

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.

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

PHONE:  
Head Office 3257 0003  
Kym 0400 339 965



Hot Finger Food .



# Hot

Minimum order  
05 serves per item

MINI BEEF PIES With tomato sauce.	\$3.8	STEAMED PORK DUMPLINGS (DF, GF, NF) With Nam Jim Sauce	\$3.5
COCKTAIL SPRING ROLLS (V) With sweet chilli sauce.	\$2.6	HOUSE PORK & FENNEL SAUSAGE ROLL With tomato sauce.	\$4.5
CHEF'S PETIT QUICHE vegetarian on request.	\$4	BEEF + CHORIZO MEATBALLS (GF) With tomato relish.	\$3.8
SAMOSA (V, VG, NF, DF, EF) With sweet chilli sauce.	\$3	BEEF ROSEMARY PIE With relish.	\$4
VEGAN EMPANADAS (V, VG, NF, DF, EF) With relish.	\$4.6	INFUSED CHICKEN SKEWERS (GF) With black sesame dressing.	\$4.5
SPINACH + RICOTTA FILO (V)	\$2.6	BEEF AND VEG SKEWERS (GF) with Sticky Sauce	\$4.5
STANDARD SAUSAGE ROLLS With tomato sauce.	\$3.5	LAMB KOFTA With Tzatziki yoghurt.	\$4.5
VEGAN SAUSAGE ROLLS (VG, DF, NF, GF, H)	\$4	VEGETABLE + HALLOUMI SKEWERS (VG, GF, NF, H)	\$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

HOUSE CHICKEN +  
LEEK PIE

\$4.5

# Hot

Minimum order  
05 serves per item

## PETIT PIZZA **\$3.5**

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

## THREE CHEESE **\$3.5** MACARONI CROQUETTE

With aioli (v).

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

With lime aioli (v).

## DUCK SPRING ROLLS **\$4**

With sticky sauce.

## PRAWN TORPEDO **\$4.5**

With siracha aioli.

## CRUMBED MOZARELLA **\$4** STICKS

With sweet chilli mayo (v).

## CORN ZUCCHINI **\$4.5** FRITTERS

With tomato relish (v).

## HOUSE FALAFELS **\$3.5** (V, VG, GF, DF)

With sweet chilli sauce.

## SLIDERS **\$8**

Minimum 10 each flavour

- Karaage chicken slider w/ kewpie mayo, pickle & spinach
- Smoked pulled pork slider w/ rustic slaw
- New York Beef Slider w/ tasty cheese, burger sauce & pickles
- Vege slider w/ falafel smoke hummus, spinach & confit peppers (v).





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

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





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.

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





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).

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 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).

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 Meals



# Hot Meals + Sliders.

Minimum order 10 serves  
up to 02 choices

## 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).

Entice—Me

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

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

p: (07) 3257 0003  
e: [info@enticemecatering.com.au](mailto:info@enticemecatering.com.au)

## Founder

Kym Carson  
p: (07) 3257 0003  
m: 0400 339 965  
e: [info@enticemecatering.com.au](mailto:info@enticemecatering.com.au)

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

