



BREAKFAST | TEA | LUNCH

9 - 5 DELIVERED CATERING BY FINESSE

Finesse Catering Group brings a restaurant-style experience to your office that is tailored to the modern business environment. 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. Prepared fresh by our culinary team and delivered to your work place. From energising morning and afternoon teas, curated working lunches, plated upscale boardroom meetings, stylish buffets as well as product launch cocktail parties. Our corporate catering team will work closely with you to create an event that truly represents your brand and vision.

Less stress, sublime food!

Finesse.
CATERING GROUP

ordering & communication
contact us via email at
letschatfcg@gmail.com or
phone 0410 882 766

we require 5 full business days
notice for all deliveries.

minimums
minimum spends apply

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

fully staffed events
we also offer fully staffed
events, please ask

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

BREAKFAST BOXES

COLD

breakfast pots

granola yoghurt pots: mango,
coconut, honey granola (v nf)
\$8.50

bircher muesli: cinnamon apples,
currants, apple pie crumble (v)
\$ 8.50

chia pots: blueberry banana
compote, almond crunch (gf vg)
\$8.50

breakfast bowl: soft egg, spinach,
roast tomato, mushrooms, feta
(gf nf)
\$12

corn fritters, avocado smash,
cherry tomato, dukkah (nf v)
\$8.50
add: smoked salmon \$4 pp

fresh baked muffins
\$4.50

banana bread, maple butter (v)
\$4.50

assorted sweet pastries
\$6

seasonal fruit platter (vg nf)
\$7

HOT

sliders & rolls

satan bacon, egg & cheese,
HP bbq sauce
\$10

pork sausage, egg, hash brown,
american cheese, house ketchup
\$10

zucchini fritter, roquette, sun dried
tomato relish (vg nf)
\$8.50

petite quiche 1 choice

smoked ham, bacon,
gruyere cheese (nf)
\$5

smoked salmon, goat cheese, dill
(nf)
\$5

florentine: spinach, yolky egg, basil
(nf)
\$4

mini croissants 1 choice

scrambled egg, herb chipolatas,
kick ass tomato chutney ()
\$8.50

smoked ham, tomato, tasty cheese,
balsamic mayo ()
\$8.50

scrambled tofu, avocado,
rancheros salsa (v nf)
\$8.25

petite frittata

chorizo, potato, caramelised leek
(nf gf)
\$4.50

smoky bacon, mozzarella,
tomato, spinach (nf gf)
\$4.50

pumpkin, olive, feta, za'atar
(nf. gf)
\$3.75

minimum quantities

10 pieces per item

all prices plus GST

menu changes

sorry no changing,
adapting or tweaking
menus.

drop off & staffing

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

bio disposables priced pp

cutlery pack \$1.50

wooden forks \$0.60

wooden spoons \$0.60

wooden knives \$0.60

cocktail napkins \$0.20

6in plates \$0.95

attention

hot items leave our
kitchen hot. however
they may only be
warm/room temperature
when they get to you.

V vegetarian **Vg** vegan

Gf gluten-free **Nf** nut free

DF dairy free



MORNING & AFTERNOON TEA BOXES

COLD

flourless orange cake,
cardamon cream (v gf)
\$6

double chocolate marshmallow
brownies (v)
\$6

lemon yuzu meringue tartlet (v nf)
\$5

vegan banana bread, maple butter
(nf)
\$6

freshly baked croissant,
seasonal jam (nf)
\$6

freshly baked fruit muffins (nf)
\$5

freshly baked savoury muffins (nf)
\$6

assorted sweet pastries
\$6

seasonal fruit platter (vg gf nf)
\$6

HOT

pork, fennel, apple sausage rolls,
kick ass tomato chutney (nf)
\$7

not sausage rolls: sweet potato, kale,
fennel rolls, kick ass tomato chutney
(vg nf)
\$6

petite tartlets 1 choice

eggs benedict: crsipy prosciutto,
yolky egg, hollandaise aioli (nf)
\$7.50

smoked salmon, chives, baby tomato,
herby cream cheese (nf)
\$7.50

sundried tomato & artichoke tapenade
(v nf)
\$6.50

spanakopita: ricotta, spinach, mint (v nf)
\$6.50

petite pies 1 choice

beef & brown ale, gentlemen relish (nf)
\$6

chicken, caramelised leek, tarragon,
provolone cheese (nf)
\$6

thai massaman beef, hot & sour pickles
(nf)
\$6

creamy cauliflower, thyme mushroom,
sherry onion (v nf)
\$5

Finesse.
CATERING GROUP

minimum quantities

10 pieces per item
all prices plus GST

menu changes

sorry no changing,
adapting or tweaking
menus.

