



SORELLA

DELICIOUS AT HOME CATERING

*five settimana*

2024/25

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# 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*





# GRAZE WITH SORELLA

*pascolo*

*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*

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## PRICING

### Substantial Grazing

\$38.00 per person

### 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.

Minimum catering of 30 people | Set up & clearing fee: \$200 | Delivery charge POA

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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
- 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

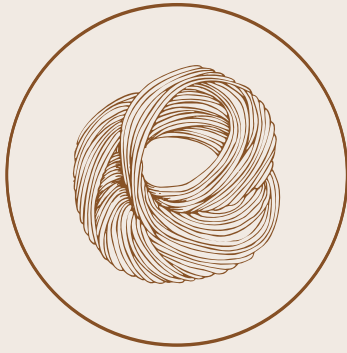
## BREADS AND BISCUITS

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 *Leavian*  
Our olives and pickled vegetables are imported from Italy, house made or locally sourced  
Our fresh produce is locally sourced





# THE PERFECT PARTY

*la festa perfetto*

*Why not wow your guests with at home catering served cocktail style for your next big event. With a range of food to appease the tastebuds, it's the perfect opportunity to let your hair down and enjoy a night with friends and family, let us do all the work!*

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## PACKAGE DETAILS

**PACKAGE 1 | \$45.00 per person**

*Your choice of 6 canapes*

**PACKAGE 2 | \$65.00 per person**

*Antipasti station to start, your choice of 5 canapes*

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

*Antipasti platters on arrival, your choice of 2 canapes, 1 fork dish and chef selection of 3 miniature desserts*

## CROSTINO / Canapes

### ARANCINI

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)

Pumpkin & pancetta | pumpkin | tomato | pancetta | garlic aioli (gf)

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

### BRUSCHETTA

Crostini | tomato | basil | fior di latte | balsamic | garlic oil (v/dfo/gfo)

Crostini | cianfotta | eggplant | zucchini | capsicum | tomato | herbs (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)

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

## FROM THE EARTH

Spinach & ricotta gnudi | lemon butter sauce | pecorino | herbs (v/gf)

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

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

Mozzarella frita | Italian romesco (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

Beef braciola | beef | prosciutto | pecorino | herbs (gf)

Beef polpette | napoli | basil | parmesan crumb (gf)

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 | pressed watermelon | pickled fennel (gf/df)

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

Lamb arrosticini | smoked feta | gremolata (gf)

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

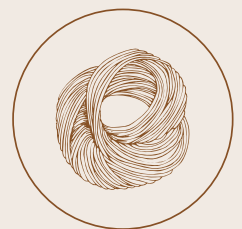
Chicken saltimbocca bites | pecorino | prosciutto (gf)

## 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*

Chicken saltimbocca | sage | prosciutto | pecorino (gf)

Chicken cacciatore | tomato | peppers | carrot | olives | thyme (gf/dfo)

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)

Beef polpette | tomato sugo | basil oil | pecorino (gf/dfo)

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

*\*Polpette are served with fresh crusty bread, baked baby potatoes and seasonal green vegetables*

## PASTA FORK DISH / *Substantial mains*

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

Beef cheek ragu | tomato | red wine (dfo)

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

Beef and pancetta bolognese (dfo)

Prawns | garlic | chilli | shallots | tomato | parsley (dfo)

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

Mushroom | cream | pancetta | pecorino

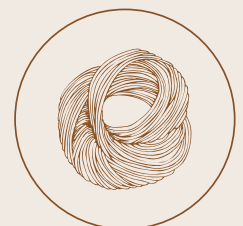
Cherry tomato | smoked feta | basil (v)

Basil pesto | cream | pumpkin (v)

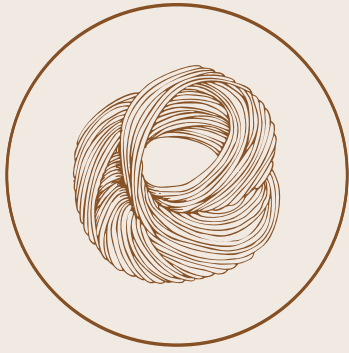
Four cheese | basil pesto (v)

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

*\*Gnocchi incurs a surcharge of \$2 per person.*







# THE PERFECT MEAL

*un pasto perfetto*

Experience the epitome of Italian-inspired lunch or dinner with *Un pasto perfetto*. Celebrate birthdays, hen's parties or enjoy intimate long lunches or dinners with our meticulously crafted menu. Indulge in a culinary journey of rich flavours and vibrant colours, using locally sourced ingredients. Immerse yourself in the warmth of Italian ambiance and create unforgettable moments. *Buon appetito!*

