



Catering Menu and Price Guide

At Corella we offer a variety of catering options to satisfy all needs.

The cost of catering will vary depending on a few factors:

- Style of function – from canapés to a buffet or casual BBQ lunch
- Dishes selected – seafood and some fresh produce are subject to seasonal price variations
- Quantity of food required

Cocktail menu

We offer a selection of 3 packages for cocktail style functions. With each package you will receive approximately 2 pieces of each item per person.

- “Corella” package – \$27.50 – Selection of 8 standard items from the canapé menu
- “Bilgola” package – \$30.50 – Selection of 6 standard items plus 2 premium items (denoted with an *)
- “Plateau” package – \$33.50 – Selection of 4 standard items plus 4 premium items

We can also tailor a menu to suit your requirements.

Buffet-style functions

Buffet style dinner and lunches start from \$48 per person. This includes:

- 2 canapés on arrival
- 2 main dishes
- 3 salad or vegetable dishes
- Bread and butter
- Dessert

A greater variety of dishes and some seasonal produce may incur additional costs.

The buffet menu may also be adapted for a BBQ style luncheon; this is subject to the location of the event and the availability of our chefs. Please contact us to discuss if you require this service.

Corella Catering
215 Plateau Rd
Bilgola Plateau NSW 2107

Ph: 02 9918 9408
Fax: 02 9918 9369

Web: www.corellacatering.com.au
Email: sales@corellacatering.com.au

We are able to take care of all the big and little things to ensure the success of any event, including assistance with beverage requirements, glass and crockery hire and other party needs.

Wait staff

We are able to organise event staffing so that you truly become a guest at your own function. In our experience, using professional staff contributes to the smooth and successful running of your function.

To ensure our high standards of food presentation and food safety are maintained we will arrange staff experienced in the preparation and service of our foods.

Wait staff are \$35 per hour for a minimum of 3 hours, please contact us to discuss your individual requirements.

Beverage Services

At Corella we strive to provide a total stress free service for our clients. So to make things even smoother for your big day we are licensed to sell packaged liquor products.

We can also supply soft drinks, ice, and tubs for keeping the beverages cold.

Should you require glassware to accommodate your beverage arrangements, we can arrange the hire of glassware.

Please see our beverage package information for a pricing guide or contact us to discuss your needs.



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Cocktail Menu

Cold selections

Meat

- ◆ Rare roast beef on potato rosti w/horseradish cream & tomato jam (G)
- ◆ Individual pails of Thai beef OR Thai chicken salad (G)
- ◆ Fresh asparagus wrapped in prosciutto w/hollandaise dipping sauce (N,G)

Poultry

- ◆ BBQ hoi-sin duck rice paper rolls w/baby spinach, peanuts and zesty Asian dipping sauce *

Seafood

- ◆ Smoked salmon on sweet potato waffles w/caper cream (N)
- ◆ Sesame crusted tuna w/lime fraiche and dill (N,G)
- ◆ Grilled marinated tiger prawns * (N)

Vegetarian

- ◆ Antipasto tartlets w/roasted red capsicum, fetta and pesto
- ◆ Vietnamese rice paper rolls w/Asian dipping sauce (N)
- ◆ Baked ricotta tartlets w/spinach & tomato jam (N, G)
- ◆ Gruyere cheese and caramelised onion tartlets w/baby rocket (N)

Sweet

- ◆ Selection of Petits fours (Nut and gluten free options available)

Key -
N - Nut free
G - Gluten free

Hot selections

Beef

- ◆ Pails of mussels w/beef curry OR buttermilk chicken w/steamed jasmine rice
- ◆ Italian meatballs w/homemade tomato sauce
- ◆ Grilled chipolata sausages w/tomato dipping sauce
- ◆ Mini Italian sausage rolls w/homemade Italian tomato sauce

Lamb

- ◆ Rosemary crusted lamb cutlets w/caramelised mint dipping sauce* (N, G)
- ◆ Mini Kashmiri lamb pies w/tomato chilli jam (N)

Poultry

- ◆ Tandoori chicken skewers w/tzatziki (N, G)
- ◆ Thai chicken patties w/lemongrass & kaffir lime (N)
- ◆ Parmesan crumbed chicken w/harissa dipping sauce
- ◆ Satay chicken skewers w/peanut sauce

