



est. 2003

Entice — Me

— food + passion —

Melbourne Cup
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:
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Head Office 3257 0003
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Festive AM/PM



Grazing.

RACE DAY SANDWICHES **\$9.4**

- lemon herb chicken w spinach.
- light curried egg + lettuce.
- ham, cheese + dijonaise.

(3 fingers per serve)
gluten free substitutions are available on request \$2pp.

WINNERS CHOICE **\$180**

- Race day sandwich selection (20).
- Assorted baby quiche.
- Chef's salad selection.
- Dip your own strawberry pack w choc hazelnut dip + cinnamon crunch.

(serves 10)

FRONT RUNNER FAVOURITES **\$200**

- Infused moroccan chicken w minted yogurt (gf).
- Creamy mustard potato salad (gf).
- Garden salad w balsamic splash (gf).
- Fresh dinner rolls + butters.

(serves 10)
gluten free substitutions are available on request \$2pp.

VEGAN RACE DAY LUNCH **\$18**

- Stuffed portabella mushroom w smokey hummus and kale tomato basil.
- Onion salsa.
- Garden salad.
- Lemon herb potato salad w olive oil + sea salt.
- Fresh dinner rolls + olive nuttelex spread.

(per serve)
gluten free substitutions are available on request \$2pp.

MELBOURNE CUP GRAZING PLATTER **\$250**

- Infused chicken breast w mint yogurt.
- Cured meat platter w dips.
- Char grilled veg w dips.
- Rustic caesar salad + garden salad.
- Fruit + cheese platter w healthy crackers.
- Fresh dinner roll w butters.

(serves 10)
gluten free substitutions are available on request \$2pp.

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





Fingerfood



Fingerfood.

Select 3/6 warm or cold
(Min 10pax)

3 PIECES **\$11.5 PP**
6 PIECES **\$23 PP**

Warm Fingerfood

- Aussie beef pie w tom sauce truffle.
- Arancini w aioli (gf, v).
- Cocktail sausage rolls w bbq sauce.
- Sesame spinach cheese baby pastry (v).
- Infused chicken satay skewers (gf).
- House baby quiche (corn, spinach + cheese) (v).
- Chickpea falafels (gf, v).

Cold Fingerfood

- Peking duck cones.
- Chicken tostada cups.
- Caramelized onion creamed fetta tarts (v).
- Char veg baby frittata w relish (gf, v).
- Stuffed mushroom caps (gf, v).
- Tofu veg rice paper wraps (gf, v).
- Camembert, cranberry on lavosh (v).
- Assorted sushi bites.

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Crowd Pleasers



Crowd Pleasers.

**FRESH FRUIT
PLATTER** **\$75**

Serves 10 people.

**GOURMET CHEESE
PLATTER** **\$140**

Serves 10 people.

Gourmet 3 cheeses, crackers,
dried fruit and nuts, grapes and
strawberries.

CHOCOLATE TEMPTER **\$90**

Serves 10 - 12 people.

Mini choc brownie, dip your
strawberry pack w choc hazelnut dip +
cinnamon crunch, profiteroles.

CHEF'S SWEETS (2) **\$7.5**

Per serve.

MACARONS GF (2) **\$7.8**

Per serve.

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Fresh Salads



Fresh Salads.

SMALL BOX **\$44**

Serves 4 people.

LARGE BOX **\$99**

Serves 10 people.

- Garden salad (v, gf).
- Creamy mustard potato salad (veg, gf).
- Lemon herb potato salad w olive oil + sea salt (v, gf).
- Rustic caesar salad (gf).

Entice—Me

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Signature Drinks



Signature Drinks.

2L FUSION DRINKS **\$9.5**

- Guava strawberry mint fusion.
- Pineapple mint refresher.
- Homemade lemonade.

1.25L SOFT DRINKS **\$6.9**

Coke, coke zero, lemon lime bitters, lemonade, sparkling mineral water.

2L JUICES **\$9**

Orange, apple.

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Disposables



Disposables.

PLATE, NAPKIN + CUTLERY SET.	\$1.2
SIDE PLATE 7 INCH	\$0.4
MAIN PLATE 9 INCH	\$0.5
CUP	\$0.2
KNIFE, FORK + NAPKIN SET	\$0.6
NAPKIN	\$0.08



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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