

# 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 – GF Gluten Free  
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*

# Food Stations

80 guest minimum

---

## KAI MOANA STATION

*\$30 per person – Pick four options*

King prawn cocktail (GF, NF, DF)

House smoked salmon fillets (GF, NF, DF)

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

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

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

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

Smoked kahawai pate en croute 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*



# Food Stations

80 guest minimum

---

## 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)