

## CORPORATE CATERING MENU

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- |        | <b>Enticing Breakfast</b>   | <b>Min 5 serves</b>  |
|--------|---|----------------------|
| \$6.5  | Bacon, Egg, Cheese Roll   |                      |
| \$7.5  | Bacon, Egg Wrap   |                      |
| \$6.2  | Thyme Mushroom, Egg Muffin (Veg)  |                      |
| \$4.9  | Breakfast Frittata (Veg) (GF)   |                      |
| \$3.0  | Petit Ham & Cheese Croissant  |                      |
| \$3.0  | Petit Cheese, Tomato Croissant (Veg)  |                      |
| \$4.8  | Savoury Large Muffin w/ Relish  |                      |
| \$3.3  | Large Fruit Skewers w/ Yogurt & Honey   |                      |
| \$2.5  | Petit Fruit Skewers   |                      |
| \$3.0  | Mini Bircher Muslie Cup   |                      |
| \$3.0  | Mini Fruit Salad Cup w/ Yogurt & Honey  |                      |
| \$3.5  | Mini Toasted Granola Cup  |                      |
| <br>   |   |                      |
| \$5.1  | Seasonal Fruit Platter  |                      |
| \$7.0  | Gourmet Cheese & Fruit Platter  |                      |
| \$1.5  | Whole Box Fruit - Seasonal  |                      |
| <br>   |   |                      |
| \$14.5 | <b>Continental Breakfast</b>  | <b>Min 5 serves</b>  |
|        | Fruit Platter, Mixed Danishes, Savoury Croissant, Orange Juice  |                      |
| <br>   |   |                      |
| \$21.0 | <b>Hot Breakfast</b>  | <b>Min 15 serves</b> |
|        | Fruit Platter, Toasted Turkish Bread, Herb Scrambled Eggs, Bacon, Grilled Tomato, Infused Mushroom, Juice |                      |



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|       | <b>Morning Tea / Afternoon Tea</b>                           | <b>Min 5 serves</b> |
|-------|--|---------------------|
| \$2.2 | Petit Danish   |                     |
| \$4.0 | Mini Fruit Muffins (2pp)                                     |                     |
| \$4.2 | Mini Savoury Muffins w/ Relish (2pp)                         |                     |
| \$3.0 | Lemonade Scones w/ Jam & Cream                               |                     |
| \$4.0 | Pumpkin Scones w/ Ricotta & Honey                            |                     |
| \$3.0 | Piklets w/ Jam & Cream                                       |                     |
| \$4.0 | Large Sweet Muffin   |                     |
| \$4.8 | Large Savoury Muffin & Relish                                |                     |
| \$5.0 | Chefs Petit Tarts (3) Banofi, Wild Berry, Lemon Passionfruit |                     |
| \$3.7 | Chefs Petit Slice/Cakes (2) * <i>Changes Daily</i>           |                     |
| \$3.0 | Baked Biscuits (2pp)   |                     |
| \$4.7 | Chef's Friands (GF)  |                     |
| \$5.5 | Chef's Gluten Free Sweets Platter (2pp)                      |                     |
| \$4.0 | Banana & Nut Load Fingers (2)                                |                     |
| \$4.0 | Petit Strawberry & Hazelnut Croissant                        |                     |
| \$5.1 | Fruit Platter  |                     |
| \$4.6 | Over Baked Pita Crisps w/ Healthy Dips                       |                     |
| \$7.0 | Gourmet Cheese & Fruit Platter                               |                     |



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### Sandwiches & Gourmet Breads

Min 5 serves

*Chefs Selection of Toppings Change Daily*

- \$5.5 Standard Sandwiches
- \$8.9 Mixed Deli Selection (1/3 wrap, 1 Sandwich, 1 Bambino)
- \$8.9 Gourmet Focaccia
- \$8.9 Gourmet Panini
- \$8.2 Gourmet Wrap
- \$7.9 Gourmet Sandwich
- \$8.9 Gourmet Turkish
- \$5.5 Gourmet Bambino Roll
- \$3.5 High Tea Crust Less Fingers
- \$7.9 Gluten Free Gourmet Sandwich
- \$8.2 Gluten Free Wrap



### Working Lunches

- \$17.0 **Lunch Box**  
Individual Lunch Box - 1 x Gourmet Sandwich or Roll, 1 x Drink, 1 x Chef Salad, 1 x Chef Sweet, Napkin, Fork
- \$45.0 **Large Tart of the Day** (8-10pax)
- \$35.0 **Small Tart of the Day** (4-6pax)
- \$12.0 **Working Lunch A**  
Baked Quiche of day, chef salad, roll & butter

