

# A DAYS GRAZE MENU



# A DAYS GRAZE MENU

Before reviewing the menu, there are a few important things to keep in mind.

Firstly, all prices listed on the menu are "Prices Starting From" and are not official or final. They serve as an indicative price only. If you want an official quote for your event, please contact us within 6 months of your event with your food choices, venue, and rough guest numbers. It's worth noting that all prices listed on our website and in quotes are GST exclusive.

To secure your desired date for catering, we require a \$100 deposit. However, this does not lock in pricing on our menu. It simply confirms your booking in our calendar for catering.

Finally, please be aware that our catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, and gluten. If you or any of your guests have any dietary requirements, please let us know in advance so that we can cater to your needs. We want to ensure that everyone enjoys our food and has a great experience.



# GRAZING



A DAYS GRAZE  
MENU



# Artisan Grazing Table

At any event, food is a crucial factor that sets the tone for the ambiance. That's why we take pride in offering an impressive selection of grazing tables and boards that can add a physical appeal to any event. We are passionate about setting up grazing tables that are both visually appealing and delicious.

Our team is excited about every table we set up, whether it's for a yearly Christmas party, a wedding, or a small gathering. We strive to make your event impressive through our multiple grazing presentation themes such as 'Simplistic Modern' or 'Classic Rustic'. Our objective is to produce a superb grazing table that exceeds your expectations and leaves your guests talking about the food long after the event is over. We offer grazing tables sold by the meter, and our pricing is structured to fit the size of your event. Whether you want to impress your guests with a small or a large grazing table, we have got you covered. Let us help make your event unforgettable with our visually stunning and delicious grazing tables.

Tables starting from:

1m \$820 (feeds 40 people)

1.5m \$1200 (feeds 40 - 60 people)

2m \$1600 (feeds 65 - 80 people)

3m \$2400 (Feeds 120 - 160 people)

\*All prices are tax exclusive

GRAZING



## Crisp & Modern



## Rustic Traditional



\*All prices are tax exclusive

GRAZZING

# Feasting Graze

Feasting grazing tables are becoming more and more popular for events and parties, as they offer a more substantial option than just cheese and crackers. Perfect for events where guests may be standing or mingling, feasting grazing tables offer an opportunity for guests to try a variety of different snacks and bites throughout the evening.

At A Days Graze Catering, we offer a range of platters that can be added to your feasting grazing table. Our platters are designed to be filling and satisfying, with options like Sliders, Wraps, Mini quiches and more. Whether you're hosting a wedding, corporate event, or private party, our feasting grazing tables are the perfect addition to your menu.

**BLAT Turkish Rolls- \$120 per dozen**

**Sweet Chili Chicken Wraps - \$80 per dozen**

**Roast Beef, Relish & Jarlsberg Wraps - \$80 per dozen**

**Spicy Chicken Sliders with Aioli - \$80 per dozen**

**Fried Haloumi Sliders with Pesto Aioli - \$80 per dozen**

**House made Cheese & Bacon Sausage Rolls with sauce- \$80 (40 pieces)**

**Selection of Mini Quiches with Beetroot Balsamic Relish \$80 (40 pieces)**

**Gourmet Sandwich Platter - \$60 per platter**

**Pink Iced Donuts - \$70 per dozen**

**Mousse Cups - \$120 per dozen**

**Cocktails - Price on Request.**

PLEASE NOTE: Options are served cold. These options are only available as add ons to a Grazing table - not as individually ordered platters. For Platter options, please see our 'Boxed and Delivered' menu.

\*All prices are tax exclusive

GRAZING



# CANAPES



A DAYS GRAZE  
**MENU**



# Why Choose Canapes?

Canapes are undoubtedly a great option for cocktail style events. Not only are they tasty, but they are also versatile and convenient for guests to enjoy while mingling. Our range of canapes offers a wide variety of proteins, flavours, and styles that will please any crowd.

From savoury to sweet, our canapes are designed to cater to all tastes and preferences. For those who prefer something light and refreshing, our cold canapes are a perfect choice, featuring prawns, sushi, gourmet tartlets, and other delectable seafood options. If you're a meat lover, our range of meaty canapes, such as our lamb koftas or chicken skewers, are sure to satisfy your cravings.

