

est. 2003

Entice — Me

— food + passion —

# Finger Food 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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Hot Finger Food .





# Hot

Minimum order  
05 serves per item

MINI BEEF PIES \$3.8  
With tomato sauce.

COCKTAIL SPRING ROLLS (V) \$2.6  
With sweet chilli sauce.

CHEF'S PETIT QUICHE \$4  
vegetarian on request.

SAMOSA \$3  
(VG, DF, NF, H)  
With sweet chilli sauce.

VEGAN EMPANADAS \$4.6  
(VG, DF, NF, H)  
With relish.

SPINACH + RICOTTA FILO (V) \$2.6

STANDARD SAUSAGE ROLLS \$3.5  
With tomato sauce.

VEGAN SAUSAGE ROLLS (VG, DF, NF, GF, H) \$4

STEAMED PORK DUMPLINGS (DF, GF, NF) \$3.5  
With Nam Jim Sauce

HOUSE PORK & FENNEL SAUSAGE ROLL \$4.5  
With tomato sauce.

BEEF + CHORIZO MEATBALLS (GF) \$3.8  
With tomato relish.

BEEF ROSEMARY PIE \$4  
With relish.

INFUSED CHICKEN SKEWERS (GF) \$4.5  
With black sesame dressing.

BEEF AND VEG SKEWERS (GF) \$4.5  
with Sticky Sauce

LAMB KOFTA \$4.5  
With Tzatziki yoghurt.

VEGETABLE + HALLOUMI SKEWERS (VG, GF, NF, H) \$4.5

HOUSE CHICKEN + LEEK PIE \$4.5

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

# Hot

Minimum order  
05 serves per item

## PETIT PIZZA \$3.5

- Margarita (v).
- BBQ chicken.
- BBQ meat lovers.

## THREE CHEESE MACARONI CROQUETTE \$3.5

With aioli (v).

## WILD MUSHROOM, TRUFFLE + CHEESE ARANCINI \$4

With lime aioli (v).

## DUCK SPRING ROLLS \$4

With sticky sauce.

## PRAWN TORPEDO \$4.5

With siracha aioli.

## CRUMBED MOZARELLA STICKS \$4

With sweet chilli mayo (v).

## CORN ZUCCHINI FRITTERS \$4.5

With tomato relish (v).

## SLIDERS \$8

Minimum 10 each flavour

- Karaage chicken slider w/ kewpie mayo, pickle & spinach
- Rustic Reuben w/ corned beef, cheese, sauerkraut & Russian dressing
- New York Beef Slider w/ pickles, mustard, cheddar, ketchup
- Vege slider w/ falafel smoke hummus, spinach & confit peppers (v).

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Cold Finger Food





# Cold.

Minimum order  
05 serves per item

## SAVOURY TARTS \$3.5

- Avocado smash with cherry tomato slither (v).
- Onion relish + Danish feta (v).
- Smoked chicken, salsa w/ avo

## STUFFED MUSHROOM CAP \$4

Falafel hummus, tomato + olive mix (v, vg, gf, df).

## BASIL + TOMATO BOCCONCINI SKEWER \$3.5

(gf, v).

## MINI BRUSCHETTA \$3.5

Infused tomato, basil, purple onion salsa + crumbled fetta (v).

## FETTA + BEETROOT CRISP \$3.7

Fetta mousse w/ beetroot relish, candied walnut on seeded crisp (v).

## THAI BEEF SPOON \$4.5

Petit thai beef salad w/ black sesame seeds on spoon (gf, df).

## SMOKED SALMON CROUTE \$4.5

Smoked salmon mousse on cucumber croute + caviar (gf).

## MOROCCAN CHICKEN TOSTADA \$3.8

Moroccan chicken + avo cream in tortilla crisp

## ROCKMELON, ROCKET + PROSCIUTTO SKEWER \$4.5

## RICE PAPER WRAP \$4

With dipping sauce

- Avocado + tofu (v, vg, gf, df)
- Chicken (gf, df, h).
- Thai Beef (gf, df).
- BBQ Pork (gf, df).

