

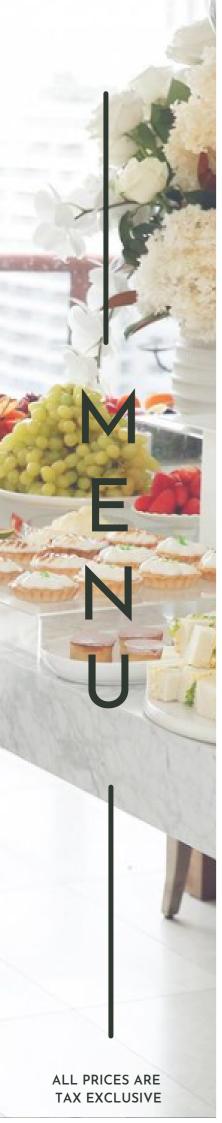
Artisan Graze

Add a WOW factor to your next event with our premium Artisan Grazing Boards. Chokka Block full gourmet ingredients, our grazing boards include a wide variety of goodies that will appeal to all. A wide selection of gourmet cheeses, variety of delicatessen meats, selection of dips, antipasto, mixture of breads, crackers and biscuits, fruits and a selection of nuts, dried fruits are included.

\$17 PP (minimum 30 people)

1m \$630 (feeds 40 people)





Feasting Graze

Our traditional Artisan Graze with some added extras to fill up your guests! Our Feasting Grazes are customizable and quoted per platter.

Fresh Tiger Prawns with Cocktail Sauce & Lemon Wedges -\$40 per kg

> Freshly Shucked Oysters - (1 Dozen) \$38 Pizza Scrolls (20) \$50

(Pepperoni, Bacon & Cheese/ Roasted Capsicum & Olive)

Selection of Finger Sandwiches (20) \$50

Selection of Sushi (20) \$50

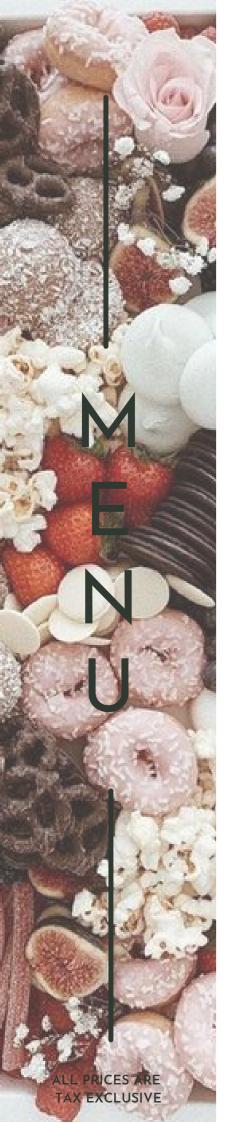
Mini Quiches with Farmhouse relish (20) \$50

Selection of Rice Paper Rolls (20) \$60

Pulled Chicken Sliders (20) \$120

Options are served cold.





Sweet Graze

Our sweet treats grazing board is sure to impress all and add a sugary showstopper to your event.

Selection of Cakes, Slices, Chocolates, Lollies, Donuts, Pastries., Fruit and more!

\$12 Per Person (min 40 ppl)

OR

Im for \$440 (serves 40)





Feed Me Graze

Ideal for late at night after you've worked off dinner on the dance floor or to add some crowd pleasing favourites to your special day!

Cheeseburger Sliders
Southern fried Chicken Tenders
Mini Hot Dogs
Mini Dagwood Dogs
Loaded Potato Gems
A Days Graze Signature Snack Display

1m \$630 (Feeds 40 people)







Cold

Tomato Bruschetta with Balsamic Reduction Fresh Spanner Crab Tartlet

Smoked Chicken & Pistachio Tart with Citrus Mayo

Mexican Marinated Pulled Chicken Taco with Tomato, Paw Paw & Jalapeno Salsa BBQ Pork Rice Paper Roll







