

A DAYS GRAZE MENU



BOXED & DELIVERED



BOXED & DELIVERED

The below items are boxed up and delivered at a specified time, ready to serve yourself & eat. We supply disposable Napkins, Plates & cutlery when required. Please note that this catering service is just delivered. There is no food service provided. Platters are sold by the dozen only.

Stuffed Croissants - \$70 per dozen

Selection of croissants stuffed with specialty fillings

Fruit Box - \$60

Filled with Fresh Seasonal Fruits. Serves 12 people

Yoghurt & Granola Cups with fruit coulis - \$80 per dozen

Blueberry Custard Muffins - \$90 per dozen

Sweet Slice Box - \$60

Selection of sweet slices & cheesecakes

Pumpkin, Bacon & Rosemary Muffins - \$90 per dozen

Bacon & Egg Quiche with House made Tomato Relish - \$110 per dozen

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

*All prices are tax exclusive
Minimum Order \$200

BOXED

Housemade Cheese & Bacon Sausage Rolls with sauce- \$80 (40 pieces)

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

Skewer Box with Pita Bread - \$90 (20 pieces)

Selection of Chicken Skewers or Lamb Kofta Skewers with Tzatziki

Herbed Roast Chicken Pieces - \$70 per Dozen

Served with Roasted Garlic aioli.

Leg Ham off the Bone - \$70 per Dozen

Served with selection of Mustards & Relishes

Salad Boxes - \$80

Serves 12 people

Tuscan Pasta Salad, Creamy Potato with Bacon & Egg, Creamy Ceasar Salad, Creamy Dijonnaise Pasta Salad, Mixed Green Salad, Curried Egg Pasta Salad, Coleslaw

Fresh Bread Roll Box - \$25 per Dozen

Selection of Fresh Rolls, Butter

*All prices are tax exclusive

BOXED

BOXED Individual Lunch

Meat & Salad Roll \$9 PP

Choose from Roast Chicken, Ham or Roast Beef

Mixed Sandwich Pack \$9 PP

Chicken Ceasar Salad Bowl \$13 PP

Thai Beef Salad Bowl \$13 PP

Beef Lasagne & Side Salad \$13 PP

Pumpkin & Spinach Lasagne & Side Salad \$13PP

Honey Soy Chicken POKE Bowls \$13 PP

Minimum Spend \$200

Napkins & Cutlery Supplied

*All prices are tax exclusive

LUNCHBOX

SHARE PLATES



A DAYS GRAZE
MENU

SHARE PLATES/FEASTING

Enjoy a family style dinner service with our feasting/share plates. We have 2 menus to choose from - Mediterranean style or Italian.

Both options include 2 protein options with a range of side dishes & breads. We have 1, 2 or 3 course options available.

This style of service is perfect for functions that encourage their guests to mingle from across the table and 'break bread' as a group/family.

*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's hands 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 chef is wearing a blue uniform. The background is dark and out of focus, suggesting a kitchen setting. 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

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

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

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