

A person's arm, wearing a patterned sleeve, is shown lighting several tall, thin white candles on a table. The table is elegantly set with white plates, folded white napkins, and clear wine glasses. A lush floral centerpiece with orange and white flowers and greenery runs down the center of the table. The background is softly blurred, showing more of the event space with warm, ambient lighting.

SORELLA

EVENT CATERING PACKAGES

*buon appetito!*

2025/26



## MEET THE *famiglia*

*Ciao, welcome to Sorella & Co!*

At Sorella & Co. we specialise in crafting extraordinary dining experiences that elevate weddings and events across Brisbane and the surrounding areas. Our passion for contemporary Italian-inspired cuisine, paired with impeccable service, ensures that every occasion we create is truly unforgettable. Whether you're hosting an intimate gathering or a grand celebration, we are dedicated to bringing your vision to life with bespoke catering and event services designed to reflect your unique style and taste.

More than just catering, we offer a complete range of event services, including personalised planning, styling hire, and on-the-day coordination. From the initial concept to flawless execution, our dedicated team ensures every detail is meticulously managed, allowing you to fully enjoy each moment of your special occasion.

For sit-down receptions we design exquisite long-table feasts featuring shareable dishes and can also include antipasti stations or canapés during pre-dinner drinks. For cocktail-style celebrations we offer thoughtfully curated menus of enticing antipasti stations, delicate canapés, and substantial fork dishes that provide satisfying main-sized portions. To complete the experience, our dessert and cannoli stations deliver a perfect sweet finale to your event.

Whether you are planning a wedding, a corporate event, or a private celebration, we provide tailored catering options to suit the occasion. From lavish sit-down meals to lively cocktail affairs and bountiful grazing stations, every element is designed with precision and care. For added convenience, our drop-off catering and Dinner Party in a Box services allow you to enjoy our expertly prepared dishes at home, ready to heat and serve.

At Sorella & Co. we are committed to transforming your event into an extraordinary culinary experience. Through exceptional flavours, seamless service, and an unwavering dedication to excellence, we ensure every moment of your celebration is unforgettable. Discover our catering services today and let us bring your vision to life with elegance and style.

*With Love*

*Sorella & Co*

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# ANTIPASTI

## *antipasto*

*Add a touch of Italy to your wedding or event with our Antipasti Grazing Stations. Featuring a delightful selection of traditional antipasti, including cheeses, small goods, grilled vegetables, pestos, tapenades, organic breads, biscuits, olives, and more, our grazing stations offer a true taste of Italy. A perfect alternative to canapés, these vibrant stations are designed to leave your guests satisfied and ready for the celebration ahead. Whether it's a casual gathering or an elegant affair, our Antipasti Grazing Stations create a beautiful and delicious focal point for your event.*

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## 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

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

Oven roasted marinated peppers

Grilled zucchini

Heirloom tomatoes w caramelised balsamic

Marinated artichokes

House made semi dried tomatoes

## CHEESES AND DIPS

Handmade fior di latte  
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

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## ADDITIONAL INFORMATION

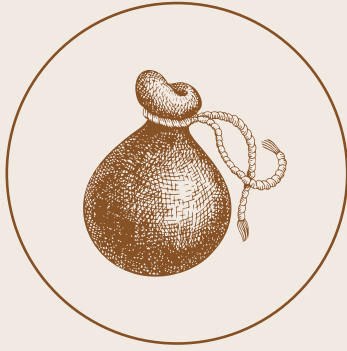
Please note, the price is inclusive of wooden cutlery, napkins and palm leaf plates.  
Table styling and decorative items are included in the package.

This grazing style is great for pre dinner light grazing. For a more substantial grazing station, please enquire.

