



# GLASS HOUSE

## BANQUET & CATERING MENU

**G** GLUTEN-SENSITIVE UPON REQUEST

**V** VEGETARIAN OPTION

We understand that sensitivity to gluten can vary and it's important to note that we are not a gluten free environment.

\*May contain raw ingredient. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.

# PASSED HORS D'OEUVRES

Priced per dozen | 3 dozen minimum



## TEMPURA CAULIFLOWER **V**

Spicy buttermilk ranch dipping sauce

## CLASSIC DEVILLED EGGS **G V**

## STUFFED LITTLENECK CLAMS

Béchamel, chorizo, hot sauce, manchego, tarragon

## SCALLOPS WRAPPED IN BACON **G**

## STUFFED MUSHROOMS WITH PANCETTA

## FRIED OYSTERS

Spicy remoulade

## MINI LOBSTER ROLLS

A New England classic

## SMOKED BLUEFISH PÂTÉ

Served on pumpernickel toast points

## PICKLED BEET & GOAT CHEESE CROSTINI **V**

Whipped goat cheese, beets & scallions

## BLT CROSTINI

Bacon jam, lettuce, tomato & chipotle aioli

## CHICKEN LIVER TOAST

Chicken liver mousse, whole grain mustard, cornichons & chive oil drizzle

## THAI BEEF SKEWERS **G**

Served with green papaya pea shoots

## SPICY CHICKEN TEMPURA BITES

Served with a spicy peanut sauce

## \*SALMON POKE

Fried wontons topped with citrus marinated salmon

## LAMB MEATBALLS

Salty sea feta, pomegranate BBQ sauce

## BUFFALO CHICKEN DIP BITES

Potato chips topped with buffalo chicken dip

## FALAFEL BITES **V**

Tahini dressing

## VEGETABLE SPRING ROLLS **V**

## FRIED ARANCINI

Tomato gravy

## LOBSTER BISQUE CUPS

## GRILLED CHEESE & TOMATO SOUP CUPS **V**

## VEGAN STUFFED MUSHROOMS **V**

## BRUSCHETTA **G V**

Red pepper bruschetta on cucumber rounds

## RAW BAR

Priced per piece  
Shucker fee 75

## DISPLAYS

Priced per person, unless noted  
25 PERSON MINIMUM



\*OYSTERS **G**

\*LITTLENECK CLAMS **G**

**JUMBO SHRIMP COCKTAIL**

**CRAB CLAWS** **G**

**CHILLED HALF LOBSTER** **G**

**GLASS HOUSE TOWERS** **G**

Lobster, oysters, littlenecks, jumbo shrimp  
**low-rise**  
**high-rise**

\***SMOKED BLUEFISH PÂTÉ**

Grain mustard, grilled bread

**VEGETABLE CRUDITÉ** **G V**

Tahini dressing

**HONEY-SRIRACHA HUMMUS** **V**

Toasted sesame, served with warm naan bread

**CHIPS & DIP** **V**

Housemade potato chips & spicy onion dip

**CHORIZO FLATBREAD**

Chorizo, caramelized cipollini onions, cheese  
*Priced per display - 25 pieces per display*

**BASIL & BURRATA FLATBREAD** **V**

Handmade burrata, tomato sauce & fresh basil  
*Priced per display - 25 pieces per display*

\***CLASSIC CHEESE** **V**

Domestic & international selection of cheeses

\***CHARCUTERIE**

Selection of housemade charcuterie, salumi & spreads

\***SLIDERS**

Cheeseburger sliders on mini brioche  
*Priced per display - 25 pieces per display*

\***SUSHI**

Assorted hand rolled sushi served with soy sauce, wasabi & ginger  
*Vegan & vegetarian options available upon request*

# SPECIALTY BUFFETS

Priced per person  
25 PERSON MINIMUM



## SOUPS & SALADS

### LOBSTER SOUP

#### NEW ENGLAND CLAM CHOWDER

Boston harborfest five time winner for best clam chowder

#### \*HOUSE CAESAR

House dressing, fried capers, pumpernickel croutons, cooked egg, grana padano cheese

#### ARUGULA SALAD **G V**

Cucumbers, tomatoes & white balsamic dressing

#### SIMPLE SALAD **G V**

Baby greens, shaved brussels sprouts, cherry tomatoes, white balsamic dressing

## ENTRÉES

### PAN ROASTED CHICKEN

Lemon caper pan jus

### VEGETABLE PASTA

Blistered cherry tomatoes, arugula pesto, béchamel, artisanal pasta & parmesan

#### \*PAN ROASTED SALMON **G**

Lemon herb butter

#### ROASTED COD **G**

Citrus beurre blanc

### BUILD YOUR OWN MAC & CHEESE

Choose up to 2 of the following items: cauliflower, cipollini onions, poblano peppers, chorizo or smoked bacon

## SPECIALTY BUFFETS

Priced per person  
25 PERSON MINIMUM

## CARVER STATION

Carver fee 75



## SIDES & VEGGIES

CRISPY ROASTED POTATOES **G V**

BRUSSELS SPROUTS & BACON **G**

ROASTED CAULIFLOWER **V**

CHEESY GRITS **G V**

BOK CHOY **V**

FRENCH FRIES **V**

MASHED POTATOES **G V**

QUINOA FRIED RICE **G V**

SEASONAL VEGETABLES **G V**

### BEEF TENDERLOIN

Horseradish cream  
*Serves 12-15 people*

### ROASTED RIB EYE

Au jus  
*Serves 20-25 people*

### HOUSE BRINED TURKEY BREAST

Giblet gravy  
*Serves 15-20 people*

## DESSERT

### PASSED

*Priced per dozen - 3 dozen minimum*

**GINGER SNAP COCONUT ICE CREAM SANDWICHES** **V**

### BEIGNETS

Dulce de leche, orange-cardamom sugar

**MILK STOUT FLOAT SHOTS** **V**

Kahlúa, irish cream, milk stout, salted caramel gelato

### DISPLAYED OR PASSED

*Priced per person - 25 person minimum*

**CHOCOLATE COVERED STRAWBERRIES** **G V**

**MINI PASTRIES & PETIT FOURS** **V**

Assortment of mini cakes & pies

