

Buffet Functions

BUFFET PACKAGE INCLUDES

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.

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 - Buffet 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

CANAPE SELECTION

Select any two standard items from our canapé menu.

Please note items marked with ★ are premium and will incur an extra cost.

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

- Brie & quince stuffed chicken breast medallions, pimento coulis (GF)
- Parmesan and basil crumbed chicken breasts, pesto mayonnaise
- Mussaman chicken; mild authentic Thai curry finished with roast peanuts

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)

Lamb



- Slow roast lamb, glazed red onions & garlic rosemary jus (GF)
 - Wholgrain mustard crusted lamb cutlets** w/minted yoghurt (GF)
- ** Add \$3 per head for cutlets **

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)

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Select any three items from the vegetable and salad selections.

VEGETABLES

- Herb roasted seasonal vegetables (GF)
- Roast baby potatoes, fresh rosemary & garlic (GF)
- Ratatouille, goats cheese (GF)

SALADS

- Quinoa, roast kumera, fetta, zucchini, baby spinach
- Caramelised pear, walnut and rocket salad, basil balsamic (GF)
- Garden salad - carrot, cucumber, tomato, mesculin, red wine vinaigrette (GF)
- Greek salad - red capsicum, kalamata olives, tomato, fetta & mesculin (GF)
- German potato salad – gherkin, egg, dill (GF)
- Pesto penne salad – marinated Mediterranean & olives
- Moroccan cous cous w pine nuts, raisins & capsicum
- Broccoli, bean & snow pea salad, toasted sesame dressing (GF)
- Sumac roasted eggplant & cauliflower w yoghurt dressing
- Steamed asparagus, parmesan flakes & truffle oil (GF)



DESSERTS AND CAKES

Select one dessert selection.



- Sticky date pudding, toffee sauce
- Flourless orange & almond cake, chocolate ganache, toasted almonds (GF)
- Belgian chocolate mud cake, berry compote
- New York baked cheesecake:
 - o Caramel pecan fudge or
 - o 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)
- Individual Eton mess w crème patisserie & berries (GF) (Served in individual jars - add \$2.50 pp)

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



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.

