

CORELLA FINEFOODS Ala Carte

Menu





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Our A la Carte menu is perfect for any function, whether you're planning a wedding or an intimate dinner party.

Choose from 2 or 3 courses with the option to add canapes to kick off

A la Carte packages

2 courses | \$48 pp | Entree & Main or Main & Dessert

3 courses | \$55 pp | Entree Main & Dessert

the event!

Alternate Drop | \$5 per person, per course Canapes | from \$4 per person

Please Note

Prices are based on a minimum group size of 20. Smaller functions may incur a Small Group Booking Fee.

Alternate Drop is only available for group sizes 20+

Corella Waitstaff are additional to the package prices & are essential to the service of our A la Carte menu

Equipment such as crockery, cutlery, glassware, tables, tablecloths & chairs are not included in the package pricing.









Entree Selection

Lemon & Oregano Prawns on a bed of grilled Mediterranean vegetables & salsa verde (GF)

Smoked Salmon with lime creme, cucumber salad, baby capers & lemon oil dressing (GF)

Salt & Pepper Squid with cucumber, mint, coriander & roasted garlic aioli

Mediterranean Antipasto Plate with salami, honey baked ham, rare roast beef, bocconcini, marinated & grilled vegetables & grissini

Shaved Rare Roast Beef with semi dried tomato, kipfler potatoes, crouton & saffron aioli Goats Cheese Brioche with basil pesto, olive tapenade, rocket & balsamic reduction (GF)

Main Selection

Beef Fillet with celeraic puree, blistered heirloom tomatoes, asparagus & chimmi churri (GF)

Lamb Backstrap with artichoke mash, broccolini & ratatouille

Herb Crusted Chicken Breast with crisp rosemary kipflers, buttered greens & bell pepper coulis (GF)

Grilled Atlantic Salmon with Asian greens, baby corn, mirin glaze & wasabi mayonnaise (GF)

Vegetarian Pumpkin & Chickpea Tagine with roast vegetables & spiced herb cous cous

Dessert Selection

Lemon Tart with vanilla whipped cream & berry compote

Mocha Panna Cotta with coffee soil & strawberry mint salad

Eton Mess with strawberries, kiwi, meringue, cream & mint

Belgian Chocolate Brownie with creme anglaise & berry coulis

Additional Options

Shared Cheese Boards | \$6.5 per person

Tea & Coffee | \$3.5 per person



Bar Station

A drinks station is the ideal way to create a complete refreshment station styled to suit your event. Suitable for inside or out, our drinks station gives you flexibility to pair it with our very reasonable beverage packages or provide your own alcohol. The perfect way to keep your guests hydrated.

Our Bar station may include:

Trestle table & white cloth | Timber crates | Drinks dispenser | Paper straws & cups | Signage | Custom floral arrangement

Beverage Packages

At Corella we strive to provide a total stress free service for our clients. To make things even smoother for your big day we are licensed to sell packaged liquor products, also supplying soft drinks, ice and tubs for keeping the beverages cold. Should you require extra glassware, we can arrange hire for you. Bar staff can assist with bar/drinks set up, drink service, making cocktails, washing glasses and cleaning up.





Our Story

A trusted and much loved catering company for over 30 years

Established in 1987, we have evolved over 30 years to encompass all areas of catering and food services. We are HACCP certified, providing our customers with the assurance that our food safety program is implemented, documented and audited at its highest level.

Our Experience

Parties - birthdays, celebration of life and other milestone celebrations

Event Catering & Management

Weddings

Corporate Catering

Tailored catering solutions encompassing breakfast, lunch and conference catering Wholesale Catering Supply

Providing wholesale catering to major Sydney sporting stadiums, Hotels, Golf Clubs and Hospitals

Cafe / Contract catering

Currently servicing one of Sydney's major infrastructure projects via an on-site kitchen and food truck

The Hunger Solution

Ready Made Meals packed with protein and designed to satisfy a hungry family

Childcare catering

Fresh, nutritious daily meals for the childcare industry

Creating memories inspired by food