

A La Carte Functions

Thank you for considering Corella Fine Foods for your wedding or special event.

Our A La Carte menu offers 2 and 3 course options, as well as the option to add canapés to start your event.

A LA CARTE PACKAGES

2 courses - \$44 p.p.
(Entree | Main or Main | Dessert)

3 courses - \$51 p.p.
(Entree | Main | Dessert)

Alternate drop – Add \$5 per person, per course

The prices listed are based on a minimum group size of 20, for smaller functions a booking fee may apply.

Please note:

These packages are to be provided with our trained wait staff to prepare & serve your menu.

*Wait staff are additional to the package prices above, as outlined on page 4.
Please contact our team for a detailed quote.*

Should you wish to arrange catering without our staff, please contact our office for options.



Corella Fine Foods – A La Carte Menu (06/16)

Ph 02 9999 6222, Fax 02 9999 6188

sales@corellacatering.com.au, www.corellacatering.com.au

Unit 55/6 Jubilee Ave, Warriewood NSW 2102



ENTREE SELECTIONS

Lemon & oregano prawns on a bed of grilled Mediterranean vegetables, salsa verde (GF)

Wood smoked ocean trout w lime crème, cherry tomato, cucumber, eschallot, baby capers & lemon oil dressing (GF)

Salt and pepper squid w cucumber, mint, coriander, roasted garlic aioli

Mediterranean antipasto plate - Salami, honey baked ham, rare roast beef, bocconcini, marinated artichoke, olives, grilled vegetables & grissini (GF option)

Peppered beef tenderloin w hickory smoked tomato, kiplfer potato, croutons & saffron aioli (GF option)

Asian duck salad w vermicelli noodles, fresh herbs & light soy dressing

V - Goats cheese on toasted brioche w basil pesto, olive tapenade, rocket & balsamic reduction

MAIN SELECTIONS

Beef fillet w celeriac puree, blistered heirloom tomatoes, asparagus, red wine jus (GF)

Lamb backstrap w artichoke mash, broccolini, grilled haloumi, gremolata (GF)

Chicken breast stuffed w brie & quince, crisp rosemary kiplfers, buttered greens, bell pepper coulis (GF)

Confit duck leg w sweet potato medallions, wild mushroom ragu, wilted spinach, orange glaze (GF)

Grilled Atlantic salmon w Asian greens, baby corn, mirin glaze, wasabi mayonnaise (GF)

Vegetarian – Pumpkin & chickpea tagine w roasted vegetables & spiced herb cous cous



DESSERT SELECTIONS

Lemon tart, fresh double cream & passionfruit coulis

Strawberry bavorois, mascerated berries in chocolate cups (GF)

Mocha pannacotta, coffee soil & strawberry mint salad

Eton mess, strawberries, kiwi, meringue, cream, mint (GF)

Belgian chocolate brownie, crème anglaise & berry coulis



Optional additions

Canapés – Standard	\$3.70 per person
Canapés – Premium	\$5.20 per person
White/wholemeal dinner rolls & butter	\$1.50 ea
Artisan rolls & butter	\$2.50 ea
Shared cheese boards	\$6.50 per person
Sweet dessert bite platters	\$0.75 per piece
Tea & coffee	\$1.50 per person



Corella is a one-stop-shop for all your function needs

We are a full-service catering company and provide not only a delicious menu your guests will talk about for years, but we can also take care of your event planning from rentals, to beverages, to supplying friendly professional wait staff.

WAIT STAFF

You can truly become a guest at your own function.

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 arrange experienced friendly staff to set up, preparation of the food, serving the food to your guests and clean up following the function leaving your kitchen spotless.

Waitstaff are \$35 per hour, please note minimum hour requirements & staff to guest ratios apply.

HIRE EQUIPMENT



You name it, we can source it.

From cups and saucers, tables, linen, chairs, cutlery, crockery, glasses, heaters, tubs and even the kitchen sink we can supply it.

BEVERAGE SERVICES

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, serving out to guests, making cocktails, washing glasses and cleaning up.



Corella Fine Foods – A La Carte Menu (06/16)

Ph 02 9999 6222, Fax 02 9999 6188

sales@corellacatering.com.au, www.corellacatering.com.au

Unit 55/6 Jubilee Ave, Warriewood NSW 2102