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## PACKAGE DETAILS

**\$110.00 per person**

*Chefs selection of canapes, followed by your choice of 1 secondi and 3 contorni, dolce to finish*

### CANAPES / Entrée

*Chefs selection of canapes (2pp)*

*Served cocktail style*

### SECOND PIATTI / Main Course

*Your choice of 1 secondi*

*Served sit down feast style*

Chicken saltimbocca | sage | prosciutto | pecorino (gf)

or

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

or

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

### CONTORNI / Side Dish

*Your choice of 3 contorni*

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

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

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

Mesclun greens | lemon vinaigrette (v/gf)

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

Roast peppers | tomato | cucumber | crostini (v)

Tomato | smoked feta | basil | pappardelle (v) (pasta)

Creamy basil pesto | pumpkin | pappardelle (v) (pasta)

## **DOLCE / Dessert**

*Served on dessert station*

*Gourmet cheese board w 3 cheeses, quince, honeycomb, dried fruits and grapes*

*1 x miniature signature cannoli per guest*

## **THE PACKAGE INCLUDES**

*Your choice of*

*White round plates*

*or*

*In The Roundhouse Italian Main Plates*

*Gold cutlery*

*Your choice of Beige, Terracotta or Olive Linen Napkins*

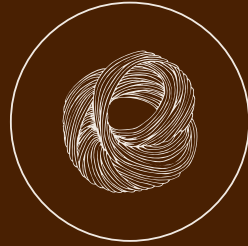
*\*\*Plate and napkin choice availability is dependent on final guests numbers*



# INTIMO

*intimate dining*

*A culinary experience to exceed your tastebuds. Intimo is an intimate dining experience with your own private chef and waitstaff, taking care of the set up, cooking and clean up, allowing you to enjoy the experience at it's best. Hand crafted ceramic dinnerware, decorative cutlery, menus and your choice of olive green or beige napkins provide all of the luxe finishing details to ensure your guests are left speechless.*



## DEGUSTAZIONE / UNO (1)

*served individually plated*

Stone baked sourdough served w cultured butter and olives (v)

Wagu striploin carpaccio, capers, pomegranate, confit garlic, lemon gremolata (gf)

Pumpkin and caciotta stuffed zucchini flower w truffle honey (gf,v)

Neapolitan ragu stuffed gnudi, short rib consome, pecorino (gf)

Pan fry duck breast, salt baked celeriac, beetroot, jus (gf,df)

Pistachio frangipane tart (v)

Tasting Menu for 10-20 guests | \$180.00 per person

*Minimum 10 | maximum 20 guests*



## DEGUSTAZIONE / DUO (2)

*served individually plated*

Stone baked sourdough served w cultured butter and olives (v)

Prosciutto san danielle, melon flavors, tarragon oil, smoked salt (gf,df)

Yellow kingfish crudo, blood orange, fennel, parsley oil (gf)

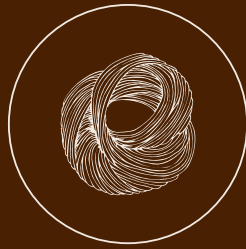
Ricotta filled culurgione, sweet corn, nduja burnt butter, pecorino (v)

Moreton bay bug, whipped cheese, pancetta crumb (gf)

Ricotta tiramisu (v)

Tasting Menu for 10-20 guests | \$180.00 per person

*Minimum 10 | maximum 20 guests*



## MINI BANCHETTO / UNO (1)

*served share style to the table*

Stone baked sourdough served w cultured butter and olives (v)

Suppli w whipped smoked feta (gf)

Caprese salad (gf,v)

Gnudi w sweet corn, prosciutto, pecorino (gf)

Neapolitan ragu w paccheri

Pressed lamb shoulder w salsa verde (gf)

Truffle potatoes w pecorino (gf,v)

Seasonal greens w pecorino and pangrattato (gf,v)

Apple crumble cannoli (v)

Feasting Menu for 20-30 guests | \$150.00 per person

*Minimum 15 | maximum 30 guests*





## MINI BANCHETTO / DUO (2)

*served share style to the table*

Stone Baked Sourdough served w cultured butter and olives (v)

Tomato and smoked feta arancini w pesto aioli (gf,v)

Melon w prosciutto and burrata (gf)

