

Weddings by

ROGUE HOSPITALITY

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CUISINE STYLES

If you want your wedding to incorporate a variety of flavors from around the world, we've got you covered! Our event-planning specialist will work with you to develop a custom menu that complements your cuisine preferences and event goals. When it comes time for your wedding, our cutting edge culinary team will provide your guests with a meal that fuses traditional cuisine and innovative techniques with stunningly creative presentations. Your cuisine preferences coupled with our culinary expertise will surely satisfy even the most well traveled palette.

AMERICAN

CUBAN

CAJUN

CHINESE

FRENCH

GERMAN

GREEK

INDIAN

IRISH

ITALIAN

JAPANESE

MEXICAN

POLISH

SPANISH

THAI

DIETARY ALTERNATIVES

We understand that your event may require menu alternatives for health, lifestyle, religious or medical reasons. Whether your entire event is centered around a special diet or you simply want to offer your guests alternative menu options that are unique and satisfying, you've come to the right place. We will work with you to create alternative menu options that are safe, creative, and flavorful.

GLUTEN FREE

KOSHER

LACTOSE FREE

NUT FREE

PALEO

PESCATARIAN

VEGAN

VEGETARIAN

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STYLES OF SERVICE

At Rogue Hospitality, we get super-stoked about offering an array of fun, unique service styles to ensure that your event has the perfect vibe. Our team is renowned for pairing fresh, local ingredients with exceptional service and distinctive presentations to create exciting and unique culinary experiences for any style of service. Our Event Coordinators will work with you every step of the way to find the perfect service style (or a variety of styles) to showcase your delicious menu.

PASSED & STATIONARY APPETIZERS

Appetizers are the preview to the main course and should capture the vibe of your event. Despite their delicacy, these exquisite one-bite sensations are robust in flavor and guaranteed to satisfy any palate. Our design team will create beautiful inventive display tables to showcase your stationary appetizers that will intrigue your guests.

CHEF ATTENDED ACTION STATIONS

Action stations are the rock stars of the culinary world. They bring a vibrant energy and dynamic experience to your event. Our highly trained and experienced chefs will take your guests on an entertaining culinary journey as they watch their food being prepared right before their eyes.

The sky's the limit when it comes to adding a chef-attended action station to your cocktail hour or reception.

FAMILY STYLE

If you're craving a down-to-earth, inviting atmosphere family style may be just what you're looking for. Large platters of freshly prepared food are delivered to each table

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so guests can enjoy a relaxed meal without leaving their seats. This style of service will promote conversation amongst your guests creating a highly interactive and sociable meal amongst two families joining together.

FULL & SELF SERVICE BUFFETS

Our buffet service style is an excellent choice when it comes to offering an array of mouth-watering options to a large crowd with a variety of cuisine preferences. Our buffet presentation is attractively displayed on long rectangular tables designed specifically for your event.

PLATED STYLE

If you are looking to create a more elegant intimate atmosphere, our plated service is the perfect style for your event. The menu options for a formal plated meal are limitless as it's entirely emulative of your taste and style. So whether you want a simple three-course reception or an extravagant seven-course affair, our culinary experts will turn your dreams into a reality.

COCKTAIL STYLE

Forget the politics of seating arrangements when hosting a cocktail style reception. A cocktail style reception is often more fluid, allowing you to mingle with your guests and for your guests to circulate amongst themselves. A cocktail style reception offers the greatest variety of food with a wide array of hot and cold hors d'oeuvres, canapés and tapas style offerings served throughout the event.

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LATE NIGHT TRUCK-SIDE

After hours of dancing and partying, you and your guests will need a snack to satisfy the inevitable late-night craving.

Rather than searching for a place to eat after the reception, treat your guests to an authentic food truck experience by offering a late-night menu served truck-side. With a variety of items to choose from, it is guaranteed to make your event the most talked about affair of the year.

STAFFING

Rogue Hospitality is renowned for creating memorable experiences because we understand that it requires more than just restaurant-quality cuisine ... it requires teamwork! That's why every member of our event staff goes through a strenuous applicant screening process and completes specialized training in their area of expertise so you and your guests are guaranteed to receive the highest quality service and an unforgettable experience.