Hot

Wild Mushroom, Confit Garlic Arancini in House Sugo with Truffle Cream

Crispy Duck Spring Roll with 5 Spice Plum Sauce

Prawn & Coconut Fritter with Asian Style Salad and House Chili Jam

Malaysian Chicken Satay Skewers with Toasted Coconut Crunch

Crispy Pork Belly with Chilli Caramel & Yeppoon Pineapple Salsa

Sticky Lamb Ribs with Sherry Jus

Walnut Date Parcels with Honey Thyme Sauce & Apple Mint Salad

Cheddar & Bacon Arancini ball with Smoky Chipotle Emulsion



tork & Talk MENU

SUBSTANTIAL CANAPES

Ginger Chili Beef Bao Buns served with Pickled Cucumber, Kewpie & Tonkatsu

Sri Lankan Yellow Chicken Curry with Tamarind Fried Rice

Moroccan Pulled Lamb with Jewelled Cous Cous & Harissa Yoghurt

Wild Mushroom Risotto with Truffle Pecorino

Angus Beef Cheeseburger Sliders with Maple Bacon

Pulled Chicken Slider with Honey Mustard Slaw

Salt & Pepper Calamari with Fries, Smoky Aioli & Fresh Lime





Capalge PACKAGES

4 Canape selections served continuously served over 1.5 hours (Ideal entree replacement or small gathering) 2 Cold, 2 Hot \$30 PP

5 Canapes + 1 Fork n Talk served over 3 hours (Ideal Full meal replacement when complimented by a grazing table or additional food station) 2 Cold, 3 Hot + 1 Fork n Talk \$51 PP

6 Canapes + 2 Fork n Talks served over 3-4 hours (Full Meal Replacement) 2 Cold, 4 Hot, 2 Fork n Talk \$61 PP





DINNER

SERVED ALTERNATE DROP TO THE TABLE, CHOOSE BETWEEN A 1 COURSE, 2 COURSE OR 3 COURSE MEAL

1 Course: \$41 PP

2 Course: \$55 PP

3 Course: \$65 PP

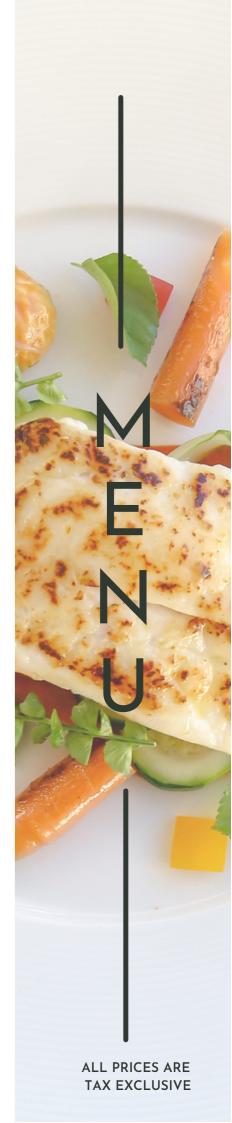
Cakeage Fee: \$4 PP (Wedding or

Celebration Cake served with Berry Coulis &

Fresh Whipped Cream on Platters)

Prices are subject to change

Dietary Requirements are quoted separately depending on number of dishes & extensivity of requirement





Mated

ENTREE

Tomato Bruschetta served with Bocconcini & Balsamic Reduction

Zesty Prawn Salad with Orange Thyme Emulsion

Wild Mushroom Arancini with Tomato Sugo, Rocket Salad

Adobo Shredded Chicken Bowl with Mexican Street Salsa, Jalapeno Dressing

Lamb Koftas with Fattoush Salad & Mint Yoghurt



Mated

DINNER

MAINS

Moroccan Spiced Lamb Cutlets with Jeweled Cous Cous, Roasted Egg Plant & Harissa Yoghurt

Cape Grim Beef Rib with Garlic Mash, Roasted Fennel, Red Wine Jus

Prosciutto Wrapped Chicken Breast with Basil Cream Sauce, Greens, Potato Mille-Feuille

Slow Cooked Barkers Creek Pork Belly with Parsnip Puree, Caramelised Pears & Mustard Cider Gravy