bio disposables priced pp

cutlery pack \$1.50
wooden forks \$0.60
wooden spoons \$0.60
wooden knives \$0.60
cocktail napkins \$0.20
6in plates \$0.95

attention

hot items leave our
kitchen hot. however
they may only be
warm/room temperature
when they get to you.

V vegetarian **Vg** vegan

Gf gluten-free **Nf** nut free

DF dairy free

feel free to pick from the breakfast

package or the next page the

choice is yours

LUNCH READY TO SERVE BOXES

SANDWICHES | ONE SELECTION PER BOX

chef selection of bread: white loaf, multigrain, turkish, sourdough or wrap rounds.

meat & poultry

double smoked ham, tasty cheese, roquette, roasted garlic mayo (nf)
\$6.50

nyc style beef, onion jam, swiss cheese, bearnaise aioli (nf)
\$6.50

crispy bacon, lettuce, tomato, avocado, lemon mayo (nf df)
\$6.50

vegetarian

mediterranean roasted veg, verde cream cheese (v nf)
\$5.50

super salad veggie, beetroot hummus, crunchy seeds (vg nf df)
\$5.50

curried japanese egg, kewpie, potato crisp (v nf df)
\$5.50

MINI CROISSANTS

ONE SELECTION PER BOX

prosciutto, grated parmesan, roquette, balsamic glaze (nf)
\$10

smoked ham, cheddar, cos, pickles, dried tomato aioli (nf)
\$8.50

roast turkey, swiss cheese, spinach, cranberry relish (nf)
\$6.50

poached free range chicken, lemon dill mayo (nf df)
\$6.50

greek lemon oregano chicken, tomato, feta aioli (nf df)
\$6.50

seafood

smoked salmon, spinach, caper remoulade, dill philly (nf)
\$8.50

king prawn, chives, baby cos, bloody mary mayo (nf df)
\$10

tuna, celery, cornichon relish, dijon mayo (nf df)
\$5.50

shaved mortadella, pistachio pesto, baby mozzarella
\$10

green goddess: avocado, cucumber, sprouts, spinach, seeds, tzatziki (vg)
\$8

banh mi, roast pork, pickled carrot, cucumber, hoisin mayo (nf df)
\$9

Finesse.
CATERING GROUP

minimum quantities

10 pieces per item
all prices plus GST

menu changes

sorry no changing,
adapting or tweaking
menus.

bio disposables priced pp

cutlery pack \$1.50
wooden forks \$0.60
wooden spoons \$0.60
wooden knives \$0.60
cocktail napkins \$0.20
6in plates \$0.95

attention

hot items leave our
kitchen hot. however
they may only be
warm/room temperature
when they get to you.

V vegetarian **Vg** vegan

Gf gluten-free **Nf** nut free

DF dairy free



LUNCH READY TO SERVE BOXES

SALADS | PRICED PER BOX | ONE SELECTION PER BOX

baby cos, radish, orange,
cucumber, candied almonds,
avocado dressing (gf v df)
small \$55 large \$110

roquette, pear, parmesan, toffee
walnut salad, balsamic dressing
(gf v)
small \$55 large \$110

our big fat greek salad (gf nf)
small \$55 large \$110

caprese: tomato, bocconcini, cos
basil, red wine vinaigrette (gf nf v)
small \$60 large \$110

russian potato salad, pickles, peas,
soft egg, capsicum, dill dressing
(gf df nf v)
small \$55 large \$110

green papaya som tum, peanuts,
tomato, chilli lime dressing ()
small \$55 large \$110