BARTENDER	CATERING CAPTAIN	EXECUTIVE CHEF
BANQUET CHEF	EVENT MANAGER	MIXOLOGIST
BANQUET SERVER	EVENT DESIGNER	WEDDING PLANNER

BAR & BEVERAGE

Whether you're looking for a fully interactive ultra-premium bar or themed craft cocktails for your wedding reception— you've come to the right place. During your consultation, we will help you create a customized cocktail menu by learning about your vision, event goals and budget. At your wedding, our fully trained and TIPS certified bartenders will provide your guests with beverages that are guaranteed to quench their thirst and delight their taste buds all while delivering a one-of-a-kind entertaining performance.

CRAFT BEER	FOOD PAIRINGS	IMPORTED BEER
DOMESTIC BEER		RED WINE

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SIGNATURE COCKTAILS

SPARKLING WINE

THEMED LIBATIONS

WHITE WINE

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PASSED HORS D'OEUVRES

BEEF

Beef Negimaki Wrapped in Scallion w/ Yakitori Sauce

Beef Short Rib Bite w/ Horseradish Scallion Cream Cheese

Garlic and Cilantro Beef Empanada w/ Chilean Pebre Sauce

Mini Beef Wellington Bite

Grilled Beef Skewer w/ Chimichurri

Southwest Brisket Egg Roll w/ Avocado Ranch Sauce

Philly Cheesesteak Spring Roll

POULTRY

Mini Chicken & Waffle w/ Maple Sriracha Glaze

Buffalo Chicken Egg Roll w/ Bleu Cheese

Thai Popcorn Chicken Skewer

Chicken Meatball Stuffed with Bleu Cheese

Cured Duck and Mustard Bruschetta

Chicken Satay w/ Peanut Dipping Sauce

Mini Chicken Pot Pie

Jerk Chicken Skewer w/ Fresh Pineapple

PORK

Fried Deviled Egg w/ Bacon Crumble

Mini Pork Belly, Pickled Cucumber Hoisin & Sesame Seed Bun

Mini Loaded Potato: Cheddar, Bacon, Chive & Sour Cream

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Smoked Bacon Wrapped Meatball
Black Bean & Chorizo Empanada
Bacon Wrapped Meatball
“Sushi Style’ Prosciutto-Wrapped Goat Cheese
Mini Corn Dog w/ Beer Mustard Dipping Sauce
Ancho Candied Pork Belly & Watermelon Skewer
Mini Pepper stuffed w/ Italian Sausage & Romano Cheese

VEGETARIAN

Crispy Eggplant, Blistered Tomato & Wilted Arugula
Three Cheese Stuffed Mushroom
Avocado Mango Tartlet
Beet & Herbed Goat Cheese Bite
Mac-N-Cheese Bite
Zucchini & Parmesan Fritter
Cucumber Cup w/ Black Bean, Quinoa, Guacamole & Cilantro
Fried Pickle w/ Chipotle Cream Cheese
Fried Grilled Cheese Bite with Tomato Fondue
Mini Pretzel Bite w/ Beer Mustard
Vegetable Spring Roll
Corn Fritter w/ Sriracha Aioli
Swiss Chard, Shallot & Parmesan Tartlet
Polenta Round, Wilted Spinach, Roasted Mushroom & Bleu Cheese
Grilled Naan, Roasted Garlic/Lemon/Artichoke Spread & Arugula

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SEAFOOD

Mini Crab Cake Bite w/ Cajun Remoulade Sauce

Seared Scallop & Chorizo Bite

Blue Point Oyster, Pickled Onions, Micro-greens &

Champagne Mignonette

New England Style Mini Lobster Rolls on Toasted Potato Bun

Jumbo Shrimp Cocktail Shooter

Bacon Wrapped Seared Scallops

Steamed Clam w/ Drawn Butter & Lemon

Coconut Shrimp w/ Sweet Chili Dipping Sauce

Clams Casino w/ Pepper Confit & Bacon Lardon

Shrimp Hush Puppy Bite w/ Pepper Vodka Remoulade

Crab Wonton w/ Sweet & Sour Dipping Sauce

Tuna Wonton Bite w/ Scallion, Sweet Soy, Wasabi Aioli & Sesame Seed

STATIONARY HORS D'OEUVRES

HARVEST STATION

Domestic & Imported Cheeses, Cured Meats, Sliced Seasonal Fruit, Local Vegetables, House Pickled Vegetables, Stone Ground Mustard, Jam, Hummus, Olives, Bleu Cheese or Ranch Dressing, Artisan Crostini

