



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



CLASSIC DEVILLED EGGS **G V** 28

STUFFED LITTLENECK CLAMS 36

Béchamel, chorizo, hot sauce, manchego, tarragon

SCALLOPS WRAPPED IN BACON **G** 36

STUFFED MUSHROOMS WITH PANCETTA 30

FRIED OYSTERS 36

Spicy remoulade

MINI LOBSTER ROLLS **MKT**

A New England classic

SMOKED BLUEFISH PÂTÉ ON SALTINES 34

PICKLED BEET & GOAT CHEESE CROSTINI **V** 28

Crostini topped with whipped goat cheese, beet & scallion garnish

BLT CROSTINI 28

Crispy smokehouse bacon, tomatoes & lettuce with aioli

CHICKEN LIVER TOAST 28

Crostini with chicken liver mousse, whole grain mustard, cornichons & chive oil drizzle

THAI BEEF SKEWERS **G** 34

Served with a spicy peanut sauce

SPICY CHICKEN TEMPURA BITES 29

Served with a spicy peanut sauce

***SALMON POKE** 35

Fried wontons topped with citrus marinated salmon

LAMB MEATBALLS 34

Pomegranate BBQ sauce

BUFFALO CHICKEN DIP BITES 28

Potato chips topped with buffalo chicken dip

FALAFEL BITES **V** 28

Tahini yogurt

VEGETABLE SPRING ROLLS **V** 30

FRIED ARANCINI **V** 28

Tomato gravy

LOBSTER BISQUE CUPS 36

GRILLED CHEESE & TOMATO SOUP CUPS **V** 30

RAW BAR

Priced per piece
Shucker fee 75

DISPLAYS

Priced per person, unless noted
25 PERSON MINIMUM



*OYSTERS **G** 3

*LITTLENECK CLAMS **G** 3

JUMBO SHRIMP COCKTAIL 3

CRAB CLAWS **G** MKT

CHILLED LOBSTER TAILS **G** MKT

GLASS HOUSE TOWERS **G**

Lobster, oysters, littlenecks, jumbo shrimp
low-rise 39
high-rise 78

*SMOKED BLUEFISH PÂTÉ 13

Grain mustard, grilled bread

MEZZE PLATTER **G V** 7

Quinoa tabbouleh, hummus, assorted vegetables & spreads

HUMMUS **V** 5

Coconut curry hummus with warm naan bread

CHIPS & DIP **V** 3.50

Housemade potato chips & spicy onion dip

CHORIZO FLATBREAD 50

Chorizo, goat cheese & tomato jam

Priced per display - 25 pieces per display

BASIL & BURRATA FLATBREAD **V** 40

Handmade burrata, tomato sauce & fresh basil

Priced per display - 25 pieces per display

*CLASSIC CHEESE **V** 12

Domestic & international selection of cheeses

*SLIDERS 85

Cheeseburger sliders on mini brioche

Priced per display - 25 pieces per display

*SUSHI 25

Assorted hand rolled sushi served with soy sauce, wasabi & ginger

Vegan & vegetarian options available upon request

*CHARCUTERIE 15

Selection of housemade charcuterie, salumi & spreads

SPECIALTY BUFFETS

Priced per person
25 PERSON MINIMUM



SOUPS & SALADS

LOBSTER SOUP 8

*HOUSE CAESAR 8

House dressing, fried capers, pumpernickel croutons, cooked egg, manchego cheese

LITTLE GEM GREEN SALAD 8

Cucumbers, tomatoes, gem lettuce & sherry vinaigrette

HOUSE BEET SALAD **G V** 8

Beet greens, roasted beets, goat cheese, manchego, apple, toasted walnuts, sherry vinaigrette

SIDES & VEGGIES

CRISPY ROASTED POTATOES **G V** 4

BRUSSELS SPROUTS & BACON **G** 5

CRISPY ROASTED CAULIFLOWER **V** 4

CHEESY GRITS **G V** 4

BOK CHOY **V** 5

FRENCH FRIES **V** 3

MASHED POTATOES **G V** 3

QUINOA FRIED RICE **G V** 5

SPECIALTY BUFFETS

Priced per person
25 PERSON MINIMUM

CARVER STATION

Carver fee 75



ENTRÉES

PAN ROASTED CHICKEN 24

Mole bbq sauce, street corn, roasted fingerling potatoes

FUSILLI PASTA 19

Sweet Italian sausage, rainbow swiss chard, cherry peppers, blistered baby onion broth, manchego

*PAN ROASTED SALMON 23

Lemon herb butter

ROASTED COD 24

Citrus beurre blanc with chorizo crumb

BUILD YOUR OWN MAC & CHEESE 18

Choice of up to 2 of the following items: cauliflower, pearl onions, poblano peppers, chorizo, smoked bacon, or sausage

BEEF TENDERLOIN MKT

Port wine demi-glace

Serves 12-15 people

ROASTED RIB EYE MKT

With au jus

Serves 20-25 people

HOUSE BRINED TURKEY BREAST MKT

Giblet gravy

Serves 15-20 people

DESSERT

PASSED

Priced per dozen - 3 dozen minimum

GINGER SNAP COCONUT ICE CREAM SANDWICHES **V** 18

BEIGNETS 18

Dulce de leche, orange-cardamom sugar

COFFEE-MILK STOUT FLOATS **V** 22

DISPLAYED OR PASSED

Priced per person - 25 person minimum

CHOCOLATE COVERED STRAWBERRIES **G V** 3

MINI PASTRIES & PETIT FOURS **V** 7

Assortment of mini cakes & pies