## DIETARIES

v (vegetarian) | df (dairy free) | gf (gluten free) | dfo (dairy free option) | gfo (gluten free option)





# BURRATA BAR

*buon appetito*

*Transform your event into a culinary masterpiece with our exclusive Burrata Bar! Elevate your antipasti station with creamy burrata balls crafted by Byron Bay Mozzarella, paired with an array of tantalizing toppings and flavour combinations. Treat your guests to an authentic Italian experience with this delightful pre-dinner offering that promises to impress and delight every palate. Upgrade to the exquisite taste of our Burrata Bar and make your celebration truly unforgettable*

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## FLAVOUR COMBINATIONS

Prosciutto | rockmelon or figs | balsamic reduction | basil (gf)

Roasted grapes | honeycomb | pistachio (gf/v)

Heirloom tomatoes or roasted tomatoes | basil | basil pesto | parmesan crisp (gf/v)

Green beans | olives | almonds | lemon oil | pangrattato (gf/v)

Porchetta | salsa verde | capers | basil (gf)

Strawberries | strawberry jam | honeycomb | basil (gf/v)

Chocolate brownie | cherry jam | chocolate ganache | chocolate flakes (gf/v)

## BURRATA BAR | SUBSTANTIAL GRAZING | \$42.00 PER PERSON

Upgrade to a light grazing Burrata Bar from any package that already includes an antipasti station, for an additional \$7.00 per guest.

*Please note, the price is inclusive of wooden cutlery, napkins and palm leaf plates. Table styling and decorative items are included in the package. Minimum catering of 40 people | Set up & clearing fee: \$200 | Delivery charge POA*

*\*Prices listed above are exclusive of GST.*





# 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).*

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## CROSTINO / Canapes

### ARANCINI

- Pumpkin & basil | pumpkin | basil pesto | whipped smoked feta (v/gf)
- Tomato & feta | cherry tomato | smoked feta | basil pesto aioli (v/gf)
- Tomato & basil | tomato | basil pesto | basil pesto aioli (v/gf)
- Triple mushroom | 3 mushrooms | garlic aioli (v/gf)
- Four cheese & truffle | 4 cheeses | truffle | truffle aioli (v/gf)
- Carbonara | pancetta | pecorino | basil pesto aioli | crispy prosciutto (gf)
- Mushroom & pancetta | mushroom | pancetta | truffle aioli (gf)
- Beef ragu | grass-fed beef cheek | tomato | red wine | whipped smoked feta (gf)
- Pumpkin & pancetta | pumpkin | tomato | pancetta | garlic aioli (gf)
- Spicy suppli | spicy nduja | tomato | whipped smoked feta (gf)

### PIZZETTE (Miniature pizzas)

- Potato | caramelised onion | thyme (v)
- Pork sausage | zucchini | pecorino
- Salami | cherry tomato | ligurian olive

### BRUSCHETTA

- Crostini | tomato | basil | fior di latte | balsamic | garlic oil (v/df/gfo)
- Crostini | ricotta | roast cherry tomato | honey | thyme (v/df/gfo)
- Crostini | bresola | pickled onion | wilted greens | horseradish aioli (df/gfo)
- Crostini | chilli garlic butter | prosciutto | olives | confit cherry tomato | fior di latte | basil (gfo)
- Crostini | smoked salmon | crispy capers | goats mascarpone | pickled onion | herbs (gfo)
- Crostini | prawn | nduja | dill | lemon | onion | fennel | aioli (df/gfo)

## FROM THE EARTH

Spinach & ricotta gnudi | pistachio basil pesto | pecorino (v/gf)

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

Sicilian panelle (chickpea fritters) | parmesan custard | peperonata | crispy capers (v/gf)

Puff pastry scrolls | truffle caciotta cheese | rehydrated raisins | honey | herbs (v/gfo)

Puff pastry scrolls | cianfotta | romesco sauce (v/gfo)

## FROM THE LAND

Puff pastry scrolls | rosemary | olive | nduja | whipped feta | pecorino (gfo)

Grass-fed beef polpette | napoli | basil | parmesan crumb (gf)

Grass-fed beef carpaccio | capers | pomegranate | gremolata | roasted garlic aioli (gf/df)

Crumbed pork & fennel polpette | pistachio basil pesto (gf)

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

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

Lamb rib | smoked feta | gremolata (gf)

Pressed Lamb | pomegranate | salsa verde (gf/df)

Free-range chicken saltimbocca bites | sage | prosciutto | pecorino (gf)

