ROASTED POTATOES **VE G DF**

garlic oil, herbs & lemon zest

### SAVOURY STUFFING **V**

vegetarian stock, fresh sage, roasted apple

### BAKED TRUFFLE MAC & CHEESE **V**

panko crust, mushrooms, green onions, 3x cheeses

### WESTCOAST SOCKEYE SALMON **G DF**

maple soy glaze, pineapple salsa

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

turkey gravy, cranberry compote

### PUMPKIN CHEESECAKE **V**

caramel, whipped cream, walnut praline

### COFFEE & TEA

**30 PERSON MINIMUM**

*Menu is subject to change.*

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**VEGAN ENTREE SUBSTITUTE AVAILABLE UPON REQUEST**

# ❄️ HOLIDAY BUFFET 2 - \$70 ❄️

## FRESHLY BAKED ARTISAN BREAD

### HOUSE SALAD V G

heritage greens, grape tomatoes,  
goat cheese, cucumber, radish,  
candied walnuts, 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

### FRIED BRUSSELS SPROUTS V

lemon & parmesan

### SAVOURY 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

turkey gravy, cranberry compote

### HERB CRUSTED COD G

citrus beurre blanc, garlic chili oil

### RED WINE BRAISED SHORT RIB

crispy onions, demi glace, herbs

## STICKY TOFFEE PUDDING & PUMPKIN CHEESECAKE PLATTER V

### COFFEE & TEA

30 PERSON MINIMUM

*Menu is subject to change.*

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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**

mediterranean vegetables & mozzarella

(MUST BE ORDERED IN MULTIPLES OF X10 PCS)

## **VEGAN GYOZA VE**

Korean beet aioli, nori & sesame garnish

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

(MUST BE ORDERED IN MULTIPLES OF X8 PCS)

## **SMASHED AVOCADO CROSTINI VE DF**

toasted pumpkin seeds, pickled red onion & olive oil

## **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

## **CRAB RANGOON**

cream cheese & crab, in a crispy wonton pocket,  
sweet chili and green onions

## **CHOCOLATE DIPPED PROFITÉROLE V**

**V** - Vegetarian

**VE** - Vegan

**G** - Gluten Sensitive

**DF** - Dairy Free

# CANAPÉS

TIER 2 - \$4.00

## ITALIAN SAUSAGE & CARAMELIZED ONION FLATBREAD

charred jalapeno aioli, kale, mushrooms  
(MUST BE ORDERED IN MULTIPLES OF X10 PCS)

## SMOKED SALMON CUCUMBER ROUND G DF

beet aioli, fresh dill & fried capers

## CANDIED PORK BELLY G DF

hoisin glaze, pickled carrots, charred scallion & ginger relish

## SEASONAL CEVICHE IN WONTON SPOON G DF

## HAND-ROLLED SPICY TUNA ROLL G DF

(MUST BE ORDERED IN MULTIPLES OF X8 PCS)

## HAND-ROLLED DYNAMITE ROLL DF

(MUST BE ORDERED IN MULTIPLES OF X8 PCS)

## HAND-ROLLED SALMON AVOCADO ROLL G DF

(MUST BE ORDERED IN MULTIPLES OF X8 PCS)

## TEMPURA CAULIFLOWER V DF

mango fire aioli, cilantro pesto

## KEFTA LAMB MEATBALL G

balsamic reduction, mint, herbed yogurt

## CHOCOLATE DIPPED STRAWBERRIES V

ADD SOME  
WESTCOAST  
FLAIR!

### FRESH-SHUCKED OYSTERS G DF

mignonette, tabasco, lemon & horseradish



(3 DOZEN MIN ORDER)

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 G DF

Korean beet aioli, tofu, rice noodles & fresh veg

## BRIE & APPLE GRILLED CHEESE V

cranberry compote, fried sage

## CRAB DEVILED EGGS G

classic deviled eggs, Chilean crab, fresh dill, citrus

## CRISPY CHICKEN SLIDER

charred jalapeno aioli, cheddar, pickles, slaw, mango chipotle spice

## 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

## TRUFFLE MAC & CHEESE FRITTER V

tomato sauce, pesto & parmesan

## BEYOND MEAT SLIDER VE

Korean beet aioli, tomato & pickled red onion

## CUMIN-DUSTED BEEF SKEWER G DF

chimichurri

## CAKE POPS 3-WAYS V

-white chocolate dipped chocolate truffle  
-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 ✦

### **GARLIC & ROSEMARY CRUSTED ROAST BEEF (LIVE CHEF) DF**

horseradish, beef gravy

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

crispy crackling & chimmichurri

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

savoury stuffing, cranberry compote, turkey 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)

brisket, ancho mushrooms & grilled chicken thigh  
*with cabbage, cotija cheese, crispy onion, pico de gallo,  
chipotle aioli, pickled onions*

**\$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 **DF**

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

**Serves 50 – \$499**

## PREMIUM IMPORTED CHEESE BOARD **V**

fruit, crostini, pickled vegetables

**Serves 25 – \$180**

**Serves 50 – \$350**

## PREMIUM CURED MEAT BOARD **DF**

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

**Serves 25 – \$225**

**Serves 50 – \$400**

## VEGETABLE CRUDITÉ PLATTER **V G**

served with ranch

**Serves 50 – \$95**

## DESSERT PLATTER **V**

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

**100 pieces – \$349**

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