

CATERING MENU 2025/26



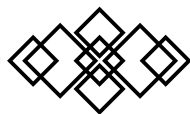
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WWW.GRACEANDGRAZENZ.COM

BESPOKE CATERING SERVICES FOR ANY EVENT





BREAKFAST / BRUNCH MENU

3 ITEMS PER PERSON \$21PP DROP OFF IN CATERING BOXES

4 ITEMS PER PERSON \$25PP DROP OFF IN CATERING BOXES

DELIVERY CHARGE APPLIES

+ \$50 TO SET UP ON PLATTERS, AND PICK UP PLATTERS POST EVENT

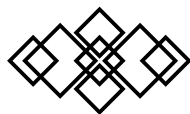
OUR CROWD FAVOURITES MENU

- Housemade granola, vanilla yoghurt and couli
- Blueberry and almond scone + spread
- Date and orange scone + spread
- Bacon and egg quiche
- Bacon, cheese and egg wrap
- Savoury breakfast muffin + spread
- Ham and egg frittata
- Mini croissant with ham and cheese
- Mini bagel with smoked salmon and cream cheese
- GF/ vegan kumara rosti stack with GF vegan pesto
- GF / vegan potato and herb cake with avocado cream
- GF / vegan kiwifruit chia cup with toasted coconut
- GF / vegan granola, coconut yoghurt and couli
- Fresh cut fruit individual serve

Breakfast/Brunch - Custom menu

-Ask us for our weekly specials or let us surprise you with a bespoke custom menu.

Add 400ml bottle Homegrown Orange juice or Berry Smoothie +\$6pp





MORNING / AFTERNOON TEA MENU

3 ITEMS PER PERSON \$21PP DROP OFF IN CATERING BOXES

4 ITEMS PER PERSON \$25PP DROP OFF IN CATERING BOXES

DELIVERY CHARGE APPLIES

+ \$50 TO SET UP ON PLATTERS, PICK UP PLATTERS POST EVENT

OUR CROWD FAVOURITES MENU

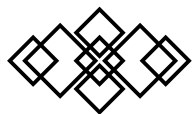
- Pork, apple and fennel sausage roll + sweet capsicum relish
- Beef and herb sausage roll + smoky chipotle relish
- Salmon and cream cheese pastry
- Rolled wrap bites with chicken, cream cheese and pesto
- Club sandwiches (2 pieces)
- Caramel slice
- Ginger slice
- GF salmon and cream cheese pastry
- GF sausage roll + relish
- Vegan Pumpkin and seed sausage roll
- GF brownie
- Vegan lemon drizzle cake
- Fresh cut fruit individual serve

High Tea - see our high tea packages

Morning tea / Afternoon tea - Custom menu

-Ask us for our weekly specials, or let us surprise you with a bespoke custom menu.

Add 400ml bottle Homegrown Orange juice or Berry Smoothie+ \$6pp





LUNCH MENU

3 ITEMS PER PERSON \$23PP DROP OFF IN CATERING BOXES

4 ITEMS PER PERSON \$27.50PP DROP OFF IN CATERING BOXES

DELIVERY CHARGE APPLIES

SET UP ON PLATTERS, PICK UP OF PLATTERS POST EVENT + \$50

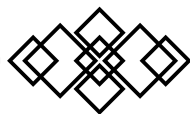
OUR CROWD FAVOURITES MENU

- Ploughmans ham sandwich
- Smoked chicken and salad wrap
- Chicken quesadilla
- Roast beef and chimichurri filled roll
- Brie and cranberry filo parcel
- Feta and spinach quiche
- Ham and cheese quiche
- Individual serve daily salad
- Lamington
- Cinnamon bun
- Sweet muffin with buttercream frosting
- GF / vegan wrap with vegan salad filling
- GF / vegan stuffed portabello mushroom
- Vegan lamington
- GF / vegan chocolate cake
- Fresh cut fruit individual serve

Lunch - Custom menu

-Ask us for our weekly specials, or let us surprise you with a bespoke custom menu.

