

A hand in a white sleeve holds a rustic, light-colored ceramic bowl filled with pasta. The pasta is coated in a vibrant green pesto sauce and garnished with several fresh basil leaves. The background is softly blurred, showing a wooden table and another person's hand, suggesting a dining setting.

S O R E L L A

EVENT CATERING PACKAGES

buon appetito!

2024/25



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 / *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

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)





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).

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 | beef cheek | tomato | red wine | whipped smoked feta (gf)
- Pumpkin & pancetta | pumpkin | tomato | pancetta | garlic aioli (gf)
- Spicy suppli | spicy nduja | tomato | whipped feta (gf)

PIZZETTE (Miniature pizzas)

- Potato | caramelised onion | thyme (v)
- Basil pesto | tomato | fior di latte (v)
- Mushroom | thyme | truffle (v)
- Pork sausage | zucchini | pecorino
- Salami | ligurian olive
- Nduja | cherry tomato | rocket

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)

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/dfo)
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/gfo)

FROM THE LAND

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

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.*

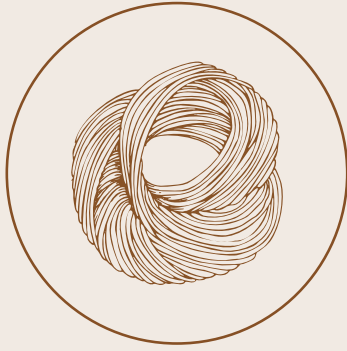
Gnocchi incurs a surcharge of \$2 per person.

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.

PRIMI PIATTI / Entrée

- Bresola carpaccio | capers | parmesan | rocket | herbs (gf)
- Pork and fennel polpetta | pistachio basil pesto cream (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)
- Burrata | heirloom tomatoes | pickled zucchini | garlic oil | parmesan crust | Italian za'atar (v/gf)
- Burrata | prosciutto | balsamic w figs or rockmelon or peaches or pears (seasonal selection) (gf)

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)
- 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)

TRADITIONAL PASTA OPTIONS:

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

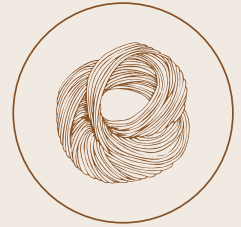
**The above dishes are served with your choice of rigatoni, linguine, pappardelle, spaghetti, fettuccine, mafaldine or gnocchi.*

Gnocchi incurs a surcharge of \$2 per person.

Vegetarian pastas can also be served as a contorni option

SECONDI PIATTI / *Main Course*

- Chicken saltimbocca | prosciutto | pecorino | sage (gf)
- Chicken cacciatore | tomato | peppers | carrot | olives | thyme (gf/dfo)
- Tuscan chicken | semi-dried tomatoes | spinach | garlic | cream | parmesan | parsley (gf)
- Slow cooked lamb shoulder | salsa verde | lemon | herbs (gf/df)
- Beef meatballs | tomato sugo | basil oil | pecorino | basil (gf/dfo)
- Garlic roast beef | parsnip puree | pancetta jus | thyme (gf/dfo)
- 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)
- Barramundi | green olive | tomato | capers | tarragon | dill | pangrattato (gf)
Barramundi - (Additional \$3.00 per guest)



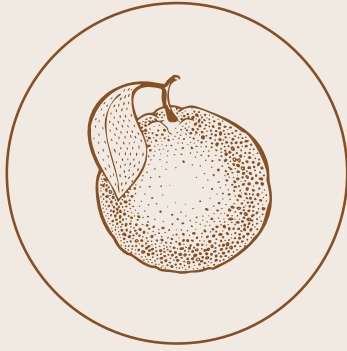
CONTORNI / *Side Dish*

- Green beans | flaked almonds | garlic | parmesan (v/gf)
- Green beans | garlic oil | pangrattato (v/gf/df)
- Broccolini | garlic | lemon | pecorino (v/gf)
- Broccoli | garlic | cherry tomato (v/df/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)
- Feta | heirloom tomatoes | basil | basil oil (v/gf)
- Mesclun 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*

- Cherry 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 nutella covered donuts to lemon tarts and gourmet cheese boards.

