

# Rogue Hospitality

## Catering Menu

### Hors D'oeuvres

Price per dozen  
(3 dozen minimum)

Southwest Beef Spring Roll with Avocado Dipping Sauce	20
Philly Cheesesteak Spring Roll	20
Buffalo Chicken Egg Roll	18
Mini Chicken and Waffles	18
Smoked Bacon Wrapped Meatballs	18
Crabcake Bites with Cajun Remoulade	20
Bacon Wrapped Scallops	20
Fried Deviled Eggs with Bacon	16
Loaded Potato Poppers: Cheddar, Bacon, Chive & Sour Cream	16
Crispy Eggplant Rounds with Blistered Tomato and Wilted Arugula	16
Three Cheese Stuffed Mushrooms	16
Mac and Cheese Bites	16
Mini Pretzels with Beer Mustard Dipping Sauce	17
Three Cheese Stuffed Mushrooms	15
Cucumber Black Bean Bites with Fresh Guacamole	17
Chicken Satay Skewers with Thai Peanut Sauce	16
Coconut Shrimp Skewers	23
Clams Casino	16

### Party Platters

Small Platters feed 8-12 people

Large Platters feed 15-20 people

Platter Type

Small

Large

Fresh Fruit Platter: colorful display of season fruits and berries	40	85
Vegetable Crudite with Ranch or Bleu Cheese Dipping Sauce	30	55
Cheese Board: Assorted domestic cheese, Fresh Grapes and crackers	40	85
Fresh Mozzarella and Tomato with Pesto and Fresh Basil	40	85
Antipasto Platter: Marinated Olives, Roasted Red Peppers, Italian Salami, Prosciutto, Provolone, Pepperoncini and Tomato	55	105
Assorted Meat and Cheese Platter: Roast Beef, Oven Roasted Turkey, Sliced Ham, Sliced Provolone and Swiss Cheese, Condiments Bread and Rolls	75	140
Jumbo Shrimp Cocktail: Jumbo Shrimp Chilled served with Lemon, Horseradish and Cocktail Sauce	80 (36pcs)	165 (75pcs)
Mediterranean Platter: Roasted Garlic Hummus, Grilled Pita, Marinated Artichoke Hearts, Kalamata Olives, Roasted Red Peppers	40	75
Tomato Basil Bruschetta	30	45

## Salads

Small Platters feed 8-12 people

Large Platters feed 15-20 people

Add Grilled Chicken \$10 for Small

\$15 for Large

Salad	Small	Large
Tossed Salad: Lettuce, Cucumber, Tomato, Onion	30	45
Kale Caesar: Chopped Kale, Shaved Parmesan, Butter Garlic Crouton, Creamy Caesar Dressing	30	45
Autumn Harvest: Chopped Kale, Hudson Valley Apples, Bleu Cheese, Slivered Almonds, Dried Cranberries, Red Onion, Maple-Cider Vinaigrette	45	85
Hipster: Chopped Kale, Shaved Brussels Sprouts, Slivered Almonds, Dried Cranberries, Gorgonzola, Honey Lemon Vinaigrette	45	85
Greek Salad: Lettuce, Feta, Kalamata Olive, Bell Pepper, Cucumber, Tomato, Onion	35	55

## Entrees

Half Tray feed 8-12 people

Full Tray feed 15-20 people

(Add BBQ sauce to BBQ items)

	Half	Full
Pulled Pork	55	105
Sliced Brisket	70	140
Smoked Chicken	45	90
Smoked Baby Back Ribs	70	140
Sausage, Peppers and Onions	50	100
Smoked Chicken Wings	40	80
Boneless Wings (Buffalo or BBQ)	40	80
Eggplant Parmigiana	40	80
Braised Beef Short Ribs	75	145
Chicken Madeira with Asparagus and Mozzarella	55	100
Herb Roasted Tuscan Chicken	45	90
Country Fried Chicken	45	90
Chicken Parmesan	50	100
Peppercorn Crusted Sirloin with Brandy Cream Sauce		170
Chicken Scarpariello: Garlic, White Wine, Sweet Sausage, Banana Peppers.	55	105
Onions & Fingerling Potatoes		

## Sides

Half Tray feeds 8-12 people

Full Tray feeds 15-20 people

Half	Full
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Roasted Garlic Mashed Potatoes	35	60
Herb Roasted Potatoes	35	60
Country Buttermilk Biscuits with Honey Butter	35	65
Old Fashioned Cornbread with Maple Butter	35	65
Roasted Brussels Sprouts with Maple Bourbon Glaze	35	60
Roasted Brussels Sprouts with Bacon and Caramelized Onion	40	70
Green Beans Amaretto with Slivered Almonds and Caramelized Shallots	45	75
Shallots	40	75
Scalloped Potatoes with Sour Cream, Cheddar and Bacon	40	80
Baked Macaroni and Cheese	45	85
Buffalo Chicken Macaroni and Cheese	35	60
Elote: Smothered Mexican Street Corn	40	70
Ginger Scented Bok Choy With Carrots, Peppers, Snap Peas and Leeks:	30	55
Rice Pilaf		

## Pasta

Half Tray feeds 8-12 people

Full Tray feeds 15-20 people

	Half	Full
Rigatoni Bolognese: Ground Lamb, Pork, Carrot, Celery, Onion	40	75
Rigatoni Ala Vodka: Roasted Peppers, Sweet Italian Sausage	40	75
Farfalle Carbonara: Caramelized Shallots, Pancetta, English Peas	45	85
Shrimp Fra Diavolo: Shrimp, Banana Peppers, Penne Pasta	75	145
Shrimp Scampi with Linguini	75	145
Penne Alfredo with Broccoli and Chicken	45	85
Chicken Artichoke: Penne, White Meat Chicken, Artichoke Hearts, Sun Dried Tomatoes, Fresh Spinach, Pine Nuts	45	85
Baked Ziti	40	75
Grandma's Lasagna	50	100

## Lunch Packages

Pricing Per Person  
(10 person minimum)

Assorted Wrap Platter: Chicken Salad, Sliced Turkey and Ham with lettuce tomato onion and mayo 7 pp

Assorted Sandwich Platter: Assorted meats and Cheeses with lettuce tomato and 7.50 pp

## Dessert

Pricing per person  
(10 person minimum)

Mini Pies	3 pp
Banana Cream, Apple Streusel, Lemon Meringue, Blueberry Crisp, Pecan, Pumpkin, Cherry Crumb, Coconut Custard, Key Lime & S'Mores	
All American cookies	2 pp
Chocolate Chip, Peanut Butter, Macadamia Nut, Oatmeal Raisin	
Brownies	2pp
Fudge and Salted Caramel	