Add 400ml bottle Homegrown Orange juice or Berry Smoothie +\$6pp





COCKTAIL HOUR/ CANAPES MENU

DROP OFF, DELIVERY CHARGES APPLY

MINIMUM 30 PEOPLE

3 ITEMS PER PERSON \$15PP (RECOMMENDED FOR 1 HOUR OF CANAPES) DROP
OFF IN CATERING BOXES

5 ITEMS PER PERSON \$24PP (RECOMMENDED FOR 2 HOURS OF CANAPES)
DROP OFF IN CATERING BOXES

SERVICE OF CANAPES ON PLATTERS + \$50 PER HOUR

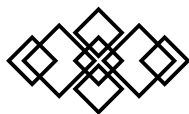
Suggested serving size 3 per person per hour if prior to a dinner, 5pp/hr if no dinner. Or can be added to grazing tables.

OUR CROWD FAVOURITES MENU (ALL SERVED COLD, CHOOSE 3 OR 5)

- Blini with smoked salmon, herbed cream cheese, cucumber and capers
- Pear and brie tartlets with candied walnuts and honey
- Caprese skewers with cherry tomatoes, basil and bocconcini
- Snapper ceviche spoon
- Asian chicken lettuce cup
- Beef and lemongrass lettuce cup
- Prawn cocktail shot
- Garlic crostini with rare roast beef and chimichurri horseradish
- Brushetta with avocado and tomato salsa and caramelized balsamic
- GF / vegan kumara rosti with pesto and cashew cream
- GF / vegan cucumber bites with vegan cream cheese, dried apricots and herbs

Canapes - Custom menu

-Ask us for our weekly specials, or let us surprise you with a bespoke custom menu.





WALK N FORK MENU

SERVED IN DISPOSABLE SERVEWARE WITH DISPOSABLE UTENSILS

2 ITEMS PER PERSON \$30PP (2 ARE EQUIVALENT TO A SMALL MAIN DINNER MEAL) DROP OFF

3 ITEMS PER PERSON \$37PP DROP OFF

SERVICE + \$50 PER 50 GUESTS

MINIMUM 20 PER SELECTION

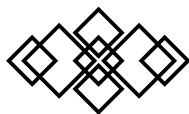
OUR CROWD FAVOURITES MENU

- Pork belly with roasted kumara, and apple slaw
- Crispy chicken, cashews, sesame kewpie and noodles
- Angus beef meatball with slow-roasted tomatoes, basil and bocconcini, on rice
- Cinnamon spiced chicken with orange and almond couscous
- Felafel, pearl couscous, roasted red capsicum and tzatziki
- Dukkah dusted lamb with roasted carrot hummus, chickpeas and Pita crisp
- Mango and chilli prawns with zucchini noodles
- Chorizo and prawn paella
- Butternut, goats cheese mousse, toasted hazelnuts and relish
- Salmon fillet, rice, edamame and pickled ginger mayo
- GF / vegan lentil walnut balls with kumara mash and shredded kale salad
- GF / vegan smokey cauliflower and chimichurri with pomegranate
- GF / vegan salt and pepper tofu skewers with peanut dipping sauce

Walk'n'fork - Custom menu

-Let us surprise you with a bespoke custom menu.

Dessert - Choose from our dessert menu





GRAZING TABLE MENU

A SHOW-STOPPING EDIBLE STATEMENT!

MINIMUM 30 PEOPLE. INCLUDES FULL SET UP. TRAVEL CHARGE APPLIES.

IF YOU WANT US TO STAY DURING THE EVENT START TO FINISH, PACK DOWN AND REMOVE OF RUBBISH
AND EQUIPMENT POST EVENT + \$175

CLASSIC GRAZE \$28 PER PERSON

A beautiful balance of everything people love – artisan cheese, charcuterie, fruit, crackers, and dips. Simple, elegant, and always a crowd-pleaser. Displayed flat-lay style on brown paper and serveware is disposable meaning clean up is a breeze and there is nothing to return after your event.

Turn it into a meal with the addition of baked ham, coleslaw and buns +\$22pp

LUXE GRAZE \$45 PER PERSON

A premium, elevated spread with extra indulgence. Think ‘best-of-the best’ for true foodies, and a full wow moment from the second guests walk in. Displayed styled on cake stands, platters, wood rounds, or whatever the occasion calls for (must be returned after the event).

Turn it into a meal with the addition of rare roast beef and chimichurri, salads and buns +\$35pp

BRUNCH GRAZE \$28 PER PERSON

Fresh pastries, seasonal fruit, yoghurt pots, cured meats, and morning favourites – perfect for early gatherings.

