

## SHARED FEAST

Baker Boys Artisan **Bread Rolls & Butter** Are Included

### MAINS

Cape Grimm **beef eye fillet**, potato skordalia, red wine butter (gf)

Whole roasted angus **beef scotch**, salsa Verde, confit garlic (gf)

Sticky tamarind **beef short ribs**, candied peanuts, birds eye (df)

Crispy skin **pork belly**, apple kim chi, ginger pumpkin puree (df gf)

Roast **pork loin**, apple cider jus, salt & pepper crackle (df gf)

Rosemary & **butter roasted chicken**, cauliflower puree, natural jus

Brined **free range chicken**, poblano chimichurri, (gf)

Pollo Alla Romana, **braised chicken**, roasted red & yellow peppers (df gf)

Roasted **lamb shoulder**, fennel pollen, fine herb crust, smoked tomato fondue

**Lamb rump**, artichoke & eggplant capatona, (gf)

Saltwater **barramundi**, green papaya, snake bean, cherry tomato salad, mild hot & sour dressing (gf)

**Atlantic salmon**, sweet corn & chorizo ragout, almond romesco (lg)

Pan fried ricotta & spinach **gnocchi**, red pesto, basil, wilted kale, extra ricotta (v)

**Soft polenta**, kale chips, fried garlic, root vegetables, pine nut, dried apricots, pumpkin oil (vg)

### RUSTIC BARBECUE STYLE MAINS

**Blacken beef brisket**, whiskey sour pickles, cola bbq sauce (lg df)

**Charred pork ribs**, raspberry barbecue sauce (lg df)

Canadian maple & chipotle **pork shoulder** old school chopped (gf)

Jamaican **jerk brick chicken**, white barbeque (gf)

Thick slab **pastrami bacon**, red eye glaze (lg)

# FINESSE

C A T E R I N G G R O U P

---

## CHEFS CHOICE

These items can be added at market price, please ask

Saffron marinated **ocean trout**, Ajo Blanco, crushed macadamia, pickled & roasted grapes (gf)

**Braised duck legs**, 5 spices, gingerbread crumble, mandarin glaze

## SIDES

Smashed roasted **chat & sweet potatoes**, thyme, caramelised onions (gf v df)

**Kipfler potatoes**, crispy bacon, corn salsa, spring onions, sour cream (lg v)

Italian **baked vegetables**, asiago cheese, herbed bread crumbs (v)

Salt **baked beetroot**, heirloom carrots, dukka, crème fraiche (lg v)

**Rigatoni pasta**, sugo al pomodoro, basil, pecorino (v)

**Orecchiette pasta**, artichokes, baby spinach, cured Roma tomatoes, lemon zest (v)

Season's  **freshest green vegetables**, hazelnut brown butter (gf v)

**Miso roasted pumpkin**, pepita seeds, honey yoghurt, coriander (gf v)

Grilled **yellow polenta**, green verde, rosemary salt (v)

Fresh **corn bread** jalapeno, honey butter

## SALADS

Heirloom **tomato Caprese**, fior di latte, fresh basil, aged balsamic, local olive oil (v)

**Shaved zucchini** & beetroot, radish, goat cheese, lavash crisps (v)

**Baby gem lettuce**, ruby grapefruit, cucumber, fennel, avocado dressing (v gf)

**Radicchio**, Flinders olives, apples, oranges, pistachios, sherry vinaigrette (vg gf df)

**Roquette, pear**, candied walnuts, Parmesan, white balsamic dressing (v gf)

**Fattoush** – cucumber, tomato, red onion, mint, cos lettuce, fried pita, sumac dressing (vg df)

**Jicama**, carrot, wom bok, red cabbage slaw, ancho dressing (gf)

Kale **Caesar salad**, soft egg, Parmesan, crispy bacon, olive oil croutons, California dressing

# FINESSE

C A T E R I N G G R O U P

## PACKAGES PRICE PER PERSON

**Package 1**                      **2 mains / 2 sides / 1 salad**

**Package 2**                      **3 mains / 2 sides / 2 salads**

**Wait staff, bar staff and chefs** are a additional price of \$45 per hour with a minimum of 5 hours each

**Minimum 40 guest**, surcharges apply for numbers under

**Front of the house wedding managers** ( if needed) are a additional price of \$55 per hour with a minimum of 8 hours,

**Supplier meals** all at \$35 per person

**V** vegetarian    **Vg** vegan    **Df** dairy free    **Gf** gluten free    **Lg** low gluten

## ADD ON & ADDITIONAL

### CANAPES

“ **Steak & Chips**” brown butter béarnaise, house made chicken salt (gf)

