



**READY TO GO & REHEAT  
MAINS | SALADS | SIDES | PASTA**

## HEIGHTEN THE WAY YOU ENTERTAIN DROP OFF BOXES BY FINESSE CATERING

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 all your social occasions, including corporate lunches and events, birthday bashes, casual dinner parties, family gatherings and much more. 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](mailto:events@finessecateringgroup.com.au) or phone  
0410 882 766

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

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

## **MAINS | SERVES 10 GUESTS | PRICED INDIVIDUALLY**

### **ONE SELECTION PER BOX | \*needs a little reheating**

reverse seared beef scotch, cafe de paris butter (gf df nf)	\$250
beef eye fillet, horseradish cream, confit garlic (gf df nf)	\$300
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
smoked pork ribs, apple cider BBQ sauce, toasted sesame (df nf)	\$180
pork belly, cucumber apple salad, MF sweet & sour sauce (df nf).	\$200
sliced smoked ham, coffee, clove, maple glaze, mustard (gf df nf)	\$180
whole side of salmon, lemon dill sauce, pickled cucumbers (df nf gf)	\$260
hot smoked salmon, fennel, pernod, almond & currant dressing (gf df)	\$250
3 kings barramundi, Southeast herbs, ginger nam pla (gf nf df)	\$220

## **SLOW COOKED & CURRIES | SERVES 10 GUESTS | PRICED INDIVIDUALLY**

### **ONE SELECTION PER BOX | \*needs a little reheating**

greek lamb shoulder, souvlaki spices, finesse pickles (gf df nf)	\$200
barolo braised beef, lemon, garlic & parsley gremolata (gf df nf)	\$200
lemongrass & tamarind braised beef, toffee peanuts, crispy shallots, garlic (df)	\$200
tulum pulled pork, pibil pickled red onion, coriander (df nf gf)	\$165
green curry chicken, seasonal veggie, kaffir lime, steamed rice (nf gf).	\$165
northern thai pork curry, tamarind, ginger, peanuts, steamed rice (df)	\$180
butter chicken, tomato, yoghurt, fried curry leaf, steamed rice (gf nf)	\$165
sri lankan cauliflower, sweet potato, cashew curry, steamed rice (gf vg)	\$165

## **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

## **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	\$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

### **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

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