

A DAYS GRAZE
MENU



A DAYS GRAZE MENU

IMPORTANT!

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 and are subject to change.

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. An official quote 6 months prior to your event will lock in your pricing. It's worth noting that all prices listed on our website and in official quotes are **GST exclusive. GST will be applied to your final invoice.**

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.

By paying your \$100 deposit, you are accepting of the above terms & conditions.

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

CANAPES



A DAYS GRAZE
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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 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.

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 Siracha Cream

Chilli Lime Spanner Crab Tartlet

Chipotle Chicken Taco with Mexican Street Salsa

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 Babba Ghanoush, Dukkha

Crispy Chicken Wings with Sticky Citrus Buffalo Sauce

Crispy Calamari, House Made Tartare & Fried Capers

Chargrilled Lamb Cutlet, Beetroot & Feta Tapenade

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CANNAPES

FORK & TALK



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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'.

Creamy Butter Chicken Curry, Naan, Rice

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

Greek Lamb Gyros with Babba Ghanoush, Rocket

Crispy Fried Chicken Taco with Smokey Chipotle Aioli, Mexican Street Salsa

Smoked Beef Brisket on Brioche, Golden Carolina Sauce, Rocket

Tempura Flathead with Chips, Homemade Tartare & Lemon

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

Pulled Lamb Shoulder, Moroccan Cous Cous & Harirrsa Yoghurt

Slow Cooked Beef Cheek, Confit Garlic Mash, Port Reduction

*All prices are tax exclusive

FORK & TALK

CANAPE PACKAGES

4 Canape selections

2 Cold, 2 Hot

Starting from \$47 PP excluding GST

5 Canapes + 1 Fork n Talk

2 Cold, 3 Hot + 1 Fork n Talk

Starting From \$68 PP excluding GST

6 Canapes + 2 Fork n Talks

2 Cold, 4 Hot, 2 Fork n Talk

Starting from \$89 PP excluding GST

ALL PRICES ARE EXCLUSIVE OF GST. PRICES ARE FOR FOOD ONLY. THIS MENU REQUIRES A MINIMUM OF 40 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



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ALTERNATE DROP PLATED MEALS

Prices starting from:

1 Course: \$55 PP excluding GST

2 Course: \$85 PP excluding GST

3 Course: Price on Request

Cakeage Fee: \$5 Per Person, served in grazing boxes to your cake table. Cake is served with Berry Coulis & Cream.

Prices are subject to change.

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

Minimum 40 people

*All prices are tax exclusive

PLATED

PLATED

ENTREE



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ENTREE OPTIONS

Wild Mushroom Arancini with Tomato Sugo, Truffle Cream

Twice Cooked Crispy Pork Belly, Chili Caramel, Lychee Salad

Heirloom Tomato Bruschetta, Basil, Bocconcini, Balsamic Reduction

Crispy Calamari Fritti, Rocket, Smoked Aioli, Lemon

Moroccan Lamb Koftas, Smoked Eggplant Emulsion, Pomegranate & Dukkah

Maple Pumpkin Ravioli in Burnt Butter Sage, Hazelnuts

*All prices are tax exclusive

ENTREE

PLATED

MAIN



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MAIN OPTIONS

Slow Cooked Beef Rib, Confit Garlic Mash, Greens & Port Reduction

Prosciutto Wrapped Chicken Breast, Creamy Basil Sauce, Potato Millie, Sauteed Greens

