

Glasshouse Catering

Off-site functions & events

CANAPÉS

Canapés - $7 per item

Spicy salt & pepper crispy pork belly (NDA, NF)

Wild mushroom & mozzarella arancini, with basil mayonnaise (V, NF)

Slow cooked beef croquette, with black garlic, mayonnaise (NF)

Ginger & prawn gyoza, with black vinegar dipping sauce (NDA)

Shiitake & cabbage gyoza, with black vinegar dipping sauce (VE)

Tempura king prawn, with yum yum mayonnaise (NF)

Curried lamb leg pie, with mint gel (NF)

Mexican spiced chicken & red pepper skewer, with picante salsa (NDA, NGA, NF)

Plant Based - $7 per item

Indian vegetable pakora, crispy shallots & tamarind gel (VE, NGA, NF)

Root vegetable tartare, with horseradish, eggplant, linseed cracker (VE, NGA, NF)

Cabbage bahji, coconut & mint yoghurt (VE, NGA, NF)

Curried pumpkin pie & vegan feta, with roasted nuts (VE)

Glass noodles & beansprout spring roll, with sweet chilli sauce (VE, NGA, NF)

Canapés - $9 per item

Lake Ohau wagyu beef fillet tartare, with lardo, linseed cracker (NGA, NDA, NF)

Clevedon oyster, with pomegranate granita, basil oil (NGA, NDA, NF)

NZ snapper kokoda, with toasted coconut, pickled chilli (NGA, NDA, NF)

Clevedon ricotta spiced almond ravioli, with aged parmesan & lemon (V)

Beetroot noodles, with soy caramelised onions & thyme (VE, NF)









WALK & FORK

$14 per item

Pan roasted pork scotch, carrot choucroute, pommes Anna (NDA, NGA, NF)

Beer-braised chicken wing, with smoked cheddar, potato skins, jalapenos (NF)

Slow cooked ox cheek, with red wine ragu, rigatoni & aged parmesan (NF)

Cumin & lemon zest salt-baked cauliflower, with roasted hazelnuts & labneh (NGA, V)

Chicken schnitzel, with tomato & chilli fondue, garlic mash, basil, lemon zest (NF)

Dark soy & honey roasted salmon, with house pickles, charred baby gem (NDA, NF)

Poached snapper, with Thai green curry sauce, rice noodles (NGA, NDA, NF)

Moroccan lamb cutlet, with chickpea tagine & cumin yoghurt (NGA, NF)

Plant Based - $14 per item

'KFC' style cauliflower, with slaw & hot sauce (NGA, VE, NF)

Thai spiced vegetables & rice noodle rolls, with sweet soy sauce & peanuts (NGA, VE)

Avocado & togarashi temaki rolls (NGA, VE, NF)

Stir-fried Asian greens
with garlic, sesame & chilli (NGA, VE)

LATE NIGHT SNACKS

$14 per item

BAO BUNS

Char siu glazed chicken, sesame & miso slaw

Tempura prawn, Korean hot sauce & iceburg lettuce

Slow cooked pork, hoisin, coriander & spring onion

TACOS

Roasted lime & chilli chicken

Slow cooked beef brisket & red bean chilli con carne

Lime & chilli jackfruit, chipotle mayonnaise

SLIDERS

Cheeseburger, big mac sauce

Lousiana chicken, buffalo hot sauce

Vegan meat pattie sliders

Glasshouse fried chicken, hot sauce, pickles (NDA, NF)

Mushroom, shallot & thyme arancini, mozzarella, black garlic mayonnaise (V, NF)

Loaded Bombay fries, vegan cheese, green chilli, coriander (VE, NGA, NF)

Cumin & garlic roasted lamb pie, spiced chermoula

Spinach, vegan feta & parsley pie, toasted pine nuts (VE)

Vegetable samosas, tamarind gel, coriander chutney (V, NDA)









PLATED MENU

TWO COURSE PLATED MENU

Selection of breads, main, entrée/dessert

Choose two options per course

$122 per person

Tableware included

THREE COURSE PLATED MENU

Selection of breads, entrée, main & dessert

Choose two options per course

$150 per person

Tableware included

TWO COURSE ALTERNATE DROP*

Main & entrée/dessert platters

$91 per person

Tableware included. Add breads for $5pp.

