

# CORELLA

F I N E F O O D S

## Buffet Menu

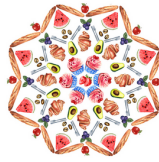


Unit 55, 6 Jubilee Ave  
Warriewood NSW 2102

02 9999 6222

[sales@corellacatering.com.au](mailto:sales@corellacatering.com.au)

[www.corellacatering.com.au](http://www.corellacatering.com.au)



**CORELLA**  
FINE FOODS

## *Our Buffet Packages*

**Buffet Package:** 2 Canapes\* on arrival \$55 p.p.

2 Main dishes | 3 Salad or Side dishes | Dessert

*\*Select 2 canape items from our menu (excluding the substantial items).*

*Guests will receive approx 2 pieces of each canape item*

*We are happy to customise our packages to suit your needs*

### **Package includes:**

Complimentary bread and butter

## **Inclusions**

Cocktail napkins

Quality serving platters / trays / tongs

Basic cooking equipment required for selected menu

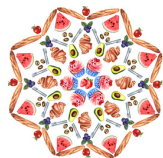
## **Exclusions**

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

## **Additional Extras:**

Get the Party started with a **Gourmet Grazing Platter** including a selection of Charcuterie Meats, Cheeses, Antipasto, Fresh & Dried Fruits, Nuts, Dips, Crackers and Sliced Baguettes, starting from \$300.00



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## Mains

Select any **two** items from the main meal selection.

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

Garlic Roasted Chicken Breast w/ a rustic romesco sauce (GF)

Slow Cooked Smoked Beef Brisket w/ glazed onions & capsicum (GF)

Roast Pork Belly w/ apple gel (GF)

Slow Roasted Lamb w/ rosemary gravy (*add \$3pp*)

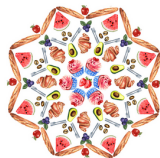
Parmesan and Basil Crumbed Chicken breast w pesto mayonnaise

Tender Mussaman Beef w pumpkin (GF)

Wild Mushroom Pasta w/ truffle oil, leek & a creamy white wine sauce (V / GF option)

Mild Thai-Style Yellow Curry w/ pumpkin, cauliflower & coriander (V / GF)





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## *Vegetables, Salads & Sides*

Select **three** side dishes:

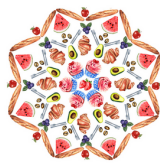
- Miso Glazed Pumpkin Wedges w/ shallots, sesame seeds & coriander (V / GF / VE)
- Macadamia Salad w mango, sundried tomato & zesty Thai dressing (V / GF / VE)
- Risoni Salad w/ peas, toasted pine nuts, roasted capsicum, rocket & lemon oil dressing
- Garlic Sesame Roasted Carrot w/ baby spinach & capers (V / GF / VE)
- German Potato Salad w Egg, Gherkin & Dill (V / GF)
- Quinoa Salad w/ broccolini, pumpkin, feta & creamy sesame dressing (V / GF)
- Rocket & Parmesan Salad w pear, walnuts & Balsamic Glaze (V / GF)
- Broccoli, Bean & Snow Pea Salad w toasted sesame vinaigrette (V / GF)
- Caesar Salad w/ crisp croutons & bacon
- Roast baby potatoes, fresh rosemary & garlic (V / GF)
- Herb Roasted Vegetables (V / GF)
- Braised Red Cabbage (V / GF)
- Steamed Rice (V / GF)
- Penne Pasta with parsley (V / GF option available)

## *Desserts & Cakes*

Select **one** dessert:

- Flourless orange & almond cake w chocolate ganache, toasted almonds & vanilla cream (GF)
- Fudgy Belgian Chocolate Brownie w berry compote & creme anglais
- New York Baked Mixed Berry cheesecake w whipped cream
- Sticky Date pudding w/ rich toffee sauce
- 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.

It's the perfect way to keep your guests hydrated!

Our Bar station may include:

Trestle table & white cloth | Stainless Steel Drinks Tub | Drinks dispenser | Bar Kit |  
Paper straws & cups | Signage | Custom floral arrangement | Timber crates

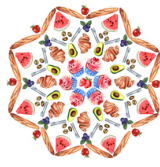
## Beverage Packages

At Corella we strive to provide a total stress free service for our clients. To make things even smoother for your event 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 35 years

Established in 1987, we have evolved over 35 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