ROGUE
KITCHEN & WETBAR

HOLIDAY MENU PACKAGE

GASTOWN
601 W CORDOVA STREET
VANCOUVER, BC V6B 1G1

@ROGUEWETBAR

HOLIDAY LUNCH - $50

FRESHLY BAKED ARTISAN BREAD VE

ROASTED SWEET POTATO & KALE SALAD V G
sweet potato, cranberry, pumpkin seeds, goat cheese,
grainy dijon vinaigrette

or

ROASTED BUTTERNUT SQUASH SOUP V G
chili oil & pea shoots

SLOW ROASTED MAPLE MUSTARD TURKEY
Yukon gold mashed potatoes, turkey gravy,
root vegetables, cranberry compote

or

FLAT IRON STEAK G
Yukon gold mashed potato, veal demi-glace, roasted root vegetables

or

HERB MARINATED ROASTED COD G
coconut jasmine rice, roasted root vegetables,
balsamic glaze, chive beurre blanc, chili oil

or

WILD MUSHROOM RISOTTO V
green peas, wild mushrooms, pea shoots, marinated cherry tomatoes,
sundried tomato risotto

YULETIDE TUXDEO CAKE V
strawberry coulis, vanilla 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 1 - $60

FRESHLY BAKED ARTISAN BREAD

ROASTED BUTTERNUT SQUASH SOUP V G
chili oil & pea shoots

or

HOLIDAY BEET SALAD V G
mixed greens, cucumber, grape tomatoes, candied walnuts, goat cheese, maple citrus dressing

SLOW ROASTED MAPLE MUSTARD TURKEY
Yukon gold mashed potatoes, turkey gravy, roasted root vegetables, cranberry compote

or

INDIAN SPICED GRILLED LAMB SIRLOIN G H
Yukon gold mashed potato, roasted root vegetables, cilantro pesto

or

PISTACHIO CRUSTED SALMON
quinoa pilaf, roasted root vegetables, orange cranberry butter, balsamic reduction

or

WILD MUSHROOM RISOTTO V G
green peas, wild mushrooms, pea shoots, marinated cherry tomatoes, sundried tomato risotto

YULETIDE TUXDEO CAKE V
strawberry coulis, vanilla whipped cream

COFFEE & TEA

20 PERSON MINIMUM

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HOLIDAY DINNER 2 - $67

FRESHLY BAKED ARTISAN BREAD

CRISPY BRUSSELS SPROUTS SALAD V G

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

LOBSTER BISQUE G

basil oil and fresh herbs

SLOW ROASTED MAPLE MUSTARD TURKEY

yukon gold mashed potatoes, turkey gravy,
roasted root vegetables cranberry compote

or

GARLIC AND ROSEMARY ROAST BEEF

garlic & rosemary crusted roast beef, yukon gold mashed potato,
crispy shallots, roasted root vegetables veal demi glace

or

HERB CRUSTED COD G

coconut jasmine rice, roasted root vegetables,
balsamic glaze, chive beurre blanc, chili oil

or

WILD MUSHROOM RISOTTO VE G

green peas, wild mushrooms, pea shoots, marinated cherry tomatoes,
sundried tomato risotto

PUMPKIN CHEESECAKE V

caramel, whipped cream, walnut praline

COFFEE & TEA

20 PERSON MINIMUM

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HOLIDAY BUFFET 1 - $65

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 VE G DF
squash, yams, carrots, fennel, red onions, topped with fresh herbs,
pumpkin seeds and dried cranberries

ROSEMARY ROASTED POTATOES VE G DF
garlic oil, herbs & lemon zest

SAVOURY STUFFING V
vegetarian stock, fresh sage, roasted apple

MARGARITA RIGATONI V
house made marinara, caramelized peppers and
onions, bocconcini, fresh basil and chilli oil

PISTACHIO CRUSTED SALMON
orange cranberry butter, balsamic reduction

SLOW ROASTED MAPLE MUSTARD TURKEY
turkey gravy, cranberry compote

TRIPLE BERRY CRUMBLE
whipped cream, mint

COFFEE & TEA

30 PERSON MINIMUM

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HOLIDAY BUFFET 2 - $75

FRESHLY BAKED ARTISAN BREAD

HOUSE SALAD V G
heritage greens, grape tomatoes,
goat cheese, cucumber, radish,
candied walnuts, maple citrus dressing

ROASTED SWEET POTATO & KALE SALAD VE G DF
sweet potato, cranberry, pumpkin seeds,
stilton blue cheese, grainy dijon vinaigrette

MAPLE GLAZED ROASTED VEGETABLES V G
squash, yams, carrots, fennel, red onions, topped with fresh herbs,
pumpkin seeds and dried cranberries

YUKON GOLD MASHED POTATO V G
roasted garlic, chives

FRIED BRUSSELS SPROUTS V G
lemon & parmesan

SAVOURY STUFFING V
vegetarian stock, fresh sage, roasted apple

BAKED TRUFFLE MAC & CHEESE V
panko crust, cavatelli noodles, green onions,
3x cheeses