For those who prefer vegetarian or vegan options, we have a selection of canapes that are equally delicious and nutritious. From our fresh tomato bruschetta to our delicious Wild Mushroom Arancini balls, our vegetarian and vegan canapes are guaranteed to impress.

If you're hosting an event and looking for something more substantial than just canapes, then our fork and talk dishes are perfect for you. These dishes provide your guests with a larger meal without the need for tables and cutlery. Our delicious range of fork and talk dishes are designed to be eaten while standing, making them perfect for networking events, cocktail parties, and other social gatherings.

Whether you're hosting a corporate event, a wedding, or any other special occasion, our canapes & fork and talk options are the perfect choice to impress your guests and encourage them to mingle. So, why not try our range of canapes today? You won't be disappointed!

\*All prices are tax exclusive

CANAPES

## COLD OPTIONS

Natural Oysters with Rock Salt, Lemon Wedges, Hint of Tabasco  
Chicken & Pistachio Tartlet with Citrus Aioli  
Tomato Bruschetta with Balsamic Reduction  
Salt & Pepper Calamari Sushi with Spicy Drizzle  
Chilli Lime Spanner Crab Tartlet  
Chipotle Chicken Taco with Mexican Street Salsa  
Roast Beef Crostini with Whipped Blue Cheese, Caramelised Onions  
Peppered Fig & Double Cream Brie Tartlet  
Caramelised Onion, Tomato & Goats Cheese Tartlet

## HOT OPTIONS

Wild Mushroom and Garlic Arancini with Truffle Cream, Tomato Sugo  
Crispy Duck Spring Roll with Chai Spiced Plum Sauce, Asian Salad  
Coconut Crumbed Prawns with Lime Wasabi Cream  
Crispy Pork Belly with Chili Caramel, Yeppoon Pineapple Salsa  
Malaysian Chicken Satay Skewers with Coconut Crunch  
Spiced Lamb Koftas with Garlic Hummus, Dukkah  
Cheeseburger Spring Rolls with House Burger Sauce & Pickle Salsa  
Tender Korean BBQ Beef Short Rib, Herbs & Noodle Nest  
Crispy Chicken Wings with Sticky Citrus Buffalo Sauce  
Zesty Prawn Skewer with Zuoc Cham Glaze  
Chargrilled Beef Skewers with Chimichurri

\*All prices are tax exclusive

CANNAPES



# FORK & TALK



A DAYS GRAZE  
MENU



# FORK & TALK OPTIONS

*Our Fork & Talk options are larger sized cocktail dishes. They can be eaten whilst standing & provide your guests with a more substantial dish - usually served after the last canape as the 'main'.*

Indian Butter Chicken Curry, Cheese Garlic Naan, Safron Rice

Salt & Pepper Calamari, Spiced Salt, Lime Aioli, Fries

Greek Lamb Gyros with Mint Pistachio Pesto

Crispy Fried Chicken Taco with Smokey Chipotle Aioli, Street Salsa

Creamy Pesto & Pumpkin Orecchiette, Pecorino

Smoked Beef Brisket Sando, Golden Caroline Sauce, Pickle & Tots

Twice Cooked Pork Belly Noodles in XO Sauce

Morten Bay Bug Sub with Yuzu Cream, Cultured Butter, Cos

Tempura Flathead with Chips, Homemade Tartare & Lemon

Lamb Biryani, Raita, Cheese Garlic Naan

Double Angus Beef Slider, Cheddar, House made Burger Sauce, Rocket

King Prawn Brioche, Cultured Butter, House made Cocktail Sauce. Avocado & Cos

\*All prices are tax exclusive

FORK & TALK

# CANAPE PACKAGES

## **4 Canape selections**

2 Cold, 2 Hot

Starting from \$44 PP

## **5 Canapes + 1 Fork n Talk**

2 Cold, 3 Hot + 1 Fork n Talk

Starting From \$62 PP

## **6 Canapes + 2 Fork n Talks**

2 Cold, 4 Hot, 2 Fork n Talk

Starting from \$89 PP

ALL PRICES ARE EXCLUSIVE OF GST. PRICES ARE FOR FOOD ONLY. THIS MENU REQUIRES A MINIMUM OF 30 GUESTS. PRICES START FROM THE SPECIFIED AMOUNT AND VARY DEPENDING ON A VARIETY OF FACTORS. MENU SELECTIONS ARE SUBJECT TO CHANGE & AVAILABILITY.

