

est. 2003

Entice — Me

— food + passion —

Lunch 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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Sandwiches & Wraps



Sandwiches & Wraps.

Minimum order 05 sandwich selections
per item. Filings change daily -
10% vegetarian included

CLASSIC TRIANGLES \$7.9

Daily sandwich with basic fillings cut into 1/4.

GLUTEN FREE SANDWICH \$10

Daily sandwich filling (gf).

DELI SELECTION \$13.9

1/2 wrap, 1 bambino, 1 sandwich point with gourmet fillings.

VEGAN SANDWICH \$10

Daily sandwich filling (v, vg).

GOURMET SANDWICH \$9.9

Daily sandwich cut into 1/4.

GLUTEN FREE WRAP \$12

Daily wrap filling (gf).

LEBANESE WRAP \$11.9

Daily wrap cut into 1/2.

VEGAN WRAP \$12

Daily wrap filling (v, vg).

HIGH TEA CRUSTLESS FINGER SANDWICH \$7.9

Daily sandwich cut into fingers.

ARTISAN ROLL \$11.9

Executive chef toppings

GOURMET BAMBINO ROLL \$7

Chef's selection fillings

FRENCH BAGUETTES \$11.9

Baguette cut into 1/2.

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.

10 serves up to
2 choices

FRESH SALADS

- Thai chicken noodle salad (gf, df).
- Garden salad (gf, df, v).
- Rustic Caesar salad (gf).
- Greek salad (gf, v).
- Raw broccoli, cheese, spinach, crispy bacon, red onion, entice sauce (gf).
- Pesto pasta with sundried tomato, greens + purple onion (v).
- Maple pumpkin, broccoli, fetta, purple onion, greens, balsamic splash (gf, v).
- Infused chargrilled vegetables, chickpea, greens, balsamic splash (gf, df, v).
- Creamy seeded mustard potato salad (gf, v).
- Char grilled cauliflower salad with greens, pepita seeds, shredded carrot + sesame dressing (v).
- Summer cranberry salad with mixed greens, carrot, tomato, purple onion, cranberries, avocado, fig glaze (gf, df, v, vg).

SMALL

Serves 4 - 6 people.

\$44

LARGE

Serves 10 - 12 people.

\$99

CUP

Cocktail size each 8oz.

\$7

INDIVIDUAL MEAL

Each 500ml.

\$15

Entice—Me

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Hot Meals + Sliders



Hot Meals + Sliders.

Minimum 5 serves,
up to 2 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).

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Individual Boxed Lunches



Individual Boxed Lunches.

Minimum 05 serves,
(gf, df, v) available on request.

CLASSIC LUNCH BOX \$18

- Classic Sandwich.
- Sweet Treat.
- Whole Fruit.
- Napkin, fork.

TEAM ROLL BOX \$23

- Gourmet Roll.
- Sweet treat
- Chef's salad cup.
- Fruit + Nut Power mini pot.
- Napkin, fork.

QUICHE BOX \$20

- Baked Quiche (room temp.)
- Chef salad cup.
- Roll w/ butter.
- Napkin, fork.

WRAP LUNCH BOX \$22

- Gourmet wrap + chef salad cup.
- Whole fruit.
- Sweet treat.
- Napkin, fork.

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Share Boxes to Graze



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CHARCUTERIE BOX **\$150**

- Serves 10.
- Selection of cured meats, cheddar cubes, dill cucumber, hummus, olives, pickled onion, dried fruits, Turkish fingers + crackers.

VEGETARIAN GRAZING BOX **\$130**

- Serves 10.
- Selection of falafels, stuffed vine leaves, cherry tomato chargrilled mushroom, hummus, beetroot dip, bocconcini, dried fruits, Turkish fingers + crackers.

HEALTHY SNACK BOX **\$90**

- Serves 10.
- Selection of vegetable sticks, sweet potato house crisps, cherry tomato, hummus, eggplant dip, pita crisps + gluten free seaweed crackers.

SELECTION OF SEASONAL FRUIT BOXES PREPARED.

SMALL **\$45**

Serves 4 people.

LARGE **\$75**

Serves 10 people.

GOURMET CHEESE + FRUIT BOXES

Selection of Australian cheese, grapes, strawberries, dried fruit, nuts, relish + crackers.

SMALL **\$85**

Serves 6 people.

LARGE **\$150**

Serves 10 people.

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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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