

A close-up photograph of a hand holding a rustic, light-colored ceramic bowl filled with pasta. The pasta is coated in a green pesto sauce and garnished with fresh basil leaves. The background is softly blurred, showing a wooden table and another person's hand. In the bottom right corner, a portion of another dish with yellow food is visible.

SORELLA

EVENT CATERING PACKAGES

buon appetito!

2023



MEET THE *famiglia*

Ciao, welcome to Sorella & Co!

Our promise is to deliver delicious, contemporary Italian cuisine and offer bespoke wedding and event catering, styling and planning throughout Brisbane and surrounding locations. Sorella & Co. is a family owned and operated small business, we are event enthusiasts and hospo lovers, with over 15 years' experience in the industry. We have a passion for making our clients' vision a reality and pride ourselves on delivering high end events!

Being sustainable is a key aspect of our business. We are strong believers in minimising our carbon footprint where possible. This is reflected in the biodegradable and eco-friendly products that we use. We purchase and source locally made ethical products and grown produce, supporting Australian owned, and made brands. High quality traditional Italian goods are the only products that we buy internationally. Meat and small goods are certified free range and ethically treated.

We're excited you are considering Sorella & Co. for your next celebration and look forward to hosting your special occasion.

With love

Sorella & Co



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ANTIPASTI

antipasto

Fresh product and meats are ethically and locally sourced by Australian businesses. Meat and small goods are from free range and grass-fed animals and we use organic produce as much as we can. These suppliers are specifically chosen by Sorella for their ethical, free range and sustainable practices. The only imported goods we use are traditional Italian ingredients from Italy which are of the finest quality.

ANTIPASTI PRICING

Light Grazing

included in certain cocktail and seated packages where listed

Moderate Grazing

Add \$8.00 per person for stand up and feasting packages where antipasti is included.

Substantial Grazing

Add \$16.00 per person for stand up and feasting packages where antipasti is included.

ADDITIONAL INFORMATION

Please note, the price is inclusive of wooden cutlery, napkins and palm leaf plates. Table styling and decorative items are included in the package.

ANTIPASTI / Graze Style

Your graze station will include a selection from the following based on seasonality and availability of produce.

CURED MEATS

Salame Finocchiona - garlic & fennel infused free range salame

Sopressa milano - red wine & pepper infused free range salame

Salame Casareccio - home style small free range salame

Salsicca Sarda - sardinian style thick cut free range salame

Cacciatorini - small rustic free range salame

Prosciutto - cured & aged pork loin

Sobrasada - paprika infused spreadable chorizo

Nduja - spreadable spicy salame

OLIVES AND VEGETABLES

Mixed Australian olives
Garlic and chilli olives
Green Sicilian olives w lemon and garlic
Oven roasted marinated peppers
Grilled zucchini
Asparagus w chilli and lemon olive oil
Heirloom tomatoes w caramelised balsamic
Marinated artichokes
House made semi dried tomatoes



CHEESES AND DIPS

Handmade fior di latte
Creamy feta
Smoked feta
Semi dried tomato pesto
Basil and pine nut pesto
Garlic dip
Organic brie
Organic camembert
Selection of assorted cheese

BREADS AND BISCUITS

Ciabatta
Olive sourdough
Baguette
Grissini
Fig and walnut crackers

OUR PRODUCE

Cured meats are supplied by *Salumi Australia* and are made from the finest free range Australian pork
Italian cheeses are local and hand made or imported from Italy
Organic Artisan Breads by *Leavain*
Our olives and pickled vegetables are imported from Italy, house made or locally sourced
Our fresh produce is locally sourced





THE SORELLA STAND UP *in piedi*

The Sorella Stand up is served cocktail style, choosing from a selection of canapes, fork dishes and desserts. (Please note, we are not limited to this menu. Our menu does change based on seasonality of produce and by request. Please let us know any dietaries and we can cater accordingly).

SORELLA STAND UP PRICING

Stand up Package 1

Your choice of 4 canapes + 2 fork dishes (substantial mains)

Stand up Package 2

Antipasti to start (light grazing), your choice of 4 canapes + 2 fork dishes (substantial mains)

Stand up Package 3

Antipasti to start (light grazing), your choice of 4 canapes + 2 fork dishes (substantial mains) + 3 dolce

**Canapes are based on 5 pieces per person. Fork Dishes are based on 1 serving per person*

CROSTINO / Canapes

ARANCINI

Pumpkin & basil | pumpkin | basil pesto | whipped smoked feta (v/gf)

Tomato & feta | cherry tomato | smoked feta | basil pesto (v/gf)

Tomato & basil | tomato | basil pesto | basil aioli (v/gf)

Triple mushroom | 3 mushrooms | garlic aioli (v/gf)