Glazed Lamb Cutlets, Romesco, Sauteed Greens, Preserved Lemon arancini

Maple Glazed King Rib Pork Cutlet, Potato Mille, Greens & Sherry Rosemary Cream

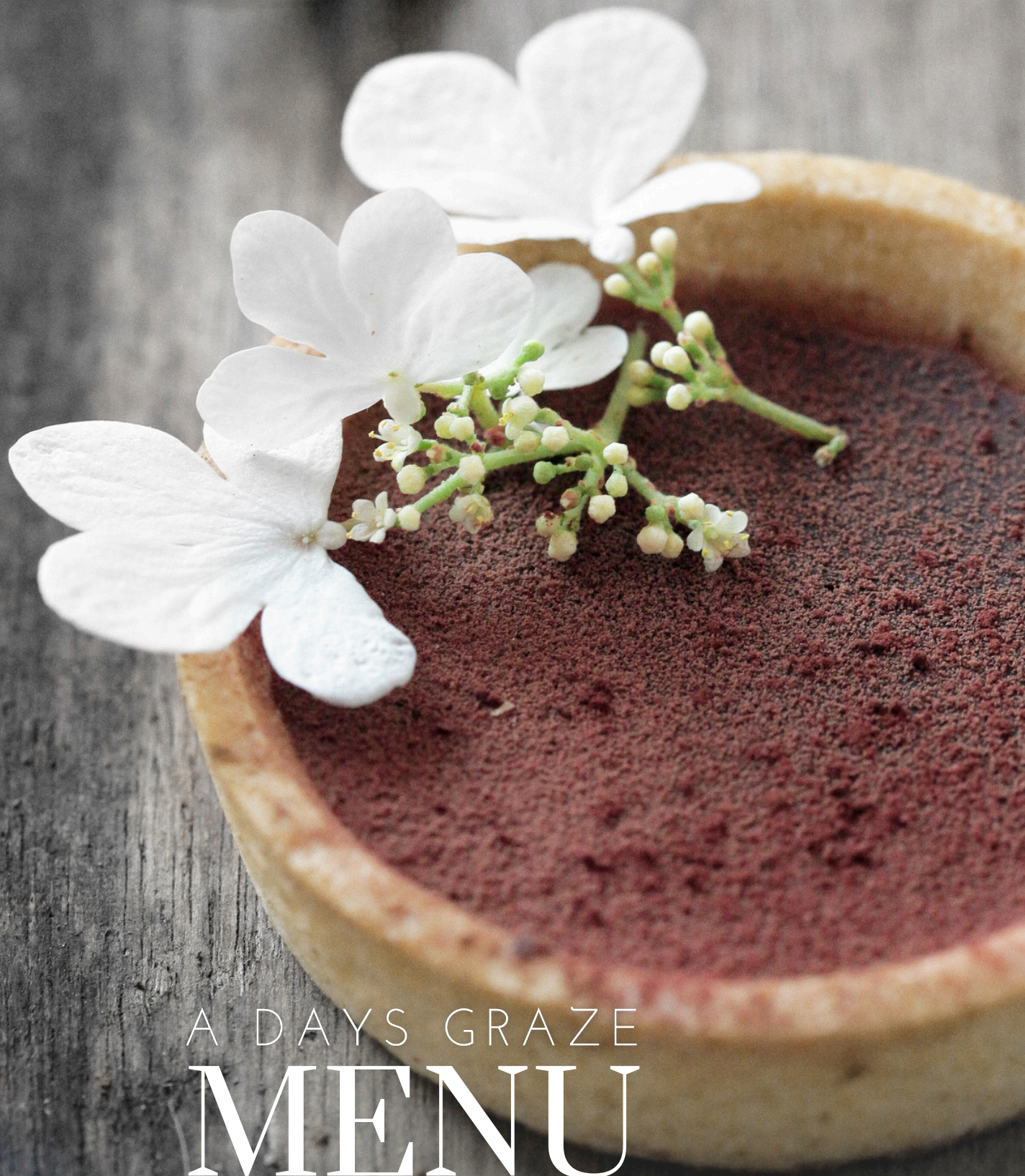
Barramundi with Beurre Blanc, Crispy Arancini, Roasted Cherry Tomatoes, Rocket & Crispy Capers

*All prices are tax exclusive

MAIN
S

PLATED

DESSERT



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DESSERT OPTIONS

Flourless Chocolate Torte, Spiked Blackberry Coulis, Vanilla Bean Mousse

Espresso Martini Cheesecake, Baileys Irish Cream Mousse, Chocolate Buttered Soil

Warm Sticky Toffee Pudding, Spiced Cinnamon Anglaise, Salted Caramel Pecan Praline

Lemon Citrus Tart with Toasted Meringue, Whipped Blueberry Mascarpone

Selection of Petit Fours to the Table

*All prices are tax exclusive

DESSERT

SHARE PLATES

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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.

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

SHARE PLATE MENU

2 Course meal served 'Feasting' Style to the centre of the table

ENTREE

Grazing Cheese Selection, Quince, Crackers & Crisps

House Prepared Dips, Grilled Turkish

Grazing Cured Meats, Relish, Fruits & Pickles

MAIN - Choose 2 Options

Sous Vide Chicken Breast, Sherry Rosemary Cream, Prosciutto Crumb

Mustard Braised Beef with Confit Garlic Puree

Chargrilled Lamb Cutlets with Chimichurri Emulsion, Heirloom Tomatoes

Whole Reef Fish with Sticky Ginger Caramel

Grilled Pork Fillet with Mango Macadamia Salsa (Seasonal)

SIDES - Choose 2 Options

Crispy Potatoes with Chorizo & Lemon Thyme Aioli

Roast Root Vegetable Salad with Maple Glazed Nuts, Feta

Chargrilled Greens with Almond Gremolata

Roasted Cauliflower Steaks, Romesco Sauce, Toasted Hazelnuts

Lemon & Dijon Roasted Dutch Carrots, Feta

Kaffir Lime Infused Steamed Rice with Crispy Shallots

All Share Plates are Served with Mixed Bread Basket

Ask about our Dessert Options

Starting from \$80 Per Person

*All prices are tax exclusive

FEASTING

ROAST BUFFET

All Roast buffets are served with fresh dinner rolls, butter 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 Spiced Apple Sauce

Baked Bourbon Glazed Leg Ham

Side Dishes - Choose 3 Options

Maple & Sage Roasted Pumpkin

Roasted Chat Potatoes with Garlic Herb Butter

Baked Cheesy Cauliflower and Broccoli

Seasonal Steamed Vegetables

Creamy Potato Bake with Bacon

Sage, Pinenut & Cranberry Stuffing

Roast Pumpkin & Pepita Salad

Dijonnaise Pasta Salad

Starting From \$49 Per Person

Disposable Cutlery & Plates Included

+ Crockery & Cutlery for \$2.50 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 Skewers

Smoked Beef Brisket Slices with Golden Carolina BBQ 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 Tuscan Pesto Pasta Salad with Chargrilled Vegetables

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

Starting From \$49.00 Per Person

Disposable Cutlery & Plates Included.

