

Rogue Mingler Menus



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 canapes for them to enjoy while sipping on libations. All of our menus are custom created to suit the needs of your guests.

HOW TO CREATE YOUR MENU:

STEP 1:

select your items from any of the 4 price tiers
(\$1.75, \$2.25, \$3 & \$3.75)

STEP 2:

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

STEP 3:

multiply your menu price by your guest count
(quantity of items = guest count)

**PASSED MENUS START AT \$17.50 PP FOR A MINIMUM ORDER OF 20 GUESTS.
THE QUANTITY IS BASED ON YOUR GUEST COUNT, BUT YOU CAN ALWAYS
DOUBLE UP ON AN ITEM IF YOU PREFER.
DOWNLOAD OUR MENU CALCULATOR TO CUSTOMIZE YOUR MENU.**

MINIMUM 20 GUESTS

Passed 1.75



ITALIAN SAUSAGE & CARAMELIZED FENNEL FLATBREAD

LAMB MEATBALLS WITH TZATZIKI (g)

DYNAMITE ROLL

ORANGE GINGER CHICKEN ON CURRIED CROSTINI

CRISP PORK & MANGO LETTUCE WRAPS (g)

PARMESAN RISOTTO BALLS (v)

HAZELNUT CRUSTED GOAT CHEESE & ROASTED APPLE ON CROSTINI (v)

TOMATO BOCCONCINI SKEWERS (v) (g)

MINI APPLE FRITTERS (v)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

listed price is per item.
minimum order of \$17.50 per guest required.

MINIMUM 20 GUESTS

Passed 2.25



BBQ PORK SLIDERS ON CHEESE BUNS

SCALLOP CEVICHE IN WONTON SPOONS (g)

DRAGON ROLL

BABA GHANOUSH & ROASTED TOMATO ON CRISP PITA (v) (vg)

AGED CHEDDAR GRILLED CHEESE WITH CRANBERRY RELISH (v)

TOFU STUFFED MUSHROOMS WITH GINGER SOY GLAZE (v)

CAJUN CRAB FRITTERS

LEMONGRASS BEEF SKEWERS (g)

ALBACORE TUNA TARTAR

TROPICAL FRUIT KEBABS (v) (g) (vg)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

listed price is per item.
minimum order of \$17.50 per guest required.

MINIMUM 20 GUESTS

Passed 3.00



SPICY TUNA ROLL

MINI CRAB CAKES WITH CHIPOTLE AIOLI

SPICED BEEF TENDERLOIN ON CRISPY TORTILLA
WITH SALSA VERDE & TOMATO SALSA (g)

WILD MUSHROOM ENCROUTE (v)

SMOKED SALMON ON RYE WITH HORSERADISH MAYO & CAPERS

BELGIAN ENDIVE STUFFED WITH PRESERVED LEMON ARTICHOKE SALAD
(v) (g) (vg)

SEARED ALBACORE TUNA WITH PINEAPPLE SALSA ON CRISPY WONTON

MINI CHEESEBURGERS ON SESAME BUNS

SMOKED DUCK PIZZA

MINI FRUIT PAVLOVA (g) (v)

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

listed price is per item.
minimum order of \$17.50 per guest required.

MINIMUM 20 GUESTS

Passed 3.75



DUCK CONFIT SOFT TACOS

BEEF CARPACCIO WITH PARMESAN & ARUGULA ON GRISSINI

SEARED AHI TUNA WITH GREEN PAPAYA SALAD
& NUOC CHAM IN WONTON SPOONS

MINI FALAFEL WITH SEARED LAMB LOIN & SPICED YOGHURT

LOBSTER MAC & CHEESE BALLS

POACHED QUAILS EGG ON BRIOCHE CROSTINI WITH CAVIAR

*FRESH SHUCKED OYSTERS ARE AVAILABLE AT 3.25 EACH,
MINIMUM ORDER OF 5 DOZEN.

(V) — VEGETARIAN

(G) — GLUTEN FREE

(VG) — VEGAN

listed price is per item.
minimum order of \$17.50 per guest required.

MINIMUM 20 GUESTS