## FROM THE SEA

Tuscan prawns | garlic | semi-dried tomatoes | pecorino (gf)

Fish & pine nut polpette | salsa verde | fennel pollen aioli (gf/df)

Prawns | chili | lemon | garlic | rosemary | honey (gf/df)



## FORK DISH / *Substantial mains*

Free-range chicken saltimbocca | sage | prosciutto | pecorino (gf)

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

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

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

Grass-fed beef polpette | tomato sugo | basil oil | parmesan crumb (gf/dfo)

*\*The above dishes are served with either roasted baby potatoes or parmesan mashed potato as well as either steamed green beans or rocket pear parmesan salad*

## PASTA FORK DISH / *Substantial mains*

Sandcrab & chili ravioli | lemon | thyme | butter | pangrattato

Truffle ricotta ravioli | truffle butter | fried sage | toasted walnuts (v)

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

Grass-fed beef cheek ragu | tomato | red wine | four cheese sauce (dfo)

Free-range pork belly ragu | truffle | cherry tomato | thyme | sage (dfo)

Amatriciana | pancetta | tomato | pecorino | chilli (dfo)

Mushroom | cream | pancetta | pecorino

Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | semi-dried tomato or pumpkin (v)

Four cheese | basil pesto (v)

Arrabbiata | cherry tomato | chilli | garlic | basil (v)

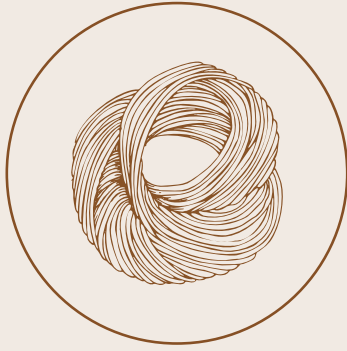
*\*The above dishes are served with your choice of strozzaprete, cavatello, malfadine, fettuccini or pappardelle*

## 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.*

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## PRIMI PIATTI / Entrée

Grass-fed beef carpaccio | capers | pomegranate | gremolata | roasted garlic aioli (gf/df)

Grass-fed beef polpette | tomato sugo | basil oil | parmesan crumb (gf/dfo)

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

Burrata | pesto | tomato | pickled shallots | radish (v/gf)

Burrata | prosciutto | balsamic w figs or rockmelon or peaches (seasonal selection) (gf)

Sorella signature arancini balls

## TRADITIONAL PASTA OPTIONS

Sandcrab & chili ravioli | lemon | thyme | butter | pangrattato

Truffle ricotta ravioli | truffle butter | fried sage | toasted walnuts (v)

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

Grass-fed beef cheek ragu | tomato | red wine | four cheese sauce (dfo)

Free-range pork belly ragu | truffle | cherry tomato | thyme | sage (dfo)

Amatriciana | pancetta | tomato | pecorino | chilli (dfo)

Mushroom | cream | pancetta | pecorino

Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | semi-dried tomato or pumpkin (v)

Four cheese | basil pesto (v)

Arrabbiata | cherry tomato | chilli | garlic | basil (v)

*\*The above dishes are served with your choice of strozzaprete, cavatello, malfadine, fettuccini or pappardelle*

## TRADITIONAL PASTA OPTIONS:

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

*Vegetarian pastas can also be served as a contorni option*

## SECONDI PIATTI / *Main Course*

Barramundi | green olive | tomato | capers | tarragon | dill | pangrattato (gf)

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

Grass-fed beef | gremolata | capers | pickled onions | garlic aioli | herbs (gf/df)

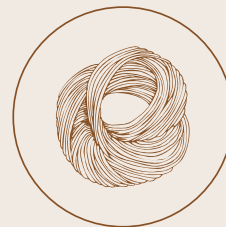
Crispy free-range pork belly | carrot puree | pancetta jus | cavolo nero (gf/df)

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

Free-range chicken saltimbocca | prosciutto | pecorino | sage (gf)

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

*\*Beef and Barramundi - (Additional \$3.00 per guest)*



## CONTORNI / *Side Dish*

Green beans | tomato | pancetta | chilli (gf)

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

Broccolini | romesco | smoked almonds (v/gf)

