

A photograph of three white plates of food being held by people. The top-left plate has a salad with shredded carrots and cabbage. The top-right plate has a dark meat dish with radishes and greens. The bottom plate has a large piece of meat, possibly salmon, with a sauce, radishes, and greens. A white circle with the text 'PLATED SEATED DINING' is overlaid in the center, with a horizontal line below it.

PLATED
SEATED
DINING

W E D D I N G S E V E N T S P A R T I E S

CANAPES

"Steak & Chips" tarragon béarnaise, radish pickle, house-made chicken salt (gf)
Blacken lamb, pistachio praline, minted aioli crostini
Chorizo pate, fire-roasted capsicum, feta, olive oil grilled sourdough
Wagyu bresaola, double brie, Finesse quince paste crostini
Mar hor; sticky pork, chicken & peanuts on carved pineapple (gf)
Lemongrass grilled chicken, Lek Lek Ban sweet chilli sauce (gf)
Roast chicken sandwich, cucumber, whipped butter, lemon & dill mayo
Smoked pulled pork & cheddar lollipops, white bbq, lowdown pickles
Hanger steak, everything parmesan crisp, Pinot shallot jam, wild roquette (gf)
Pork, fennel & apple sausage rolls, Roongs kick-arse tomato chutney

Sparkling shiraz cured salmon, beetroot marmalade, pickled grape (gf)
Poached king prawns, fresh lemon, smoked mayo (gf)
Flash fried calamari, lime & sumac aioli (gf)
kingfish Crudo, grape & fennel pickle, Aleppo salt, charcoal lavosh
Buxton smoked trout, sweet corn blini, zucchini pickle, chive creme fraiche
Tuna tartare, pork crackle chilli jam, housemade rice cracker, betel leaf (gf)
Red curry prawns, kaffir lime & coconut caramel (gf)
Freshly shucked Oysters; natural, apple mignonette & Thai nam pla (\$4 pp surcharge) (gf)

Cherry tomato & goat cheese flatbread, black olive caramel (v)
Southern-fried cauliflower, jalapeno ranch (vg)
Roasted pumpkin & ricotta arancini, basil & parmesan aioli (v)
Beetroot falafel, cured onions, Peninsula honey labne (gf v)
Vegan rice cracker ming; young ginger, black sesame, coconut, palm sugar, lime (gf vg)
Hasselback baby potatoes, roasted garlic Ceasar aioli (v df)
Fresh fig, sage & smoked feta tartlet (v) (Available from January - May)
Local beetroot & goats cheese tartlet, orange zest, red king radish (v)



PLATED ENTREES

Served with warm rosemary focaccia & butter

Antipasto boards: cured meats, cheeses, house-made pickles & preserves, olives, toasted crostini

Citrus king prawns, celeriac, savoy & caper berry French slaw, Old Bay (gf)

Butternut pumpkin & caramelised onion ravioli, cherry tomato, oregano, parmesan Reggiano (v)

Smoked & poached chicken, shaved apple & zucchini salad, candied almonds, o.j blossom dressing (gf)

Beef Carpaccio, parmesan, truffled aioli, pickled shallots, croutons, watercress df

Thai beef, cucumber & snake bean salad, cherry tomato, Garden herbs, hot & sour dressing (gf)

Harissa baked eggplant, broad bean & mint tabbouleh, preserved lemon (gf vg)

Freshly shaved Prosciutto, rockmelon, Frisee, garlic baguette, poached fig dressing

PLATED MAINS

Slow baked beef scotch, pink peppercorn & fennel, salsa verde (gf)

Tamarind beef brisket, toffee chilli peanuts, crispy shallots & garlic (gf)

Black Angus beef fillet, balsamic onion jam, red wine herb butter (Surcharge MP) (gf)

Crispy skin salmon, almond, baby caper, golden sultana, agrodolce (gf)

Baked blue eye fillet, macadamia, saffron aioli, citrus, chervil (gf)

Lemongrass barramundi, Southeast herbs, ginger nam pla dressing (gf)

Rosemary & lemon roasted chicken, cauliflower puree, chicken jus (gf)

Chicken saltimbocca, Prosciutto, sage pesto, marsala wine sauce (gf)

Portuguese chicken, smoked paprika romesco sauce, chargrilled lemon (gf)

Braised lamb shoulder, Myer lemon, fennel pollen, roasted garlic Toum sauce (gf)

Honey roasted pork, 7-spice crackle, white soy & star anise apple puree

Ricotta, fresh basil & spinach gnudi, Pinot Grigio tomato sugo, shaved parmesan (v)

Orecchiette, hand-pounded basil pesto, cherry tomatoes, artichoke, spinach, peas, pecorino (v)