ANTIPASTO STATION

Imported Italian Meats & Cheeses, Grilled Seasonal Vegetables, Marinated Olives, Roasted Peppers, Pepperoncini Peppers, Mozzarella & Tomato With Fresh Basil, Roasted Artichoke Salad,

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Bruschetta, Herb Focaccia, Artisan Crostini

DIPPING STATION

Hot: Spinach Artichoke, Buffalo Chicken, Philly Cheesesteak,
Louisiana Crab, Mushroom & Leek or Vegetarian Tex-Mex

Cold: Southern Pimento, Bruschetta, Hummus or Smoked Salmon
Herb Focaccia, Crackers & Artisan Crostini

RAW BAR STATION

Shrimp Cocktail, Oysters on the Half Shell, Clams on the Half Shell
Champagne mignonette, Horseradish, Cocktail Sauce, Lemon

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MAIN COURSE ENTRÉE'S

SALADS

- Hipster: Chopped Kale, Shaved Brussels Sprouts, Slivered Almonds, Dried Cranberries, Gorgonzola, Honey Lemon Vinaigrette
- Tortilla: Chopped Romaine, Black Beans, Roasted Corn, Cucumber, Pico De Gallo, Crispy Tortilla Strips, Cheddar Cheese, Avocado Ranch Vinaigrette
- Baby Arugula: Roasted Beets, Goat Cheese, Baby Arugula, Candied Pecans, Maple Dijon Vinaigrette
- New Age Caesar: Chopped Kale, Butter Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing
- Spinach Salad: Fresh Spinach, Chopped Egg, Swiss Cheese, Bacon Lardon, Slivered Almonds with Warm Bacon Sherry Vinaigrette
- Mediterranean Quinoa: Quinoa, Cucumber, Green Onion, House Roasted Red Pepper, Feta Cheese, Pecans, Cilantro, Red Wine Lemon Vinaigrette
- Old School Caesar: Chopped Romaine, Butter Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing
- Panzanella: Field Greens, Tomato, Fresh Mozzarella, Cucumber, Red Onion, Bell Pepper, Italian Bread Cubes, Tomato Vinaigrette
- Summer Harvest: Fresh Spinach, Strawberries, Blueberries, Red Onion, Candied Walnuts, Bleu Cheese Crumbles, Raspberry Citrus Vinaigrette
- Autumn Harvest: Chopped Kale, Hudson Valley Apples, Bleu Cheese, Slivered Almonds, Dried Cranberries, Red Onion, Maple-Cider Vinaigrette

POULTRY

- Tuscan Herb Roasted Whole Chicken
- Roulade: Prosciutto, Gouda, Sun Dried Tomato & Artichoke
- Piccata: Mushrooms, Capers, Shallots, White Wine & Lemon Butter Sauce
- Scarpariello: Garlic, White Wine, Sweet Sausage, Banana Peppers,

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Onions & Fingerling Potatoes
Saltimbocca: Prosciutto, Spinach, Sage, White Wine & Lemon Butter
Braised Chicken Thighs w/ Mushroom Puree

BEEF

Braised Short Ribs w/ Roasted Garlic Demi Glaze
Ropa Vieja: Braised Beef with Onions, Bell Peppers, Cilantro & Tomato
Beef Braciola with Prosciutto, Romano & Mushroom
Newcastle Brown Ale Marinated Hanger Steak w/ Caramelized Onion
Brazilian Skirt Steak w/ Golden Garlic Bistro Butter
Smoked Prime Rib w/ Rosemary Garlic Crust
Chili-Crusted Flank Steak w/ Mango Chutney
Mongolian Charred Beef with Sliced Chili & Honey Black Pepper Sauce
Steakhouse Beef Stroganoff with Brandy, Cremini Mushrooms & Sour
Cream

FISH

Seafood Newburg: Shrimp, Scallops, Lobster in Cream Sauce
Honey Ginger Glazed Mahi Mahi
Scallops Saint-Jacques with Mushroom & Gruyere
Baked Lemon Crumb Cod
Grilled Tuscan Salmon with Tomato Bruschetta & Garlic Wilted Spinach
Crab Stuffed Haddock
Seafood Paella Risotto: Shrimp, Clams, Mussels, Chorizo & Peas
Mussels Rosemarino
Whole Roasted Fish w/ Sliced Potatoes, Olives & Herbs
New England Lobster Bake with Sausage, Clams & Corn
Cedar Plank Salmon with Maple Bourbon Glaze
Sesame Tuna with Miso Glaze

