



CURATED EVENTS. SEAMLESS EXECUTION

CUSTOM MENUS, FULL-SERVICE CATERING AND EVENT
SUPPORT FROM CONCEPT TO CLEANUP

Established in 2014 by Chef Jon and Laura Caton, Graze Catering is known for refined cuisine, seamless execution, and genuine hospitality.

Our approach is simple: an elevated, welcoming experience designed around your vision and budget. From menu to service, rentals, and design, every detail is executed with intention. It's our privilege to bring your celebration to life, whether intimate or large-scale.



o

What to Expect

Signature and fully customized menus, including Gluten-Free, Dairy-Free, Vegan, Vegetarian and Nut-Free options

o

Buffet, plated, family-style, and display service

Communication and management of all aspects of your event



P A S S E D

Deviled Eggs | Basil Pesto | Pimento | Smoked Salmon

Shrimp Cocktail Shooter | Pickled Okra

Kielbasa En Crouete | Polish Sausage | Puff Pastry | Whole Grain Mustard

Elevated Potato Skins | Cremini Mushrooms | Prosciutto
| Brie

Poached Pear | Gorgonzola Cream | Pickled Red Onions |
Garlic Round

Sesame Soy Crusted Ahi Tuna | Wasabi Aioli | Furikake |
Wonton Cup

Stuffed Mushroom | Cremini Mushrooms | Parmesan or
Crab



HORS D'OEUVRES

STATIONARY

Basil Tomato Soup Shot | Garlic Grilled Cheese

Meatballs | Strawberry BBQ | Korean | Marinara

Fried Chicken Biscuit | Rosemary Hot Honey |

Chilled Flank Slider | Horseradish Cream | Arugula |
Brioche

Cheeseburger Slider | Cheddar | Caramelized Onions
Slider Sauce | Brioche

Hawaiian BBQ Slider | Asian Slaw | Ube Coconut Sweet
Roll

Southern Pimento Slider | Bacon | Pickled Red Onion
Arugula | Brioche

Greek Chicken Skewer | Lemon | Garlic | Fresh Herbs

Marinated Thai Beef Skewer | Lime | Cilantro | Soy

Caprese Skewer | Tomatoes | Fresh Mozz | Basil |
Balsamic Glaze



GRAZING TABLES

Artisan Cheese and Charcuterie | Chef's Selection of Cheeses and Meats | Seasonal Accoutrements

Queso and Salsa Bar | House Pico | Mango Salsa | House Salsa Roja | Salsa Verde | House Queso | Tortilla Chips

Mediterranean | Bruschetta | House Hummus | Baba Ghanoush | Pitas | Falafel | Tzatziki

Pub Style | Spinach and Artichoke | Enchilada | Buffalo Chicken Dip | Buffalo Chicken Dip | Loaded Potato Skins |



MAINS

Marinated Flank Steak

Tuscan Chicken
Spinach | Sundried Tomato Cream Sauce

Chicken Picatta
Capers | Lemon Butter Sauce | Pasta

Chicken Saltimbocca
Prosciutto | Fresh Sage | Lemon Buerre Blanc

Eggplant Parmesan (V)

Lowcountry Boil
Shrimp | Andouille | Potatoes | Corn | Old Bay

Honey Chili Glazed Salmon

Stuffed Butternut Squash

Chicken Etouffee

Shrimp and Grits

Birria or Chicken Tacos

BBQ Pulled Pork

BBQ Brisket



SIDES

Salads | Chopped Thai | Greek | Caesar |
Panzanella | Caprese

Rice | Cilantro Lime Rice | Thai Fried | Traditional
Fried

Potatoes | Roasted Rosemary | Roasted Greek |
Garlic Mashed | Baked

Veg | Gorgonzola Cherry Green Beans | Roasted
Brussels Sprouts | Roasted Asparagus | Elote |
Collards | Succotash

Pasta | Macaroni and Cheese | Lobster Mac' n
Cheese | Baked Ziti | Fettucine Alfredo | Marinara
| Pesto | Al Forno



DESSERTS

Individual | Panna Cotta | Irish Cream
Parfaits | Brownies | Cookie Platter

Family Style | Banana Pudding | Bananas
Foster Bread Pudding | Pineapple Upside
Down Trifle | Tira Misu | Pistachio Oreo Trifle

Build Your Own | Shortcake Bar | Sundae
Bar | Caramel Apple Bar | Churro Bar



BEVERAGES

BYOB | Mixers | Garnishes | Signature Drinks | Bartender Service

NA | Spa Water | Mocktails | Cold Brew with Seasonal Cold Foam | Iced Chai Latte | Coffee | Green Tea | Iced Tea | OJ | Flavored Seltzers | Can Sodas

Build Your Own | Hot Chocolate Bar | Italian Soda Bar | Full Espresso Bar with Barista (In House Events Only)