## PEKING DUCK CONE \$4.5

Pancake w/ cucumber, shallot, hoisin sauce (df).

## ANTIPASTO SKEWER \$4

Tasty cheese, salami, cherry tomato, pickle & kalamata olive

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Dessert Finger Food





# Dessert.

Minimum order  
05 serves per item

## SWEET TART ASSORTMENT \$3

Chef's selection.

## CHOCOLATE DIPPED STRAWBERRIES \$4

Dipped in fine chocolate and sprinkled with freeze-dried raspberries.

## PROFITEROLES \$4

Chocolate dipped & filled w/ vanilla cream.

## CHEESECAKE BITE \$3

Chef's selection petit cheesecake.

## ARTISAN MACARON \$4

Chef's selection (gf).

## PETIT EATON'S MESS \$3.5

Crushed meringue, double cream, berry compote .

## PETIT CHOC BROWNIE \$4

Triple choc house brownie w/ raspberry crumble.

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Cold Platters



# Cold Platters.

## FRESH BITE SIZE \$60 SUSHI SELECTION

Assorted proteins +veg  
w/ sauce (gf, v).

## TORTILLA PIN \$55 WHEELS

- 5 x Lemon chicken, avocado smash + spinach.
- 5 x Roast beef, cucumber, tomato relish + greens.
- 5 x Falafel, avocado smash + green (v, df).

## VIETNAMESE CHICKEN \$80 OR VEGETARIAN RICE PAPER WRAPS

20 pieces

- Chicken (gf, h)
- Veg (v, vg, df, nf, h)

## PEKING DUCK HOISIN \$90 SAUCE + CUCUMBER + SHALLOT CONES

20 pieces

## SALAD SPOON COMBO \$60

20 pieces

- Thai beef salad spoons x10 (gf, df).
- Rustic chicken caesar spoons x10 (gf).

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Hot Platters





# Hot Platters.

MINI PIES + **\$70**  
SPINACH FILO (V)  
+ SAUSAGE ROLLS

20 pieces per serve  
w/ dipping sauce.

CHEF'S QUICHE **\$75**  
SELECTION,  
MEAT + VEGETARIAN

20 pieces per serve  
w/ dipping sauce.

MIXED ASIAN BOX **\$68**

50 pieces per serve.  
- Samosa (v), spring rolls (v),  
wontons w/ sweet chilli sauce.

WILD MUSHROOM, **\$78**  
TRUFFLE + CHEESE  
ARANCINI

20 pieces per serve  
w/ lime aioli (v, gf).

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Hot Meals





# Hot Meals + Sliders.

Minimum order 10 serves  
up to 02 choices

Entice—Me

## HOT MEALS \$16

Each 500ml size.

- Soy lime chicken Asian veg + noodles.
- Moroccan roasted vegetable + lemon cous cous + smokey yogurt (v).
- Vegetable stir fry (v, df, gf).
- Creamy carbonara tossed through pasta.
- Butter chicken + scented rice (gf).
- Chickpea sweet potato curry + rice (v, df, gf).
- Rustic beef stroganoff + rice (gf).
- Creamy chicken pesto gnocchi with sundried tomato + greens
- Satay chicken with peanut sauce, capsicum, greens + rice

## HOT CUP \$8

Cocktail size each 8oz.

## INDIVIDUAL HOT MEAL \$16

Each 500ml.

## SLIDERS \$8

Minimum 10 each flavour

- Karaage chicken slider w/ kewpie mayo, pickle & spinach
- Rustic Reuben w/ corned beef, cheese, sauerkraut & Russian dressing
- New York Beef Slider w/ pickles, mustard, cheddar, ketchup
- Vege slider w/ falafel smoke hummus, spinach & confit peppers (v).

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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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