PLEASE NOTE THAT ADDITIONAL FEES & SERVICE CHARGES MAY APPLY. PLEASE NOTE THAT CATERING IS PREPARED IN A COMMERCIAL KITCHEN THAT HANDLES MILK, EGG, SOY, SEAFOOD (INCLUDING CRUSTACEANS), PEANUTS, SESAME SEED, TREE NUTS & GLUTEN.

CANAPEES

# PLATED



A DAYS GRAZE  
MENU



# ALTERNATE DROP PLATED MEALS

Prices starting from:

1 Course: \$43 PP

2 Course: \$71 PP

3 Course: Price on Request

Cakeage Fee: \$80 -Cut & serve celebration cake to cake table, in  
takeaway grazing boxes with disposable plates & cutlery.

Prices are subject to change.

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

\*All prices are tax exclusive

PLATED

# PLATED

ENTREE



A DAYS GRAZE  
MENU

## ENTREE OPTIONS

Tomato Bruschetta served with Bocconcini & Balsamic Reduction, Basil Oil

Crispy Twice Cooked Pork Belly, Asian Salad, Chilli Caramel

Wild Mushroom Arancini, Tomato Sugo, Parmesan Rocket Salad

Spiced Lamb Koftas with Garlic Hummus, Dukkah, Cold Pressed Olive Oil & Charred Pita

Chorizo & Haloumi Stuffed Calamari with Smoky Aioli & Lemon

Smokey BBQ Brisket with Caramelised Orange & Fennel Salad

Ricotta Gnocchi in Brown Butter Sage Sauce with Garlic & Herb Pangratatta

Garlic Chive & Chicken Dumplings with Ponzu Sauce & Chilli Oil

\*All prices are tax exclusive

ENTREE



# PLATED

MAIN



A DAYS GRAZE  
MENU

## MAIN OPTIONS

Slow Cooked Beef Rib, Whiskey Jus, Confit Garlic Mash, Greens & Gremolata

Prosciutto Wrapped Chicken Breast, Basil Cream Sauce, Potato Mille, Sauteed Greens

Persian Glazed Lamb Rack, Orange Braised Fennel, Potato, Sauteed Greens & Lamb Jus

Sous Vide White Fish, Sweet Pea Puree, Edamame, Velvet Sauce and Crispy Skin

Maple Glazed Pork Cutlet, Potato Mille, Sauteed Vege & Sherry Rosemary Cream

Housemade Pappardelle in Roasted Pumpkin Sauce with Toasted Pine Nuts, Parmesan Crisp