Carbonara | pancetta | pecorino | pesto aioli | crispy prosciutto (gf)

Mushroom & pancetta | mushroom | pancetta | truffle aioli (gf)

Beef ragu | beef cheek | tomato | red wine | whipped smoked feta (gf)

Pumpkin & chorizo | pumpkin | tomato | chorizo | whipped smoke feta (gf)

Spicy suppli | spicy nduja | tomato | whipped feta (gf)

FROM THE EARTH

Ricotta gnudi | wild mushrooms | burnt butter | cavolo nero (v/gf)

Bruschetta | tomato | basil | fior di latte | balsamic | garlic oil (v)

Pangrattato crumbed Sicilian olives | goats chevre | thyme salt (v/gf)

Sicilian panelle (chickpea fritters) | roast pumpkin | caramelised onion | goats cheese | balsamic reduction (v/gf/dfo)

Asparagus | lemon | truffle honey | pecorino | pangrattato (v/gf)

Puff pastry scrolls | truffle cacciotta cheese | rehydrated raisins | honey | herbs (v)

FROM THE LAND

Puff pastry scrolls | rosemary | olive | nduja | whipped feta | pecorino

Sicilian panelle (chickpea fritters) | sobrassada | smoked feta | lemon thyme (gf/dfo)

Rare roast beef | horseradish aioli | salsa verde | wilted greens (gf/df)

Pork & fennel polpetta | pistachio basil pesto (gf)

Crispy free range pork belly | carrot puree | pancetta jus | cavolo nero (gf/df)

Crispy free range pork belly | parsnip puree | salsa verde (gf/df)

Crispy free range pork belly | smoked caramelised yoghurt | onion jus (gf)

Pressed lamb | button mushroom | whipped smoked feta | crostini

Chicken saltimbocca bites | pecorino | prosciutto (gf)

Pressed duck | beetroot | gremolata (gf/df)

FROM THE SEA

Tuscan prawns | garlic | semidried tomatoes | pecorino (gf)

Prawns | chilli | lemon | garlic | honey (gf/df)

Smoked salmon | crostini | gremolata | capers | herbs (df)



FORK DISH / *Substantial mains*

Chicken saltimbocca | sage | prosciutto | pecorino (gf)

Lemon chicken | honey | rosemary (gf/dfo)

Slow cooked beef | red wine | tomato | herbs (gf/dfo)

Crispy free range pork belly | parsnip puree | salsa verde (gf/df)

Slow cooked lamb shoulder | salsa verde | lemon | herbs (gf/dfo)

**The above dishes are served with baked baby potatoes and seasonal green vegetables*

PASTA FORK DISH / *Substantial mains*

Sorella signature lamb ragu | rosemary | tomato | garlic (dfo)

Neapolitan ragu | free range pork | beef | white wine | cherry tomato | herbs

Beef cheek ragu | tomato | red wine (dfo)

Crispy free range pork belly ragu | white wine | tomato | herbs (dfo)

Traditional beef bolognese (dfo)

Mushroom | cream | pancetta

Tomato | smoked feta | basil (v)

Basil pesto | cream | semi dried tomato (v)

Four cheese | basil pesto (v)

***The above dishes are served with your choice of rigatoni, penne, linguine, pappardelle, spaghetti, fettuccine or gnocchi.*

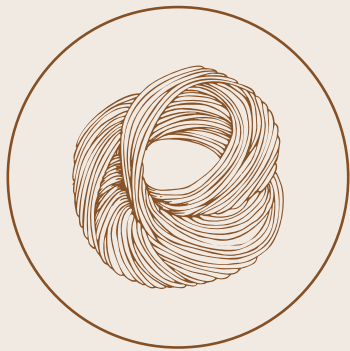
Gnocchi incurs a surcharge of \$2 per person.

DOLCE / *Dessert*

Please refer to page 13 for Dessert selections and pricing information.







THE SORELLA FEAST

festa

The Sorella sit down is served share style, choosing from a selection of entrees, mains and side dishes.

SORELLA FEAST PRICING

Sit Down Package 1

Aperitivo, your choice of 2 secondi and 3 contorni

Sit Down Package 2

Your choice of 2 primi piatti, 2 secondi and 3 contorni

Sit Down Package 3

Your choice of 3 canapes followed by your choice of 2 secondi and 3 contorni

Sit Down Package 4

Antipasti station followed by your choice of 2 secondi and 3 contorni

Sit Down Package 5

Antipasti station followed by 3 canapes, your choice of 2 secondi and 3 contorni

ADDED EXTRA

Aperitivo - ciabatta bread with olive oil w balsamic, truffle butter and assorted olives \$5.00 per person