VEGETARIAN

Spring Vegetable & Tofu Ragout

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Spiced Tofu w/ Wilted Spinach
Farro Risotto w/ Wild Mushrooms
Eggplant Rollatini
Portabella Mushroom Parmesan Stack
Vegetable Lasagna Cigars

PORK

Porchetta
Mustard Crusted Pork Tenderloin
Braised Pork Shank
Walnut, Apple & Cranberry Stuffed Pork Loin
Pineapple & Ginger Chutney Pork Chop
Pork Schnitzel w/ Brown Sage Butter
Smoked House-made Sausage w/ Rosemary Risotto
Roasted Mushroom Pork w/ Spinach & Appricot Stuffing

BBQ

Beef Brisket
Pulled Pork
Smoked Pork Belly
Traditional Baby Back Ribs
Guava Habanero Baby Back Ribs
Santa Maria Style Tri Tip
Smoked Prime Rib
Smoked Whole Chickens
Whole Roasted Hog
Smoked Lamb
House Made BBQ Sauces

PASTA

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Rigatoni Bolognese: Ground Lamb, Pork, Carrot, Celery & Onion
Rigatoni alla Vodka: Roasted Peppers & Sweet Italian Sausage
Farfalle Carbonara: Caramelized Shallots, Pancetta & English Peas
Shrimp Fra Diavolo: Penne, Shrimp & Banana Peppers
Chicken Artichoke: Penne, Chicken, Artichoke Hearts, Sun Dried
Tomatoes, Fresh Spinach & Pine Nuts
Roasted Butternut Squash Ravioli
Spinach & Ricotta Gnocchi
Wild Mushroom Ragu

SIDES

Garlic Parmesan Roasted Asparagus
Green Beans Amaretto with Slivered Almonds & Caramelized Shallots
Roasted Brussels Sprouts, Bacon, Caramelized Onions & Bourbon Glaze
Roasted Parsnips, Carrots, Turnips & Rutabaga w/ Maple Butter
Utica Greens: Hot Peppers, Sautéed Greens, Escarole, Pecorino,
Ginger Scented Bok Choy with Carrots, Leeks & Peppers
Elote: Smothered Mexican Street Corn
Summer Succotash: Corn, Lima Beans, Bell Peppers & English Peas
Blackened Carrots & Sweet Potatoes w/ Maple Glaze
Balsamic Roasted Brussels Sprouts w/ Gorgonzola Cheese
Garlic Mashed Potatoes
Quinoa Pilaf w/ Cranberries & Almonds
Butternut Squash Risotto w/ Wilted Arugula
Wild Mushroom Polenta
Roasted Garlic Mashed Potatoes
Farro Salad w/ Asparagus Tips & Parmesan
Scalloped Potatoes w/ Sour Cream, Cheddar, Bacon & Chives
Cranberry, Apple & Pecan Five-Grain Rice Pilaf
Tabbouleh-Style Amaranth Salad

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MAIN COURSE STATIONS

GLOBAL STREET FOOD STATION

Falafel on Flatbread w/ Hummus & Israeli Salad
Columbian Arepa
German Doner Kebab
Shanghai Steamed Dumpling
Vietnamese Bahn Mi
Canadian Poutine
Mexican Elote
Puerto Rican Pastelillo
Polish Pierogi
Italian Arinicini
Latin Empanada
Indian Samosa
Naan Pizza Bite

COMFORT FOOD STATION

Proteins: Bacon Wrapped Meatloaf w/ Mushroom Gravy,
Short Rib Roast & Chicken Pot Pie
Sides: Mashed Potatoes, Classic Mac & Cheese, Glazed Baby
Carrots & Buttermilk Biscuits

PAELLA STATION

Italian Paella; Spanish Paella; Kielbasa Paella; Vegetarian Paella;
Mediterranean Paella

BBQ STATION

Smoked Proteins: Beef Brisket, Pulled Pork, Baby
Back Ribs, Sausage, Whole Chicken or BBQ Tofu

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Sides: Corn on the Cob, Mac & Cheese, Cowboy Baked Beans, Classic Coleslaw, Potato Salad, Honey Cornbread & House BBQ Sauces

