

est. 2003

Entice — Me

— food + passion —

Grazing Lunches 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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Grazing Lunches



Grazing Lunches.

Designed for minimum 10 people.
Price is per person.

GRAZERS DELIGHT **\$25.5 PP**

Petit roll, butter, Moroccan chicken
+ cucumber yoghurt, cured meat,
char veg platter + dips, garden salad,
rustic Caesar, gourmet cheese platter
+ grapes, strawberries, dried fruit +
crackers. (served cold).

MEDITERRANEAN **\$26.5 PP** GRAZING

Infused lemon herb chicken slices,
beef strips, falafel balls, pita pockets,
flat bread + sides of eggplant dip,
hummus, cucumber yoghurt, garden
salad + tabouleh (served cold).

MYO BURGER **\$17.95 PP**

1 large burger per person.

- (arrives deconstructed).
- Beef pattie, chicken pattie + burger rolls.
- Lettuce, beetroot, sliced tomato,
cheese, grated carrot, caramelised onion,
pickle + mixture of condiments.
- Served with crisp Kettle chips
- + Beef, Chicken, Vegetarian, 50/50 meat

MEXICAN BOX **\$19.9 PP**

- 2 tortilla + 1 taco shell
- Chilli con carne + Mexican beans.
- Shredded lettuce, diced tomato,
cucumber, grated cheese, avocado
smash + sour cream.

v — vegetarian / vg — vegan
gf — gluten free / df — dairy free
minimum of 10 people, chef may be required,
dependant on menu staff & equipment will
be charged additionally



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ITALIAN GRAZING \$25.9 PP

Chefs pasta of the day,
garden salad, garlic bread,
rustic caprese salad w/ tomato,
basil , greens, Bocconi w fig glaze
(gf, vg, dfo)

VEGETARIAN BANQUET \$23.9 PP

2 x housemade falafels &
dipping sauce, 10 slices of
delicious vegetarian tart
with polenta crust, Moroccan
spiced cauliflower salad w/
carrot, pepitas & green goddess
dressing , garden salad (v, vg)

PIZETTES COLLECTION \$79

10 pieces

Filo pastry pillows served at
room temp with beautiful
toppings – ultimate share platter.

- 5 x Moroccan spices sweet potato
w/ caramelised onion, feta, greens
w/ fig glaze
- 5 x pesto base w salami, antipasto
mix, olives, feta & greens

Please note: there is no GF option
for this collection.

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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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To view Terms + Conditions including delivery times and payment options please visit:
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