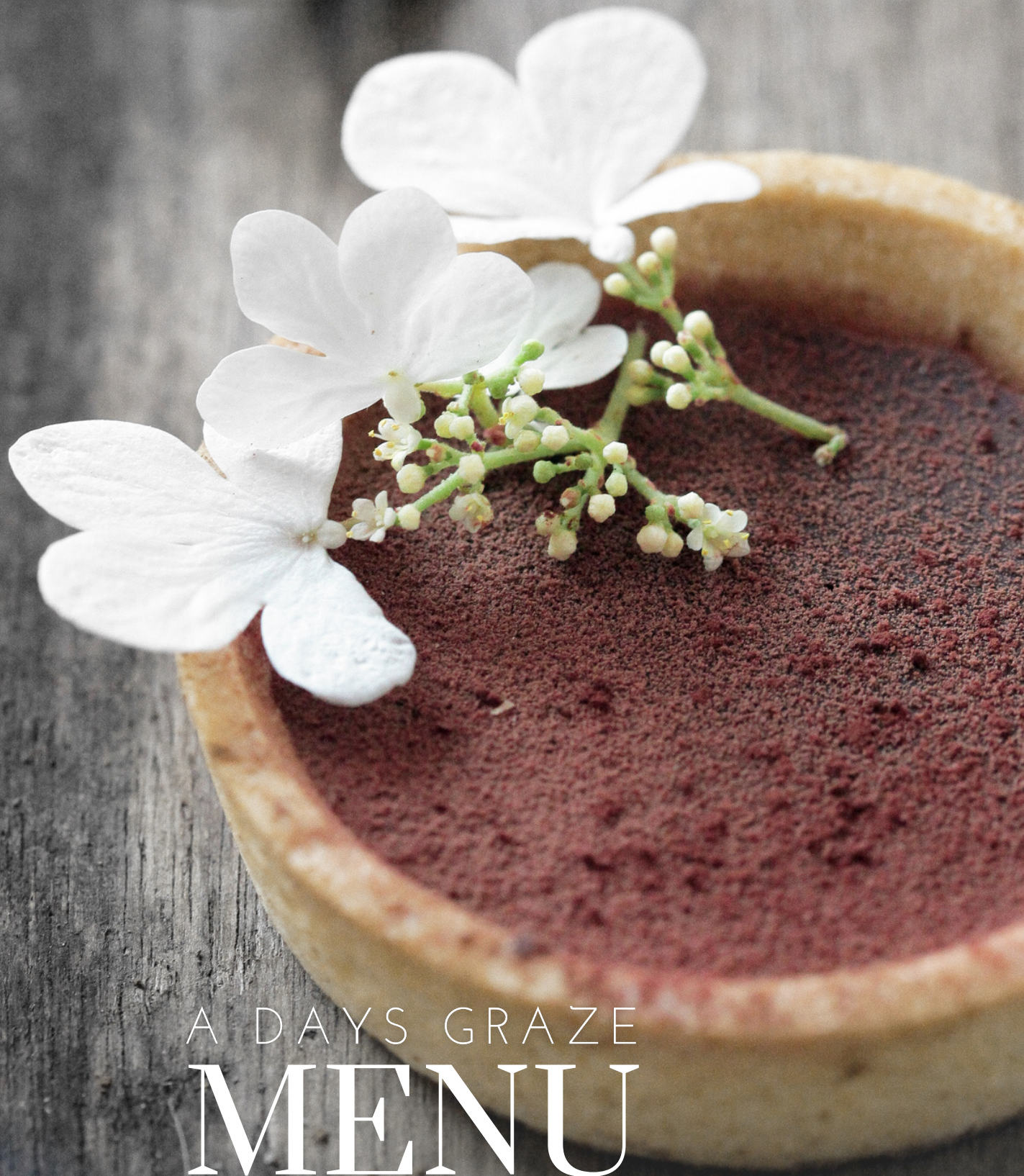
\*All prices are tax exclusive

MAIN



# PLATED

DESSERT



A DAYS GRAZE  
MENU



# DESSERT OPTIONS

Gin & Tonic Cheesecake with Infused Curd & Lemon Thyme

Chocolate Torte with Amaretto Ganache, Toasted Almonds,  
Citrus Syrup & Figs

Espresso Martini Cheesecake with Baileys Irish Cream Mouse

Pavlova with Hibiscus Flower, Hazelnut Praline & Coconut  
Cream with Mango Coulis

Grilled Cinnamon Doughnuts with Rum & Maple Glazed  
Bananas, Walnut Praline, Double Cream

Chocolate Peanut Butter Mousse Tart, Salted Caramel Sauce,  
Candied Peanuts

Selection of Petit Fours to the Table

\*All prices are tax exclusive

DESSERT



# SHARE PLATES



A DAYS GRAZE  
MENU

# SHARE PLATES/FEASTING

Are you looking for a unique dining experience that will bring people together? Our feasting/share plates are the perfect choice. We offer two delicious menus to choose from - Mediterranean and Italian.

Each menu comes with two protein options and a range of side dishes and breads. And the best part? You can choose a 1, 2, or 3 course option.

Family-style dining is all about sharing. By encouraging guests to pass dishes around the table, it creates a sense of community and togetherness that is hard to find elsewhere. This style of service is perfect for functions and gatherings that want to promote mingling and conversation.

Whether you're celebrating a special occasion or just want to enjoy a meal with friends and family, our feasting/share plates are sure to impress. So why not break bread with us and experience it for yourself? We can't wait to share our love for food and community with you.