shaved cucumber, apple, red onion,
dill, sour cream dressing ()
small \$55 large \$110

iceberg, satan bacon, blue cheese,
cornbread croutons, ranch ()
small \$55 large \$110

taco salad: tomato corn salsa
fresca, avocado, iceberg, mexie
cheese, crispy corn chips (gf v nf)
small \$55 large \$110

many grains, dried tomatoes, olives,
feta, currants, lemon dressing (nf)
small \$55 large \$110

caesar: cos, satan bacon,
parmesan, soft egg, croutons,
california dressing (nf)
small \$60 large \$120

french nicoise salad: tuna, potato,
green bans, tomato, olives soft egg,
vinaigrette (gf df nf)
small \$60 large \$120

pearl couscous, chipotle pumpkin,
feta, toasted seeds (v)
small \$55 large \$110

charred corn, black bean, tomato,
roquette, kaffir lime dressing (vg df)
small \$55 large \$110

roasted cauliflower, chickpea,
quinoa tabbouleh, o.j blossom
dressing (vg nf)
small \$55 large \$110

ADD A PROTEIN TO ANY SALAD OR PASTA ONE SELECTION PER BOX | PRICED PER PERSON

free range grilled chicken	\$5
panko crumbed chicken	\$5
thai crying tiger beef	\$6
miso smoked salmon	\$9
lime poached prawns	\$9

buffalo cauliflower	\$4
soft boiled soy egg	\$4
chilli garlic tofu	\$4
beetroot falafel	\$4
zucchini fritter	\$4

Finesse.
CATERING GROUP

sizes

small serves 5 guests
large serves 10 guests
all prices plus GST

add on's

we suggest adding a
protein to any salad or
pasta

menu changes

sorry no changing,
adapting or tweaking
menus.

bio disposables priced pp

cutlery pack \$1.50
wooden forks \$0.60
wooden spoons \$0.60
wooden knives \$0.60
cocktail napkins \$0.20
6in plates \$0.95

attention

hot items leave our
kitchen hot. however
they may only be
warm/room temperature
when they get to you.

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

LUNCH READY TO SERVE BOXES

Finesse.
CATERING GROUP

PASTA & NOODLES | PRICED PER BOX

ONE SELECTION PER BOX

penne alla vodka, basil, sundried
tomato, garlic cream, parmesan
(v nf)
small \$55 large \$110

orecchiette, hand pounded basil
pesto, tomatoes, peas, pecorino (v)
small \$55 large \$110

pasta salad: pepperoni, baby
mozzarella, tomato, capsicum,
basil lemon vinaigrette (nf)
small \$60 large \$120

penne puttanesca, red sauce,
tomatoes, olives, capers, garlic,
peperoncino (vg nf)
small \$55 large \$110

orzo pasta, chickpeas, kalamata
olives, cherry tomatoes, currants,
almonds, greek dressing (v df)
small \$55 large \$110

thai vermicelli noodle salad,
cucumber, tomato, carrot,
sprouts, hot sour dressing (v df nf)
small \$55 large \$110

hokkien mee: egg noodles
broccoli, red capsicum, garlic,
dark sweet soy (v df nf)
small \$55 large \$110

mee goreng: egg noodles,
seasonal veggies, tofu, sprouts,
peanut satay sauce (v df nf)
small \$55 large \$110

yaki udon: udon noodles, bok choy,
mushrooms, spring onion, toasted
sesame, stir fry sauce (v df nf)
small \$55 large \$110

drunken noodles: heaps of
seasonal veggies, 3 flavour sauce,
pickled ginger (v df nf)
small \$55 large \$110

ADD A PROTEIN TO ANY SALAD OR PASTA

ONE SELECTION PER BOX | PRICED PER PERSON

free range grilled chicken	\$5	buffalo cauliflower	\$4
panko crumbed chicken	\$5	soft boiled soy egg	\$4
thai crying tiger beef	\$6	chilli garlic tofu	\$4
miso smoked salmon	\$9	beetroot falafel	\$4
lime poached prawns	\$9	zucchini fritter	\$4

sizes

small serves 5 guests

large serves 10 guests

all prices plus GST

add on's

we suggest adding a
protein to any salad or
pasta

menu changes

sorry no changing,
adapting or tweaking
menus.

bio disposables priced pp

cutlery pack \$1.50

wooden forks \$0.60

wooden spoons \$0.60

wooden knives \$0.60

cocktail napkins \$0.20

6in plates \$0.95

attention

hot items leave our
kitchen hot. however
they may only be
warm/room temperature
when they get to you.

