

Glass Catering & Events

CATERING CANAPES / SHARE PLATTERS

Most items can be modified to accommodate dietary and allergy requirements.

All platters are served ready to eat in disposable containers. Minimum spend \$180
Equipment, crockery, cutlery, and glassware hire at additional cost

On site chefs, wait staff and RSA qualified staff are available by the hour as required.

PARTY FOOD PLATTERS

Mixed platter of canapes (choose 3)

- Salmon & avocado lime salsa Blini
- Caramelized onion & goats cheese tart
- Mushroom & pesto tart
- Spiced honey pumpkin & ricotta tart
- Crispy Asian prawn cakes
- Pork belly bites with dipping sauce

30 pieces \$125

60 pieces \$225

Asian inspired chilli chicken kebabs with a preserved lemon and tahini dipping sauce

15 pieces \$90

30 pieces \$165

Lamb kofta with crushed walnuts, lemon zest and mint

15 pieces \$80

30 pieces \$150

Halloumi & zucchini fritters with labneh, pickled onions, roasted tomato & dukha

15 pieces \$55

40 pieces \$135

Arancini

3 cheese or pea, lemon and feta – both served with dipping sauce

20 pieces \$60

40 pieces \$115

FRESH SEAFOOD BOXES

Cold Seafood Box \$185

2 Dozen x Pacific Oysters

2 Dozen x Sydney Rock Oysters

1.5kg x Fresh Cooked Ocean King Prawns

Premium Box \$310

1 dozen Sydney rock oysters

1 dozen Pacific oysters

30 fresh Tiger prawns

1 whole rock lobster

1 Moreton Bay bug

1 blue swimmer crab

Jar of house tartare and jar of house made seafood sauce

Fresh loaf crusty bread

MINI PIE / SAUSAGE ROLL PLATTER

Selection of mixed gourmet pies

- Small 5-7 people \$100 (24 pcs)
- Large 10-12 people \$170 (48 pcs)

FINGER SANDWICH / WRAP PLATTERS

Sandwich - 3 types / 30 pieces \$150

Wraps - 3 types / 20 pieces \$140

- Mozzarella, tomato, basil and rocket
- Mediterranean Antipasto salad
- Egg, mayo and lettuce

Seafood

- Smoked Salmon and Crème Fraîche, microgreens
- Fresh prawns, citrus avocado, lettuce
- Prawn, chilli mayo & lettuce
- Crab, lemon & dill mayo

Meat

- BLT - bacon, cos lettuce and tomato
- House roasted ham & glass relish & cheese & rocket
- Rare roast beef, cheddar cheese and horseradish
- Chicken Caesar

- Grilled chicken, lettuce, cucumber and aioli
- Roast turkey, lettuce, avocado and cranberry
- Pastrami, swiss cheese and slaw
- Pork & apple slaw

MINI BURGER PLATTER

Lean beef with cheddar, beetroot relish and aioli

Slow roast pork and apple slaw

Slow cooked lamb with mint sauce

Tiger prawn, chilli mayo & lettuce

• Small 10-12 people: (2 pcs pp, 24 pcs) \$130

• Large 18-24 people: (2 pcs pp, 48 pcs) \$245

CHEESE & FRUIT PLATTER

Selection of three beautiful Australian cheeses with pickles, relish, lavish and water crackers

• Small 5-7 people \$100

• Large 10-12 people \$145

Fruit only platter (seasonal) MP

SWEET TREATS

Selection of bite size sweet incl gluten free options

• Small 10 people (3 pcs each) \$90

• Large 30 people (3 pcs each) \$210

Delivery available • Equipment hire at additional cost • Sundays and public holidays incur a 10% surcharge.

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BUFFET / SHARE PLATTERS

Most items can be modified to accommodate dietary and allergy requirements.
Equipment, crockery, cutlery and glassware hire at additional cost
On site chefs, wait staff and RSA qualified staff are available by the hour as required.

One choice needs to be a vegetable or salad

• 2 items for \$45 pp • 3 items for \$55 pp • 4 items for \$65 pp • Minimum spend for dine in is \$1850 or take home \$380

MEAT

House baked maple glazed ham and condiments
Slow roasted lamb shoulder
Pork belly (bites or porchetta)
Rare roast beef
Chicken cacciatore
Curry meat and / or vegetarian

SEAFOOD (seasonal)

Chilli mussels
Baked or grilled barramundi or Atlantic Salmon
Grilled prawn citrus salad
Grilled prawns & alpaca chorizo
Grilled scallops
Asian Prawn cakes

VEGETARIAN (seasonal)

Fettucine, hand-made, fennel, goats' cheese, mint, pine nuts, asparagus
Polenta, mushrooms, gorgonzola
Roast root vegetables
Potato galette
Steamed seasonal greens
Risotto (3 cheese, tunnel mushroom),

SALADS

Mixed green seasonal salad
Warm potato, egg & bacon salad
Tomato, bocconcini and basil
Rocket, pear, walnut and fetta
Coleslaw
Quinoa & Beetroot Salad

SWEET TREATS

Selection of Petit Fours (3)
Lemon curd tart
Raspberry tart / chocolate tart
Mini cheesecake
Tiramisu
Panna cotta
Lemon curd and almond slice
Sticky date pudding
Bread & butter pudding

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