



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

Fresh produce, meats and products 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 | 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
Housemade semi dried tomatoes



CHEESES AND DIPS

Handmade fior di latte

Creamy Fetta

Whipped goats feta

Artichoke, lemon and pecorino dip

Organic olive oil and balsamic

Semi dried tomato pesto

Garlic dip

Basil and pine nut pesto

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

Artisan breads by Crust & Co

Our olives and pickled vegetables are imported from Italy, house made or locally sourced

Our fresh produce is locally sourced

THIS A 'SET-UP AND SERVE' ONLY SERVICE AND DOES NOT REQUIRE THE VAN TO BE ONSITE.

PRICING

Light Grazing \$18.00 per person

Moderate Grazing \$25.00 per person

Substantial Grazing \$33.00 per person

ADDITIONAL INFORMATION

Our minimum number for antipasti is 30 people.

Gluten free, dairy free and vegetarian dietaries are accommodated for on request







THE SORELLA STAND UP

SERVED COCKTAIL STYLE

CROSTINO | CANAPES

ARANICINI

pumpkin & basil - pumpkin | basil pesto | whipped smoked feta (V/GF) tomato and 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 arancini - pancetta | pecorino | pesto aioli | crispy prosciutto (GF) mushroom and 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 FARTH

ricotta gnudi | wild mushrooms | burnt butter | cavelo nero (V/GF)
bruschetta | semi dried tomato | basil pesto | smoked feta (V)
crumbed Sicilian olives | garlic | thyme salt | whipped smoked feta (V/GF)
Sicilian panelle (chickpea fritters) | roast pumpkin | caramelised onion | goats cheese | balsamic reduction (V/GF/DFO)
Sicilian panelle (chickpea fritters) | eggplant | capsicum | olives | zucchini | stracciatella (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 | puff pastry scrolls | whipped feta | pecorino Sicilian panelle (chickpea fritters) | sobrassada | smoked feta | lemon thyme (GF/DFO) rare roast beef | garlic | caper berries | pine nuts | grissini (GF/DF) beef | horseradish aioli | salsa verde | wilted greens (GF/DF) pork and fennel meatballs | pistachio basil pesto (GF) pork belly | carrot | jus | cavelo nero crispy pork belly | parsnip puree | salsa verde (GF/DF) crispy pork belly | smoked caramelised yoghurt | onion jus (GF) marinated lamb | button mushroom | whipped smoked feta | crostini chicken saltimbocca bites | pecorino | prosciutto (GF) confit duck | radish | fennel | red wine vinaigrette (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)



PASTA FORK DISH

Sorella signature lamb ragu | rosemary | tomato | garlic (DFO) beef cheek ragu | tomato | red wine (DFO) pork belly ragu | white wine | tomato | herbs (DFO) traditional beef bolognese (DFO) mushroom | cream | prosciutto tomato | smoked feta | basil (V) basil pesto | cream | semi dried tomato (V) four cheese | basil pesto (V)

FORK DISH

baked chicken | tomatoes | olives | herbs (gf/dfo) chicken saltimbocca | sage | prosciutto | pecorino (gf) lemon chicken | honey | rosemary (gf/dfo) garlic roast beef | parsnip puree | pancetta jus (gf/df) beef | red wine | tomato | herbs (gf/dfo) free range pork belly | parsnip puree | salsa verde (gf/df) garlic and rosemary porchetta (rolled pork belly) | garlic butter (gf) slow cooked lamb shoulder | lemon | herbs (gf/dfo)

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

Gnocchi incurs a surcharge of \$2 per person



DESSERT STATION

WITH YOUR CHOICE OF 3 OF THE FOLLOWING

Sorella italian donuts (gf) with your choice of one of the following toppings:

- nutella | fresh berries
- sweet ricotta | strawberry jam
- lemon curd | fresh berries
- salted caramel | chocolate shards
- white chocolate | berries
- sorella frittelle di mele | italian apple donuts | white chocolate glaze | berry compote (v/gf/dfo)

chefs selection of miniature signature cannoli

mini tiramisu

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

marble baked cheesecake | berry compote

PRICING

\$48.00 per person | Your choice of 4 canapes + 2 Fork Dishes \$64.00 per person | Antipasti to start, your choice of 4 canapes + 2 Fork Dishes \$72.00 per person | Antipasti to start, your choice of 4 canapes + 2 Fork Dishes + 2 Dolce

Fork dishes are catered at 1 fork dish per guest and served 50/50.