V vegetarian **Vg** vegan

Gf gluten-free **Nf** nut free

DF dairy free

LUNCH READY TO SERVE BOXES

PLATTERS & SHARED BOXES | ONE SELECTION PER BOX

hand rolled sushi: some veggie,
some chicken, some california,
side of wasabi, soy, pickled ginger
(gf nf df)

small \$120 large \$250

citrus poached prawns, rosa & 80's
cocktail sauce, lemon (gf nf df)

small \$100 large \$200

loaded nachos: crispy corn chips,
tomato pico de gallo, guacamole,
cheesy sauce (v gf nf)

small \$55 large \$110

crispy rice paper, tamarind peanut
satay dipper, southeast herbs,
hoi ann pickles (v gf nf)

small \$55 large \$110

antipasto skewers: tomato,
zucchini, finesse pickles, pumpkin,
olives (gf vg df nf)

small \$55 large \$110

prosciutto, rockmelon, balsamic
skewers (gf df nf)

small \$65 large \$130

antipasto

local & imported cured meats &
cheeses, olives, fresh, pickled &
charred veggies, dried tomatoes,
olives, lavosh (nf)

small \$90 large \$180

vegan antipasto

vg cheeses, olives, fresh, pickled &
charred veggies, dried tomatoes,
olives, lavosh (vg nf)

small \$70 large \$140

dips & spreads

freshly made & seasonal, fresh
veggies, lavosh, fresh bread (nf)

small \$70 large \$140

cheese

local & imported cheeses
finesse quince paste, honey, fresh
& dried fruits, lavosh (nf)

small \$90 large \$180

DESSERT BOXES | ONE SELECTION PER BOX

panna cotta: espresso martini,
chocolate creme (nf)

small \$55 large \$110

sticky date pudding, bourbon
caramel, toffee popcorn (nf)

small \$55 large \$110

lemon & yuzu meringue tartlet (nf)

small \$55 large \$110

warm apple & cinnamon empanadas
(nf)

small \$55 large \$110

double chocolate,
marshmallow brownies (v)

small \$55 large \$110

fruit skewers, salted caramel (vg gf)

small \$55 large \$110

Finesse.
CATERING GROUP

sizes

small serves 5 guests

large serves 10 guests

all prices plus GST

menu changes

sorry no changing,
adapting or tweaking
menus.

bio disposables priced pp

cutlery pack \$1.50

wooden forks \$0.60

wooden spoons \$0.60

wooden knives \$0.60

cocktail napkins \$0.20

6in plates \$0.95

attention

hot items leave our
kitchen hot. however
they may only be
warm/room temperature
when they get to you.

V vegetarian **Vg** vegan

Gf gluten-free **Nf** nut free

DF dairy free

B E V E R A G E S

apple juice spring valley 300 ml (min 4 bottles)
\$4.50

orange juice spring valley 300 ml (min 4 bottles)
\$4.50

capi cranberry juice 250 ml (min 4 bottles)
\$4.50

capi blood orange soda 250 ml (min 4 bottles)
\$4.50

capi pink grapefruit soda 250 (min 4 bottles)
\$4.50

coke classic 1.25 lt
\$6.50

sprite 1.25 lt
\$6.50

schweppes lemon lime & bitters 1.1 lt
\$6.50

schweppes ginger ale 1.1 lt
\$6.50

schweppes lemonade 1.1 lt
\$6.50

capi mineral water 250 ml (min 4 bottles)
\$4.50

san pellegrino sparkling water 250 ml (min 4 bottles)
\$4.5

fiji natural Water 1 lt
\$5.00