\*All prices are tax exclusive

FEASTING



# MEDITERRANEAN



A DAYS GRAZE  
**MENU**



# MEDITERRANEAN MENU

## **ENTREE: Choose 2 Options**

Lemon Pepper Calamari with Tartare, Lemon Cheeks

Fried Haloumi with Honey, Thyme & Pistachios

Greek Style Mezze Platter

Spiced Lamb Koftas with Baba Ghanoush, Herbs & Pomegranate

## **MAIN: Choose 2 Options**

Greek Roasted Lemon Thyme Chicken with Tzatziki

Moroccan Slow Cooked Lamb Shoulder with Harissa Yoghurt

Crispy Skinned White Fish with Baked Mediterranean Vege Medley

Spiced Beef & Feta Souvlaki with Herbed Labneh

## **SIDES: All included in Main Meal**

Roasted Root Vegetable Salad with Maple Nuts

Dukkha Spiced Fries with Feta OR Spiced Chat Potatoes (dependent on venue & facilities)

Apricot & Almond Rice Pilaf

Chargrilled Pita & Breads

## **Dessert: Choose 1 Option**

Flourless Orange & Almond cake with Mascarpone Cream

Baked Ricotta Cheesecake with Cinnamon Crumble

1 Course: Prices starting from \$40 PP

2 & 3 Course \$POA

\*All prices are tax exclusive

GREENSTEIN  
RESTAURANT

# ITALIAN

A close-up photograph of a chef in a blue uniform grating a wedge of yellow cheese onto a stainless steel pan. The pan contains a pasta dish with a creamy sauce, broccoli, and other ingredients. The scene is set in a kitchen with a dark countertop and a stainless steel sink visible in the background. The lighting is dramatic, highlighting the texture of the cheese and the steam rising from the pan.

A DAYS GRAZE  
**MENU**

# ITALIAN MENU

## **ENTREE: Choose 2 Options**

Wild Mushroom Arancini with Truffle Aioli

Tomato Bruschetta with Balsamic Reduction, Bocconcini

Italian Charcuterie Platter

## **MAIN: Choose 2 Options**

Slow Cooked Lamb Ragu Rigatoni

Lemon Thyme Chicken with Warm Sicilian Olives

Tuscan Beef Meatball in Roasted Sugo with Risoni

Spanner Crab Linguine with Chili & Parsley

Creamy Truffle Mushroom Orecchiette with Bocconcini

## **SIDES: All included in Main Meal**

Rocket, Prosciutto & Parmesan Salad

Roasted Root Vegetable Salad with Maple Roasted Nuts

Olive Oil & Rosemary Focaccia Bread

## **Dessert: Choose 1 Option**

Tiramisu

Lemon Tart with Whipped Ricotta

1 Course: Prices starting from \$40 PP

2 & 3 Course \$POA

\*All prices are tax exclusive

BEASTING



# ROAST BUFFET

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

## **Roast Meat - Choose 2 options**

Roast Beef with Garlic & Rosemary, Red Wine Jus

Slow Roasted Leg of Lamb with Mint Jelly

Lemon, Garlic & Thyme Roasted Chicken

Pork Leg Roast with Crunchy Crackle & Spiced Apple Sauce

Baked Glazed Leg Ham

## **Side Dishes - Choose 2 Options**

Roasted Vegetable Medley (Pumpkin, Carrot & Sweet Potato)