THREE COURSE ALTERNATE DROP*

Entrée, main & dessert platters

$101 per person

Tableware included. Add breads for $5pp.

**Alternate drop includes two dishes of your choice, served alternately to the tables. Guests don't order their choice of dish, but they are free to swap with their neighbour if they wish.*

PLATED MENU

Breads

Charred Turkish flatbread with garlic & lemon hummus (NF, VE)

Wild Wheat sourdough with Lewis Road Creamery butter or extra virgin olive oil (V, NF)

Wholemeal gluten-free roll with Lewis Road Creamery butter or extra virgin olive oil (V, NGA, NF)

Entrée

House wholegrain mustard cured salmon, flax seed tuiles, chive oil & beetroot shoots (NGA, NDA, NF)

Balsamic & red wine beef carpaccio with confit egg yolk, anchovies, aged parmesan, sourdough croûtes (NF)

Confit leek, truffle & chicken ravioli with sauce royale, chives (NF)

Kingfish crudo, 'Thai green' coconut dressing, squid ink sago tuiles (NGA, NDA, NF)

Whipped Clevedon ricotta & spiced almonds, pickled shiitake salad, winter shoots (NGA, V)

Cumin roasted aubergine, coconut yoghurt labneh, dukkah, lemon zest & olive oil (NGA, VE)

Mains

Slow cooked lamb shank, red wine ragu, basil & garlic mash, pinot noir jus (NGA, NF)

Beef fillet & oxtail, garlic & herb rosti, seasonal greens, red wine jus (NGA, NF)

Free range chicken breast with mushroom puree, forest mushroom potato press, basil oil, jus (NGA, NF)

Olive oil poached & charred snapper, dill pommes dauphine, oyster & caviar emulsion (NF)

Crispy pork belly with caramelised pumpkin puree, miso roasted pumpkin, sauteed green beans, light soy jus (NDA, NF)

Caramelised Canterbury duck breast with roasted beetroot puree, charred chicory, sour cherry (NGA, NDA, NF)

Garden pea & mint 'potato risotto', parmesan crisps, apple marigold, toasted hazelnuts (NGA, V)

Desserts

Orange & lemon tart with orange zest meringue & orange gel (V)

Hazelnut & pear mille feuille with caramel & vanilla ice cream (V)

Dark chocolate fondant with raspberry & chocolate crumble (V)

Selection of Whitestone cheeses with house made chutney, forest honey & crackers (V)

SHARED, FAMILY STYLE

TWO MAINS / TWO SIDES*

*Lunch only

$79 per person

Tableware included

TWO MAINS / THREE SIDES

$89 per person

Tableware included

THREE MAINS / TWO SIDES

$96 per person

Tableware included

THREE MAINS / THREE SIDES

$101 per person

Tableware included

ADDITIONAL ITEMS

Breads $5pp (recommended)

Entree Platters $18pp

Extra Side $10pp

Extra Main $15pp

Sharing Style Dessert $14pp

Dessert Platters $12pp





SHARED, FAMILY STYLE

Breads

Charred Turkish flatbread with garlic & lemon hummus (NF, VE)

Wild Wheat sourdough with Lewis Road Creamery butter or extra virgin olive oil (V, NF)

Wholemeal gluten-free roll with Lewis Road Creamery butter or extra virgin olive oil (V, NGA, NF)

Entrée Platters

Fresh oysters served on ice with pickled shallot, red wine vinegar, tabasco & lemon *subject to availability

Spanish Tapas: Red wine cooked chorizo, garlic prawns, potato bravas & jamon croquettes

Turkish Meze: Marinated olives, grilled seasonal vegetables, pea & mint falafel, hummus, labneh & wood-fired pide

