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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:

- + Dessert Bites: end the night right with a Chefs selection of \$5 p.p. decadent dessert bites. From sweet slices to assorted tarts & mini cupcakes.
- + Substantial item: for the big eaters! Simply add and select \$6 p.p an additional substantial item to your package

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

Additional Extras:

Get the Party started with one of our **Gourmet Grazing Platters**. These platters include a selection of Charcuterie Meats, Cheeses, Roast Vegetables, Fresh & Dried Fruits, Nuts, Dips, Crackers and Sliced Baguettes, starting from just \$125.



Smoked Salmon on Sweet Potato Walfles 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 oil crostini

Bruscetta Tart w/ tomato, feta & balsamic vinegar (V)

(GF option available upon request, additional costs incur)

Crispy Sourdough Crouton w/ prawn, avocado & fresh dill

Sushi - nori roll assortment (GF)

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 (V)

(GF option available upon request, additional costs incur)

Sweet Potato & Cashew Empanadas w/ garlic yoghurt (V)

Tandoori Chicken Skewers w/ mint raita (GF)

Karaage Cauliflower Bites w/ miso mayo (GF / V / Ve)

Thai Chicken Bites w/ vermicelli noodle, kaffir lime & thai sweet chilli & lemongrass sauce

Parmesan crumbed Chicken Bites w/ pesto mayonnaise

Twice cooked crispy confit Pork Belly Bites w/ apple gel (GF)

Mexican Meatballs 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) | Iorraine

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

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

Slow Cooked Curry Pail w/ steamed rice (GF)

Pumpkin & Cauliflower Curry Pail w/ steamed rice (V / GF)

Roast Pork Banh Mi Roll w/ pickled carrot, miso mayo & coriander (served cold)

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

SALES@CORELLACATERING.COM.AU | 02 9999 6222



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

Bullage Packages

At Corella we strive to provide a total stress free service for our clients. To make things

At Corella we strive to provide a total stress tree 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.





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.

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