Rigatoni Americana, chilli napoli sauce, soppressata salami, olives, zucchini, mozzarella (v)

Pappardelle, braised duck & red wine ragu, crushed tomatoes, parmesan Reggiano

Cacio e Pepe bucatini, black pepper parmesan cream, parsley, parmesan Reggiano (v)

Roasted beetroot risotto, lemon herb ricotta, shaved radicchio, Verde olive oil (v)

SHARED SIDES & SALADS

Sauteed seasonal green vegetables, chimichurri, seared lemon (gf v)

Crispy chat potatoes, rosemary, thyme, toasted garlic (gf vg)

Charred carrots, sweet potato baba ganoush, pomegranate, smoked feta (gf v)

Canadian maple roasted pumpkin, pepitas bird seed mix, coriander (gf vg)

Miso baked cauliflower, sesame togarashi, tahini dressing (gf vg)

Sicilian caponata; roasted capsicum, eggplant, tomato, red onion, zucchini, garlic, olives, capers (gf vg)

Grilled sweet corn, chipotle butter, grated manchego, sour cream, chives (gf v)

Grilled broccoli, smoked ham hock, braised white beans, pecorino (gf)

Salt baked beetroot, orange, chickpea dukkah, goat cheese dressing (gf v)

Baby cos, radish, orange, cucumber, candied almonds, avocado yoghurt dressing (gf v)

Roquette, pear, parmesan, toffee walnut salad, balsamic dressing (gf vg)

Pearl couscous, fire-roasted Mediterranean vegetables, caramelised shallot chutney (v)

Kale Ceasar, brown sugar bacon, soft egg, garlic croutons, California dressing

Fattoush: tomato, cucumber, red onion, baby cos, mint, pita crisp, sumac dressing (vg)

Seasonally inspired vegan salad; the freshest & finest the Mornington Peninsula has on offer (vg)

Heirloom tomato & baby bocconcini salad, basil, red wine vinaigrette (gf v)

Green papaya som tom, cherry tomatoes, roasted peanuts, chilli & lime dressing (gf)

Soft butter lettuce, fresh parsley, chervil, radish, dijon dressing (gf vg)

V vegetarian Vg vegan Gf gluten-free Lg low gluten

FINESSE
CATERING GROUP



SWEETS

Espresso martini panna cotta, caramelised white chocolate, Kahlua syrup (gf)

Chocolate chantilly & pistachio Cannoli

Sticky date pudding, spiced bourbon caramel

Zeppole; Ricotta & honey Italian doughnuts, seasonal curd, lemon verbena sugar

Torched lemon & yuzu meringue tartlet

Pineapple skewers, plum sugar, pink peppercorn, lime coconut cream (gf vg)

LATE NIGHT SNACKS

Banh Mi croissant, roast pork, pickled carrot, chilli, cucumber, chilli jam hoisin mayo

King prawn brioche roll, yuzu & dill mayo

Roast beef & chip roll, bearnaise aioli, roquette, crispy shallots

Fried chicken burger, American cheese, Finesse pickles, hot sauce mayo

Barramundi slider, celeriac & caper remoulade, tomato, baby gem

Double cheeseburger slider, tomato, cos, Monetary cheese, Finesse pickles, tangy mayo

Steamed bao, master stock sticky pork, apple kimchi

Braised beef taco, jack-quesillo cheese, Cuban slaw, salsa Roja

Chaing Mai sausage brioche roll, butter lettuce, ginger & cucumber relish

Steamed bao, sticky tofu, green papaya Som Tom (v)

3 cheese toastie, roasted garlic aioli, smoky tomato chutney (v)

Vegan taco, purple potato & green chilli, radish & mint pico de gallo (vg)

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FINESSE
CATERING GROUP





GRAZING TABLES

Served as a beautiful show-stopping grazing table.

Dips & Spreads

Freshly made & seasonal, think herbed pumpkin, semi-dried tomato, ricotta & basil, beetroot hummus & za'atar...just to name a few. All served with fresh veggies, lavosh, toasted & fresh bread

Antipasto

Local & imported cured meats & cheeses, olives, fresh, pickled & charred veggies, semi-dried tomatoes, olives, seasonal salads, Mornington honey, dips, spreads, toasted nuts, fresh bread, rolls, lavosh & crackers.

Cheese

Selection of local & imported cheeses

Garnished with Finesse quince paste, port poached figs, honey, fresh & dried fruits, toasted nuts, wafers, lavosh & bread crisp

Oysters

Market price

Rock, Pacific or Tasmanian oysters

Natural with lemon, cucumber & apple mignonette, chilli gazpacho, Thai ginger nam pla gf

GRAZING PLATTERS

Platters serve 15 to 20 guests,

Dips & Spreads

Antipasto

Mezze

Charcuterie

Cheese

Fruit