



Sydney Glass Island Formal Dining

Canapés on Arrival

Chef's selection of taste sensations to tantalize your taste buds

Entrée

Choice of 2 alternate serving

Pumpkin & Rosemary Risotto Cakes served on a Bed of Rocket with Garlic Aioli
(Served Warm)

Traditional Sicilian Cannelloni with Tomato Sauce & Veal Mince & Mushroom Filling
(Served Warm)

Salad of Oven Roasted Tomatoes on a Bed of Rocket with
Ricotta Cheese, Basil, Calamata Olives & Olive Oil (Served Cold)

Linguini with Creamy Pesto and Fresh Prawns (Served warm)

Main

Choice of 2 alternate serving

Beef Eye Fillet with creamy mashed Garlic Potatoes & Mushroom demi-glaze

Traditional Sicilian Cannelloni with Tomato Sauce & Veal Mince & Mushroom Filling

Roast Mediterranean Chicken Breast with a rich Tomato, Olive & Caper sauce

Chicken Breast on spiced Pumpkin with Grilled Tomato & Caramelised Onion

Market Fresh Fish fillet with Lemon & basil risotto and a fresh green pea sauce.

Each main is accompanied with the chef's selection of vegetable & freshly baked bread rolls

Dessert

Choice of 2 alternate serving

Mixed Berry Pavlova w/Vanilla Anglaise

French Apple Tart on Puff Pastry w/Caramel Sauce

Chocolate Teardrop Charlotte w/ Vanilla and Chocolate Sauce

Freshly Percolated Coffee & Tea with After Dinner Chocolates



Sydney Glass Island Cocktail Menu

Italian Pizzetta w/ Oven roasted Tomato & Fresh Pesto

Spinach & Ricotta Filo Triangles

Selection of Gourmet Cocktail Pies

Japanese Nori Rolls served w/ Wasabi & Soy

Veal & Pork Balls w/ Spicy Salsa

Oven Baked Vegetable Spring Rolls w/ Sweet Chilli & Coriander

Tandoori Chicken Skewers w/ Mint Riata

Veal Chipolatas w/ Smoked BBQ Sauce

Tempura Fish Fillet w/ Lemon & Dill Mayo

Mixed Crudites

Dessert

Apple Tart

Cocktail Pavlova

Freshly Percolated Coffee & Tea with After Dinner Chocolates



Sydney Glass Island

Buffet Menu

Canapés on Arrival

Italian Pizzetta w/ Oven roasted Tomato & Fresh Pesto
Oven Baked Vegetable Spring Rolls w/ Sweet Chilli & Coriander
Tempura Fish Fillet w/ Lemon & Dill Mayo

Meat

Honey and Dijon glazed Leg of Ham
Char-grilled Chicken Breast w/ pink peppercorn and wild mushroom sauce
Selection of Gourmet Sausages w/ Condiments

Salad

Selection of two salads (under 100 people)
Selection of four salads (100 people and over)

Mesculan Salad w/ Balsamic Vinaigrette
Caesar Salad w/ fresh garlic croutons
Greek Salad w/ fresh shredded Basil
Thai Glass Noodle Salad
Pesto Pasta Salad of Fetta and Kumera
Rocket, Pear & Walnut Salad

Potato Salad

Choice of 1 selection

Creamy Chat Potato Salad
Roasted Chats Potatoes with garlic and chives

Baskets of Fresh Bread Rolls

Dessert

Choice of 2 alternate serving

Baked Cheesecake w/ sweet compote
Chocolate Mousse Pudding
Pavlova w/ fresh cream and fruit
French Apple Pie

Freshly Percolated Coffee & Tea with After Dinner Chocolates