

# CATERING MENU 2025

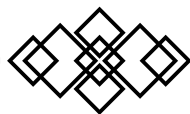


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## GRANDE BUFFET MENU

\$49+ GST PP (MINIMUM 30 PEOPLE)

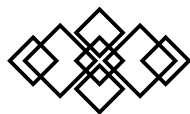
### Choose 2 mains

- Caprese Stuffed Balsamic Chicken with caper cream (GF)
- Pork Belly Roulade (GF)
- Rum and Ginger Braised Pork Belly (GF)
- 14 hour Pulled Brisket (GF)
- Greek style Roast Lamb and gravy (GF)
- Haitian Epis Marinated Baked Salmon (GF)
- Brazilian Paprika Chicken and White Bean Cassoulet (GF)
- Vegetarian Pad Thai with lime Coriander Sauce and Peanuts (V, GF)

### Choose 3 accompaniments

- Garlic and Herb Buttered Gourmet Potatoes (GF)
- Crispy Crushed Roast Potatoes with Spit Roast Salt Flakes (GF)
- Orange and Honey Glazed Baby Carrots (GF)
- Lemon and Garlic Roasted Cauliflower and Broccoli (GF)
- Sautéed Seasonal Veg with Dukkah and Microgreens (GF)
- Asian Broccoli tossed with Garlic and Sesame Oil (GF)
- Mexican Red Cabbage Slaw with Creamy Chipotle Dressing (GF)
- Spinach, Pesto and Caper Creamy Penne Pasta Salad
- Cajun Corn Salad tossed with Lime Vinaigrette (GF)
- Pumpkin, Spinach, Feta and Red Onion Salad (GF)
- Baby Leaf Garden Salad tossed with Green Goddess Dressing (GF)

Artisan bread/rolls and butter are included in the price.





## FAMILY SHARE BANQUET MENU

\$59+ GST PP (MINIMUM 30 PEOPLE)

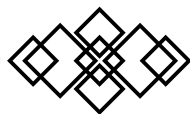
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- Pork Belly Roulade (GF)
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- 14 hour Pulled Brisket (GF)
- Greek style Roast Lamb and gravy (GF)
- Haitian Epis Marinated Baked Salmon (GF)
- Brazilian Paprika Chicken and White Bean Cassoulet (GF)
- Vegetarian Pad Thai with lime Coriander Sauce and Peanuts (V, GF)

### Choose 3 accompaniments

- Garlic and Herb Buttered Gourmet Potatoes (GF)
- Crispy Crushed Roast Potatoes with Spit Roast Salt Flakes (GF)
- Orange and Honey Glazed Baby Carrots (GF)
- Lemon and Garlic Roasted Cauliflower and Broccoli (GF)
- Sauteed Seasonal Veg with Dukkah and Microgreens (GF)
- Asian Broccoli tossed with Garlic and Sesame Oil (GF)
- Mexican Red Cabbage Slaw with Creamy Chipotle Dressing (GF)
- Spinach, Pesto and Caper Creamy Penne Pasta Salad
- Cajun Corn Salad tossed with Lime Vinaigrette (GF)
- Pumpkin, Spinach, Feta and Red Onion Salad (GF)
- Baby Leaf Garden Salad tossed with Green Goddess Dressing (GF)

Artisan bread/rolls and butter are included in the price.





## DESSERT MENU

Buffet or family share \$13 + gst pp

- Salted Caramel Cheesecake (GF)
- Raspberry and White Chocolate Cheesecake
- Blackforest Gateau Cheesecake
- Lemon Curd Tart with Whipped Mascarpone Cream
- Dutch Apple Crumble Pie and Vanilla Cream
- Chocolate Mousse Torte with Raspberry Couli (V, GF)

Walk n fork \$7+gst per item pp (2pp recommended)

- Tiramisu Shooter
- Raspberry Fool
- Bourbon Caramel Cookie Dough Trifle
- Fruit Salad Cup with chocolate covered strawberries (V, GF)

Dessert grazing table \$24 + gst pp

(price reduces to \$20 + gst pp if you book the dessert grazing table as well as any of our other offerings that are greater than \$35 + gst pp total)

