

Food Stations

GLASSHOUSE
MORNINGSIDE

Please advise of any dietary requirements prior to your event date.
While we take as much care as possible, we cannot guarantee that
trace elements may not be present.

V Vegetarian – VE Vegan – NGA No Gluten Added
NF Nut Free – DF Dairy Free

Grazing Table

\$20 per person

Mixed olives served with roasted garlic & marinated artichokes

Selection of salami, prosciutto & coppa

Selection of Whitestone cheeses, grapes, crackers & crostini, quince paste, honeycomb, black cherry & pinot noir pate de fruit

Pickled & stuffed bell peppers with goat cheese

Selection of crudites
served with babaghanoush, tzatziki, hummus

Pesto marinated Clevedon bocconcini served with heirloom cherry tomatoes & balsamic dressing

Artisan kumara sourdough, garlic & thyme focaccia,
wholemeal & rye loaf

Food Stations

80 guest minimum

DUMPLING & BAO BUN BAR

\$25 per person – Pick three options

Karaage chicken & miso mayonnaise (NF, DF)

Garlic & chilli prawn wasabi (NF, DF)

Tempura tofu (VE, NF)

Pulled char siu pork belly (NF, DF)

Pulled black bean beef brisket (NF, DF)

All served with a selection of dumplings, shredded white cabbage miso slaw & Asian green sauce

SLIDER BAR

\$25 per person – Pick two options

Southern fried chicken & chipotle mayonnaise (NF)

Glasshouse cheeseburger (NF)

Halloumi with red pepper cashew burger sauce (V)

“GFC” fried cauliflower with vegan buffalo sauce (VE, NF)

All are served with a Southern style slaw in a ranch dressing, with tomato, red onion, mustard, ketchup & crispy onions

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KAI MOANA STATION

\$30 per person – Pick four options

King prawn cocktail (NGA, NF, DF)

House smoked salmon fillets (NGA, NF, DF)

Island-style kokoda with coconut, coriander & lime (NGA, NF, DF)

Smoked green lip mussels with a garlic & lemon dressing (NGA, NF, DF)

New Zealand clam salad marinated in sesame & lime (NGA, NF, DF)

New Zealand coastal oysters (seasonal) (NGA, NF, DF)

Smoked kahawai pate en crouete with natural yoghurt & salmon roe
(NF)

SOUVLAKI STATION

\$25 per person – Pick two options

Chilli & coriander lamb shoulder (NF, DF)

Pepper & cumin beef rump (NF, DF)

Pea & mint falafel (VE)

*All are served with souvlaki bread, mixed salad, pickled chillies,
crispy shallots, garlic yoghurt, chilli & tomato sauce & condiments*

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PIZZA STATION

\$25 per person – Pick three options

All served with extra virgin olive oil, parmesan & chilli flakes

Margherita: tomato, basil, mozzarella (V, NF)

Lemon courgette pine nuts & basil with a truffle
white sauce base (V)

Antipasto: spianata piccante, black olives, chilli oil (NF)

Ham & mushroom with crispy capers (NF)

The carnivore: spianata piccante, coppa di parma,
Italian salami, oregano (NF)

Tandoori spiced roasted chicken, fresh chillis,
spiced mint chutney (NF)