



Full Service pricing includes:

Buffet style set-up and serving from chafing dishes, steam tables, or other appliances that maintain the heat or cold temperatures required. It also includes the carving services and clean-up of the buffet area after the event. These services are based on a time period of one to two hours.

We also offer sit down dining service. Please request a quote for that service (price is based on number of guests to be served.)

Please know that we are always open to discussing other menu options.

Full Service catering pricing will also include a gratuity of 15%.

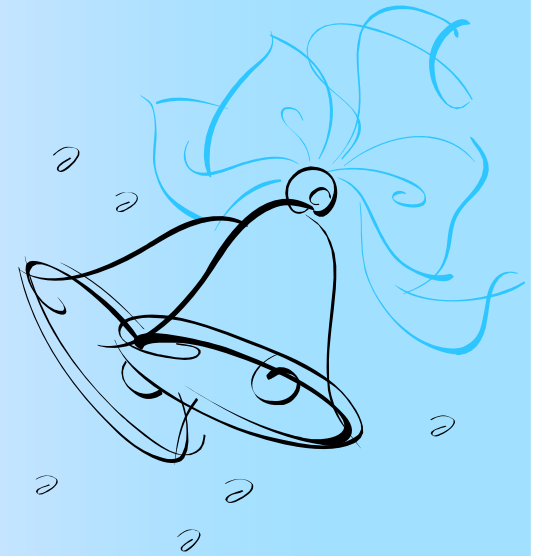
We accept Cash, Checks, and Debit or Credit Cards (Visa, MasterCard & American Express.)

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"Genuine Wood Smoked BBQ"

ROGUE BBQ CATERING



Wedding Menu

2011

Full Service Catering for Formal or Casual
Wedding Receptions or Rehearsal Dinners

APPETIZERS

Appetizers typically serve 15-20 guests.
Minimum 15 guests per appetizer.

CHERRY TOMATO/MOZZARELLA BALLS \$39

Cherry tomato kabobs—filled with fresh mozzarella and basil and drizzled with pesto sauce..



SMOKED STEELHEAD CANAPES \$39

Smoked steelhead mixed with a lightly seasoned cream cheese filling and served on toasted bread



FRESH FRUIT TRAY \$39

Seasonal fresh fruit assortment..



FRESH VEGETABLE TRAY \$39

Seasonal fresh vegetable assortment.



MEAT & CHEESE TRAY \$59

Mixture of 4 deli and/or smoked meats and 4 cheeses..



ROASTED VEGGIES MINI FRITTATAS \$29

These Italian mini omelets are good served warm, at room temperature, or cold.



BLUE CHEESE MINI QUICHES \$49

Made with great blue cheese, minced green onions, eggs and seasoned cream cheese..



SHRIMP BOWL OR PLATTER \$39

Served with lemons and your choice of our cocktail sauce or our fresh cilantro-lime salsa..



VEGETARIAN

ROASTED VEGGIES & MARINARA SAUCE \$16

Roasted vegetables and our fire roasted red pepper-tomato sauce served over pasta.



GRILLED PORTABELLA MUSHROOM SALAD \$14

Served over a bed of mixed greens with garbanzo beans and fresh vegetables. Assorted salad dressing options.



SEAFOOD

SMOKED STEELHEAD \$19

Delicately smoked and served with your choice of lemon-garlic-thyme white wine sauce or Alfredo sauce over pasta..



CHIMICHURRI GRILLED SHRIMP \$19

Grilled shrimp with chimichurri sauce.



POULTRY

SMOKED CHICKEN BREASTS/THIGHS \$18

Smoked and grilled chicken breasts and thighs served with pasta and our Pesto-Alfredo sauce.



SMOKED CHICKEN SALAD \$16

Crunchy and creamy...smoked chicken-fruit-nut salad served on a bed of fresh mixed greens.



CLASSIC CAESAR SALAD WITH SMOKED/GRILLED CHICKEN BREASTS \$15

Crispy romaine lettuce, creamy Caesar salad dressing and crunchy seasoned croutons. Topped with our smoked and grilled chicken breasts. and grated parmesan.



BEEF

SMOKED BRISKET STROGANOFF \$19

Rich and creamy Smoked Brisket Stroganoff with grilled onions and mushrooms served over pasta..



SMOKED TRI-TIP \$19

Carved and served with our chimichurri or Rogue BBQ Sauce.



SMOKED PRIME RIB \$26

10 oz.—Topped with your choice of prime rib au jus or our chimichurri sauce.



SMOKED MEATBALLS \$16

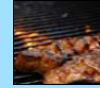
Served with our fire roasted red pepper-tomato sauce over pasta..



PORK AND LAMB

SMOKED COUNTRY STYLE PORK RIBS \$19

Smoked and grilled boneless pork ribs. Marinated or served with your choice of our teriyaki, Thai peanut or Rogue BBQ Sauce..



SMOKED PORK LOIN \$22

Your choice of fruit or vegetable stuffed pork loin.



SMOKED LAMB ROAST \$24

Marinated with fresh herbs, garlic, lemon, and olive oil; smoked and grilled to perfection.



Meals include your choice of two side dishes.

Side Dish Choices:

Mixed Greens Salad, Classic Caesar Salad, Creamed Spinach, Cous Cous w/Minced Vegetables-Herbs, Roasted Garlic Mashed Potatoes, or Roasted/Seasoned Potato Wedges. In season — Fresh Roasted Vegetables, Asparagus, Corn-on-the-Cob, or Seasoned Green Beans.

Rolls and butter are also served with each meal.

Drinks included: Lemonade and Iced Sweet Tea.

MINIMUM GUEST COUNT OF 25
per entrée.
Maximum of two entrée choices for events
under 150 guests.

For traditional BBQ menu options, please see our Full Service Catering menu.

Any of the meat entrees, side dishes, or desserts can also be ordered.