



- The menus enclosed are priced per person and tax is included.
- There is a \$350 truck rental fee in addition to the per person price that covers mileage, propane, gas, condiments, and paper goods.
- Gratuity is not included and is optional.
- On Saturdays between May and August there is a \$1,000 food and beverage minimum not including the \$350 rental fee. This is due to the high demand.
- Brunch and Lunch times frames need to conclude by 3 pm. Dinner time frame can begin after 5 pm. “Late Night Wedding Bites” are available as well after 9pm. All times are pending availability and travel times.
- Service time is 2 hours. ROGUE will arrive approximately 30 minutes prior to set up and stay approximately 30 minutes after service for tear down.
- Service time for “Late Night Wedding Bites” is 1 hour with 30 minutes pre and post. Truck rental fee is \$250 due to shortened service time (please inquire regarding menu details).
- There is a \$50 service charge for events located 30-60 miles from zip code 60416. Rogue cannot travel outside 60 miles.
- A catering contract will be sent upon confirmation of date and interest to partner with confirmation regarding the payment schedule and additional due dates.
- If interested in more information, please call or email ROGUE with your desired date, nature of event, time frame of event, and anticipated number of guests so we may check availability.
- Please review the “Frequently Asked Questions” section under the Private Catering section on our website for more detailed information.

**Thank you for your interest in GOING ROGUE!**



**\$10 per person**

**The Berkshire**

Braised pork, red cabbage slaw, pickled jalapeños, honey sriracha sauce

**Milkman Burger**

1/3 lb dry-aged beef, Wisconsin cheddar, garlic aioli, roasted tomato compote, and pickles, served on a brioche bun

**Honey Bee**

Breaded chicken breast, honey-nut dijon cream sauce, shredded red cabbage, pickled red onions, served on a brioche bun

**Sweet Potato Hash**

Roasted sweet potatoes, quinoa, red cabbage slaw, pickled red onion, fried egg, cilantro, sriracha honey sauce

All sandwiches served with a side of seasoned fries. Price includes can of soda or bottled water.

*Beef, pork, chicken, and eggs locally sourced from Hufendick Farms in Marseilles, IL.*



**\$12 per person**  
**Choice of 4 items:**

**Gone Rogue**

Local braised beef, pickled red onions, Boursin cheese, fresh cilantro, served on a brioche bun

**The Berkshire**

Braised pork, red cabbage slaw, pickled jalapeños, honey sriracha sauce served on a brioche bun

**Milkman Burger**

1/3 lb dry-aged beef, Wisconsin cheddar, roasted tomato compote, garlic aioli, and pickles, served on a brioche bun

**Honey Bee**

Breaded chicken breast, honey-nut dijon cream sauce, shredded red cabbage, pickled red onions, served on a brioche bun

**Sweet Potato Hash**

Roasted sweet potatoes, quinoa, red cabbage slaw, pickled red onion, fried egg, cilantro, sriracha honey sauce

All sandwiches served with a side of seasoned fries. Price includes can of soda or bottled water.

*Beef, pork, chicken, and eggs locally sourced from Hufendick Farms in Marseilles, IL.*



**\$14 per person**

**Gone Rogue**

Local braised beef, pickled red onions, Boursin cheese, fresh cilantro, served on a brioche bun

**Honey Bee**

Breaded chicken breast, honey-nut dijon cream sauce, shredded red cabbage, pickled red onions, served on a brioche bun

**The Arroyo**

Jumbo shrimp tempura, shredded cabbage slaw, spicy aioli, served on a brioche bun

**Milkman Burger**

1/3 lb dry-aged beef, Wisconsin cheddar, roasted tomato compote, garlic aioli, and pickles, served on a brioche bun

All sandwiches served with a side of seasoned fries. Price includes can of soda or bottled water.

*Beef and chicken locally sourced from Hufendick Farms in Marseilles, IL.*