



S O R E L L A

DROP OFF CATERING PACKAGES

buon appetito!

2025/26



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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GRAZING BOXES

pascolo

COLD CANAPE BOX | 40-60 PIECES | \$170.00

ONE SELECTION PER BOX

Roast Pumpkin, goats cheese, caramelised onion tartlets (v) (60 per box)

Roast beetroot, smoked feta, walnut tartlets (v) (60 per box)

Pressed lamb, pomegranate and salsa verde (gf/df) (40 per box)

Smoked salmon crostini, crispy capers, dill, goats mascarpone and pickled onion (40 per box)

Crostini, chilli garlic butter, prosciutto, olives, confit cherry tomato, fior di latte, basil (40 per box)

HOT CANAPE BOX | 40-60 PIECES | \$170.00

ONE SELECTION PER BOX

Spinach and Feta sausage rolls with tomato relish (v) (40 per box)

Beef bolognese sausage rolls with tomato relish (40 per box)

Pork and fennel sausage rolls with tomato relish (40 per box)

Puff pastry scrolls - truffle cacciotta cheese, rehydrated raisins, honey, herbs (v) (60 per box)

Puff pastry scrolls - rosemary, olive, nduja, whipped feta, pecorino (60 per box)

Miniature beef cheek ragu pies with four cheese sauce (40 per box)

Miniature lamb ragu pies with rosemary (40 per box)

**Delivered cold ~ to be re-heated in the oven*

**GF available for all canape boxes - additional \$30.00*

PIZZETTE BOX | MINIMUM 30 | \$4.25 EACH

Chef's selection of Gourmet mini pizzas - All vegetarian or vegan available on request

**Delivered cold ~ to be re-heated in the oven*

ARANCINI BOX (GF) | MINIMUM 30 | \$4.25 EACH

Chef's selection of Signature Sorella arancini - All vegetarian or vegan available on request

**Delivered cold ~ to be re-heated in the oven*

ANTIPASTI BOX | FEEDS 10PP | \$180.00

A selection of traditional Italian antipasti including free-range Salumi salami, prosciutto, pestos and dips, grilled and marinated vegetables, fresh fior di latte mozzarella, smoked feta, fresh organic ciabatta and crackers

**GF additional \$10*

VEGETARIAN ANTIPASTI BOX | FEEDS 10PP | \$160.00

A selection of traditional Italian antipasti including gourmet cheeses, pestos and dips, grilled and marinated vegetables, olives, fresh fior di latte mozzarella, smoked feta, fresh organic ciabatta and crackers

**GF additional \$10*

MEAT AND CHEESE BOX | FEEDS 10PP | \$180.00

A selection of traditional Italian charcuterie including free-range Salumi salami, brie and camembert cheeses, dried fruits, marinated smoked olives, quince paste, honeycomb and crackers

**GF additional \$10*

SEASONAL FRUIT BOX | FEEDS 10PP | \$150.00

A selection of freshly cut seasonal fruit with salted caramel dipping sauce

CHEESE BOX | FEEDS 10PP | \$180.00

A selection of cheeses - Italian truffle cheddar, Adelaide Hills brie, Adelaide Hills camembert, honeycomb, quince paste, dried fruits, olives, crackers

**GF additional \$10*

ASSORTED GOURMET DESSERTS | 40 PIECES | \$160.00

Chef's selection of 3 of our miniature desserts:

Apple crumble or sweet ricotta and pistachio cannoli

White chocolate, raspberry cheesecake(gf)

Double chocolate brownie with salted caramel, cherry jam, chocolate ganache(gf)

Lemon meringue tartlet with freeze dried strawberries

Assorted macarons

DIY CANNOLI BOXES

12 PACK | 24 MINI | \$60.00 (ONE FLAVOUR)

24 PACK | 48 MINI | \$120.00 (TWO FLAVOURS)

Sweet ricotta | pistachio

Lemon | meringue

Apple crumble | biscuit

Nutella ricotta | chocolate shards

Tiramisu | chocolate shards

Passionfruit curd | meringue

Raspberry cheesecake | white chocolate

TO NOTE

Minimum spend of \$500.00

Delivery fees may apply POA







DINNER PARTY IN A BOX

pascolo

WHAT IS DINNER PARTY IN A BOX?

IT'S SORELLA FAVOURITES, PRE-MADE AND READY TO HEAT [AND EAT!]

Our chefs will cook and package your food choices. Our detailed recipe cards provided with each meal, detail how to bring your dinner party to life. We've taken care of the prep and cooking so that you need to just heat, assemble, garnish and serve! (This should take 10-20 minutes depending on food selection).

\$55.00 per person

OPTION 1 - Your choice of 2 pasta mains and 2 sides

OPTION 2 - Your choice of 1 pasta main, 1 secondi main and 2 sides

OPTION 3 - Your choice of 2 secondi mains and 2 sides

ADD ON OPTIONS

Additional side | \$7.00 per person

Antipasti box | Medium \$140.00 | Large \$180.00

Arancini of the week | \$4.25 each

DOLCI / Dessert

Chef's selection of DIY large cannoli's | \$5.00 each

PASTA MAINS

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

Beef cheek ragu | tomato | red wine (dfo)

Crispy free range pork belly ragu | truffle | cherry tomato | thyme | sage (dfo)

Mushroom | cream | pancetta

Basil pesto | cream | semi dried tomato (v)

Four cheese | basil pesto (v)

**Served with fresh pasta*

SECONDI MAINS

Salmon | salsa verde (gf/df)

Tuscan chicken | semi-dried tomatoes | spinach | garlic | cream | parmesan (gf)

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

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

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

CONTORNI / *Side Dish*

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

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

Cauliflower | bechamel | parmesan | chilli (v/gf)

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

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

Four cheese | potato gratin (v/gf)

**Pick up from our Sherwood Warehouse*

**Delivery available on request. POA*







Ciao!

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