



Buffet Menu



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Buffet Functions

Our buffet packages

Buffet style parties start from \$48 per person.

- > 2 canapés on arrival
- > 2 main dishes
- > 3 salad or vegetable 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



Canape Selection

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

Buffet Mains

Select any two items from the main meal selection.

Seafood

Whole poached salmon, hollandaise sauce, caper berries, lemon wedges (GF)

Baked ocean trout fillets w gremolata & lemon wedges (GF)

Chicken

Mediterranean stuffed chicken breasts, pimento coulis (GF)

Parmesan and basil crumbed chicken breasts, pesto mayonnaise

Mussaman chicken; mild authentic Thai curry

Beef

Tender beef brisket medallions, wild mushroom ragu (GF)

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

Spiced shredded beef w/Mexican beans & adobo (GF)

Pork

Honey glazed baked ham, homemade relishes & mustards (GF)

Char sui pork, bamboo shoots, sweet soy glaze

Vegetarian

Chickpea & vegetable tagine (V)

Vegetable frittata w/seasonal vegetables (GF,V)





Vegetables & Salads

Select 3 side dishes:

- Herb roasted seasonal vegetables (GF)
- Roast baby potatoes, fresh rosemary & garlic (GF)
- Ratatouille, goats cheese (GF)
- Garden Salad (GF)
- Traditional Greek Salad (GF)
- Caesar Salad (includes bacon)
- Rocket, parmesan & walnut salad (GF)
- Cajun macadamia, mango & sundried tomato salad (GF)
- Moroccan cous cous w' pine nuts, raisins & red capsicum
- Quinoa w' sundried tomato & dill (GF)
- Penne pasta w' pumpkin, pesto & ricotta
- Broccoli, bean & snow pea salad w' sesame dressing (GF)
- German potato salad w' egg, gherkin & dill (GF)

Desserts & Cakes

Select one dessert:

- Sticky date pudding, toffee sauce
- Flourless orange & almond cake, chocolate ganache, toasted almonds (GF)
- Belgian chocolate mud cake, berry compote
- New York baked cheesecake:
 - > Caramel pecan fudge or
 - > Mixed berry
- Cheese platter w/selection of brie, blue & cheddar cheeses, nuts, fresh & dried fruit, crackers
(GF crackers by request)
- Chef's platter of selected desserts
(GF selections can be included by request)

Accompaniments – Ice cream or crème anglaise - \$1.50pp additional

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*