

est. 2003

Entice — Me

food + passion

Buffet 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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Head Office 3257 0003
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MINIMUM 20 SERVES - SELECT 02 MAIN DISHES, 02 SIDE
DISHES + 02 SALADS. SERVED W ROLLS + BUTTER.



Buffet packs.



Buffet packs.

*Minimum 20 pax.

Prices include delivery drop off in local Brisbane area.
Additional charges will apply for staffing, chafing dishes, extra equipment
& price may vary due to volume of people, type of event, location, etc.

BUFFET PACK 1

\$30 PP

- Lemon Pepper infused Free Range Chicken (gf, h).
- 14HR Smoked House Beef Brisket in BBQ Sauce (gf, df).
- House Garden Salad (v, vg, gf, df).
- Creamy Potato Salad (gf, df, v).
- Petit Dinner Roll w/ butter

BUFFET PACK 2

\$34.50 PP

- Infused Grass Fed Roast Beef Sliced in Red Wine Jus (gf, df)
- Chicken Cacciatore: Free Range Chicken, Herbs & Olives (gf, df)
- Steamed Seasonal Vegetable (v, vg, gf, df).
- Assorted Roasted Winter Veg Medley (v, vg, gf, df).
- Petit Dinner Roll w/ butter

BUFFET PACK 3

\$35 PP

- Butter Chicken (gf, df, h).
- Rustic Beef Stroganoff (gf).
- Sweet Potato Chickpea Curry (gf, v, vg, df).
- Infused Steam Rice (vg, gf).
- Crispy Papadums and Naan

BUFFET PACK 4

\$46 PP

Create your own. Simply select from the next pages:

- 2 Mains
- 2 Sides
- 2 Salads

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





I have updated the menu and this is live on both th

Sides



Sides.

- Rosemary baked potato chats (gf, df, v).
- Roasted sweet potato + pumpkin, olive oil + herbs (gf, df, v).
- Middle eastern infused cous cous.
- Moroccan roast cauliflower (gf, df, v).
- Steamed jasmine rice (gf, df, v).
- Steamed greens with lemon olive oil (gf, df, v).
- Steamed Asian green with teriyaki dressing, sesame seeds (gf, df, v).

SELECT 02 SIDE DISHES

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Salads



Salads.

- Creamy herbed potato salad (v, gf).
- Garden salad (v, gf, df).
- Rustic Caesar salad (gf).
- Infused chargrilled vegetables, chickpea, greens, balsamic splash (v, gf, df).
- Maple pumpkin, broccoli, fetta, purple onion, greens, balsamic splash (v, gf).
- Pesto pasta salad (v).
- Greek salad (v, gf).

SELECT 02 SALAD DISHES

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akeaway and Bistro pages

Mains



Mains.

- Butter chicken (mild) (gf).
- Steamed Barramundi + Asian fusion so ginger greens (gf).
- Mustard roast beef sliced with red win jus (gf).
- Beef goulash slow cooked (gf).
- Chickpea and sweet potato curry (v, vg, gf).
- Coq'au vin, chicken Maryland braised in red win with mushrooms, bacon, crispy shallot (gf, df) .
- Asian beef stir fry + noodles.
- Asian vegetable + noodle (v).
- Chargrilled vegetables in rich tomato sauce tossed through pasta (v).
- Pesto chicken in creamy white wine sauce tossed through pasta.
- Cassoulet style beef sausages, chorizo, white beans with tomato puree tipped with herb toasted bread crumbs.

- Rustic beef stroganof.
- Beef Tagine with dried fruits, nuts, pomegranate (gf, df).

SELECT 02 MAIN DISHES

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Terms + Conditions

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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To view Terms + Conditions including delivery times and payment options please visit:
www.enticemecatering.com.au/terms