THE SORELLA 'FEAST' SERVED SHARE STYLE

PRIMI PIATTI | ENTRÉE

roast beef | horseradish aioli | salsa verde | wilted greens (GF/DF) beef polpette | tomato sugo | fior di latte | ciabatta pork belly | carrot | jus | cavelo nero pork belly | parsnip puree | salsa verde (GF/DF) figs | burrata | prosciutto | balsamic

OR PASTA OPTIONS:

Sorella Signature Lamb Ragu | rosemary | tomato | garlic beef braciole | prosciutto | pecorino | herbs | tomato and red wine sauce beef cheek ragu | tomato | red wine pork belly ragu | white wine | tomato | herbs traditional beef bolognese mushroom | cream | prosciutto 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 linguine, fettucine, pappardelle, spaghetti or gnocchi Gnocchi incurs a surcharge of \$2 per person



CONTORNI | SIDE DISH

asparagus | lemon | truffle honey | pecorino | pangrattato (V)
broccolini | garlic | lemon | pecorino (V/GF)
roasted pumpkin | salsa verde | feta cheese | herbs (V/GF)
green beans | garlic oil | pangrattato (V/GF)
asparagus | taleggio | walnuts, butter (V/GF)
roasted baby potatoes | duck fat (V/GF)
roasted baby potatoes | garlic | rosemary
smoked cheese potato gratin
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

SECONDI PIATTI | MAIN COURSE

baked chicken | tomatoes | olives | herbs (GF/DFO) chicken saltimbocca | sage | prosciutto | pecorino (GF) lemon chicken | honey | rosemary (GF/DFO) garlic roast beef | parsnip puree | pancetta jus (GF/DF) beef | red wine | tomato | herbs (GF/DFO) free range pork belly | parsnip puree | salsa verde (GF/DF) garlic and rosemary porchetta (rolled pork belly) | garlic butter slow cooked lamb shoulder | lemon | herbs (GF/DFO)

OR PASTA OPTIONS AS ABOVE

PRICING

\$60.00 per person | Your choice of 2 Secondi and 3 Contorni \$75.00 per person | Your choice of 2 Primi Piatti, 2 Secondi and 3 Contorni \$78.00 per person | Antipasti station followed by your choice of 2 Secondi and 3 Contorni \$90.00 per person | Antipasti station followed by 3 canapes, your choice of 2 Secondi and 3 Contorni ADDED EXTRA - Aperitivo - ciabatta bread roll with olive oil and balsamic or truffle butter \$4.00 per person

* Maximum guests capacity (using van kitchen only) = 60 guests

Maximum guest capacity - Van kitchen with access to second kitchen = 120 guests





DOLCE | DESSERT

PLEASE CHOOSE 3 DESSERT OPTIONS

Sorella italian donuts (gf) with your choice of one of the following toppings:

- nutella | fresh berries
- sweet ricotta | strawberry jam
- lemon curd | fresh berries
- salted caramel | chocolate shards
- Italian apple donuts \mid white chocolate \mid berry compote (V/GF/DFO)

chefs selection of miniature signature cannoli

mini Tiramisu

Italian almond and lemon cake | cherry and ginger sauce (V/GF/DFO)

nutella baked cheesecake

PRICING

Dolce - Add \$10.00 per person

Fromaggi e frutta – Share style pricing \$14.00 per person

POA for a cheese and/or fruit station



OUR TERMS OF SERVICE

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.

STAFFING COSTS

All kitchen staff are included in the package prices. There is a separate service package fee that includes the equipment and wait staff required for your event. Bar staff are charged at \$44.00 per hour per staff member.

EQUIPMENT AND SERVICE FEE

A fee is applicable based on the number of guests and service requirements. This fee covers kitchen equipment, food van requirement and wait staff.

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.

GENERATOR FEE

A generator can be organised at a cost of \$250.00 (per event) should your event location not provide a 10amp power outlet.

EQUIPMENT AND SERVING WARE

If Sorella & Co. are supplying non disposable serving ware, a bond will be charged based on your serving ware requirements. 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, Italian Food van catering and the Sorella stand up package bio-pak vessels are included to serve catering in. Napkins and cutlery where needed is also inclusive in the per head price.

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.

* PRICES ARE SUBJECT TO CHANGE. THESE PRICES ARE VALID FOR EVENTS HELD UNTIL 31 DECEMBER 2022. FOR 2023 EVENT PRICES, PLEASE INQUIRE WITH US.