Kai Moana: Kaffir lime king prawns, house-cured salmon & garlic marinated green-lip mussels

Antipasto: Selection of New Zealand artisan cheese, meats, chutney, cornichon, fresh baked bread, crackers, olives & house dips

Indian Street Food: Chicken '65', vegetable pakoras, samosas, tamarind chutney, chicken malai tikka, paneer tikka with capsicum & red onion, lamb shish with roti & mint chutney, chickpea & potato salad with pomegranate & coriander

Snacks From The Orient - Korean crispy chicken, gochujang hot sauce; prawn & beansprout spring rolls, sweet chilli; shiitake & cabbage gyoza, black vinegar & chilli dressing; salt & pepper pork ribs, hoisin glaze

Shared Mains

Cumin & garam masala roasted lamb leg, with spiced yoghurt & coriander (NGA, NF)

Slow cooked beef brisket, with red wine ragu, aged parmesan & basil (NGA, NF)

Roasted grass-fed beef sirloin, with shallot, caper & bone marrow butter sauce (NGA, NF)

Char siu glazed crispy pork belly, with house-made kimchi, forced bean shoots (NDA, NF)

Apple & brandy glazed salmon, with charred chicory, chardonnay vinegar sauce (NGA, NDA, NF)

Aubergine & courgette lasagne, with tomato & basil fondue (V, NF)

Warm Israeli couscous, with roasted Mediterranean vegetables & toasted chickpeas (VE, NF)

Shared Sides

Bombay spiced roast potatoes (NGA, VE, NF)

Sautéed seasonal greens with spicy gochujang dressing (VE)

Macaroni 'arrabbiata' with basil pesto & aged parmesan (V)

Truffle, parsley & parmesan mash (NGA, V, NF)

Garlic & thyme Pommes Anna (NGA, VE, NF)

Orzo salad with basil, parsley & sundried tomato, extra virigin olive oil (VE, NF)

Glasshouse 'Waldorf Salad' with pickled grapes, blue cheese & candied walnuts (V)

Market garden salad with chardonnay vinegar (NGA, VE, NF)

SHARED, FAMILY STYLE

Shared Desserts

Sticky earl grey tea & date pudding, with dark caramel sauce, fresh cream

Dark chocolate fudge brownie, with hot caramelised white chocolate sauce

Whitestone cheese selection, with house-made chutneys, bush honey & crackers

Dessert Platter

A selection of petit fours









BESPOKE INDIAN CUISINE

TWO MAINS/ TWO SIDES*

*Lunch only

$79 PER PERSON

Tableware included

TWO MAINS/THREE SIDES

$89 PER PERSON

Tableware included

THREE MAINS/ TWO SIDES

$96 PER PERSON

Tableware included

THREE MAINS/ THREE SIDES

$101 PER PERSON

Tableware included

ADDITIONAL ITEMS

Naan Bread $5pp (recommended)

BESPOKE INDIAN CUISINE

Shared Mains

All mains are served with steamed basmati rice (V, NGA)