SLOW ROASTED MAPLE MUSTARD TURKEY
turkey gravy, cranberry compote

HERB CRUSTED COD G
citrus beurre blanc, garlic chili oil

RED WINE BRAISED SHORT RIB DF
crispy onions, demi glace, herbs

TRIPLE BERRY CRUMBLE
whipped cream, mint

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	Mingler $51	Mingler $61
(**10 items** per person)	(**12 items** per person)	(**14 items** per person)
4 items from **Tier One** **3 items** from **Tier Two** **3 items** from **Tier Three**	**3 items** from **Tier One** **3 items** from **Tier Two** **6 items** from **Tier Three**	**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

VEGETABLE PAKORAS V G
cilantro pesto

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

WARM CINNAMON SUGAR DOUGHNUTS HOLES V

V - Vegetarian
VE - Vegan
G - Gluten Sensitive
DF - Dairy Free
H - Halal

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

ASIAN SHRIMP PURSE DF
Nuoc Cham

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)

BACON WRAPPED SCALLOPS DF
citrus cocktail sauce

TEMPURA CAULIFLOWER VE DF
Vegan kimchi aioli, cilantro pesto

KEFTA LAMB MEATBALL G H
balsamic reduction, mint, herbed sour cream

CHOCOLATE DIPPED PROFITÉROLE V

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CANAPÉS

TIER 3 - $5.00

THAI RED CURRY SHRIMP SPRING ROLL
cilantro pesto

WILD MUSHROOM TARTLET V
truffle aioli & chives

VIETNAMESE VEGETABLE SALAD ROLL VE G DF
Korean beet aioli, tofu, rice noodles & fresh veg

BRIE & APPLE GRILLED CHEESE V
cranberry compote, fresh herbs

BEYOND MEAT SLIDER VE
Korean beet aioli, tomato & pickled red onion

SEARED AHI TUNA DF
pineapple salsa, passionfruit ponzu,
nori garnish, in Asian spoon

CRISPY CHICKEN SLIDER H
charred jalapeno aioli, cheddar, pickles,
slaw, mango chipotle spice

SIRLOIN BEEF SLIDER
tomato, swiss cheese,
crispy shallots & truffle aioli

TRUFFLE MAC & CHEESE FRITTER V
tomato sauce, pesto & parmesan

CUMIN-DUSTED BEEF SKEWER G DF
chimichurri

SWEET CHILI CHICKEN SATAY G DF
peanut sauce

CHOCOLATE DIPPED STRAWBERRIES G V

ADD SOME WESTCOAST FLAIR!

FRESH-SHUCKED OYSTERS G DF
mignonette, tobasco, lemon & horseradish



(50 MIN ORDER)

V - Vegetarian
VE - Vegan
G - Gluten Sensitive
DF - Dairy Free
H - Halal

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)

cranberry compote, turkey gravy

ROASTED LEG OF LAMB (LIVE CHEF) G DF H

cilantro pesto

serves 30 - $325

serves 40 - $425

serves 50 - $525

30 PERSON MINIMUM

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surprise your guests with a late-night snack *or* add an element of interest to your cocktail reception!

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STATIONS

FRESH SHUCKED OYSTERS (SELF-SERVE)

mignonette, tobasco, lemon & horseradish
(50 minimum order)

$250 per 50

TACO STATION (SELF-SERVE)

braised beef, ancho mushrooms & grilled chicken thigh

with cabbage, cotija cheese, crispy onion, pico de gallo, chipotle aioli, pickled onions

$23 per person

BUILD-YOUR-OWN POUTINE (SELF-SERVE)

kennebec fries, cheese curds, house gravy

with crispy bacon bits & green onions

$15 per person

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,
wasabi, soy sauce, and pickled ginger

160 pieces – $349

CHILLED SEAFOOD PLATTER DF

snow crab legs, poached jumbo prawns,
candied and smoked salmon, seared tuna.
served with cocktail sauce, lemon aioli, dill cream cheese and crostini

Serves 50 – $499

POACHED PRAWN TOWER G DF

served with cocktail sauce

Serves 250 pieces – $399

PREMIUM IMPORTED CHEESE BOARD V

6 different premium cheeses, crostini, rainforest crackers, gherkins,
mixed Sicilian olives, pepperoncini, fig spread

Serves 25 – $180
Serves 50 – $350

PREMIUM CURED MEAT BOARD DF

5 types of cured meats,
pickled vegetables, spicy pickled beans, dill pickles, crostini,
olives, grainy & Dijon mustards

Serves 25 – $225
Serves 50 – $400

VEGETABLE CRUDITÉ PLATTER V G

served with house made charred jalapeno ranch and
green goddess dressing

Serves 50 – $95

DESSERT PLATTER V

carrot cake, nanaimo bars, butter tart bar, fudge brownies,
fresh strawberries

200 pieces – $349

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