



RECOVERY PARTIES

HEIGHTEN THE WAY YOU ENTERTAIN DROP OFF RECOVERY PARTIES BY FINESSE

No fuss. Well, really, we mean as little as possible.

Our ready to go boxes offer a variety of delicious options that require little to no assembly. They are packed full of the flavour, freshness, and creativity you expect from Finesse, minus the staff. Prepared fresh by our culinary team and delivered to your door.

A winning solution for after the the big day.

Delivered party boxes are an effortless way to impress your guests and make a statement at your next event.

Less stress, sublime food!

ordering & communication
contact us via email at
events@finessecateringgroup.com.au or phone
0410 882 766

drop off & staffing
boxes are designed to be
dropped off and are self
service. should you require
staff they can be added for
\$60 per hour (min 4 hours)

delivery & availability
minimum spends apply.
all food is delivered in our
refrigerated vans at a food
safe temperature.

V vegetarian **Vg** vegan
Gf gluten-free **Nf** nut free
DF dairy free

Finesse.
CATERING GROUP

PARTY BOXES | 30 PIECES | PRICED INDIVIDUALLY

ONE SELECTION PER BOX

skewers: prosciutto di san daniele, rockmelon, balsamic (gf df)	\$180
lemongrass grilled chicken skewers, lek lek sweet chilli sauce (gf df nf)	\$150
thai massaman beef curry pies, hot & sour pickles (nf)	\$165
beef & brown ale pies, gentlemen's relish	\$165
pork, fennel & apple sausage rolls, Roongs kick-ass tomato chutney (nf)	\$160
cheeseburger slider, tomato, cos, cheese, pickles, good burger sauce (nf)	\$210
spiced lamb burger slider, beetroot jam, Tzatziki, roquette (nf)	\$230
Mf sweet & sour popcorn chicken (df nf)	\$165
smoked pulled pork & cheddar lollipops, white bbq aioli, lowdown pickles (nf)	\$165
chicken parmigiana bites: our take on a classic (nf)	\$165
tartlet: semi-dried tomato & artichoke ratatouille (v nf)	\$140
tartlet: butternut pumpkin, french onion & Persian feta (v nf)	\$140
skewer: antipasto tomato, zucchini, Finesse pickles, pumpkin, olives (gf vg df nf)	\$130
crispy rice cracker ming; candied peanut, ginger, sesame, coconut, lime (gf vg)	\$150
beetroot & gin cured salmon, sweet corn crumpet, dill aioli (nf)	\$200
citrus poached prawns, rosa aioli & 80's cocktail sauce, fresh lemon (gf df nf)	\$180

SANDWICHES | 24 PIECES | PRICED INDIVIDUALLY

ONE SELECTION PER BOX

Chef selection of bread: white loaf, multigrain, Turkish, sourdough & wrap rounds

double smoked ham, aged tasty, roquette, semi-dried tomato mayo (nf)	\$125
poached free range chicken, lemon dill mayo (nf)	\$125
nyc style shaved beef, red onion jam, Swiss cheese, bearnaise aioli (nf)	\$130
smoked bacon, lettuce, tomato, avocado, basil mayo (nf)	\$125
mediterranean roasted veg, soft Verde cream cheese (V nf)	\$110
super salad, beetroot hummus, crunchy toasted seeds (vg)	\$110

***GF options available for \$10 extra per platter**

FOCACCIA | SERVES 10 GUESTS | PRICED INDIVIDUALLY

ONE SELECTION PER BOX

shaved mortadella, pistachio pesto, roasted garlic, baby mozzarella (nf)	\$130
basil chicken, pepperoni, smoked sausage, red sauce, hot honey (nf)	\$100
charred zucchini, sun-dried tomato, vegan bechamel verde (vg nf)	\$100

MAINS | SERVES 10 GUESTS | PRICED INDIVIDUALLY

ONE SELECTION PER BOX | *needs a little reheating

sliced beef scotch, cafe de paris butter (gf df nf)	\$250
beef eye fillet. horseradish cream, confit garlic (gf df nf)	\$300
barolo braised beef, lemon, garlic & parsley gremolata (gf df nf)	\$200
lemongrass & tamarind braised beef, toffee peanuts, crispy shallots, garlic (df)	\$200
greek lamb shoulder, souvlaki spices, finesse pickles (gf df nf)	\$200
portuguese roasted chicken, smoked paprika romesco (gf df nf)	\$165
penang grilled chicken, coconut peanut satay sauce, hawker pickles (gf df)	\$165
tuscan beef meatballs, grated parmesan, tomato Napoli (gf nf)	\$165
tulum pulled pork, pibil pickled red onion, coriander (df nf gf)	\$165
sliced smoked ham with coffee, clove & maple glaze (gf df nf)	\$180
whole side of salmon, lemon dill sauce, pickled cucumbers (gf df nf)	\$260
hot smoked salmon, fennel, pernod, almond & currant dressing (gf df)	\$260