+ Crockery & Cutlery for \$2.50 Per Person

+ Additional Meat \$5 Per Person

+ Additional Side Dish \$3 Per Person

Minimum 40 people

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BUFFET

MIXO STATIONS



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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:

Coleslaw

Grated Cheese

Pico De Gallo

Guacamole

Sour Cream

Jalapenos

Mexican Salsa

Chipotle Aioli

Crushed Corn Chips

Minimum 50 people

Disposable Plates & Cutlery Included

Served over 1 hour period

3 Tacos Per Person

\$30 Per Person

Kindly note that the MYO taco and burger bar options are thoughtfully designed with budget-conscious clients in mind and include disposable plates and cutlery. If you have arranged for hired plates and cutlery from a stylist or other provider, please be aware that our service does not cover the clearing or cleaning of these items. Let us know if this applies to your event, and we would be happy to provide a quote for an additional cleaning service

*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

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

Spanish Onion

Pickles

Sliced Pineapple

Beetroot Slices

Tomato Sauce & BBQ Sauce

Chefs Selection of Sauces (based on your 'filling' selections)

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

\$30 Per Person + GST

+ Crockery and cutlery for \$2.50pp + GST

Kindly note that the MYO taco and burger bar options are thoughtfully designed with budget-conscious clients in mind and include disposable plates and cutlery. If you have arranged for hired plates and cutlery from a stylist or other provider, please be aware that our service does not cover the clearing or cleaning of these items. Let us know if this applies to your event, and we would be happy to provide a quote for an additional cleaning service.

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MYO STATTON



LATE NIGHT SNACKS

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LATE NIGHT SNACKS

Served about an hour after dinner, this option is presented on a table where guests can help themselves. Please note that coordination with your venue is essential, as our equipment for late-night snacks will be collected the following day.

Roast Meat & Gravy Roll

Choice of Roast Pork, Chicken or Beef, Gravy & Freshly Baked Roll

Cheeseburgers

Beef Pattie, House made Burger Sauce & Cheese on a Freshly Baked Roll

Hotdogs

MYO Hotdog with Choice of Tomato or BBQ Sauce, Pickle Relish, Cheese on a Freshly Baked Roll

Pizza Scrolls

House made Pizza Dough filled with a selection of different fillings & cheese, rolled into pinwheels and served with ranch dipping sauce.

Late night snacks (Choose 1 from above options):

\$15 Per Person

+ GST + additional cleaning & travel free

Late night snacks are only included as an add on to a full catering service and cannot be ordered in isolation. Late night snacks are purely served yourself in catering chafers - this equipment will be set up after your dinner service and is safe to eat from 2 hours after it has been set up. Please ensure that communication between yourself & the vendor has been conducted to inform them that we will be returning to pick up this equipment as price does not include onsite staff.

*All prices are tax exclusive

LATE NIGHT SNACKS

HAVE YOU CONSIDERED....



- Platters for your Bridal Party to enjoy whilst getting ready?
- Grazing boxes for your wedding party while you are getting photos taken? This can take hours! Make sure your bridal team is well fed
- Do you require your cake to be cut & served on the night?
- Have you hired cutlery from another provider? Please ensure you let us know what the cleaning requirements are.
- Have you provided a Seating Plan that includes the guests with dietary requirements?

- Final Numbers, Timings & Dietary Requirements - these are required 2 weeks prior to your wedding day
- Vendor Meals - Have you included vendors in your final numbers? Check your vendors contracts as most require food on the day.
- Children - would you like them served at a time that is different to the rest of your guests?
- Lighting considerations - if you are having a buffet or food stations, make sure you choose an area that is well lit so that your guests can see the food they are eating
- Location of set up - where would you like us to set up our 'kitchen' at your venue? Where would you like a grazing table/buffet etc. Please ensure grazing tables are set up in the shade or under cover/away from outside elements as best as possible.
- Weather Considerations: If your event requires a temporary "camp kitchen" setup, please plan for an alternate location in case of rain or strong winds. This ensures your beautifully plated meals can be served seamlessly, regardless of the weather. This is common at most local wedding venues that do not contain kitchen facilities.
- Power Considerations: Our catering team requires access to potable running water and a minimum 10amp power supply. To avoid interruptions, please ensure reliable power access, especially for out-of-town or rural locations



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 \$5 per person and will serve this in grazing boxes to a specified table with Napkins & disposable plates. We also include Berry Coulis & Whipped Cream.

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