Spiced carrots | whipped feta | gremolata | herbs (v/gf)

Cauliflower | bechamel | parmesan | chilli (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)

Parmesan mash potato | fried rosemary (v/gf)

Iceberg lettuce | radish | pickled shallots | mustard vinaigrette (v/gf)

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

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

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

## CONTORNI / *Pasta Side Dish*

Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | semi dried tomato (v)

Four cheese | basil pesto (v)

Arrabbiata | cherry tomato | chilli | garlic | basil (v/dfo)





# DESSERT

## *Dolce*

*The Sorella dessert options cater for both sweet and savoury taste buds, with a selection of desserts from nutella covered donuts to lemon tarts and gourmet cheese boards.*

### MINIATURE DESSERT STATION

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

Nutella | fresh berries  
Lemon curd | fresh berries  
Salted caramel | chocolate shards  
White chocolate | berries

#### Signature cannoli

Sweet ricotta | pistachio  
Lemon | meringue  
Apple crumble | biscuit  
Nutella ricotta | chocolate shards  
Tiramisu | chocolate shards  
Passionfruit curd | meringue  
Raspberry cheesecake | white chocolate

#### Assorted mini cheesecakes (gf)

Lime | blueberry  
Raspberry | white chocolate

#### Assorted mini tarts

Lemon | meringue  
Pistachio | frangipane | raspberry  
Strawberry | custard

Chocolate brownie (gf/dfo/vo)

### DESSERTS

#### Cannoli station | large

Sweet ricotta | pistachio  
Lemon | meringue  
Apple crumble | biscuit  
Nutella ricotta | chocolate shards  
Tiramisu | chocolate shards  
Passionfruit curd | meringue  
Raspberry cheesecake | white chocolate

#### Sliced cakes

Ricotta tiramisu  
Lemon curd tiramisu  
Lime | blueberry cheesecake  
Raspberry | white chocolate cheesecake

### DESSERT PRICING

Cannoli station | \$10.00 per person | choice of 2 flavours

#### Sliced cakes

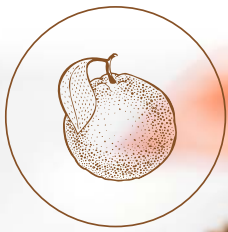
\$10.00 per person for 1 choice  
\$14.00 per person for 2 choices  
\$18.00 per person for 3 choices

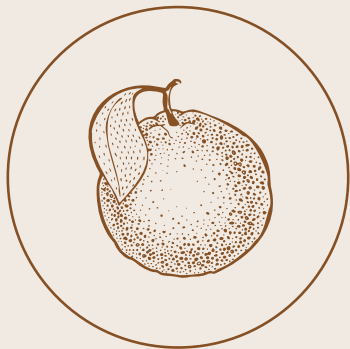
### DESSERT STATION PRICING

Choice of 3 | \$15.00 per person

*Donuts are only available for events where the food truck is hired due to deep fryer*

*\*Prices listed above are exclusive of GST.*





# WEDDING PACKAGES

## *pricing*

### SORELLA STAND UP PRICING

#### PACKAGE 1 | \$65.00 per person

Your choice of 5 canapes + 2 fork dishes (substantial main)

#### PACKAGE 2 | \$85.00 per person

Antipasti to start, your choice of 5 canapes + 2 fork dishes (substantial mains)

#### PACKAGE 3 | \$95.00 per person

Antipasti to start, your choice of 5 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*

### SORELLA FEAST PRICING

#### PACKAGE 1 | \$75.00 per person

Aperitivo, your choice of 2 secondi and 3 contorni

#### PACKAGE 2 | \$95.00 per person

Your choice of 4 canapes followed by, aperitivo, your choice of 2 secondi and 2 contorni

#### PACKAGE 3 | \$95.00 per person

Aperitivo, your choice of 2 primi piatti, followed by 2 secondi and 2 contorni

#### PACKAGE 4 | \$95.00 per person

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

#### PACKAGE 5 | \$110.00 per person

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

#### PACKAGE 6 | \$110.00 per person

3 canapes followed by aperitivo, your choice 2 primi piatti, as well as 2 secondi and 2 contorni