Sweet Platter

30cm \$225 + gst

50cm \$350 + gst

70cm \$500 + gst

30 x Personalised cookies \$180 + gst

30 x Mini decorated cupcakes \$210 + gst

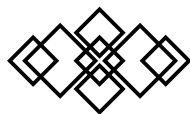
Cheese tower "Cake"

Baby Stack 2.5kg 4 small wheels approximate cost \$340 + gst

Black Truffle Brie Stack 2.8kg 4 small wheels approx \$480+gst

Large 3 tier Stack 8kg 3 wheels approx \$660+gst

Wedding "Cake" Stack 7.5-8kg 5-6 wheels approx \$800-900+gst





## WALK N FORK MENU (MINIMUM 30 PEOPLE)

Entrée \$7+ gst per item pp (2-3pp recommended)

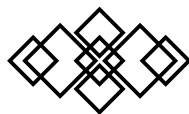
- Lamb and rosemary sausage roll with minted aoli
- Kumara croquette with black garlic mayo (V)
- 5 spice chicken bites with honey and sesame (GF)
- Spanish meatballs, chorizo oil and chipotle
- Mini Yorkshire pudding with rare roasted beef and horseradish

OR Choose from our canape selection

Main \$12+ gst per item pp (2-3 pp recommended)

- Aromatic Thai spiced fish curry with rice (GF)
- Pulled pork slider with ranch slaw
- Crispy chicken, cashew and ginger noodle salad
- Prawn Linguine with lemon, chilli and Italian parsley
- Bbq pork belly bao bun with coleslaw
- Fefafel, pearl couscous, roasted red peppers, tzatziki (V)
- Pork Katsu, golden Japanese curry on rice
- Beef Kofta, garlic sauce, sweet chilli, hummus and slaw
- Aloo Gobi Potato and Chickpea Mild Curry (V)
- Ika Mata - raw fish marinated with lemon, cucumber, tomato, onion, fresh herbs and coconut milk

Dessert - Choose from our dessert menu





## ALTERNATE DROP MENU

\$79 + GST PP (MINIMUM 30 PEOPLE)

### Entrée – Choose 2

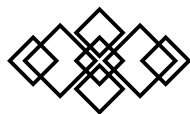
- Greek Dolmades with egg and lemon sauce
- Polenta medallion with slow roasted tomato sauce (V)
- Chicken caesar salad croquettes
- Savoury cheesecake with beetroot, dill and pistachio
- Prawn kebab with pea puree (GF)
- Baked goat cheese cigar with roasted pear, thyme and honey

### Main -Choose 2

- Maple mustard salmon with apple-radish-celery salad, and white bean puree
- Beef tenderloin with sugar roasted carrots, baby spinach, wasabi sweet potato mash and jus
- Chicken and chanterelle mushroom linguine with champagne soy sauce
- Stuffed pork tenderloin with Apple Cider Sauce, green beans and fondant potato
- Charred aubergine, orange, tahini milk and lemon oil (V)

### Dessert - Choose 2

- Dulce de Leche Brownie with Icecream
- Strawberry, Cardamom and Pistachio Pavlova with cream
- Ginger Snap and Lemon Goats Cheese deconstructed cheesecake
- Bourbon Caramel Cookie Dough Trifle
- Mascarpone panna cotta with raspberry and pomegranite molasses jelly





## STANDARD CANAPES MENU

\$5 + GST PER ITEM (SERVICE \$50/HR + GST PER 50 PEOPLE)

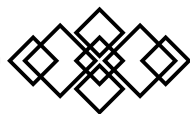
Suggested serving 3 per person per hour if prior to a dinner, 5pp/hr if no dinner.

