

est. 2003

Entice — Me

— food + passion —

Christmas 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.

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Festive AM/PM



Festive AM/PM.

SLEIGH BELLS \$95

Serves 10.

- House made fruit mince pies (10).
- Brandy infused custard pot.
- Coconut covered apricot balls, traditional rum balls(10).
- Christmas shortbreads (10).
- Cherries + lychees.

A JOLLY GOOD TIME \$105

Serves 10.

- Orange + white choc spiced mini cakes (10).
- Christmas short breads (10).
- Santa's macarons (10).
- Rocky road/white christmas (10).
- Cherries + lychees.

GLUTEN FREE CHRISTMAS \$15 PP

- Christmas macarons (1)
- Coconut covered apricot balls (2)
- Maple baked ham & relish gf finger (1).

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





Festive - Sweet



Festive - Sweet.

PETIT CHOCOLATE
BROWNIE (2) \$4.9

PETIT WHITE
CHRISTMAS \$3

APRICOT BALL \$3

RUM BALL \$3

FRUIT MINCE PIE \$3.5

PETIT CHRISTMAS
CHERRY TART \$3

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Festive - Savoury



Festive - Savoury

PETIT HERB \$3.6
+ CHEESE SCONE

with chive cream.

HIGH TEA CRUSTLESS \$7
FINGERS (3)

With turkey, cranberry + spinach.

HIGH TEA CRUSTLESS \$7
FINGERS (3)

With maple baked ham, mustard
+ tasty cheese.

PETIT ROLLS \$7.5

With w maple baked ham + relish.

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Christmas Packages



Christmas Packages

SEAFOOD GRAZER PLATTER BOX \$325 (gf)

Serves 10.

- Cooked prawns (half kilo)
- Sydney rock oysters (12)
- Layers of smoked salmon w cappers (12)
- Petit whitefish ceviche cups (10)
- House made seafood sauce
- Sesame dipping sauce
- Fresh lemon wedges

PRAWN GRAZER PLATTER BOX \$186

Serves 8.

- Cooked prawns (1.5 kilo)
- House made seafood sauce
- Fresh lemon wedges
- Petit roll w butter

SUMMER CHRISTMAS \$25.9 PP

Min. 5 pax

Served Cold.

- Cold sliced maple ham (gf, df)
- Cold marinated honey soy sesame seeds drumsticks (2) (gf, df)
- Creamy potato salad (v, df, gf, nf, h)
- Summer garden salad house dressing (v, df, gf, nf, h)
- Bread rolls w butter

FESTIVE FIESTA \$31 PP

Min. 5 pax

Served Hot.

- Roast turkey sliced w cranberry jus (gf, df)
- Maples glazed ham sliced w red wine gravy (gf, df)
- Infused herbed potato + roast pumpkin (gf, dg, v, h)
- Steamed greens w sea salt + olive oil (gf, v)
- Summer avocado garden salad w cranberries (gf, v, df)
- Rustic slaw (gf, v)
- Bread rolls w butter

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Christmas Packages



Christmas Packages

SANTA'S CHRISTMAS GOLD GRAZER \$790

Serves 12.

Served Cold.

- Maple glazed sliced ham (gf, df, nf).
- Moroccan free range chicken breast slices (gf, df, h)
- Half kilo chilled prawns w lemon and cocktail sauce (gf).
- Creamy herbed potato salad, med box (v, gf, df).
- Greek salad w house dressing (v, gf, nf, h).
- Gourmet cheese and dried fruit and nuts platter (v, h).
- Sliced seasonal fruit platter (gf, nf, h, vg).
- Santa's fruit mince pies (v, nf, h).
- Petit rustic pavlovas nest w berry compote, cream (v, gf, h).

MRS CLAUS CHRISTMAS GOLD GRAZER \$660

Serves 10.

Served Hot.

- Sliced herb crusted sliced roast beef w red wine jus (gf, df, nf)
- Sliced roast turkey w cranberry jus (gf, df, nf).
- Infused roasted pumpkin (v, df, h, nf).
- Herbed roasted potato (v, df, h, nf).
- Rustic Caesar salad (gf, nf).
- Summer salad w cranberries sticky glaze (nf, df, gf, h).
- Cranberry and thyme stuffing (v, df, h).
- Smoked house tomato relish (v, gf, df, h)
- Santa fruit mince pies (v, nf, h)
- House petit sweets 2 pp (v, h).

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CHILLED SILVER CHRISTMAS GRAZER \$350

Serves 10.

