



CORELLA
FINE FOODS

*Canape
&
Finger Food
Menu*

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CORELLA

F I N E F O O D S

Our canape packages

Essential package - Select 6 canapes + 2 substantials \$36.00 p.p.

Deluxe package - Select 7 canapes + 2 substantials \$40.00 p.p.

Package Additions:

+ **Individual Charcuterie Cones:** *a premium selection of charcuterie meats, antipasto and cheese* \$5 p.p.

+ **Dessert Cone:** *end the night right with this decadent cone of sweet slices, fudgy brownie bites and fresh strawberries* \$5 p.p.

+ **Substantial item:** *for the big eaters! simply add and select an additional substantial item to your package* \$6 p.p.

Premium package: \$45.00 p.p.

This Ultimate Party Package includes:

Charcuterie Cones to start + your selection of 5 canapes + 2 substantials + Decadent Dessert Cones to end the night

Package Inclusions

- With each package you will receive approximately **2** pieces of each canape item, and 1 serve of each substantial item per person
- Cocktail napkins
- Quality serving platters / trays
- Basic cooking equipment required for selected menu

Exclusions

- Waitstaff + bar staff - Please note Corella's waitstaff are essential to service of our canape packages - P.O.A.
- Hire equipment of glassware, linen, tables, ovens etc



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Cold canapes

Smoked salmon on sweet potato waffles w caper cream, fresh dill

Peking Duck Pancakes w' Hoi-sin & greens

Crispy potato rosti w rare roast beef, baby spinach, horseradish cream, tomato jam (GF)

Seared Moroccan lamb w hommus on toasted olive crostini

Vietnamese rice paper rolls w/Nam Jim (GF / V)

Feta & Sundried Tomato Mousse on crisp sourdough crouton w/ basil pesto (V)

Mediterranean Vegetable & Olive Tart w/ basil pesto (V)

Crispy Sourdough Crouton w/ Prawn, avocado & fresh dill

Sushi - Nori roll assortment (GF option / V)

Hot canapes

Four Cheese arancini balls w semi dried tomato pesto aioli (V)

Wild Mushroom arancini balls w saffron aioli (V)

Tartlet w mushroom Duxelles, goat cheese & truffle oil (GF option / V)

Sweet potato & cashew empanadas w garlic yoghurt (V)

Tandoori chicken skewers w mint raita (GF)

Thai chicken bites w vermicelli noodle & kaffir lime & Thai sweet chilli & lemongrass sauce

Parmesan crumbed chicken breast w pesto mayonnaise

Twice cooked crispy confit Pork belly Bites with apple gel (GF)

Mexican Meatball Skewer Bites w/ avocado dipping sauce

Petite Beef Wellingtons w grain mustard & mushroom Duxelle wrapped in crisp puff pastry

Classic Beef sausage rolls w/homemade Napoli sauce

Petite pie assortment: Peppersteak | Chicken & leek | Vegetarian tikka (V)

Handmade baby quiche assortment: Semi dried tomato & feta (V) | Lorraine

KFP - Krunchy Fried Prawns w sriracha mayo

Salt 'n' pepper squid w roasted garlic aioli

Substantial selections

Fish 'n' chip cones w/tartare sauce & lemon wedges

American Cheese Burger Slider w/ special sauce & pickles

Crispy Pork Belly Roll w/ fig & pear chutney & rocket

Fish Taco w crisp iceberg lettuce, mexican salsa & citrus mayo

Thai Beef Salad w/ crunchy noodles, tomato, cucumber, fresh coriander & mint

Curry Pail w/ steamed rice (GF)

Potato & Eggplant Curry Pail w/ Rice (V)



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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. 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.





CORELLA

F I N E F O O D S

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

Event Catering & Management

Weddings

Parties - birthdays, celebration of life and other milestone celebrations

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*