Roasted Chat Potatoes with Garlic Herb Butter

Baked Cheesy Cauliflower and Broccoli

Seasonal Steamed Vegetables

Creamy Potato Bake with Bacon

Yorkshire Pudding

Sweet Potato & Pinenut Stuffing

## **SALADS - Choose 1 Option**

Roast Beetroot & Sweet Potato Salad with Maple Nuts

Jewelled Cous Cous Salad

Pumpkin & Pepita Salad with Balsamic Reduction

Creamy Pesto Orchiette Pasta Salad with Asparagus

Starting From \$39.00 Per Person

+ Crockery & Cutlery for \$1.50 Per Person

+ Additional Meat \$5 Per Person

+ Additional Side Dish \$3 Per Person

Minimum 40 people

\*All prices are tax exclusive

ROAST BUFFET

# GOURMET BBQ BUFFET

All BBQ buffets are served with fresh dinner rolls, butter & condiments

Chargrilled Portuguese Chicken Pieces

Smoked Beef Brisket Slices with so and so sauce

Gourmet Thick Cut Pork Sausages - Selection of flavours

Jacket Potatoes with Bacon Crumb & Sour Cream

Roast Beetroot & Sweet Potato Salad with Maple Nuts

Creamy Pesto Orecchiette Pasta Salad with Asparagus

+Add Tiger Prawns with Cocktail Sauce, Lemon Wedges \$5.00  
PP

Starting From \$39.00 Per Person

+ Crockery & Cutlery for \$1.50 Per Person

+ Additional Meat \$5 Per Person

+ Additional Side Dish \$3 Per Person

Minimum 40 people

\*All prices are tax exclusive

BUFFET

# PASTA BAR



A DAYS GRAZE  
**MENU**



# PASTA BAR

Fill your guests up with our popular pasta bar! Choose 3 indulgent pastas, paired with salad, bread and all your favourite Italian toppings!

## CHOOSE 3 OPTIONS:

Creamy Carbonara Linguine with Toasted Speck

Creamy Basil Pesto Penne with Herbed Chicken & Pistachio Pangratatta

Rich Italian Beef Lasagne

Chicken & Cherry Tomato Pink Rigatoni

Slow Cooked Lamb Ragu Rigatoni

Tuscan Beef Meatball in Roasted Sugo with Risoni

Spanner Crab Linguine with Chili & Parsley

Creamy Truffle Mushroom Orecchiette with Bocconcini

All of our Pasta Bars are served with the following:

Whole blocks of parmesan for your guests to grate & add as they wish

Grated Cheddar Cheese

Prosciutto Crumble

Chili Flakes

Fresh Basil Leaves

Extra Virgin Olive Oil

White Truffle Oil

Selection of freshly slice artisan breads & Garlic Butter

Ceasar Salad

From \$38.00 Per Person

+ Crockery & Cutlery for \$1.50 Per Person

+ Additional Meat \$5 Per Person

+ Additional Side Dish \$3 Per Person

Minimum 40 people

\*All prices are tax exclusive

PASTA BAR



# MILKY STATIONS



A DAYS GRAZE  
**MENU**



# MYO TACO BAR

Your choice of 2 Fillings served with Soft Flour Tortillas-

Slow Cooked Pulled Beef

Charred Chipotle Chicken

Mexican Pulled Pork 'Carnitas'

Grilled Haloumi & Bell Pepper Fajita Medley. VEG

Served with:

Lettuce

Slaw

Grated Cheese

Jalapenos

Pico De Gallo

Guacamole

Sour Cream

Mexican Red Sauce

Chipotle Aioli

Crushed Corn Chips

Minimum 50 people

Disposable Plates & Cutlery

Served over 1 hour period

3 Tacos Per Person

\$22 Per Person

\*All prices are tax exclusive

MYO STATION



# MYO BURGER BAR

Choose 2 Filling Options -

Slow Cooked & Pulled Texan Chicken

Premium Ground Angus Beef Patties

Smoked BBQ Beef Brisket with Golden Carolina BBQ Sauce

Succulent NZ Lamb Patties

Chargrilled Portuguese Chicken

Smoked Pulled Pork with Golden Carolina BBQ Sauce

Roasted Portobello Mushroom with Garlic Butter

Freshly Baked Seeded Roll

Crisp Lettuce

Sliced Tomato

Cheddar Cheese

Coleslaw

Spanish Onion

Pickles

Pineapple Slices

House made burger sauce

Roasted Garlic Aioli

Tomato Sauce & BBQ Sauce

Served with Bacon Loaded Potato Salad on side.

Minimum 50 people

Disposable Plates & Cutlery

1 Burger + 1 side per person

Served over 1 hour period

\$22 Per Person

\*All prices are tax exclusive

MYO STATION

# 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 2 weeks prior to your event.

## **Are there any other fees involved?**

We have a set up fee included in all of our offsite events - this varies depending on set up requirements. We also include a travel fee, if the event is held outside of our 5km Yeppoon radius.

## **Can you cut up our cake & serve it?**

We sure can - we charge a \$60 cakage fee and will serve this in grazing boxes to a specified table with Napkins & disposable plates.

## **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.

# 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

## **Pricing**

All prices listed in above menus are subject to change & tax exclusive