Thai Red Fish Curry with Kafir Lime & Lemongrass Rice

Wild Mushrooms Risotto with Truffle Oil



DINNER

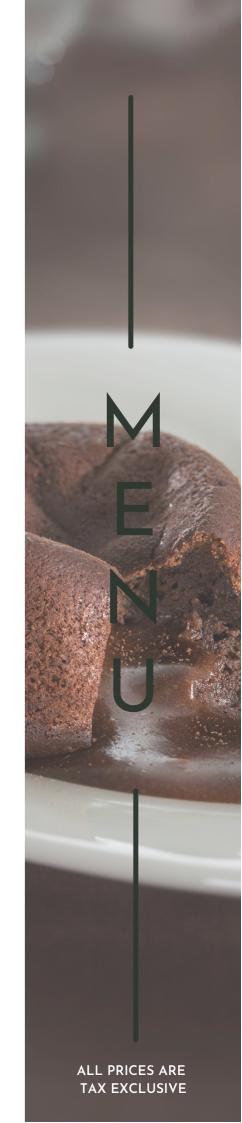
DESSERT

Passionfruit Tart with Orange Mascarpone Cream & Toasted Pistachio Crumb

Chocolate Lava Cake with Strawberry Mint Salsa, Honey Macadamias & Crème Anglaise

Lemon Meringue Tart with Fresh Coconut Cream

Selection of Petit Fours to the table





Chare Plates

FEASTING STYLE

Our Share Plates are served to the centre of the table for your guests to serve themselves - feasting style. This modern classic style of service allows you to cater to all appetites and tastes with guests being able to pick and choose from a variety of food options. Another great bonus is the beautiful display of food adorning the centres of your tables. You can reduce the amount of floral arrangement, décor and styling needed for your tables and let the food do the talking!

Entree:

Choose 2 Canapes from Menu - served on share plates to the table

Main:

Slow Cooked Morroccan Lamb Shoulder served with Jeweled Cous Cous, Harissa Yoahurt

Chargrilled Garlic & Oregano Chicken with Lemon Potatoes, Roast Capsicum Blitz

Sous Vide Beef Tenderloin with Orange Braised Fennel, Syrah Jus

Slow Cooked Pork belly with Bubbly Pork Crackling, Mustard Cream, Baby Chat Potatoes

Chilli Lime Cuddle Fish with Sauce Vierge

Prices are subject to change



Chare Plates

FEASTING STYLE

Price Per Person: \$53 Per Person

Add side dishes: \$2.50 PP each

Crispy Chat Potatoes
Honey Roasted Dutch Carrots
Sauteed Greens with Garlic Butter & Pine Nuts
Herbed Roast Vegetable Medley



Buffets

GOURMET BBQ

All of our BBQ's are served with Fresh Bread Rolls, Butter & Condiments.

- Fresh Tiger Prawns served with Cocktail Sauce & Fresh Lemon
 - Chargrilled Portuguese Chicken
 - Slow Cooked BBQ Beef Brisket
 - Pork & Apple Cider Sausages
 - Jewelled Cous Cous Summer Salad
 - German Potato Salad
 - Pumpkin & Pepita Seed Salad with Balsamic

From \$32.00 Per Person

Crockery Plates & Cutlery for an additional \$1.50 PP

Minimum 40 people



ROAST BUFFET

All Roast buffets are served with fresh dinner rolls, butter, a garden salad and gravy.

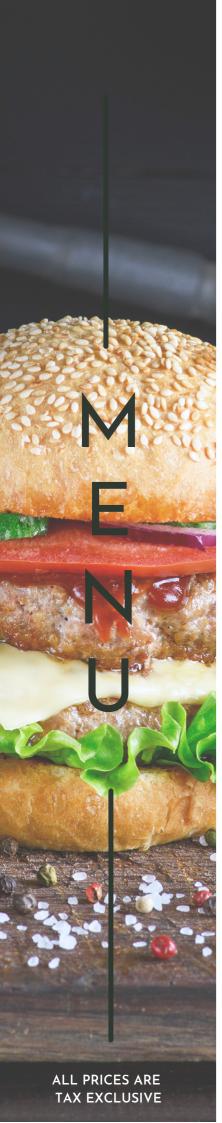
Roast Meat - Choose 2 options
Rare Roast Beef with Garlic & Rosemary
Slow Roasted Leg of Lamb with Mint & Apple Chutney
Lemon, Garlic & Thyme Roasted Chicken
Pork Leg Roast with Crunchy Crackle & Spiced Apple Sauce
Maple, Mustard & Bourbon Baked Leg Ham

