



SYDNEY GLASS ISLAND

SCHOOL FORMAL MENUS

SAMPLE MENU

This menu provides just a taste of what you can expect from your dining experience aboard The Sydney Glass Island.

Please email us at contact@sydneyglassisland.com.au or call us on +61 (2) 9552 4233 to request our full range of extensive menu choices from which we will, together, create your own personalised menu to compliment your event.

All our menus are created using the finest quality ingredients, locally sourced for ultimate freshness and flavour from the same, reliable and consistently excellent suppliers we have worked with for years.

Our food is freshly prepared and cooked on our premises, on the day of your event.





SYDNEY GLASS ISLAND

FORMAL DINING MENU

To Start ENTRÉE

Choice of 2, Alternate Serve

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)

To Follow MAIN

Choice of 2 alternate serving

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

Roast Mediterranean Chicken Breast with a rich Tomato, Olive & Caper sauce
served with roasted potatoes & green beans

To Finish Mixed Themed Lolly Bar for



SYDNEY GLASS ISLAND

— a BUFFET DINING MENU —

All buffets served with Fresh Bread Rolls

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

Potato Salad

Choice of 1 selection

Roasted Rosemary Chats Potatoes with garlic and chives

Baskets of Fresh Bread Rolls

Mixed Themed Lolly Bar for Dessert



SYDNEY GLASS ISLAND

COCKTAIL STYLE MENU

Mini Italian Pizzetta w/ Oven roasted Tomato & Fresh Pesto

Veal & Pork Balls w/ Spicy Salsa

Oven Baked Vegetable Spring Rolls w/ Sweet Chilli & Coriander

Veal Chipolatas w/ Smoked BBQ Sauce

Mini Tempura Fish Fillet w/ Lemon & Dill Mayo

Mixed Themed Lolly Bar for Dessert