Gnudi w field mushrooms, truffle, thyme and cavolo nero

Tuscan garlic prawn linguine

Salmon w salsa verde and herbs

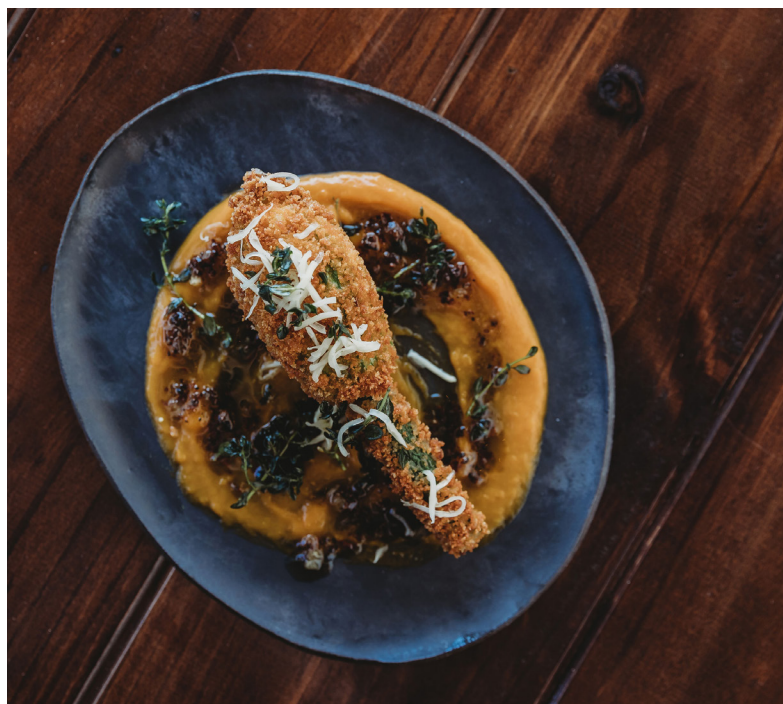
Tomato and green bean salad

Garlic roasted potatoes

Tiramisu

Feasting Menu for 20-30 guests | \$150.00 per person

*Minimum 15 | maximum 30 guests*



## DEGUSTAZIONE / *Tasting Menu*

Tasting Menu for 10-20 guests | \$180pp

*Minimum 10 | maximum 20 guests*

### PACKAGE INCLUSIONS

Hand crafted, ceramic "Shut Up and Relax" dinnerware

Decorative cutlery

Your choice of olive green or beige linen napkins

Menus on the table

1 x Chef and 1 x RSA certified waitstaff for the duration of food service (will also serve beverages)

Dining set up and packdown

## MINI BANCHETTO / *Feasting Menu*

Feasting Menu for 20-30 guests | \$150pp

*Minimum 15 | maximum 30 guests*

### PACKAGE INCLUSIONS

Your choice of Roundhouse or white dinnerware

Decorative cutlery

Your choice of olive green or beige linen napkins

Menus on the table

1 x Chef and 1 x RSA certified waitstaff for the duration of food service (will also serve beverages)

Dining set up and packdown

## ADDITIONAL INFORMATION

Equipment fee of \$350.00 per booking includes all of the kitchen equipment and refrigerated equipment. Our team will just require access to your oven and kitchen space to prepare and serve our delicious dishes.

Travel fee for distances further than a 30km radius from the Brisbane CBD - POA

Individual dietary requirements will incur a \$10.00 surcharge per guest

A fully customised menu can be created for an additional \$20.00 per guest

Glassware can be hired through us - POA



# 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. 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 \$350.00 POA

## 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.

## 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 only available as listed in each package. alternative plates, cutlery and napkins can be arranged for an additional fee.

## HOURS OF SERVICE

Hours of service are the following:

Graze with Sorella - 2 hours

The Perfect Party - 2.5 - 3 hours

The Perfect Meal - 2.5 -3 hours

Intimo Packages - 5 hours

\*\*Hours are dependent on number of guests

## SUNDAYS AND PUBLIC HOLIDAYS

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

## BAR PACKAGE

A bar service package can be included for \$35.00 per person. Alcohol and non-alcoholic drinks are not included.

*\*PRICES ARE SUBJECT TO CHANGE. THESE PRICES ARE VALID FOR EVENTS BOOKED BEFORE DECEMBER 31ST 2024 AND HELD UNTIL 31ST DECEMBER 2025.*



*Ciao!*

@SORELLA.CO.AU

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