- Tapenade Tartlets – French style olive tapenade resting on puff pastry topped with a cherry tomato and microgreens (V)
- Caesar Crostini - crispy garlic crostini with Caesar style chicken finished with panko breadcrumbs and parmesan
- Bruschetta with tomato, red onion and basil (V)
- Blini with chilli crab and spring onions
- Caprese skewers (tomato, bocconcini and basil) (GF)
- Pear and Brie tartlets
- Pea and herb Arancini balls with fresh mozzarella
- Asian gochujang beef meatball – cocktail size meatballs with a mildly spicy Korean dipping sauce
- Golden polenta bites with sundried tomato, pesto and shaved parmesan (V)
- Crispy chicken bites with mustard mayo

## DELUXE CANAPES MENU

\$6+ GST PER ITEM (SERVICE \$50/HR + GST PER 50 PEOPLE)

- Prosciutto cups with chevre, pear, rocket , walnut and honeycomb (GF)
- Seared tuna and microgreens on Sesame wonton crisps
- Scallop with pineapple salsa and plum Wasabi drizzle on cos (GF)
- Roasted pear and whipped blue cheese crostini with pear thyme honey
- Duck breast, goats cheese mousse, cherry and hazelnut blini
- Beef tenderloin, mushroom duxelle, and prosciutto on puff pastry with Dijon sauce
- Salmon Rillettes – smoked salmon pate on a cucumber bed topped with toasted sesame seeds and microgreens (GF)





## PLATTER MENU

### Savoury, Sweet, Combination savoury and sweet, Brunch

Compact 30cm (suits 6-10 people) \$225 + gst  
Big 50cm (suits 11-20 people) \$350 + gst  
Enormous 70cm (suits 21-30 people) \$500 + gst

### Fruit

Compact 30cm (suits 6-10 people) \$149 + gst  
Big 50cm (suits 11-20 people) \$199 + gst  
Enormous 70cm (suits 21-30 people) \$249 + gst

### Seafood

(prawns, smoked mussels, marinated mussels, salmon pate, sliced smoked salmon, mini whitebait fritters, served with with seafood sauce and lemon)

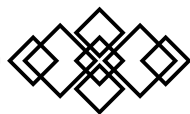
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Big 50cm (suits 11-20 people) \$350 + gst  
Enormous 70cm (suits 21-30 people) \$500 + gst

### Fresh Oyster Platter

Served on ice in half shell with minced shallots, chardonnay vinegar, and lemon  
\$70 / dozen (minimum 2 dozen)

### Picnic Basket (suits 2 people)

Perfect for a romantic picnic, a proposal, during wedding photos for the bride and groom. Includes personalised cookies.  
\$109 + gst







## PLATTERBOX MENU

### Savoury, Sweet

#### Combination savoury and sweet, Brunch

Small (suits 1-2 people) \$99 + gst

Medium (suits 3-6 people) \$149 + gst

Large (suits 7-10 people) \$225 + gst

### Fruit

Small (suits 1-2 people) \$69 + gst

Medium (suits 3-6 people) \$119 + gst

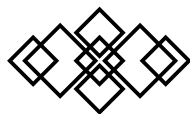
Large (suits 7-10 people) \$149 + gst

### Wedding Morning Brunch Box

Small (suits 1-2 people) \$99 + gst

Medium (suits 3-6 people) \$149 + gst

Large (suits 7-10 people) \$225 + gst





## NIBBLES GRAZING TABLE MENU

### A SHOW-STOPPING EDIBLE STATEMENT!

Basic \$21 + gst pp

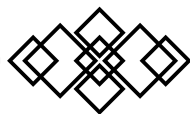
A simple yet delicious assortment of grazing nibbles stunningly displayed in a flat-lay style. Includes: Charcuterie, soft cheese, hard cheese, blue cheese, crackers, and breads, hummus, dips, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites.

Stylish \$27 + gst pp

A stunning array of grazing nibbles displayed in an eye-catching tiered style. Includes: Blackforest Gourmet charcuterie, soft cheese, hard cheese, blue cheese, crackers, and artisan breads, homemade dips and pate, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites, honeycomb

Deluxe \$37 + gst pp

When you really love food and want to impress with the best! Exclusive gourmet and artisan products including the most delicious cheeses we have sourced, incredible cured meats, divine smoked salmon, even the tastiest crackers available, alongside all the usual wonderful grazing table trappings.





## MAIN MEAL GRAZING TABLE MENU

A SHOW-STOPPING EDIBLE STATEMENT!

Stylish \$45 + gst pp

A stunning array of foods displayed in an eye-catching tiered style.