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### Working Lunches

Min 5 Serves

- \$18.0 **Working Lunch B**  
Served cold - assorted bread w butter, spiced rub chicken w mint yoghurt, cured meat platter w dips, rustic Caesar, garden salad, fruit and cheese platter w fruit paste and crackers
- \$18.5 **Working Lunch C**  
Served cold - assorted bread w butter, mezze platter w char grilled veg and dips, olives, baked feta spinach caramelized onion tart, cured meat platter, lemon potato salad, Greek salad, fruit and cheese w fruit paste and crackers
- \$23.0 **Working Lunch D**  
Served Hot - Butter Chicken w/ Rice, Chicken Stir-fry, Roll & Butter, Garden Salad, Crunchy Thai Salad. Petit Sweets Platter to Finish

### Fresh Platters

Min 10 Serves

- \$7.0 Gourmet Cheese Platter, Fruit, Crackers
- \$9.6 Antipasto - Cured meats, Dips, Olives, Toasted Turkish Fingers
- \$5.7 Healthy Bites - Veg Sticks, Pita Crisps, 2 Dips
- \$5.1 Fruit Platter - Seasonal



## CORPORATE CATERING MENU

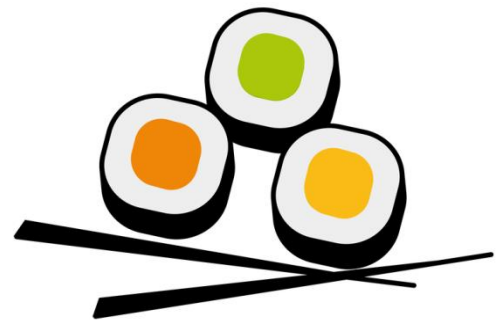
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### Cold Platter

- \$35.0 **Platter 1**  
Selection Fresh Sushi (32 pc)
- \$40.0 **Platter 2**  
Tarts Goats Cheese Caramelized Onion, Avo Smash (20pc)
- \$45.0 **Platter 3**  
Vietnamese Rice Paper Wraps w/ Chicken or Veg (20pc)

### Hot Platters

- \$38.0 **Platter 1**  
Mini Pies, Filo, Sausage Rolls (20pc)
- \$38.0 **Platter 2**  
Selection of Mini Quiche- Meat/Veg (20pc)
- \$48.0 **Platter 3**  
Veg Aranchini Balls (20pc)
- \$48.0 **Platter 4**  
Infused Chicken Skewers (20pc)
- \$38.0 **Platter 5**  
Mixed Asian Selection (40pc)



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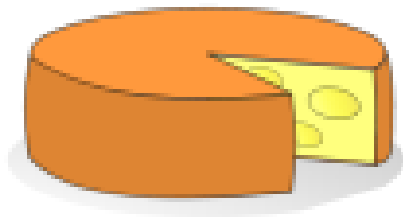
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### Cold Nibbles

Min 10 serves

- \$3.0 Smoked Salmon on Rosti w/ crème Fraiche
- \$2.2 Bocconi, Basil, Cherry Tomato Skewers (Veg) (GF)
- \$2.5 Petit Bruschetta w/ Tomato, Pesto (Veg)
- \$2.9 Vietnamese Rice Paper Wraps - Veg
- \$3.2 Vietnamese Rice Paper Wraps - Chicken
- \$2.2 Crumbled Feta, Onion Jam Tart
- \$2.1 Avo Smash, Tomato Tart
- \$3.2 Juliene Veg w/ Rolled Beef (GF)
- \$2.0 Min Frittata w/ Relish Veg (Veg) (GF)
- \$3.0 Chicken Tostadas w/ guacamole
- \$2.1 Char Veg, Pesto on Melba toast (Veg)
- \$2.2 Triple Brie w/ Cranberry on Crostini (Veg)
- \$2.1 Maple Pumpkin, Fetta Tart (Veg)
- \$3.6 Peking duck Cones
- \$3.5 Stuffed Mushroom Caps (GF)