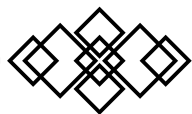
DESSERT GRAZE \$28 PER PERSON

A sweet lovers paradise with handmade treats, luxe bite-sized desserts, fresh fruit, and beautiful styling that feels straight out of a magazine.

KIDS GRAZE \$28 PER CHILD (MINIMUM 10)

Bright, fun, and totally irresistible – this is grazing made kid-friendly without losing the grace and Graze magic. Think mini sandwiches, fresh fruit, bite-sized treats, colourful nibbles, and all the goodies little guests actually get excited about. Designed to look adorable, styled to fit your party theme, and built to keep tiny hands happily snacking so the grown-ups can relax.

Talk to us if you have a theme and want us to add special decor or props. We work with you to create your vision. From \$100





BUFFET / FAMILY SHARE MENU

(MINIMUM 30 PEOPLE, DELIVERY CHARGES APPLY)

1 MEAT, 1 POTATO, 2 SALADS + BREADS

\$38 PER PERSON DROPPED OFF IN CATERING BOXES

EXTRA MEAT OPTION + \$10 PER PERSON, EXTRA POTATO OR SALAD OPTION + \$5 PER PERSON

SERVED ON BUFFET TABLE IN CHAFING DISHES + \$10 PER PERSON

SERVED FAMILY SHARE AT TABLES + \$20 PER PERSON

MEAT

- Slow cooked roast lamb and gravy
- Glazed Champagne ham and honey mustard sauce
- Cajun chicken thighs
- 14 hour caramelized pulled brisket
- Honey mustard chicken thighs
- Pork Belly – perfectly tender with crispy skin
- Slow cooked roast beef with chimichurri sauce

POTATO

- Garlic and herb buttered boiled gourmet potatoes
- Garlic and herb buttered roast potatoes
- Crispy roast potatoes with spit roast salt
- Roasted potato salad with herbs and pistachios
- Classic creamy potato and egg salad
- Potato Dauphinoise

SALADS

- Creamy pesto and caper penne pasta salad
- Rocket, feta, citrus and avocado salad
- Pumpkin, spinach, goat cheese and red onion salad
- GF / vegan Green goddess garden salad
- GF / vegan Citrus slaw with sunflower and pumpkin seeds
- Asian cashew rice salad

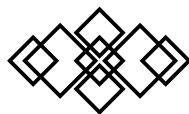
Artisan bread/rolls and butter are included with the accompaniments.

Buffet - Custom menu

- Let us surprise you with a bespoke custom menu.

DESSERT

- select from the dessert menu





DESSERT MENU

(MINIMUM 20 PEOPLE, DELIVERY CHARGES APPLY)

Sweet moments, beautifully crafted. From mini desserts and decadent bites to elevated grazing-style sweet tables, our dessert options bring the perfect finishing touch to any event. Elegant, indulgent, and destined to be remembered.

DESSERT SHOOTERS \$6 PER SHOOTER (RECOMMEND 2 PER PERSON)

- Snickers cream shooter
- Raspberry cream shooter
- Tiramisu shooter
- Cheesecake shooter

DESSERT CUPS \$10 PER CUP

- Snickers cream cup
- Raspberry cream cup
- Tiramisu cup
- Cheesecake cup
- Fruit salad cup

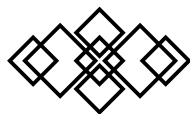
PLATED \$13 PER PERSON

- Warm chocolate brownie, raspberry couli and cream
- Handmade apple pie with vanilla mascarpone and caramel sauce
- Sticky date pudding with butterscotch sauce and cream
- Baked New York cheesecake with berry couli and cream

PLATTER SELECTION OF HANDMADE SWEET TREATS \$25 PER PERSON

Dessert - Custom menu

- Let us surprise you with a bespoke custom menu.





