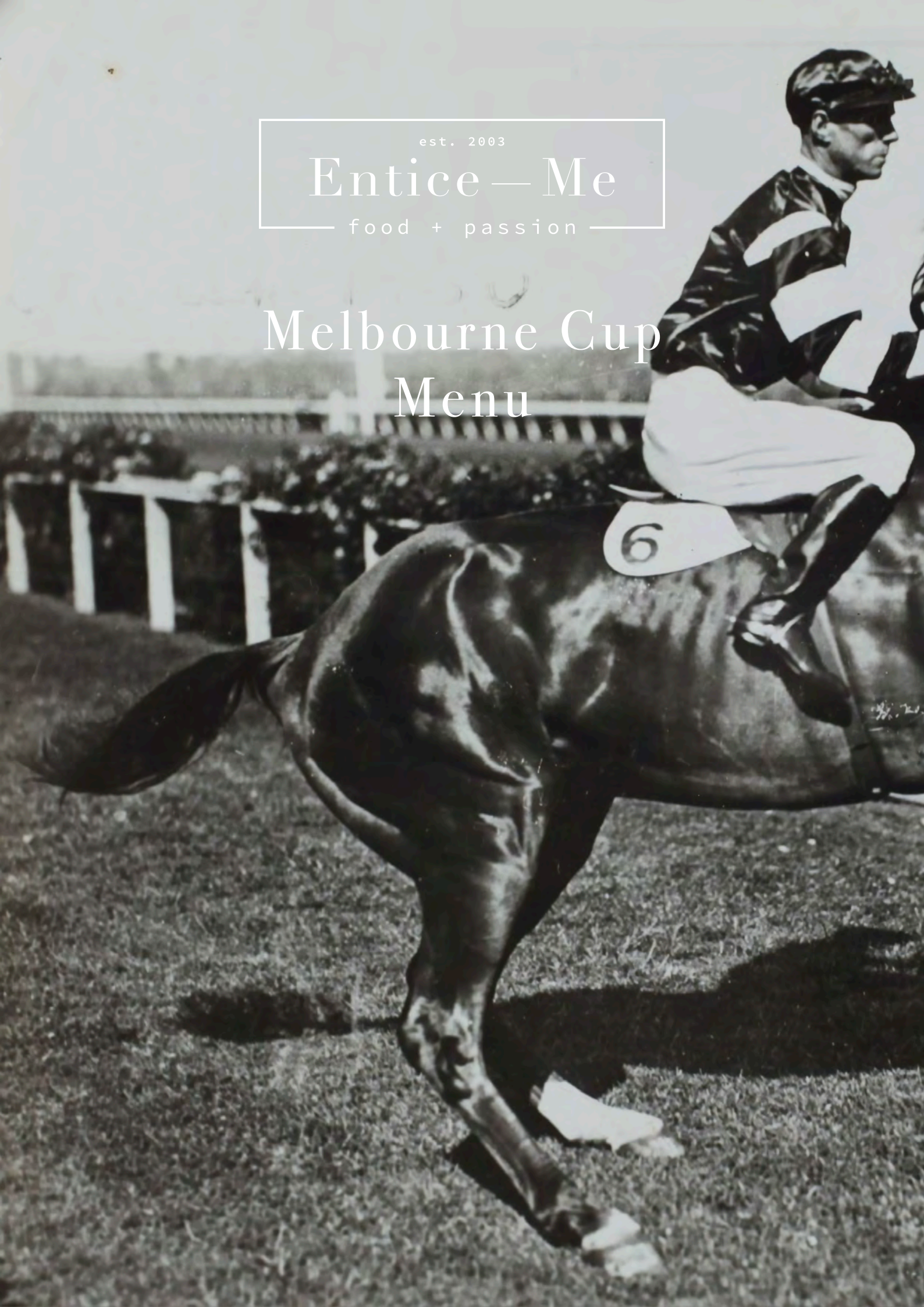


est. 2003

Entice — Me

— food + passion —

# Melbourne Cup Menu



“CREATING UNIQUE CORPORATE SOLUTIONS FOR  
MORE THAN 20 YEARS”.

Whether your event is for 5 or 5,000 we can customise your catering  
+ create a bespoke menu to suit you + your guests.

EMAIL:  
[info@enticmecatering.com.au](mailto:info@enticmecatering.com.au)

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Head Office 3257 0003  
Kym 0400 339 965





Festive AM/PM



# Grazing.

## RACE DAY SANDWICHES

**\$9.4**

- lemon herb chicken w spinach.
- light curried egg + lettuce.
- ham, cheese + dijonaise.

(3 fingers per serve)  
gluten free substitutions are  
available on request \$1pp.

## WINNERS CHOICE **\$180**

- Race day sandwich selection (20).
- Assorted baby quiche.
- Chef's salad selection.
- Dip your own strawberry pack  
w choc hazelnut dip + cinnamon crunch.

(serves 10)

## FRONT RUNNER FAVOURITES **\$180**

- Infused moroccan chicken  
w minted yogurt (gf).
- Creamy mustard potato salad (gf).
- Garden salad w balsamic splash (gf).
- Fresh dinner rolls + butters.