TABLE DECOR PACKAGE

Enhance your table setting with our tableware packages

\$8.00 per person

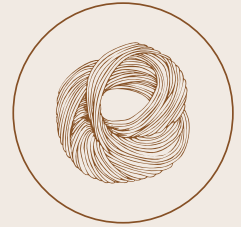
1 Course – White round main course plate, your choice of decorative cutlery and linen napkin colour

\$13.00 per person

2 Course – White round entree and main course plate, your choice of decorative cutlery and linen napkin colour

PRIMI PIATTI / Entrée

Roast beef | horseradish aioli | salsa verde | wilted greens (gf/df)
Pork and fennel polpetta | pistachio basil pesto (gf)
Burrata | heirloom tomatoes | basil | olive oil | balsamic reduction (v/gf)
Crispy free range pork belly | carrot puree | pancetta jus | cavolo nero (gf/df)
Crispy free range pork belly | parsnip puree | salsa verde (gf/df)
Figs | burrata | prosciutto | balsamic (gf)



OR TRADITIONAL PASTA OPTIONS

Sandcrab & chilli ravioli | lemon | thyme | butter | pangrattato
Truffle ricotta ravioli | truffle butter | fried sage | toasted walnuts (v)
Truffle ricotta ravioli | tomato | smoked feta | pecorino (v)
Sorella signature lamb ragu | rosemary | tomato | garlic (dfo)
Neapolitan ragu | free range pork | beef | white wine | cherry tomato | herbs
Beef cheek ragu | tomato | red wine (dfo)
Free range pork belly ragu | white wine | tomato | herbs (dfo)
Traditional beef bolognese (dfo)
Mushroom | cream | pancetta
Tomato | smoked feta | basil (v)
Basil pesto | cream | semi dried tomato (v)
Four cheese | basil pesto (v)

TRADITIONAL PASTA OPTIONS:

Traditional pasta options can be selected as an entree or main.

**The above dishes are served with your choice of linguine, pappardelle, spaghetti, fettuccine, mafaldine or gnocchi.*

Gnocchi incurs a surcharge of \$2 per person.

Vegetarian pastas can also be served as a contorni option

SECONDI PIATTI / *Main Course*

Chicken saltimbocca | sage | prosciutto | pecorino (gf)

Lemon chicken | honey | rosemary (gf/dfo)

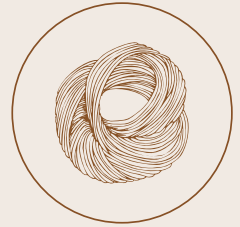
Garlic roast beef | parsnip puree | pancetta jus (gf/dfo)

Crispy free range pork belly | carrot puree | pancetta jus | cavelo nero (gf/df)

Crispy free range pork belly | parsnip puree | salsa verde (gf/df)

Garlic and rosemary porchetta (rolled crispy free range pork belly) | garlic butter

Slow cooked lamb shoulder | lemon | herbs (gf/dfo)



CONTORNI / *Side Dish*

Green beans | garlic | preserved lemon | mint (v/gf)

Green beans | garlic oil | pangrattato (v/gf)

Broccolini | pecorino | almonds | garlic oil (v/gf)

Broccolini | garlic | lemon | pecorino (v/gf)

Roasted pumpkin | salsa verde | feta cheese | herbs (v/gf)

Roasted potatoes | truffle oil | pecorino | sea salt (v/gf)

Roasted baby potatoes | garlic | rosemary (v/gf)

Burrata | heirloom tomatoes | basil | olive oil | balsamic reduction (v/gf)

Mesculin greens | lemon vinaigrette (v/gf)

Rocket | pear | parmesan | balsamic vinegar (v/gf)

Cabbage | fennel | herbs | radish | green peas | pecorino | lemon | olive oil (v/gf)

Roast peppers | tomato | cucumber | crostini (v)

Heirloom tomato salad | caramelised red onion | basil and balsamic glaze (v/gf)

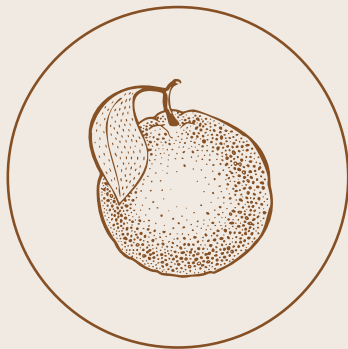
CONTORNI / *Pasta Side Dish*

Tomato | smoked feta | basil (v)

Basil pesto | cream | semi dried tomato (v)

Four cheese | basil pesto (v)





DESSERT

Dolce

The Sorella dessert options cater for both sweet and savoury taste buds, with a selection of desserts from chocolate covered donuts to custard tarts.

