

# CATERING MENUS & PRICE GUIDE

## CORELLA CATERING

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The cost of function catering will vary depending on a few factors. The style of function (eg. from a silver-service dinner party to finger food party, or BBQ-style luncheon); the dishes selected (eg. seafood and some fresh produce are subject to seasonal price variations); and also the quantity of food you require.

The following prices may help you as a basic guide.

## FINGER FOOD FUNCTIONS

The price for finger food functions starts at \$27.50 per person. For this price you may choose any 8 different items from the finger food menu, excluding those items denoted with an \*. You will receive approximately 2 pieces of each item for each person, which is very substantial. An increase in price to \$30 - \$35 per person will provide you with either a larger selection of items, or a selection of the more expensive dishes.

For more details, please give us a call 9918 9408 and we will be happy to discuss.

## BUFFET - STYLE FUNCTIONS

A price guide for buffet style dinner and lunches start at \$48.00 per person. This consists of a selection of;

- 2 – 3 hors' d'oeuvres on arrival
- 3 salad or vegetable dishes
- 2 main courses
- Selection of bread
- Dessert

A greater variety of dishes and some seasonal produce may incur additional costs. For further details on menus and prices, please call 9918 9408.

All prices include G.S.T.

# FINGER FOOD MENU

## COLD FOOD

- Smoked salmon on sweet corn waffles w caper cream
- Grilled marinated tiger prawns \*\*
- BBQ hoi sin duck in rice paper rolls w baby spinach, pine nuts & spicy Asian dipping sauce \*\*
- Antipasto tartlets w roasted peppers, fetta & pesto
- Egg & caviar tartlets in garlic brushed bread cases
- Roast red pepper, basil pesto, goats cheese lavash roll-ups
- Vietnamese vegetarian rice paper rolls w Asian dipping sauce
- Rare roast beef on potato rosti w horseradish cream & tomato jam
- Mini tarts w steamed asparagus & hollandaise sauce
- Baked ricotta tartlets w spinach & semi dried tomatoes
- Individual pails of Thai beef or chicken salad
- Seared fresh tuna tartlets w mango salsa\*
- Gruyere cheese & caramelised onion baked tartlets w baby rocket
- Selection of petit fours, chocolates, slices, mini cakes & sweets

## HOT FOOD

- Individual fish 'n' chips cones w tartare sauce & lemon wedges
- BBQ chicken satay skewers w peanut sauce
- Mini roasted pumpkin risotto cakes w tomato & chilli jam
- Salt & pepper squid w a lime aioli \*\*
- Small pails of Mussaman beef curry or Malaysian peanut chicken satay & fragrant steamed jasmine rice.  
*Varieties of pails can also be selected from our takeaway menu*
- Seared scallops w soy & ginger served on Chinese spoons \*\*
- Thai chicken cakes w lemongrass & kaffir lime
- Rosemary crusted cocktail lamb cutlets w caramelised mint dipping sauce \*\*
- Thai red curry fish cakes & kaffir lime, lemongrass & cucumber sauce\*
- Parmesan crumbed chicken pieces w roast red capsicum sauce
- Assortment of mini quiches, including vegetarian
- Tandoori spiced chicken w tzatziki
- Mini mild spiced Kashmiri lamb pies
- Italian meatballs w homemade Italian tomato sauce
- Char-grilled chipolata sausages w assorted sauces
- Shots of tomato & basil, minted pea, or zucchini soup. Or any soup seasonal availability
- Mini Italian sausage rolls w homemade Italian tomato sauce

# BUFFET-STYLE MAINS

- Chicken Indienne
- Roast lamb with caramel mint glaze
- Thai chicken salad
- Fillet of beef with fresh mango salsa or creamy béarnaise sauce
- Tandoori chicken with tzatziki & tomato chutney
- Whole poached salmon with dill hollandaise & caperberries
- Chicken Cacciatore with fresh basil, roast capsicum & black Kalamata olives
- Stir-fried Hokkien noodles with marinated chicken & vegetables
- Tuna Nicoise salad - seared fresh tuna with roast baby potatoes, beans, semi dried tomatoes, olives & salad greens
- Whole honey & bourbon glazed hams, with a selection of our homemade relishes & mustards
- Parmesan crumbed chicken breasts with roast red capsicum sauce
- Roast vegetable & pesto lasagna
- Smoked salmon platter with capers, Spanish onions & lemon wedges
- Assorted quiche: eg. Lorraine; roast pumpkin & fetta; bacon, mushroom & spinach; smoked salmon & chive
- Vegetarian Thai red curry with steamed jasmine rice
- Warm Moroccan lamb & cous cous salad
- Creamy chicken & vegetable pie
- Beef, mushroom & red wine pie with potato mash topping
- Thai green chicken curry with steamed jasmine rice
- Italian style meatballs in Neapolitan sauce
- Assorted vegetable frittatas
- Thai mussaman beef curry with fresh coriander, potatoes and steamed jasmine rice
- Platter of oven roasted turkey breast with our homemade cranberry mayonnaise
- Buttermilk chicken with steamed jasmine or pilau rice
- Spinach & ricotta cannelloni

# SALADS & VEGETABLES

- Roasted vegetable salad with a basil and balsamic dressing
- Roast glazed pumpkin & sweet potato, chilli & coriander dressing
- Char-grilled vegetables in olive oil & herbs
- Thai noodle salad with fresh herbs
- Rocket, asparagus & semi dried tomatoes with a honey vinaigrette
- Bocconcini, tomatoes with basil & a Balsamic dressing
- Kipfler potato & snow pea salad
- Roast baby potatoes with fresh rosemary and garlic
- Green vegetable salad - broccoli, beans & snow peas with mustard dill dressing
- Steamed asparagus with parmesan flakes & cracked black pepper
- Mixed green leaf salad with Corella's own salad dressing
- Greek salad - red capsicum, black olives, tomatoes, feta cheese & mesclin
- Caesar salad with Corella's special Caesar dressing
- Marinated chickpea & eggplant salad
- Ratatouille
- Roast winter vegetables with pesto & aioli
- Spinach & bacon salad with red wine vinegar dressing
- Tabbuleh - cracked wheat, parsley, tomatoes and lemon dressing
- Green beans with sesame seeds and a mirin dressing
- Moroccan salad with cous cous, pine nuts, raisins & capsicum, with a spicy harissa dressing

# DESSERTS

- Sticky toffee pudding with rich caramel sauce
- Italian flourless orange & almond cake with chocolate ganache icing
- Crème Brulee with almond biscotti
- Lemon & almond tart
- Chocolate fudge brownie with hot fudge sauce & double cream
- Selection of Tartlets
  - chocolate mousse
  - white chocolate mousse
  - tangy lemon curd
  - almond & berry
- Chocolate mud cake with raspberry coulis
- New York baked cheesecake plain or topped with;
  - caramel pecan fudge
  - thick dark & white chocolate ganache
  - sour cherries
- Apple & rhubarb crumble
- Caramel and coconut pannacotta
- Hazelnut chocolate torte with chocolate liqueur sauce
- Cheese & fruit selection
- Assortment of petit fours