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

Chefs selection of miniature signature cannoli

Sweet ricotta and pistachio

Lemon meringue

Apple crumble

Nutella ricotta

Assorted mini cheesecakes

Lime and blueberry

Nutella

Raspberry and white chocolate

Assorted mini tarts

Lemon meringue tart

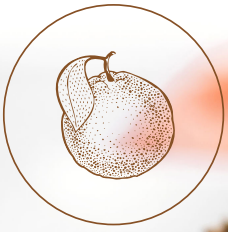
Chocolate ganache

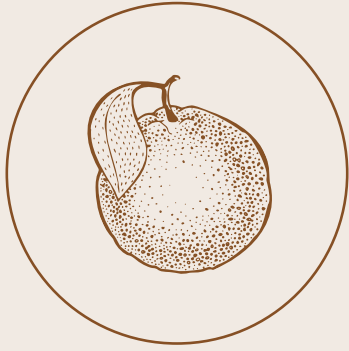
Mini tiramisu

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

Chocolate brownie (gf/dfo/vo)

*Cannoli, mini cheesecakes and mini tarts are chefs selection based on available produce.





WEDDING PACKAGES

pricing

SORELLA STAND UP PRICING

PACKAGE 1

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

PACKAGE 2

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

PACKAGE 3

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

Aperitivo, your choice of 2 secondi and 3 contorni

PACKAGE 2

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

PACKAGE 3

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

PACKAGE 4

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

PACKAGE 5

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

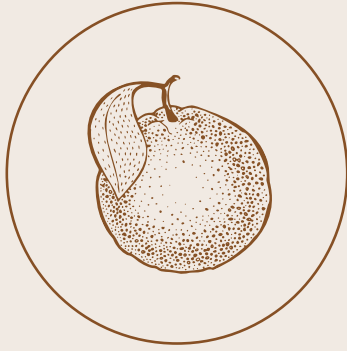
PACKAGE 6

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

ADDED EXTRAS

Aperitivo - ciabatta bread with olive oil w balsamic, truffle butter and assorted olives

Extra contorni (side dish)



CORPORATE & EVENT PACKAGES

pricing

SORELLA STAND UP PRICING

PACKAGE 1 | 2 hour service

Substantial antipasti grazing station

PACKAGE 2

Your choice of 6 canapes

PACKAGE 3

Antipasti to start, your choice of 5 canapes

PACKAGE 4

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

PACKAGE 5

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

Aperitivo, your choice of 2 secondi and 3 contorni

PACKAGE 2

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

PACKAGE 3

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

PACKAGE 4

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

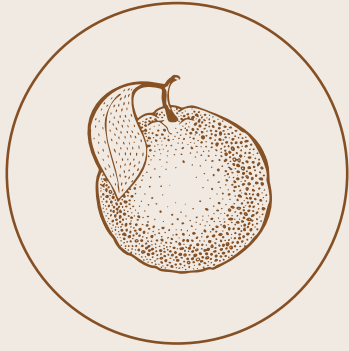
PACKAGE 5

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

ADDED EXTRAS

Aperitivo - ciabatta bread with olive oil w balsamic, truffle butter and assorted olives

Extra contorni (side dish)



ADDITIONAL EXTRAS

pricing

DESSERT STATION - *Choice of 3 Desserts*

TABLE DECOR PACKAGE

Enhance your table setting with our tableware packages

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

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:

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

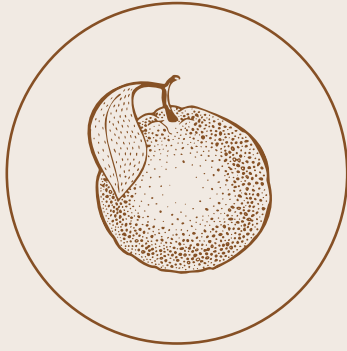
TO NOTE:

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 palm leaf platters for guests to self serve. Wooden forks and napkins included.



ADDITIONAL EXTRAS

pricing

BAR PACKAGE

Our bar package is for events with 40+ guests

Please note: This service DOES NOT include Alcoholic and non alcoholic beverages

Inclusions:

- 5 hours of RSA bar staff
- 3.5 hour beverage service, plus 1 hour set up and 30 minute pack down
- Glassware for champagne, wine and soft drinks
- Lemons and limes for garnish
- Ice

Our bar staff set up includes unloading of glassware, ensuring beverages are cold for guest arrival, ice is stocked and bar is ready to operate.

** Price includes the service for basic beverages only*

*** Additional fee for events that require cocktails*

**** Additional fee for glassware for events where there is no satisfactory access to wash glassware*

You provide:

- Alcoholic and non alcoholic beverages
- A bar or trestle tables to set up a bar



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

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 \$800.00 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. Our Sorella 'Feast' packages include up to 5 hours of service.

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 2024 AND HELD UNTIL 31ST DECEMBER 2025.*



Ciao!

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