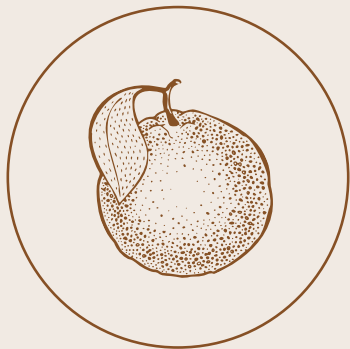
### APERITIVO

Aperitivo included | ciabatta bread with olive oil w balsamic, your choice of butter - chilli and garlic, truffle, salted or nduja (gfo)

Aperitivo estensione | \$12.00 per person | aperitivo + burrata or fresh mozzarella, prosciutto and assorted smoked olives (gfo)

Extra contorni (side dish) | \$8.00 per person

*\*Prices listed above are exclusive of GST.*



# CORPORATE & EVENT PACKAGES

## *pricing*

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### SORELLA STAND UP PRICING

**PACKAGE 1 | \$38.00 per person | 2 hour service**

Substantial antipasti grazing station

**PACKAGE 2 | \$45.00 per person**

Your choice of 6 canapes

**PACKAGE 3 | \$65.00 per person**

Antipasti to start, your choice of 5 canapes

**PACKAGE 4 | \$65.00 per person**

Your choice of 5 canapes + 2 fork dishes (substantial mains)

**PACKAGE 5 | \$83.00 per person**

Antipasti to start, your choice of 5 canapes + 2 fork dishes (substantial mains)

*\*Canapes are based on 6 pieces per person. Fork Dishes are based on 1 serving per person*

### SORELLA FEAST PRICING

**PACKAGE 1 | \$75.00 per person**

Aperitivo, your choice of 2 secondi and 3 contorni

**PACKAGE 2 | \$90.00 per person**

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

**PACKAGE 3 | \$90.00 per person**

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

**PACKAGE 4 | \$90.00 per person**

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

**PACKAGE 5 | \$105.00 per person**

Antipasti station, followed by your choice of 3 canapes or 2 primi piatti, as well as 2 secondi and 2 contorni

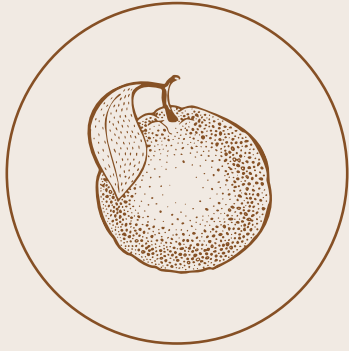
### APERITIVO/EXTRAS

Aperitivo | \$5.00 per person | ciabatta bread | olive oil w balsamic | w your choice of butter

Aperitivo estensione | \$12.00 per person | aperitivo + burrata or fresh mozzarella, prosciutto and assorted smoked olives

Extra contorni (side dish) | \$8.00 per person

*\*Prices listed above are exclusive of GST*



# ADDITIONAL EXTRAS

*pricing*

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## TABLE DECOR PACKAGE

*Enhance your table setting with our tableware packages*

**\$12.00 per person**

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

**\$17.00 per person**

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

## TEA AND COFFEE STATION

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

**\$8.00 per person | 2 hours**

**\$12.00 per person | 4 hours**

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*

## WEDDING & CELEBRATION CAKES

### Complimentary

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

*\*Prices listed above are exclusive of GST*



# OUR TERMS OF SERVICE

*Sorella*

*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. If your event is for less than 30 guests a staffing surcharge is applicable.

## 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 \$500.00 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 hired out at \$1000.00 when required for an 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 service dependant on package choice. Our Sorella 'Feast' packages include up to 5 hours of service, dependant on package choice.

## SUNDAYS AND PUBLIC HOLIDAYS

Sundays and public holidays incur an additional 15% surcharge to cover staffing costs.

*\*Prices are subject to change. These prices are valid for events booked before December 31st 2025 and held until 31st December 2026.*

*\*Prices listed above are exclusive of GST*



*Ciao!*

@SORELLA.CO.AU

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EVENTS@SORELLA-CO.COM.AU