



READY TO GO & REHEAT PARTY FOOD PLATTERS

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 or phone 0410 882 766

Delivery & availability

Boxes are drop 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

COLD PARTY BOXES | 30 PIECES | PRICED INDIVIDUALLY

ONE SELECTION PER BOX

- \$160 Mar hor: sticky pork, chicken & peanuts on carved pineapple (gf df)
- \$170 Skewers: Prosciutto di San Daniele, rockmelon, balsamic (gf df)
- \$150 Focaccia: Chorizo pate, fire-roasted capsicum, parmesan (nf)
- \$200 Beetroot & gin cured salmon, sweet corn blini, creme fraiche
- \$180 Citrus poached prawns, rosa aioli & 80's cocktail sauce, fresh lemon
- \$140 Focaccia: Mascarpone, Preserved lemon, sundried Tomato, capers, parsley (v nf)
- \$130 Skewer: Antipasto tomato, zucchini, Finesse pickles, pumpkin, olives (gf vg df nf)
- \$140 Tartlet: Semi dried tomato & artichoke tapenade, whipped ricotta (v nf)
- \$140 Tartlet: Butternut pumpkin, French onion & Persian feta (v nf)
- \$150 Crispy rice cracker ming: candied peanut, ginger, black sesame, coconut, lime (gf vg)
- \$140 Flatbread: Tomato & goat cheese (v nf)
- \$160 Rice paper rolls, fresh veg, Hoi An pickles, nuoc cham (gf df nf)

HOT PARTY BOXES | 30 PIECES | PRICED INDIVIDUALLY

ONE SELECTION PER BOX | *Delivered cold ~ needs a little reheating

- \$150 Lemongrass grilled chicken skewers, Lek Lek sweet chilli sauce (gf df nf)
- \$165 Thai Massaman beef curry pies, hot & sour pickles (nf)
- \$165 Beef & brown ale pies, Gentlemen's relish
- \$165 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)
- \$150 Pork, fennel & apple sausage rolls, Roongs kick-ass tomato chutney (nf)
- \$140 Spanakopita: Lemon ricotta, spinach, mint, crispy Greek filo pies (v nf)
- \$140 Butternut pumpkin & 3 cheese arancini, basil parmesan aioli (v)

SANDWICHES | 24 PIECES | PRICED INDIVIDUALLY

ONE SELECTION PER BOX

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

\$125 Double smoked ham, aged tasty, roquette, semi-dried tomato mayo (nf)

\$125 Roast turkey, Swiss cheese, spinach, cranberry relish (nf)

\$125 Poached free range chicken, lemon dill mayo (nf)

\$130 NYC-style shaved beef, red onion jam, Swiss cheese, bearnaise aioli (nf)

\$125 Smoked bacon, lettuce, tomato, avocado, basil mayo (nf)

\$140 Smoked salmon, capers, tomato, red onion, herb cream cheese (nf)

\$110 Mediterranean roasted veg, soft Verde cream cheese (V nf)

\$110 Super salad, beetroot hummus, crunchy toasted seeds (vg)

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

SLIDERS & ROLLS | 24 PIECES | PRICED INDIVIDUALLY

ONE SELECTION PER BOX | *Delivered cold ~ needs a little reheating

\$210 Cheeseburger slider, tomato, cos, cheese, pickles, good burger sauce (nf)

\$210 Buttermilk fried chicken slider, hot honey, bread & butter pickles, ranch mayo (nf)

\$230 Spiced Lamb burger slider, beetroot jam, Tzatziki, roquette (nf)

\$210 Banh Mi croissant, roast pork, pickled carrot, cucumber, hoisin mayo (nf)

\$210 Italian meatball roll, Napoli, Pecorino aioli, roquette

\$210 Portuguese grilled chicken roll, caramelised onion, tomato, salsa verde (df nf)

\$240 King prawn slider, chives, baby cos, Bloody Mary mayo (nf)

\$160 Corn & zucchini fritter slider, eggplant hummus, Tahini, pickles (v nf)

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

PLATTERS | SERVES 10 GUESTS

\$200 Beef Carpaccio, parmesan, truffled aioli, pickled shallot, watercress (gf df nf)

\$200 Wagyu beef bresaola, Stracchino, roquette, balsamic syrup (gf nf)

\$200 Fennel Salumi & Buffalo Mozzarella, our own pickled vegetables (gf nf)

\$200 Capocollo & smoked provolone, fig & almond chutney (gf)

\$170 House-made lemon & herb ricotta, baked tomatoes, olives & balsamic syrup (gf nf)

Pear & Gorgonzola crostini; gorgonzola dolce, Moscato poached pear, walnuts (v gf)

ANTIPASTO BOX | SERVES 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**

VEGETARIAN ANTIPASTO BOX | SERVES 10 PP | \$160

Local & imported cheeses, dips, spreads, 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 | SERVES 10 PP | \$125

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

DESSERT BOXES | 30 PIECES | PRICED INDIVIDUALLY

ONE SELECTION PER BOX

\$150 Panna cotta: Black forest chocolate, sour cherry curd, kirsch cream (nf)

\$140 Sticky date pudding, spiced bourbon caramel, toffee popcorn (nf)

\$140 Torched lemon & yuzu meringue tartlet (nf)

\$140 Freshly baked chocolate, peanut butter & marshmallow brownies

\$150 Classic Tiramisu (nf)

\$140 Warm apple & cininmon empanadas e.g. South American mini pies (nf)