Side Dishes - Choose 2 Options
Roasted Vegetable Medley
Baked Cheesy Cauliflower and Broccoli Gratin
Seasonal Steamed Vegetables
Creamy Potato Bake with Bacon
German Style Potato Salad
Jewelled Cous Cous Salad
Pumpkin & Pepita Salad with Balsamic Reduction

From \$32.00 Per Person

+ Crockery & Cutlery for \$1.50 Per Person
 + Additional Meat \$5 Per Person
 + Additional Side Dish \$3 Per Person
 Minimum 40 people





Buffets

MYO BURGER STATION

Nothing beats a good burger! Keep your guests fed and happy with our MYO Burger Bar.

Choose 2 Meat options Slow Cooked Texan Chicken
Angus Beef Patties
Maple BBQ Pulled Pork
Succulent NZ Lamb Patties

Cob Lettuce

Tomato

Cheese

Coleslaw

Spanish Onion

Pickles

Pineapple

Selection of Premium Sauces, Mustards & Relishes

Served with Bacon Loaded Potato Salad

Starting From \$17 Per Person Minimum 40 ppl

Served over 1 hour period

Buffets

MYO TACO STATION

Selection of Hard & Soft Tacos

Your choice of 2 meat options -Classic Mexican Beef Mince Pulled Abodo Chicken Orange Pork Carnitas

Served with:

Lettuce
Slaw
Grated Cheese
Jalapenos
Pico De Gallo
Guacamole
Refried Beans
Sour Cream
Selection of Sauces & Salsas
Fresh Lime Wedges

Starting From \$17 Per Person Minimum 40 ppl

Served over 1 hour period





FAQ

FREQUENTLY ASKED QUESTIONS

Do you cater to dietary requirements?

We sure do - these are quoted seperately depending on the number, severity and type of food chosen. We can cater to them as long as we know within our specified timeline prior to the event.

When do we need to provide final details?

We require final numbers and food choices 4 weeks prior to your event.

Are there any other fees involved?

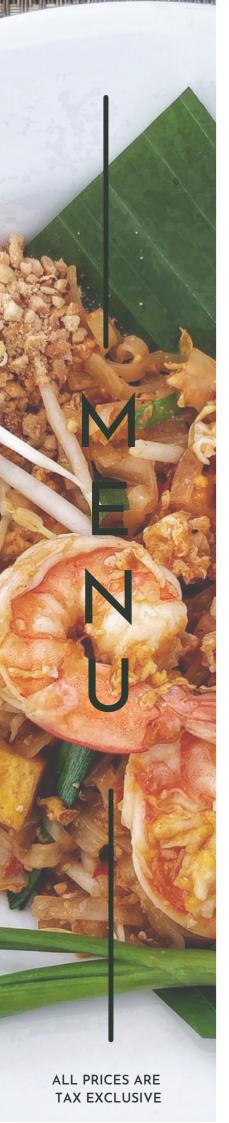
We have a \$150 set up fee included in all of our offsite events. We also include a travel fee, if the event is held outside of our 5km Yeppoon radius. All our pricing on our website is Tax Exclusive.

Can you cut up our cake & serve it?

We sure can - we charge a \$40 cakage fee and will serve this in grazing boxes to a specified table.

Can we take home the leftovers?

Unfortunetly, we do not allow our clients or guests to take home any leftovers due to food health & safety regulations.



FAQ

FREQUENTLY ASKED QUESTIONS

Can you cater on a property with no access to a kitchen?
We certainly can! Running water and power always help but isn't a requirement. We will need a spot to set up our marquee and temp kitchen - preferably somewhere out of the way! Some menu options might be unavailable - just ask us for more info!

Are you open on Public Holidays?

We can cater on Public Holidays, however this does incur a 20% surcharge due to increase labour costs. We also have a 15% surcharge on Sundays.

Is there anywhere you can't cater?

Your local bathroom is a no no - other than that, we are able to cater at any offsite location!

Do you travel rurally for catering? For example, outside of Rockhampton.

We can cater on rural offsite locations, however this does incur additional costs such as accommodation and travel expenses. Contact us for more information