(serves 10)

gluten free substitutions are  
available on request \$1pp.

v — vegetarian / vg — vegan  
gf — gluten free / df — dairy free  
minimum of 20 people chef may be required,  
dependant on menu staff & equipment will  
be charged additionally

## VEGAN RACE DAY LUNCH

**\$16**

- Stuffed portabella mushroom w  
smokey hummus and kale tomato basil.
- Onion salsa.
- Garden salad.
- Lemon herb potato salad w olive oil  
+ sea salt.
- Fresh dinner rolls + olive nuttelex  
spread.

(per serve)  
gluten free substitutions are  
available on request \$1.2pp.

## MELBOURNE CUP GRAZING PLATTER **\$230**

- Infused chicken breast w mint yogurt.
- Cured meat platter w dips.
- Char grilled veg w dips.
- Rustic caesar salad + garden salad.
- Fruit + cheese platter w healthy crackers.
- Fresh dinner roll w butters.

(serves 10)  
gluten free substitutions are  
available on request \$1pp.







Fingerfood



EST. 2003



# Fingerfood.

Select 3/6 warm or cold  
(Min 10pax)

3 PIECES	\$9.5 PP
6 PIECES	\$18.5 PP

## Warm Fingerfood

- Aussie beef pie w tom sauce truffle.
- Arancini w aioli (gf, v).
- Cocktail sausage rolls w bbq sauce.
- Sesame spinach cheese baby pastry (v).
- Infused chicken satay skewers (gf).
- House baby quiche (corn, spinach + cheese) (v).
- Chickpea falafels (gf, v).

## Cold Fingerfood

- Peking duck cones.
- Chicken tostada cups.
- Caramelized onion creamed fetta tarts (v).
- Char veg baby frittata w relish (gf, v).
- Stuffed mushroom caps (gf, v).
- Tofu veg rice paper wraps (gf, v).
- Camembert, cranberry on lavosh (v).
- Assorted sushi bites.

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be charged additionally





Crowd Pleasers





# Crowd Pleasers.

## FRESH FRUIT PLATTER **\$75**

Serves 10 - 12 people.

## GOURMET CHEESE PLATTER **\$95**

Serves 10 - 12 people.

Gourmet 3 cheeses, crackers,  
dried fruit and nuts, grapes and  
strawberries.

## CHOCOLATE TEMPTER **\$80**

Serves 10 people.

Mini choc brownie, dip your  
strawberry pack w choc hazelnut dip +  
cinnamon crunch, profiteroles.

## CHEF'S SWEETS (2) **\$5.9**

Per serve.

## MACARONS GF (2) **\$7.8**

Per serve.

v — vegetarian / vg — vegan  
gf — gluten free / df — dairy free  
minimum of 20 people chef may be required,  
dependant on menu staff & equipment will  
be charged additionally







Fresh Salads



# Fresh Salads.

## SMALL BOX **\$39**

Serves 6 - 8 people.

## LARGE BOX **\$69**

Serves 10 - 12 people.

- Garden salad (v, gf).
- Creamy mustard potato salad (veg, gf).
- Lemon herb potato salad w olive oil + sea salt (v, gf).
- Rustic caesar salad (gf).

v — vegetarian / vg — vegan  
gf — gluten free / df — dairy free  
minimum of 20 people chef may be required,  
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Signature Drinks



# Signature Drinks.

## 2L FUSION DRINKS \$9.5

- Guava strawberry mint fusion.
- Pineapple mint refresher.
- Homemade lemonade.

## 1.25L SOFT DRINKS \$6.9

Coke, coke zero, lemon lime bitters, lemonade, sparkling mineral water.

## 2L JUICES \$9

Orange, apple.

v — vegetarian / vg — vegan  
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Disposables



# Disposables.

FORK, KNIFE  
+ NAPKIN

**\$0.6**

Per set.

PLATES - SMALL

**\$0.2**

Each.

v — vegetarian / vg — vegan  
gf — gluten free / df — dairy free  
minimum of 20 people chef may be required,  
dependant on menu staff & equipment will  
be charged additionally





# Terms + Conditions

## Monday to Friday

Minimum order - \$50  
+ GST + delivery

Delivery fees vary depending  
on location

After 4pm surcharge applies

## Weekends

Minimum order - \$480  
+ GST + delivery

Delivery fees vary depending  
on location

## Same day catering

Minimum order - \$50  
+ GST + deliver

Surcharge \$20

Delivery fees vary depending  
on location

## Ordering Terms

Large events require a non-refundable deposit to secure the event date.

Date changes may incur additional charge + pricing.

## Order Cancellation:

No penalties (except non-refundable deposits) for cancellation up to 14 days to event date.

50% of full event invoice required for cancellation within 7 days of event date.

100% of full event invoice required on cancellation within 72hours of event date.



# Terms + Conditions

## Payment Options:

Events must be paid in full 7 days prior to event date.

Entice Me accepts payment via electronic deposit, Mastercard, visa card & American express

\*incurs 1.2% surcharge.

## Staffing + Equipment:

Equipment collected the next business day when Entice-Me event staff are not hired for full duration of event.

Any breakages or losses of hired equipment will incur an additional replacement charge.

Staff charges commence when leaving base and finish on return to base.

Contact us today to place your order, customise your quote and all enquiries. we look forward to assisting you with all your catering needs.

## Orders + Enquiries

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## Founder

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