Seafood

- ◆ Individual fish 'n' chip cones w/tartare sauce & lemon wedges
- ◆ Seared scallops w/soy & ginger served on Chinese spoons * (N)
- ◆ Salt & pepper squid w/homemade aioli * (N)
- ◆ Thai red curry fish cakes w/zesty dipping sauce *

Vegetarian

- ◆ Mini roasted pumpkin risotto balls w/chilli jam
- ◆ Assortment of mini quiche, including vegetarian option (N)
- ◆ Shots of soup - tomato & basil, minted pea, asparagus & leek (Nut and gluten free options available)

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Buffet Menu

Mains

Lamb

- ◆ Roast lamb w/caramelised mint glaze (N,G)
- ◆ Moroccan lamb (N,G)

Beef

- ◆ Italian meatballs in napolitan sauce
- ◆ Mussaman beef curry & steamed jasmine rice
- ◆ Marinated fillet of beef w/fresh mango salsa (N,G)

Seafood

- ◆ Whole poached salmon w/hollandaise & caperberries (N,G)
- ◆ Tuna nicoise salad w/fresh tuna, baby potatoes, green beans, semi-dried tomatoes, olives and mesculin (N,G)
- ◆ Smoked salmon platter w/capers, Spanish onion & lemon wedges (N,G)

Chicken/Turkey

- ◆ Chicken cacciatore w/fresh basil, roast capsicum and Kalamata olives (N,G)
- ◆ Stir-fried hokkien noodles w/marinated chicken & vegetables
- ◆ Parmesan and basil crumbed chicken breasts w/harissa sauce
- ◆ Buttermilk chicken w/steamed jasmine rice
- ◆ Thai green chicken curry w/steamed jasmine rice (N,G)
- ◆ Roasted turkey breast w/homemade cranberry jam (N,G)

Pork

- ◆ Whole honey & bourbon glazed ham w/a selection of homemade relishes & mustards (N)

Vegetarian

- ◆ Roast vegetable & pesto lasagne (V)
- ◆ Vegetarian Thai red curry w/steamed jasmine rice (V)
- ◆ Vegetable frittata (N,G,V)
- ◆ Spinach & ricotta cannelloni (N,V)

Pastries

- ◆ Assorted quiches: Lorraine; Roast pumpkin & fetta (V); Bacon, mushroom & spinach; Smoked salmon & brie; Mediterranean vegetable (V)
- ◆ Assorted pies: Chicken & vegetable; Beef & mushroom; Kashmiri lamb

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Salads & Vegetables

Salads

- ◆ Pear, walnut and rocket salad w/truffle oil
- ◆ Rocket, asparagus & semi dried tomato salad w/honey basil vinaigrette
- ◆ Mixed leaf green salad w/Corella's special dressing
- ◆ Greek salad w/red capsicum, black olives, tomato, fetta cheese & mesculin
- ◆ Caesar salad w/homemade Caesar dressing
- ◆ Thai noodle salad w/Thai dressing
- ◆ Baby spinach & bacon salad w/red wine dressing
- ◆ Bocconcini and tomato w/basil balsamic reduction
- ◆ Moroccan cous cous salad w/pine nuts, raisins & capsicum

Vegetables

- ◆ Roasted vegetable salad w/basil balsamic dressing
- ◆ Roast glazed pumpkin & sweet potato w/chilli coriander glaze
- ◆ Kipfler potato & snow pea salad
- ◆ Roast baby potatoes w/fresh rosemary & garlic
- ◆ Broccoli, bean and snow pea salad w/mustard dill infused dressing
- ◆ Steamed asparagus w/parmesan flakes & truffle oil
- ◆ Truffled mash potato

Desserts

- ◆ Sticky date pudding w/rich toffee sauce
- ◆ Italian flourless orange & almond cake w/chocolate ganache icing
- ◆ Crème brulee w/biscotti
- ◆ French lemon tart
- ◆ Chocolate fudge brownie w/caramel fudge sauce and cream
- ◆ Chocolate mud cake w/raspberry coulis
- ◆ New York baked cheesecake w/:
 - Caramel pecan fudge or
 - Mixed berry or
 - Chocolate ganache
- ◆ Apple & rhubarb crumble
- ◆ Caramel panacotta
- ◆ International cheese & fruit selection
- ◆ Assortment of petits fours

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