Garlic & coriander naan bread, with tomato & onion masala +$5pp

Rich murgh makhani

Smoked murgh dhungari

Whole poached market fish goan style curry

Slow cooked pork belly vindaloo

Eighteen hour cooked mutton leg kohlapuri

Methi malai paneer

Matar mushrooms

Biryani - choose from

Sofiyani Chicken

Nawabi Tarkari

Hyderabadi Lamb

Shared Sides

Dal tadka

Mixed salad platter

Sindhi a loo tak

Seasonal vegetable foogath

Carrot & peanut koshimbir

Loaded masala fries with coriander, masala sauce & green chilli

Home made raita

Poppadum & pickle tray

Canapes - $7 per item

Lamb seekh, tamarind & mint

Malvani prawns, chilli & coconut chutney

Spiced vegetable Manchurian, hot & spicy sauce

Mini idli , green coconut chutney

Puri chaat, pomegranate, tamarind yoghurt, mint chutney

Walk & Fork - $14 per item

Tandoori chicken skewer, mint & coconut chutney

Lamb seekh kabab, tamarind & naan

Chicken lollipop, schezwan sauce

Fish koliwada, mint & coriander chutney

Paneer chilli tossed in a hot & spicy sauce



BESPOKE PACIFIC CUISINE

TWO MAINS/ TWO SIDES*

*Lunch only

$79 PER PERSON

Tableware included

TWO MAINS/THREE SIDES

$89 PER PERSON

Tableware included

THREE MAINS/ TWO SIDES

$96 PER PERSON

Tableware included

THREE MAINS/ THREE SIDES

$101 PER PERSON

Tableware included

DESSERTS

Pick two | $12pp

Pick three | $18pp





BESPOKE PACIFIC CUISINE

Shared Mains

Rolled and roasted pork shoulder (NGA, DF, NF)

Braised beef brisket with dark soy jus (DF, NF)

Chargrilled bone-in chicken thigh with a coconut sugar glaze (DF, NF)

Slow-roasted Polynesian spiced lamb leg (NGA, DF, NF)

Pineapple and rum glazed ham (NGA, DF, NF)

Steamed market fish with tamarind (NGA, DF, NF)

Shared Sides

Taro cooked in coconut cream (VE, NGA)

Corned beef crushed potatoes (DF, NF)

Fried plantain with bacon (NGA, DF)

Sapasui (DF, NF)

Sauteed greens with ginger and dark soy (VE, NF)

Dessert

Panikeke and banana custard (NF)

Mango and mint sago pudding (DF, NF)

Pineapple coconut lime cake (NF)

Canapes - $7 per item

Chicken thigh cooked in banana leaf (NGA, OF, NF)

Coconut rice with mixed vegetables in banana leaf (VE, NGA)

Kokoda fish salad with taro chips (NGA, OF, NF)

Mango salsa with cassava crisps (VE, NGA)

Roasted pork with soft buns (NF)

Steamed mussels in a half shell with herb salad (NGA, OF, NF)



FOOD STATIONS

Grazing Table

$35pp

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

Dumpling & Bao Bun Bar

pick three options | $35pp

Karaage chicken & miso mayonnaise

Garlic & chilli prawn wasabi

Tempura tofu

Pulled char siu pork belly

Pulled black bean beef brisket

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

Slider Bar

pick two options | $35pp

Southern fried chicken & chipotle mayonnaise

Glasshouse cheeseburger

Halloumi with red pepper cashew burger sauce “GFC” fried cauliflower with vegan buffalo sauce

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

Kai Moana Station

pick four options | $40pp

King prawn cocktail

House smoked salmon fillets Island-style kokoda with coconut, coriander & lime

Smoked green lip mussels with a garlic & lemon dressing New Zealand clam salad marinated in sesame & lime

New Zealand coastal oysters (seasonal)

Smoked kahawai pate en croute with natural yoghurt & salmon roe

FOOD STATIONS

Souvlaki Station

pick two options | $35pp

Chilli & coriander lamb shoulder

Pepper & cumin beef rump

Pea & mint falafel

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

Indian Street Food Station

pick three options | $35pp

Pomegranate & tamarind dahi puri

Chicken 65 Spicy chicken-on-the-bone biryani

Lamb shish

Chicken karachi

Includes a selection of the following

Charred roti

Chickpea & potato salad

Vegetable pakora & vegetable samosas

Italian Eatery Station

pick three options | $35pp

Clevedon ricotta & lemon ravioli, pine nuts, basil oil

Penne carbonara, aged pancetta, wild mushrooms

Slow cooked ox cheek lasagne

Pork & lardo meat balls, slow-cooked red wine & tomato ragu

Garlic & basil roast chicken, olives, peppers

Includes a selection of the following

Garlic & Italian herb focaccia

Mesculin, red onion, cherry tomato & aged parmesan salad



GLASSHOUSE

MORNINGSIDE

www.glasshouse.net.nz

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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 | NDA- No Dairy Added