- Infused Moroccan slices chicken pieces (gf, df, nf, h)
- Sliced cured meats w dips (gf, nf, df).
- Roasted pumpkin, broccoli, fetta, and greens salad (v, gf, h).
- Creamy herbed potato salad (v, df, gf, nf, h).
- Bread rolls petit w butter

CHRISTMAS DRESSED SCORED MAPLE GLAZED HAM \$295

Serves 12-15.

Served Cold.

Un-carved ham , beautiful centre piece , scored,
smoked leg ham dressed w seeded mustard,
spices, maple orange zest.

Sent to you cold ready to slice.

Or cooking instructions can be given to heat up
on request. (gf, df, nf)

No additional charge if you would like it sliced
and present in medium box.





Cold Finger Food Grazers



Cold Finger Food Grazers.

PETIT PRAWN COCKTAIL \$105

Serves 12.

Served Cold.

Petit prawn cocktail finger food style served in bamboo boat w lettuce house made cocktail sauce w petit fork (gf,df).

PEKING DUCK CONES GRAZER \$90

20 Pieces.

Served Cold.

Very popular house Peking duck style, pancakes, hoisin sauce, cucumber, shallot (df).

PETIT SPOONS CANAPES \$86

Serves 10. 20 Pieces.

Served Cold.

Lovely one mouth bites: Thai beef infused spoon, Tea smoked chicken salsa spoon (gf,df).

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Hot Finger Food Grazers



Hot Finger Food Grazers

CLASSIC HOT FINGER FOOD GRAZERS \$105

Serves 10. 30 Pieces.

Served Hot.

- House made apple pork sausage rolls (nf)
- Arancini w aioli (v,gf)
- Mixed petit quiche

CHRISTMAS SLIDERS GRAZER BOX \$75

Serves 10.

Served Hot.

- Petit New York cheeseburger (5) (nf)
- Pulled smoked pork w rustic slaw (5) (nf)

FAVOURITE BITES GRAZER \$105

Serves 10. 3 Pieces each.

Served Hot.

- House spiced empanadas w green goddess sauce (vg, gf)
- Lemon pepper crumbed chicken strips w sweet chilli mayo
- Beef and rosemary pies w tomato sauce

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Sweet Grazer Collection



Sweet Grazer Collection

MRS CLAUSE BOX

\$85

Serves 10.

- Petit fruit mince pies (10) (v, nf, h)
- House apricot balls (10) (v, nf, h)
- Truffle chocolate balls w freeze dried raspberries (10) (v, nf, h)

RUDOLPH GRAZER COLLECTION

\$105

Serves 10.

- Christmas cookies (10) (v, h)
- Petit white Christmas (10) (v, h)
- Petit choc fudge brownie (10) (v, h)
- Cherries (12)

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Summer Salad Collection



Summer Salad Collection.

SMALL BOX

\$38

Serves 5.

MEDIUM BOX

\$65

Serves 10.

Add chicken per person to any salad \$4.60 each

Add marinated beef strips per person to
any salad \$4.60 each

MANGO SUMMER SALAD

Sliced mango, greens, cranberries, slivered almonds
purple onion house dressing (gf, h, v)

PESTO PASTA SALAD

Pasta, mayo, pesto, spinach, purple onion,
sundried tomato (v, h)

- Apple, Rocket, candied walnuts, fresh parmesan,
purple onion, sticky glaze (gf, v)
- Broccoli, ham, entice house mayo, greens, cheese (v, h)
- Cesar rustic salad, Cos lettuce, bacon, parmesan,
dressing (gf)
- Creamy potato, chorizo, spinach salad (gf, df)
- Char grilled peach, beans, greens, almonds,
shred beetroot, house dressing (gf, df, v, h)

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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

All corporate catering arrives
in eco friendly boxes

Platters can be arranged for
an additional charge

All dietary requirements
catered for, they will
packaged separately and
clearly labelled on request

Prices are for food only
unless specified, additional
charges for chef, wait staff
and additional equipment

Order Cancellation:

For orders less than \$500
Entice—Me will accept
cancellation up to 48 hours
prior to delivery date
requested.

Orders greater than \$500
require a minimum 72 hours
notice.

Functions, events and any
staffing requirements must
provide a minimum of 5
working days notice for
cancellations to be accepted.



Terms + Conditions

Payment Options:

Entice—Me accepts payment via electronic deposit, mastercard, visa card & american express. amex incur 1.2% surcharge.

Invoices are issued by email, payment due in full within 3 days of invoice date.

Delivery Times:

Warm food may arrive up to 15 mins prior to deliver time.

Cold food may arrive up to 60 mins prior to deliver

Do you have refrigeration available? we deliver earlier at your request.

Platters & Equipment:

Platters and equipment will be collected the next business day.

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

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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