VIETNAMESE PHO STATION

Broths: Beef, Chicken, Shrimp or Mushroom

Proteins: Pork Belly, Shrimp, Sliced Beef, Shredded Chicken or Tofu

Accompaniments: Rice Noodles, Scallion, Cilantro, Basil Leaf, Bean Sprouts, Lime Wedge, Dried Chili Oil, Sliced Jalapeno & Sriracha

TACO STATION

Proteins: Shredded Chicken, Braised Beef,

Pulled Pork, Fried Tilapia, Tofu or Black Bean & Quinoa

Accompaniments: Corn & Flour Tortilla, Fried Tortilla Chips & Spicy Queso, Spanish Rice, Pico De Gallo, Fresh Guacamole, California Slaw, Cotija Cheese, Lime Wedge, Jalapeno, Scallion, Black Olive, Cilantro

MAC & CHEESE STATION

Mac & Cheese: Classic, Veggie, Buffalo Chicken, Meat Lovers, Spicy Chorizo & Sriracha, Lobster or Cheeseburger

Proteins: Bacon, Chicken, Pulled Pork, Lobster, Pork Belly, Chili or Tofu

Accompaniments: Sautéed Bell Peppers, Caramelized Onions, Skillet Mushrooms, Sautéed Broccoli, Jack Cheddar Cheese, Scallions, Crumbled Goldfish Crackers or Crushed Doritos

Sauces: BBQ, Buffalo, Sriracha or Truffle Oil

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DESSERT COURSE

MINI PIES

Banana Cream, Apple Streusel, Lemon Meringue, Blueberry Crisp, Pecan, Pumpkin, Cherry Crumb, Coconut Custard, Key Lime & S'Mores

ICE CREAM SANDWICHES

Chocolate Chip, Peanut Butter or Brownie Cookie
Vanilla or Chocolate Ice Cream
Rainbow or Chocolate Sprinkles

CUPCAKES

Red Velvet w/ Cream Cheese Frosting, Funfetti w/ Vanilla Frosting,
Chocolate w/ Hazelnut Frosting, Vanilla w/ Salted Caramel Frosting,
Carrot w/ Cream Cheese Frosting

ICE CREAM SUNDAE BAR

Sprinkles, Maraschino Cherries, Crushed Oreos, M&M's, Chopped
Walnuts, Fresh Whipped Cream, Raspberry Merlot Sauce,
Chocolate Fudge, Bourbon Caramel Sauce

BELGIUM WAFFLE BAR

Strawberries, Bananas, Blueberries, Dulce De Leche, Nutella, Peanut
Butter Sauce, Chocolate Fudge, Ice Cream, Sprinkles, Walnuts &
Whipped Cream

DONUTS

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Apple Cider: Traditional, Cinnamon Sugar, Maple Drizzle, Cappuccino
Glaze, Vanilla Glazed, German Chocolate Glazed, Apple Cider Glazed
Other: Glazed, Chocolate Frosted, Vanilla Frosted, Cruller, Honey Dipped

CLASSIC ITALIAN

Homemade Chocolate Chip Cannolis
Nonna's Zeppoles with Powdered Sugar
Mini Tiramisu Cups
Mini Eclairs
Sfogliatelle
Biscotti
Assorted Mini Cheesecake Bites

ALL AMERICAN

Cookies: Chocolate Chip, Peanut Butter, Macadamia Nut, Snickerdoodle,
Sugar, Ginger, Oatmeal Raisin, Shortbread
Brownies: Fudge, Walnut, Salted Caramel
Whoopie Pies: Double Chocolate, Coconut, Strawberry, Lavender, Red
Velvet, Raspberry Lemon, Chocolate Peanut Butter
Dessert Bars: Peanut Butter, Lemon, Lemon Raspberry, Chocolate
Coconut, Almond, Toffee, Seven Layer, Blondie
Mini Bundt Cakes: Chocolate w/ Vanilla, Chocolate w/ Chocolate,
Carrot w/ Cream Cheese, Blueberry w/ Vanilla

MASON JAR TREATS

Strawberry Shortcake; Banana Shortbread; Tiramisu; Banana Split
Parfait; Caramel Apple Crumble; German Chocolate Layer; Assorted
Cheesecake