DESSERT STATION / Choose 3

Sorella Italian donuts (GF)
with your choice of the following toppings:

- Nutella | fresh berries
- Sweet ricotta | strawberry jam
- Lemon curd | fresh berries
- Salted caramel | chocolate shards
- White chocolate | berries
- Frittelle di mele | apple | white chocolate glaze | berry compote (v/gf/dfo)

Chefs selection of miniature signature cannoli

- Sweet ricotta and pistachio
- Lemon meringue
- Apple crumble
- Chocolate ricotta

Assorted mini cheesecakes

- Lime and blueberry
- Limoncello
- Nutella
- Raspberry

Assorted mini tarts

- Lemon meringue tart
- White chocolate and berry tart
- Passionfruit tart
- Strawberry and custard tart

Mini tiramisu

Italian almond lemon cake | cherry ginger sauce (gf/dfo)

DESSERT PRICING

Dolce

Add \$15.00 per person

Fromaggie Frutta

Share style pricing \$15.00 per person

*Cannoli, mini cheesecakes and mini tarts are chefs selection based on available produce. Please specify if there is a certain flavor you would like.

TEA AND COFFEE STATION

\$5.00 per person

Indulge in our delightful tea and coffee station. We provide the following:

- Espresso coffee pod machine
- Urn for hot water
- Selection of coffee and decaf coffee
- Assortment of herbal and regular teas
- Dairy, almond, and oat milk choices
- Sugar bowl
- Biodegradable coffee cups, teaspoons and napkins

TO NOTE:

Tea and coffee station must be included for all guests

GOURMET CHOCOLATE

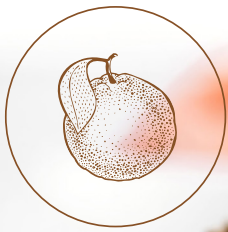
\$3.00 per person | minimum 30 pieces

Gourmet Chocolate selection available

WEDDING & CELEBRATION CAKES

Complimentary

Let our Kitchen Team handle the cake cutting and plating of your wedding or celebration cake! Served on palm leaf platters for guests to self serve. Wooden forks and napkins included.





OUR TERMS OF SERVICE

Servizio

To make your event spectacular, all additional event hire items can be found in our wedding and event hire brochure, this includes tableware and furniture hire for all sit down catering events.

DEPOSIT

A deposit fee of 25% of the minimum spend is required upon booking. The remainder of the balance is due 14 days prior to the event.

DIETARY REQUIREMENTS / FINAL NUMBERS

Guests individual dietary requirements and final numbers must be communicated in writing no less than 14 days prior to your event. Should you require a tailored menu change for the entire event (eg completely gluten free event) please advise this at the time of booking.

****Dietary requirements are catered for based on the needs of your guests so please choose your preference and we will look after the rest.*

STAFFING COSTS

All prices include kitchen and wait staff labour costs. Bar staff are charged at \$60.00 per hour per additional staff member. Bar staff must arrive at least 1.5 hours prior to service to ensure bar is ready to go as per the details below.

BAR SET UP FEE

A \$250.00 set up fee applies to all venues where an adequate bar set up is not provided. Fee includes unloading of glassware, ensuring beverages are cold for guest arrival, ice is stocked and bar is ready to operate. Please contact us for further details.

EQUIPMENT AND SERVING WARE

A fee is applicable based on the number of guests and service requirements. This fee covers kitchen equipment requirements, and or satellite kitchen set up. For at home catering and external catering, events prices start from \$350.00 POA

GENERATOR FEE

A generator can be organised at a cost of \$300.00 (per event) should your event location not provide a 10 amp power outlet.

TRAVEL FEES

Sorella & Co. is a Brisbane based business, travel charges do apply pending the location of your event and access. Pricing on enquiry will be provided.

SORELLA VAN

The Sorella Van is charged out \$700.00 per event on top of all catering packages. Please refer to Travel fees for more information regarding location. Additional fees apply for venues that have strict bump-in and out times or restricted access.

EQUIPMENT AND SERVING WARE

All serving equipment is the property of Sorella & Co. and must not be damaged or misplaced. Property that is damaged or misplaced will incur a damages fee.

INCLUSIONS

For Antipasti stations and the Sorella stand up package, bio-pak vessels are included to serve catering in. Please note plates, cutlery and napkins are not included for sit-down events, please refer to our table decor package.

HOURS OF SERVICE

For Sorella stand up events up to 3.5 hours are allocated for food service. Our Sorella 'Feast' packages include up to 5 hours for food service.

**PRICES ARE SUBJECT TO CHANGE. THESE PRICES ARE VALID FOR EVENTS HELD UNTIL 31 DECEMBER 2023. FOR 2024 EVENT PRICES, PLEASE INQUIRE WITH US.*



Ciao!

@SORELLA.CO.AU

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