

THE
GLASSHOUSE
CAULFIELD



FUNCTION PACKAGES

STATION STREET, CAULFIELD EAST
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FINGER FOOD PACKAGES

BRONZE	\$15 per person	choice of 5 items
SILVER	\$18 per person	choice of 7 items
GOLD	\$22 per person	choice of 9 items
PLATINUM	\$27 per person	choice of 12 items

- mini gourmet pies (moroccan lamb, king island beef, chicken)
- house made sausage rolls
- spring rolls, samosas & dim sims
- pesto arancini
- salt & pepper calamari & fish goujons
- assorted sandwiches
- gourmet mini pizzas
- spicy meatballs & dipping sauce
- gourmet cherry tomato, bocconcini & basil skewers
- vegetarian or chicken rice paper rolls
- chicken satay skewers
- tempura prawns w wasabi & soy
- spanish frittata vegetarian or chorizo
- bruschetta w tomato, spanish onion, feta & basil oil
- mini pulled pork sliders
- mini beef & cheese sliders
- rare beef on mini toast w house made onion jam
- smoked salmon & caviar on toasted baguette

PLATTER SELECTIONS

mini gourmet pies (moroccan lamb, king island beef, chicken)	(30 pieces)	\$80	<input type="checkbox"/>
house made sausage rolls	(30 pieces)	\$80	<input type="checkbox"/>
spring rolls, samosas & dim sims	(70 pieces)	\$80	<input type="checkbox"/>
pesto arancini	(30 pieces)	\$80	<input type="checkbox"/>
salt & pepper calamari & fish goujons	(40 pieces)	\$90	<input type="checkbox"/>
assorted sandwiches	(48 points)	\$80	<input type="checkbox"/>
gourmet mini pizzas	(30 pieces)	\$80	<input type="checkbox"/>
spicy meatballs & dipping sauce	(30 pieces)	\$80	<input type="checkbox"/>
gourmet cherry tomato, bocconcini & basil skewers	(30 pieces)	\$80	<input type="checkbox"/>
vegetarian or chicken rice paper rolls	(30 pieces)	\$80	<input type="checkbox"/>
chicken satay skewers	(30 pieces)	\$90	<input type="checkbox"/>
tempura prawns w wasabi & soy	(30 pieces)	\$90	<input type="checkbox"/>
spanish frittata, vegetarian or chorizo	(30 pieces)	\$80	<input type="checkbox"/>
bruschetta w tomato, spanish onion, feta & basil oil	(40 pieces)	\$75	<input type="checkbox"/>
rare beef on mini toast w house made onion jam	(25 pieces)	\$90	<input type="checkbox"/>
smoked salmon & caviar on toasted baguette	(25 pieces)	\$90	<input type="checkbox"/>
mini pulled pork sliders	(25 pieces)	\$100	<input type="checkbox"/>
mini beef & cheese sliders	(25 pieces)	\$100	<input type="checkbox"/>
tasting plate selection of marinated grilled vegetables, pickles, cured meats, smoked tasmanian salmon & grissini sticks		\$90	<input type="checkbox"/>
kids platter (selection of mini hotdogs, party pies & sausage rolls)		\$65	<input type="checkbox"/>
mixed fresh seasonal fruit platter		\$90	<input type="checkbox"/>
cheese platter w water crackers		\$90	<input type="checkbox"/>
assorted petite fours dessert platter	(40 pieces)	\$120	<input type="checkbox"/>

SET MENU

2 courses \$35 per person

3 courses \$40 per person

ENTREE SELECTIONS

please choose 2*

salt & pepper calamari w fresh salad & house made tartare

bruschetta toasted ciabatta w ripe tomatoes, spanish onions, fresh basil, crumbled feta & balsamic reduction

traditional caesar salad w cos lettuce, crispy bacon, croutons, poached egg, anchovies, grana padano & house made caesar dressing

MAIN SELECTIONS

please choose 2*

fish & chips crispy battered fish w house made tartare & salad

roast of the day choice of lamb, beef, chicken or pork, w roasted & steamed seasonal vegetables

chicken parmagiana w chips & salad

mushroom medley risotto portobello, enoki & oyster mushrooms,

red wine & mushroom reduction, fresh grana padano

DESSERT SELECTIONS

please choose 1

brandy snaps w cream & mint

new york cheesecake w berries & cream

mini pavlova w passionfruit & cream

chef's suggestion

*includes bread rolls

*to be served alternatively

DELUXE SET MENU

2 courses \$45 per person

3 courses \$50 per person

ENTREE SELECTIONS

please choose 2*

chicken skewers w steamed rice, asian salad & peanut sauce
stuffed mushroom spiced tomato & vegetable pilaf w feta
grilled lamb salad w couscous, chickpeas, roast capsicum,
spinach, danish feta & yoghurt
salt & pepper calamari w salad & house made tartare sauce

MAIN SELECTIONS

please choose 2*

porterhouse 300g served medium, mash & sautéed mixed beans w mushroom
sauce
chicken breast filled w feta & semi dried tomatoes
w potato mash, wilted baby spinach & tomato cream sauce
spiced pork belly red wine braised cabbage, apple, chat potatoes, sautéed
vegetables, jus
poached snapper fillet w roasted chat potatoes & sautéed julienne vegetables
potato gnocchi w roasted pumpkin, sage & pinenuts

DESSERT SELECTIONS

please choose 2*

sticky date pudding w butterscotch sauce & ice cream
baked berry cheesecake w cream
warm chocolate & walnut fudge brownie w chocolate sauce & ice cream
apple crumble warmed w ice cream
chef's suggestion

*includes bread rolls

*to be served alternatively