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DESSERT BEVERAGES

Regular Coffee, Decaf Coffee, Herbal Tea, Hot Cider, Hot Chocolate

Iced Regular Coffee, Iced Decaf Coffee

Milk, Cream, Sugar, Alternative Sweetener

LATE NIGHT FOOD TRUCK

CHICKEN WING BAR

Buffalo, BBQ, Teriyaki, Sriracha, Maple Chipotle, Garlic Parmesan, Caribbean Jerk, Miso Glazed, Korean Gochujang, Thai Sweet Chili, Coconut Curry, Honey BBQ, Thai Peanut or Pineapple Teriyaki

TACO STATION

Proteins: Shredded Chicken, Braised Beef,
Pulled Pork, Fried Tilapia, Tofu or Black Bean & Quinoa
Accompaniments: Corn & Flour Tortilla, Fried Tortilla Chips & Spicy Queso, Spanish Rice, Pico De Gallo, Fresh Guacamole, California Slaw, Cotija Cheese, Lime Wedge, Jalapeno, Scallion, Black Olive, Cilantro

GRILLED CHEESE

Old School American
Gruyere, Herb & Caramelized Onion
Bacon
Sundried Tomato Pesto
Apple & Gouda
Bacon & Guacamole

TATER TOTS

Garlic Parmesan, Buffalo, Beer Cheese & Bacon, Smokehouse Chili & Cheddar, Pulled Pork & BBQ Sauce

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MILKSHAKES

Vanilla, Chocolate, Strawberry,
Elvis (Chocolate, Peanut Butter & Bannana),
S'mores, Raspberry Cheesecake, Salted Caramel, Almond Joy

SLIDERS

Cubano: Shredded Pork, Ham, Swiss, House Pickle & Mustard
Pulled Pork: Smoked Pork, Coleslaw & Classic BBQ
Old School: Smoked Brisket, Caramelized Onions & Horseradish Aioli
Turkey Club: Smoked Turkey, Bacon, Lettuce, Tomato & Avocado Aioli
B-B-Q: Black Bean Quinoa Burger, Guacamole, Lettuce & Onion
Bahn Mi: Pork Belly, Pickled Cucumber, Red Cabbage
Slaw & Chipotle Aioli
Classic: Cheeseburger, Lettuce, Tomato, Onion & House Pickle
Rib Melt: Braised Short Ribs, Crispy Onions & Muenster Cheese
Southerner: Buttermilk Country Fried Chicken, Carolina Slaw , Sweet
Bread & Butter Pickles
Belly Bomb: Smoked Pork Belly, Arugula, Tomato & Dijon Glaze

FAMILY STYLE SAMPLE MENU

WELCOME BEVERAGES

Country Style Lemonade, Cucumber Water, Lavender Sun Tea

PASSED HORS D'OEUVRES

Polenta Rounds, Wilted Spinach, Roasted Mushroom, Bleu Cheese
Gorgonzola Stuffed Bacon Wrapped Dates
Shanghai Steamed Chicken Dumplings
Scallop & Chorizo Bites

STATIONARY APPETIZERS

ANTIPASTO STATION

Prosciutto, Pancetta, Bresaola, Spicy Capocollo
Sharp Provolone, Asiago
Grilled Asparagus, Roasted Summer Squash, Marinated Olives,
Roasted Peppers, Pepperoncini Peppers
Mozzarella and Tomato With Fresh Basil, Roasted Artichoke Salad,
Bruschetta
Herb Focaccia, Artisan Crostini

MAIN COURSE

New Age Caesar Salad: Chopped Kale, Butter Garlic Croutons, Shaved
Parmesan & Creamy Caesar Dressing
Braised Short Ribs over Wild Mushroom & Brie Polenta
Tuscan Herb Roasted Chicken over Summer Succotash

DESSERT

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MASON JAR TRIO

Strawberry Shortcake, Tiramisu, German Chocolate Layer Cake

ALL AMERICAN COOKIE TRIO

Chocolate Chip, Snickerdoodle, Oatmeal Walnut

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BUFFET STYLE SAMPLE MENU

PASSED HORS D'OEUVRES

Mini Chicken & Waffles w/ Maple Sriracha Glaze
Smoked Bacon Wrapped Meatballs
Mac-N-Cheese Bites

STATIONARY APPETIZERS

DIPPING STATION

Hot: Spinach Artichoke, Buffalo Chicken and Philly Cheesesteak
Cold: Southern Pimento, Bruschetta, Hummus
Herb Focaccia & Artisan Crostini