PLATTER MENU

40CM ROUND PLATTER (SUITS 11-16 PEOPLE)

- Cheeseboard \$300
- Charcuterie \$300
- Bread and dips \$225
- Hot Savouries \$225
- Seafood \$300
- Sweet treats\$250

50CM ROUND PLATTER (SUITS 16-21 PEOPLE PEOPLE)

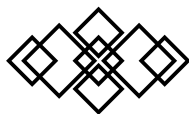
- Cheeseboard \$400
- Charcuterie \$400
- Bread and dips \$295
- Hot Savouries \$325
- Seafood \$400
- Sweet treats\$350

70 CM ROUND PLATTER (SUITS 21 – 30 PEOPLE)

- Cheeseboard \$575
- Charcuterie \$575
- Bread and dips \$395
- Hot Savouries \$425
- Seafood \$575
- Sweet treats\$475

FRESH OYSTER PLATTER

Oysters in the half shell served on ice with minced shallots, chardonnay vinegar, and lemon
\$200 per 2 dozen





PLATTERBOX MENU

PICK UP (DELIVERY EXTRA)

SMALL (SUITS 1-2 PEOPLE) \$115

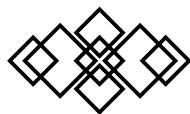
MEDIUM (SUITS 3-6 PEOPLE) \$180

LARGE (SUITS 7-10 PEOPLE) \$260

CHOOSE FROM: -

- Charcuterie box
- Sweet box
- Mixed Savoury and sweet box
- Brunch box
- Romance box
- Picnic box
- Fruit and chocolate dip box
- Birthday box
- Thankyou box

FULL OF GOODIES, BEAUTIFULLY DISPLAYED, INCLUDES GIFT CARD WHERE
APPROPRIATE





WEDDING PACKAGES

(VIEW OUR FOOD MENU FOR MEAL CHOICES)

-SIMPLY CASUAL PACKAGE \$65 PER PERSON

Cocktail hour – charcuterie cups

Meal – Walk'n'fork meal (3 per person)

Dessert – dessert cups

-CLASSIC PACKAGE \$95 PER PERSON

Cocktail hour - Charcuterie platters or grazing table

Meal – Wedding buffet - 2 meat, 1 potato, 2 salads, breads

Dessert - plated dessert

-LUXE PACKAGE \$125 PER PERSON

Cocktail hour – charcuterie cups, 3 canapes circulating

Meal – Wedding buffet - 2 meat, 2 potato, 3 salads, breads

Dessert – dessert Grazing Table

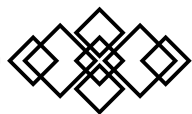
Cheese tower

-GRACIE THE CARAVAN WEDDING ADD ON \$1600 PLUS MILEAGE

Includes - Gracie plus 6 hours bar service by 2 bar staff, glassware, ice (BYO or supply options). Wedding catering additional.

-THE GRACIE WEDDING EXPERIENCE PACKAGE FROM \$3900 FOR UP TO 30 PEOPLE, ADDITIONAL GUESTS \$85 PER PERSON

Gracie plus 6 hours bar service, by 2 bar staff, glassware, ice (BYO or supply options), grazing table, walk'n'fork main, platter selection of sweet treats





FUNERAL PACKAGES

-SIMPLE COMFORT PACKAGE \$18 PER PERSON

3 items per person (1 cold savoury, 1 hot savoury, 1 sweet treat) plus a selection of fresh fruit, service of tea, coffee and juice, and clean up. Served on simple white platters.

-CLASSIC FAREWELL PACKAGE \$20 PER PERSON

4 items per person (1 cold savoury, 2 hot savoury, 1 sweet treat) plus fresh fruit, service of tea, coffee and juice, and clean up. Served on simple white platters.

-ELEGANT TRIBUTE PACKAGE \$24 PER PERSON

5 items per person (2 cold, 2 hot, 1 sweet treat) plus fresh fruit, service of tea, coffee and juice, and clean up.

Served on beautiful cake stands and platters – a stunning display.

Menu changes regularly but below are some examples

- Cold – Mixed club sandwiches, crostini with roast beef and chimichurri horseradish, bruschetta with avocado salsa, mini wrap bites with smoked chicken, cream cheese and pesto,
- Hot – pork, apple and fennel sausage rolls + relish, beef and herb sausage rolls, salmon and cream cheese pastries, mini bacon and egg quiche
- Sweet – selection of handmade treats – lemon curd tarts, custard fruit tarts, brownie, truffles, shortbread

-POST FUNERAL CATERING –

-Easy dinner finger foods 3-4 items per person \$20pp

-Post funeral buffet (1 meat, 1 potato dish, 2 salads, breads \$35pp)

