



Good Day CATERING

MAIN COURSE

KALE MOA

Comforting, island-style chicken simmered in curry hot enough to warm the soul

BEEF SAPASUI

Traditional Samoan chop suey loaded with tender beef and vermicelli noodles.

SWEET N' SOUR BEEF

Crisp beef bites coated in our Samoan Good-Day sweet-and-sour glaze.

ROAST HAM

FRIED OR ROASTED CHICKEN



\$35
MENU

SIDES & SALADS

FA'I

Cooked green bananas

SALAKI PAKEKA

Hearty island style potato salad

GREEN SALAKI

Fresh green salad made with seasonal greens

DESSERT

ICE CREAM & CAKE

Ice cream and chocolate cake



Our catering menus are for groups of 80 or more and include one bottled water per person. A roast pig can be added at the price available when you order. For smaller groups, please see the Food Tray options on our Kitchen Menu or contact us for more information.



Good Day CATERING



\$45
MENU

MAIN COURSE

KALE MOA

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BEEF SAPASUI

Traditional Samoan chop suey loaded with
tender beef and vermicelli noodles.

SWEET N' SOUR BEEF

Crisp beef bites coated in our Samoan
Good-Day sweet-and-sour glaze.

EGG FU YONG

Crisp beef bites coated in our Samoan
Good-Day sweet-and-sour glaze.

ROAST HAM

FRIED OR ROASTED CHICKEN

SEAFOOD

OKA

Samoan raw fish dish made with
lemon and coconut milk

MUSSELS

Samoan raw fish dish made with
lemon and coconut milk

SIDES & SALADS

SALAKI PAKEKA

Hearty island style potato salad

GREEN SALAKI

Fresh green salad made with seasonal greens

SALAKI TUNA

Fresh green salad made with seasonal greens

TARO

Hot boiled taro

HOT BREAD ROLLS

Fresh, hot bread rolls served with butter

DESSERT

ICE CREAM & CAKE

Ice cream and chocolate cake



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available when you order. For smaller groups, please see the Food
Tray options on our Kitchen Menu or contact us for more information.





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Good-Day sweet-and-sour glaze.

EGG FU YONG

Crisp beef bites coated in our Samoan
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ROAST HAM

FRIED OR ROASTED CHICKEN

SEAFOOD

OKA

Samoan raw fish dish made with
lemon and coconut milk

MUSSELS

Samoan raw fish dish made with
lemon and coconut milk

SIDES & SALADS

SALAKI PAKEKA

Hearty island style potato salad

GREEN SALAKI

Fresh green salad made with seasonal greens

SALAKI TUNA

Fresh green salad made with seasonal greens

TARO & FA'I

Hot boiled taro and green bananas

DESSERT

ICE CREAM & CAKE

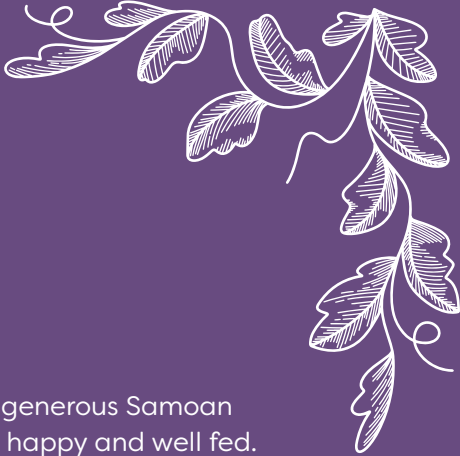
Ice cream and chocolate cake

FRUIT SALAD



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Good Day CATERING

The Good Day Experience

At Good Day Catering, we believe good food brings people together. Our generous Samoan meals are made for sharing, celebrating and making sure your guests leave happy and well fed.

We take care of the food, setup and service with warmth, care and genuine Samoan hospitality.

WHAT'S INCLUDED

Our standard catering service includes:

- Delivery to your venue
- Setup of the food table, serving dishes and food warmers
- Table covers and simple food-table decoration, if needed
- Friendly Good Day staff to serve your guests
- Two hours of food service
- Tidying and restocking the food table
- Disposable plates, bowls, cutlery and napkins
- One bottled water per booked guest
- Salt and pepper

When it's time to eat, invite your guests to the food table. Our team will welcome them and help serve the food.

WHAT TO EXPECT FROM US

We aim to arrive about one hour before the agreed meal time. This gives us time to set up and prepare for your guests.

Our team will arrive in clean uniforms and will understand your menu, event timing and any dietary information you have shared. We will be warm, respectful and professional, while sharing the Samoan hospitality at the heart of Good Day Catering.

WHAT YOU'LL NEED TO DO

Please arrange:

- Safe and timely access to the venue
- Food tables, unless you hire these from us
- Cups, glassware and any sauces you would like
- Rubbish bins and rubbish removal

- A main contact who can make decisions during the event
- Containers for leftover food, or you can order containers from us

We prepare all food in our own kitchen and do not cook at the venue.

HELPFUL INFORMATION

Our catered-event service is for groups of 80 guests or more. For smaller events, please ask about our Food Tray Delivery service.

Please tell us about allergies and dietary needs as early as possible. We also recommend confirming your guest numbers carefully so we can prepare enough food for everyone.

READY TO BOOK?

Contact us by email, phone, social media or through our website. Tell us about your event and we'll send you a quote through Xero.

To confirm your booking, click "Accept" on the Xero quote and pay the deposit by the due date. Accepting the quote also means you accept our full Terms & Conditions, which are separate from this menu and available from us on request.

We look forward to sharing good food, warm hospitality and a very Good Day with you and your guests.

CONTACT & LOCATION

Email: info@gooddaycatering.co.nz

Website: gooddaycatering.co.nz

Mobile: 027 482 7545

Instagram: [@goodday_catering](https://www.instagram.com/goodday_catering)

Address: 124 Commerce Street, Frankton, Hamilton, 3204