MAIN COURSE

MIXED GREEN SALAD

Spring Mix, Cucumber, Tomato, Red Onion,
Croutons, Ranch Dressing

MAC & CHEESE STATION

Classic & Spicy Chorizo Mac & Cheese
Accompaniments: Sautéed Bell Peppers, Caramelized Onions,
Crumbled Goldfish Crackers, Crushed Doritos, Sriracha

BBQ STATION

Smoked Beef Brisket & Back Ribs
Corn on the Cob, Baked Beans, German Potato Salad, Honey Cornbread
House Sauces: Traditional, Maple Bourbon, Spicy Chipotle

DESSERT COURSE

Apple Streusel, Walnut Fudge Brownies, Snickerdoodle Cookies
Hot Apple Cider & Hot Cocoa

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BEVERAGES

Yuengling Lager, Coors Light

Assorted Soda, Arnold Palmer, Lemonade, Sweet Tea

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PLATED STYLE SAMPLE MENU

FIRST COURSE

PASSED HORS D'OEUVRES

Garlic and Cilantro Beef Empanadas w/ Chilean Pebre Sauce
Grilled Naan, Roasted Garlic/Lemon/Artichoke Spread, Arugula
Sausage & Stracchino Cheese Stuffed Mini Peppers
Coconut Shrimp w/ Sweet Chili Dipping Sauce
Chicken Satay w/ Peanut Dipping Sauce
Three Cheese Stuffed Mushrooms

SECOND COURSE

Butternut Squash Bisque w/ Maple Cream & Candied Pepitas

THIRD COURSE

Hipster Salad: Chopped Kale, Shaved Brussels Sprouts, Slivered Almonds, Dried Cranberries, Gorgonzola & Honey Lemon Vinaigrette

FOURTH COURSE

Lemon Sorbet Intermezzo

FIFTH COURSE

Cedar Plank Salmon & Chili-Crusted Bavette w/ Mango Chutney, Garlic Parmesan Roasted Asparagus, Roasted Garlic Mashed Potato

SIXTH COURSE

Wedding Cake (outside vendor)
Coffee & Tea

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BEVERAGES

Lagunitas IPA, Brooklyn Sorachi Ace Saison, Riesling,
Savignon Blanc, Malbec, Zinfandel, Sangria

Assorted Soda, Flavored Seltzer, Flat Water

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STATION STYLE SAMPLE MENU

PASSED HORS D'OEUVRES

Shrimp Hush Puppy Bites w/ Pepper Vodka Remoulade
Beef Short Rib Bites w/ Horseradish Scallion Cream Cheese
3 Cheese Stuffed Mushrooms
Mini Lobster Rolls

STATIONARY APPETIZERS

HARVEST TABLE

Manchego, Brie W/ Walnuts & Honey, Pickwick Cheddar, Spicy
Cappicolla, Proscuitto, Genoa Salami, Chorizo Sausage, Olives
Seasonal Fruit, Local Vegetables, Bleu Cheese Dressing, House Pickled
Vegetables, Stone Ground Mustard, Jam, Artisan Crostini

MAIN COURSE

TACO STATION

Shredded Chicken & Braised Beef, Corn & Flour Tortillas, Fried Tortilla
Chips & Spicy Queso, Spanish Rice, Elote, Pico De Gallo, Fresh
Guacamole, California Slaw, Cotija Cheese, Lime Wedges, Jalapenos,
Scallions, Black Olives, Cilantro

BBQ STATION

Smoked Whole Chicken & Baby Back Ribs, Mac & Cheese, Cowboy
Baked Beans, German Potato Salad, Honey Cornbread and House BBQ
Sauces

DESSERT COURSE

ICE CREAM SUNDAE BAR

Sprinkles, Maraschino Cherries, Crushed Oreos, M&M's, Walnuts, Fresh
Whipped Cream, Fudge, Raspberry Merlot & Bourbon Caramel Sauce

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COFFEE & TEA

BEVERAGES

Sierra Nevada Pale Ale, Abita Purple Haze, Pinot Grigio, Sauvignon Blanc
Pinot Noir, Rioja Reserva, Georgia Peach Sangria

Assorted Soda, Arnold Palmer, Lemonade, Sweet Tea

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