

CORELLA

F I N E F O O D S

Buffet Menu

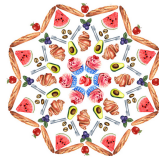


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CORELLA
FINE FOODS

Our buffet packages

Buffet style parties start from **\$52** per person & include:
2 Canapés on arrival | 2 Main dishes | 3 Salad or Side dishes | Dessert
Plus
Complimentary bread and butter
We are happy to customise our packages to suit your needs.

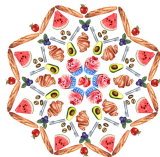
Inclusions

With each package you will receive approximately **2** pieces of each canape item
Cocktail napkins
Quality serving platters / trays / tongs
Basic cooking equipment required for selected menu

Exclusions

Waitstaff + bar staff - Please note Corella's waitstaff are essential to service of our buffet package - P.O.A.
Hire equipment of glassware, linen, tables, ovens etc





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Canape Selection

Select two items from our canapé menu.
(Excludes substantial canapes)

Mains

Select any two items from the main meal selection.

Whole Poached Salmon w saffron mayo, caper berries, lemon wedges (GF)
served chilled

Parmesan and Basil Crumbed Chicken breast w pesto mayonnaise

Fragrant Moroccan Chicken & Chickpea Tagine (GF)

Warm Tender Roast Beef served w chilli jam (GF)

Beef Stroganoff w garlic roasted mushrooms & fresh parsley (GF)

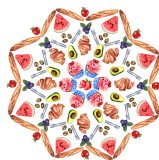
Slow Cooked Smoked Beef Brisket w spiced chutney

Herb Crusted Roast Pork w apple gel

Moroccan Pumpkin & Chickpea tagine (V)

Mediterranean Vegetable Frittata w chilli jam (GF,V)





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Vegetables & Salads

Select 3 side dishes:

Roast baby potatoes, fresh rosemary & garlic (GF)

Herb Roasted Vegetables w pumpkin, sweet potato, carrots, capsicum & chat potatoes (V | GF)

Seasoned Brown Rice (V | GF)

Beetroot, Feta, Spinach & Walnut Salad w Balsamic Glaze (V | GF)

Chickpea & Quinoa Salad w Sweet Potato, cranberry, semi dried tomato, pepitas & dill (V | GF)

German Potato Salad w Egg, Gherkin & Dill (V | GF)

Pesto Pasta Salad w Pumpkin & Ricotta (V)

Rocket & Parmesan Salad w pine nuts & Balsamic Glaze (V | GF)

Cajun Macadamia Salad w mango, sundried tomato & toasted sesame dressing (V | GF)

Moroccan Cous Cous w pine nuts, raisins & red capsicum (V)

Broccoli, Bean & Snow Pea Salad w toasted sesame dressing (V | GF)

Caesar Salad w croutons & bacon

Desserts & Cakes

Select one dessert:

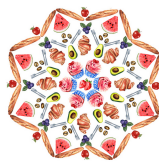
Flourless orange & almond cake w chocolate ganache, toasted almonds & vanilla cream (GF)

Belgian chocolate mud cake w berry compote

New York Baked Mixed Berry cheesecake w whipped cream

Chocolate Ganache Tart w strawberry & mint compote + whipped cream

Chef's platter of selected desserts



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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:

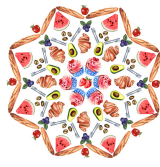
Trestle table & white cloth | Timber crates | Drinks dispenser | Paper straws & cups
| Signage | Custom floral arrangement

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.





CORELLA

F I N E F O O D S

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*