



Grazing

M E N U

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)



ALL PRICES ARE
TAX EXCLUSIVE

Grazing

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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.



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Grazing

MENU

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

1m for \$440 (serves 40)



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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)



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Candysse

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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

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Canape

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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

Fork & Talk

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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



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Canape 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

Prices are subject to change



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Plated

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

Prices are subject to change



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Plated

DINNER

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

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Plated

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

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Plated

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



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Share 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 Yoghurt

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

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Share 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

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Prices are subject to change



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

Prices are subject to change

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Buffets

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

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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

Prices are subject to change

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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

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*Prices are subject
to change*





FAQ

FREQUENTLY ASKED QUESTIONS

Do you cater to dietary requirements?

We sure do - these are quoted separately 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?

Unfortunately, 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