Includes: Blackforest Gourmet charcuterie, soft cheese, hard cheese, blue cheese, crackers, and artisan breads, homemade dips and pate, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites, honeycomb.

Additionally, smoked apricot glazed ham on the bone with incredible bread rolls and tasty slaw are included to fill up the tummies

Deluxe \$59 + gst pp

The creme de la creme of grazing table main meals.

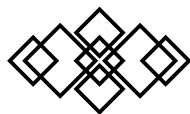
Includes: smoked side of salmon with pomegranate and capers, prawn cocktail platter with mango dipping sauce, Eye Fillet beef, smoked apricot glazed ham on the bone with incredible bread rolls and tasty salad, Blackforest Gourmet charcuterie meats, artisan cheeses, crackers, and artisan breads, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites with homemade dips and pate, honeycomb.

## DESSERT GRAZING TABLE

\$24 + gst pp

(price reduces to \$20 + gst pp if you book the dessert grazing table as well as any of our other offerings that are greater than \$35 + gst pp total)

Absolutely beautiful and oh so delicious sweet treats including cupcakes, personalised cookies, cheesecake, donuts, macarons, chocolates, lollies and much more. If you want this to be set up around your cake we will happily do so





## BREAKFAST / MORNING / AFTERNOON TEA MENU

PICK 3 ITEMS \$18 + GST PP (ADDITIONAL ITEMS \$6 + GST PP) (MINIMUM 6 PAX)

- Croissant with ham, cheese and tomato
- Hot ham and cheese slider
- Chicken, brie and cranberry slider
- Bacon and egg foccacia buttie (+\$2)
- Bagel with smoked salmon and cream cheese (+ \$2)
- Spinach and feta crustless quiche (GF, V)
- Potato Rosti with feta, tomato relish and pesto
- Individual yoghurt, muesli and fruit
- Fresh cut fruit individual serve
- Chefs daily sweet muffin
- Chefs daily savoury scone
- Chefs daily sweet loaf
- Chefs daily sweet slice
- Brownie
- Chefs daily stuffed cookie
- Chefs daily hot savoury
- Club sandwich

Platterbox (savoury, sweet, combo or brunch)

Medium \$149 + gst (suits 3-6 people)

Large \$225 + gst (suits 7-10 people)

Bite size high tea - finger sandwich, triangle sandwich, scone, mini quiche,  
salmon blini, sweet treat  
\$29 + gst pp (minimum 6)

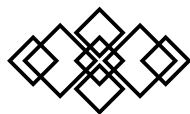
Optional

Serviettes \$4 + gst / pack of 25

Disposable palm leaf plate \$1.00 + gst each

Bamboo disposable cutlery - knife, fork, spoon \$0.30 + gst each

500ml Charlies Honest Squeezed orange juice \$6 + gst each (min 8)





## LUNCH MENU

Recommended 3-4 items pp (minimum 8 pax)

- Chefs daily large rolls, sandwiches, croissants and wraps \$7.50 + gst each
- Chefs daily quiche \$6 + gst each
- Chefs daily individual serving salad \$7 + gst each
- Chefs daily pie \$6 + gst each
- Chefs daily sausage roll \$6 + gst each
- Chefs daily filo parcel \$6+ gst each
- Hot ham and cheese slider \$6 + gst each
- Smoked chicken, brie and cranberry slider \$6 + gst each
- Bagel with smoked salmon and cream cheese \$8 + gst each
- Fresh cut fruit individual serve \$6 + gst each
- Chefs daily sweet muffin \$6 + gst each
- Chefs daily savoury scone \$6 + gst each
- Chefs daily sweet loaf \$6 + gst each
- Chefs daily sweet slice \$6 + gst each
- Brownie \$6 + gst each
- Club sandwich \$6 + gst each

Ploughmans shared lunch \$24 + gst pp

Full day corporate catering

Morning tea, lunch, afternoon tea

\$45 + gst pp (min 10 pax)

Optional

Serviettes \$4 + gst / pack of 25

Disposable palm leaf plate \$1.00 + gst each

Bamboo disposable cutlery - knife, fork, spoon \$0.30 + gst each

500ml Charlies Honest Squeezed orange juice \$6 + gst each (min 8)