Mar Hor - Sweetened **pork, chicken** & peanuts on carved pineapple (lg df)

San Daniele **prosciutto**, pickled melon, brioche crisp, balsamic aioli

Confit cherry tomato, basil, red pesto, **goats curd tartlet** (v)

**Fresh fig**, feta & sage tartlets, crisp herbs (v)

Roasted pumpkin & Parmesan **arancini**, basil aioli (v)

**Wattle seed scones**, carmalised butternut pumpkin, candied pepita, chives (v)

**Beetroot falafel**, sumac onion jam, honey labne, crisp Mt bread (v)

**Poached prawns**, smoked paprika aioli, lemon cheeks (gf df)

**Oysters**, pancetta, fried shallot, Kilpatrick dressing (lg df)

Sugar & citron **cured salmon** crostini, beetroot jam, crème fraiche, baby herbs

# FINESSE

C A T E R I N G G R O U P

---

## SEATED ENTRÉE

### Shared Antipasto

Can be served as a pre dinner grazing station or up the table as a shared entree

A vast array of the season's finest produce, cured meats, small goods, spreads & breads

Bass & Flinders gin **cured salmon**, baby beetroot, dill crème fraiche, pickled radish, lavosh

Crispy Port Phillip **calamari**, shredded fennel & napa slaw, garden herbs, burnt lime aioli (lg df)

San Daniele **prosciutto**, **fresh figs**, honey walnuts, house made ricotta, watercress, grissini

**Chicken & ham hock terrine**, piccalilli vegetables, sauce gribiche, frisee, toasted brioche

**Tataki beef rib eye**, pickled daikon, spring onions, garlic chips, coconut ponzu, crisp rice paper (df)

**Beef eye fillet Carpaccio**, reggiano, truffled aioli, soused shallots, puffed wild rice, petite roquette (gf)

**Farm gate tomatoes**, parmesan & basil bavarois, tomato coulis, sorrel, garlic rubbed crostini (v)

**Pumpkin & sage ravioli**, brown butter, toasted almonds, lemon, pecorino cheese (v)

Local Devils Bend **mushroom risotto**, thyme brioche breadcrumbs, parmesan, pea tendrils (v)

## ROVING ENTRÉE

Crispy Port Phillip **calamari**, shredded fennel & napa slaw, garden herbs, burnt lime aioli (lg)

Seared **swordfish skewers**, pine nut, almond & currant agro dolce, frisee salad (gf df)

**Hot smoked salmon**, blue corn chip, lime avocado crème, tomato salsa

Pumpkin, pistachio, **za'atar pide**, soft feta, roquette (v)

Sweet corn, zucchini & **halloumi fritters**, beetroot hummus, tahini yoghurt (v)

**Spiced lamb** baby burger, beetroot jam, smoked tzatziki, wild roquette

**Sumac lamb cutlet**, preserved lemon yoghurt, cumin seeds, pomegranate, mint (gf)

Roongs uncommon **Thai salad**, **lemon grass chicken**, cuks, tomatoes, bean sprouts,  
Asian herbs, glass noodles, hot & sour dressing (gf)

Roast **chook sanga**, cucumber, dil mayo, whipped butter

**Beef short rib & corn croquettes**, smoked potato aioli

The **best sausage rolls**, Roongs kick ass tomato chutney

# FINESSE

C A T E R I N G G R O U P

---

## DESSERT

**S'mores tartlet**, chocolate mousse, graham cracker, bruléed marshmallow

Milk & Honey – milk chocolate **panna cotta**, citrus curd, salted honeycomb (gf)

Torta Caprese , flourless chocolate cake, sweet mascarpone, blood orange zest (gf)

Fresh made cinnamon & sugar **doughnuts**, strawberry curd

**Sticky date pudding**, vanilla crème, whisk sour sauce

Coconut & **raspberry éclairs**, raspberry powder

White chocolate, rose petal & pistachio plaques (gf)

Fig, honey & almond **frangipane tart**

**Lemon meringue** tartlet

## CHEESE

Served on platters for the table, individual plates or a grazing station

Our chefs will select the perfect **three cheeses** for your event, using only the most reputable of suppliers.

Garnished with quince paste, seasons freshest fruits, dried fruits, muscatels & lavosh

**We appreciate your consideration of Finesse Catering Group and look forward to providing you with a memorable event.**