



PLATED & BUFFET LUNCH

CORPORATE CATERING BY FINESSE

Finesse Catering Group brings a restaurant-style experience to your office tailored to the modern business environment. From fully staffed upscale boardroom meetings to stylish buffets, large conferences and seminars, product launches and activation cocktail parties. Our corporate catering team will work closely with you to create an event that 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

orders & timing

we require 5 full business days
notice for all catering.

minimums

minimum spends apply

dietary requirements

we can cater to all dietary
requirements with prior
notice only

staffing & equipment

staff and equipment costs are
additional and will be discussed
with you and included on your
initial quote

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

PLATED LUNCH | DINNER

entrees

lamb & pea tart, comet, sweet potato crisp, fine herbs (nf)

poached chicken, tonnata mayo, roasted peppers, crisped capers (df nf gf)

smoked salmon croquettes, apple celeriac remoulade, roquette (nf)

sicilian caponata bruschetta, marinated feta, basil oil (v nf)

mains

mains are served with the season's freshest seasonal produce
breads, olive oil & balsamic are included

beef oyster blade, caramelised & pickled onion, salsa verde (gf df nf)

portuguese chicken, chicken crackle, smoked paprika romesco (gf df nf)

3 kings marinated barramundi, southeast herbs, ginger nam pla (gf nf df)

pressed lamb shoulder, souvlaki spices, toum, Finesse pickles (gf nf)

ras el hanout eggplant, chickpea shakshuka, date chutney (vg gf nf)

desserts

torched lemon & yuzu meringue tartlet, poached berries (v nf)

sticky date pudding, spiced bourbon caramel, orange mint salad (v nf)

espresso martini panna cotta, chocolate creme, coco sable (v nf)

warm double chocolate brownie, raspberry sauce, vanilla cream (v)

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plated option 1

1 course \$40 pp plus gst

plated option 2

2 courses, entree & main
or main & dessert
\$60 pp plus gst

menu changes

sorry no changing,
adapting or tweaking menus

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B U F F E T L U N C H | D I N N E R

mains

bread, olive oil & balsamic are included

lemongrass tamarind braised beef, crispy kaffir lime, shallots, garlic (df)

3 kings marinated barramundi, southeast herbs, ginger nam pla (gf nf)

black wattle smoked lamb shoulder, minted chimichurri (gf)

slow roasted pork, crying tiger bbq sauce (df nf)

portuguese chicken, chicken crackle, smoked paprika romesco (gf df nf)

ras el hanout eggplant, chickpea shakshuka, date chutney (vg gf nf)

sides | pastas | salads

potato salad, old bay, spring onion, seeded mustard mayo (gf nf v)

green beans, roasted tomato, feta, shallots, verde (gf v nf)

carrots, sweet potato baba ghanoush, dukkah, smoked feta (gf v nf)

pearl couscous, mediterranean vegetables, shallot chutney (vg ng)

alla vodka penne, basil, sun dried tomatoes, parmesan cream, (v nf)

orecchiette, basil pesto cream, tomatoes, peas, pecorino (v)

rigatoni americana, napoli, chilli, olives, zucchini, mozzarella (nf)

many grains dried tomatoes, olives, currants, lemon dressing (nf)

kale caesar, satan bacon, soft egg, croutons, california dressing (nf)

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

roquette, pear, parmesan, toffee walnut salad, balsamic dressing (gf v)

desserts

torched lemon & yuzu meringue tartlet, poached berries (nf)

sticky date pudding, spiced bourbon caramel, orange mint salad (nf)

espresso martini panna cotta, chocolate creme, coco sable (nf)

warm double chocolate brownie, raspberry sauce, vanilla cream (v)

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buffett option 1

2 mains &

3 sides | pastas | salads

\$70 pp plus gst

add on

main 1 choice \$15 pp

sides | pastas | salads 1 choice

\$8 pp plus gst

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PLATED & BUFFET BREAKFAST

CORPORATE 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.

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minimum spends apply

this package is fully staffed

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