### *Dipping Sauces Included*



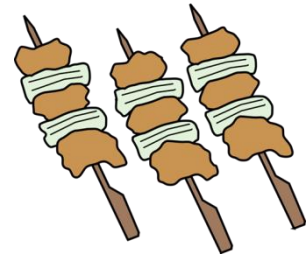
## CORPORATE CATERING MENU

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### Hot Nibbles

Min 10 serves

- \$2.5 Mini Margarita Pizza (Veg)
- \$2.0 Mini Sausage Rolls
- \$2.0 Mini Beef Pies
- \$1.9 Cocktail Spring Rolls (Veg)
- \$2.2 Assorted Mini Quiche
- \$1.9 Rustic Meat Balls w/ Relish
- \$1.9 Spinach & Feta Triangle (Veg)
- \$2.9 Hand Rolled Veg Aranchini w/ Aioli (Veg)
- \$2.5 Panko Crumbed Chicken w/ Aioli
- \$2.0 Sweet Corn & Cheese Fritters (Veg)
- \$1.9 Samosa w/ Dipping Sauce
- \$2.6 Beef Rosemary Pie w/ Relish
- \$2.6 Mini BBQ Chicken Pizza
- \$2.7 Infused Chicken Skewers w/ Mint Yogurt
- \$2.7 Asian Beef Skewers
- \$2.6 House made Pork & Fennel Sausage Rolls w/ Sauce
- \$2.5 Steamed Dumpling w/ Nam Jim Sauce
- \$2.6 Veg Skewers w/ Haloumi (Veg)
- \$3.5 Infused Lemon Garlic Prawn Skewers (GF)
- \$2.1 Thai Fish Cakes w/ Chutney



*Dipping Sauces Included*

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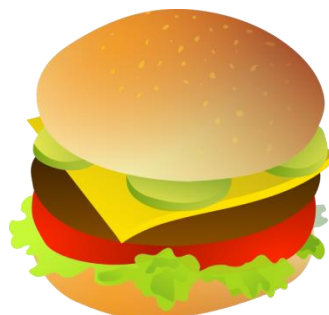
**Bigger Nibbles - Cocktail Size**

**Min 10 serves**

- \$4.0 New York Style Beef Sliders
- \$4.0 Peri-Peri Chicken & Slaw Sliders
- \$3.5 Gourmet Veg Sliders (Veg)
- \$4.0 Pulled Pork & Asian Slaw Sliders

*Cocktail Size 8oz \$ 6.5*  
*Upgrade to Meal Size 750ml \$14.0*

- Honey Soy Chicken Nibble Pieces (Served in Box)
- Rustic Beef Stroganoff w/ Rice (Served in Box)
- Butter Chicken w/ Rice (Served in Box)
- Chick Pea Sweet Potato Curry w/ Rice (Served in Box)(Veg)(GF)
- Chicken Noodle Stir-fry (Served in Box)
- Vegetable Noodle Stir-fry (Served in Box)(Veg)
- Carbonara Tossed Pasta (Served in Box)





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### Enticing Salads - Individual Serves

- \$8.5 Garden Salad (Veg) (GF)
- \$8.5 Rustic Caesar
- \$9.5 Chicken Caesar
- \$9.5 Infused Thai Chicken Salad (GF)
- \$8.5 Broccoli, Maple Pumpkin, Spinach, Onion, Fetta (Veg) (GF)
- \$8.5 Greek Salad (Veg)
- \$8.5 Moroccan Rice Salad, Char Veg, Spinach, Semi Dried Tomato (Veg)
- \$8.5 Infused Chicken Pea, Pumpkin, Zucchini ribbons, Spinach, Mint, Thai Dressing
- \$9.5 Pesto Chicken Pasta Salad
- \$8.5 German Potato Salad
- \$9.5 Tossed Mixed Leaves Salad w/ Avocado, Tomato, Chicken

### *Salad Bowls Available in:*

- \$32.0 *Small (4 - 6ppl)*
- \$57.0 *Medium (10 - 12ppl)*
- \$70.0 *Large (15 - 20ppl)*



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### Beverages - Cold

|       |                       |
|-------|-----------------------|
| \$4.0 | Milk Full Cream 2L    |
| \$7.9 | Orange Juice 2L       |
| \$7.9 | Apple Juice 2L        |
| \$7.9 | Pineapple Juice 2L    |
| \$4.5 | Coke 1.25L            |
| \$4.5 | Diet Coke 1.25L       |
| \$4.5 | Lemonade 1.25L        |
| \$4.5 | Sparkling Water 1.25L |
| \$3.5 | Still Water 600ml     |



### Beverages - Hot

Portioned Tea/ Coffee

Includes: Tea, Coffee, Milk, Sugar, Disposable Cups, Stirrers.

Portion Tea/Coffee + Thermos Pods

Includes: Tea, Coffee, Milk, Sugar, Disposable Cups, Stirrers.

*Disposable Plates, Cups, Napkin, Cutlery \$1.2 pp*

*China Crockery Available, Additional Cost Applies*

## CORPORATE CATERING MENU

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### Customised Items

### Price on Application

Range of Whole Cakes Available

Cup Cakes with or without Logo

Gluten Free Available

Celebration Slab Cake w/ Writing Available



If you require a Custom Quote for your event please email your enquiry to [info@enticeme.com.au](mailto:info@enticeme.com.au)