PASTAS & NOODLES | SERVES 10 GUESTS | PRICED INDIVIDUALLY

ONE SELECTION PER BOX

penne alla vodka, basil, sundried tomatoes, confit garlic cream, parmesan (v nf)	\$150
orecchiette, hand-pounded basil pesto, tomatoes, artichoke, peas, pecorino (v)	\$150
spaghetti alla puttanesca, tomatoes, olives, capers, garlic, peperoncino, EVO (v)	\$150
ricotta, fresh basil, spinach gnudi, pinot grigio tomato sugo, shaved parmesan (v nf)	\$150
lasagna: beef meatballs & ricotta, tomato Napoli, parmesan (nf)	\$160
thai noodle salad, cucumber, tomato, carrot, sprouts, hot sour dressing (df nf v)	\$120
hokkien mee noodles: chicken, broccoli, red capsicum, dark sweet soy (df nf)	\$140

V vegetarian Vg vegan Gf gluten-free Nf nut free DF dairy free

SIDES & SALADS | SERVES 10 GUESTS | PRICED INDIVIDUALLY

ONE SELECTION PER BOX

oregano, lemon, garlic, parsley roasted potatoes (gf df vg nf)	\$120
russian potato salad, pickles, peas, soft egg, capsicum, dill dressing (gf df nf v)	\$120
green beans, roasted tomato, feta, shallots, fresh herbs, EVO (gf v nf)	\$120
sauteed seasonal green vegetables, salsa Verde (gf v df nf)	\$120
honey roasted root vegetables, Za'atar, pomegranate dressing (v gf df nf)	\$120
charred carrots, sweet potato baba ganoush, dukkha, smoked feta (gf v nf)	\$120
moussaka: zucchini, eggplant, caramelised onions, bechamel, mint, dill (gf v nf)	\$130
italian rustic roasted vegetables (gf df vg nf)	\$120
baked Pumpkin, tamarind son In law sauce, pumpkin seed crunch (df vg nf)	\$120
pearl couscous, Mediterranean vegetables, shallot tomato chutney (vg nf)	\$120
typhoon shelter tom yum special fried rice (df nf)	\$120
burrata, stonefruit & tomato salad, basil, balsamic plum dressing (gf nf)	\$200
fattoush; cucumber, tomato, red onion, mint, cos, fried pita, sumac dressing (nf vg df)	\$130
baby cos, radish, orange, cucumber, candied almonds salad, avocado dressing (gf v)	\$120
roquette, pear, parmesan, toffee walnut salad, balsamic dressing (gf v)	\$120
our big fat greek salad (gf nf)	\$120
kale caesar; soft egg, parmesan, satan bacon, croutons, california dressing (nf)	\$130
caprese: heirloom tomato & baby bocconcini, basil, red wine vinaigrette (gf nf v)	\$120
green papaya som tom, tomatoes, roasted peanuts, chilli lime dressing (gf v df)	\$120
soft butter lettuce, fresh parsley, radish, seasonal dressing (gf vg nf)	\$100

ANTIPASTO BOX | FEEDS 10 PP | \$180

Local & imported cured meats & cheeses, olives, fresh, pickled & charred veggies,

semi-dried tomatoes, olives, toasted nuts, fresh breads & lavosh

*GF options available for \$10 extra per platter

SEASONS BEST FRUIT | FEEDS 10 PP | \$125

The season's finest fruit cut and carved fresh with salted caramel sauce

CHEF STATIONS | MINIMUM NO. APPLY | PRICED INDIVIDUALLY

PAELLA

select one \$30 pp

fresh local fish, mussels, prawns, chorizo, sofrito, calasparra rice, saffron, fresh herbs (gf df nf)

free range chicken & chorizo, sofrito, calasparra rice, saffron, fresh herbs (gf df nf)

SEAFOOD

mp

a selection of freshly shucked market's finest oysters with garnishes & sauces, peeled king

prawns with lemon wedges, rosa aioli & 80's cocktail sauce, whole gravlax of salmon with blinis

& condiments & bowls of white anchovies.

PARMESAN WHEEL

select one \$25 pp

cacio e Pepe bucatini, alla vodka penne, alla norma casrecce tomato sugo or

gnocchi parmesan fondue

*add on: cured guanciale, freshly shaved prosciutto or garlic prawns mp

BREAD & CONDIMENTS | SERVES 10 GUESTS | PRICED INDIVIDUALLY

rosemary & sea salt focaccia	\$30
garlic sumac flatbread	\$30
sour grain rolls	\$30
brioche rolls	\$40
finesse made pickles	\$20
chef Roong Kick ass tomato chutney	\$20