



166 Victoria Street, Mackay QLD.

www.sorbellos.com.au

Ph - 49578300

Menu Effective from
19.09.18

CATERING MENU

Suitable for All Parties / Functions



STARTERS / PLATTERS

PLATTER OF MIXED BREADS	\$50	CAJUN CALAMARI TRAY	\$50
<i>Serves Approx 16 - 20</i>		<i>Serves Approx 10</i>	
2 x Assorted Pizza Bread		<i>Served with mustard and mild chilli dressing.</i>	
2 x Garlic Bread			
2 x Cheese & Bacon Bread,		TEMPURA PRAWNS TRAY	\$60
2 x Bruschetta.		<i>30 prawns</i>	
		<i>Tempura battered prawns served with mustard and mild chilli dressing.</i>	
ANTIPASTO PLATTER	\$60	SORBELLOS MEATBALL TRAY 40 Pieces	\$40
<i>Serves approx 10-12 ppl (One size only)</i>		<i>Freshly cooked meatballs in rich napoli sauce.</i>	
<i>Authentic Italian Products served with toasted focaccia bread pieces.</i>			

PLATTER OF PIZZA SQUARES

Different Sizes of Platters different Shapes of pizza bites

FOR PIZZA SELECTIONS REFER TO

OUR TAKE- AWAY MENU - online

Gluten Free Base \$3 each extra

TRAY OF RISOTTO

Serves 6-8 approx people

All served with 1 container of Mozzarella or Parmesan



RISOTTO VEGETABLE POMODORO (V.T)		RISOTTO CHICKEN MARSALA	\$65
<i>Arborio rice, mixed vegetables, with garlic, onion, sweet sherry & fresh tomato finished with parmesan.</i>	\$55	<i>Arborio rice, sliced chicken breast, garlic, mushroom, cream & basil flambéed with Marsala.</i>	

TRAY OF SEAFOOD

Serves 6-8 approx people

GARLIC PRAWNS & RICE (40 prawns)	\$70	SPAGHETTI MARINARA	\$70
<i>Prawns pan fried in garlic, with chives, cream & sherry all deliciously blended for a favourite dish.</i>		<i>Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream & napoli sauce. Served with container of mozzarella or fresh parmesan cheese.</i>	
CHILLI PRAWNS & RICE (40 prawns)	\$70		
<i>Prawns pan fried with chilli, garlic, basil & chives, finished with white wine & rich napoli sauce.</i>			

TRAY OF PASTA

Serves 6-8 approx people

GLUTEN FREE TORTELLI PASTA \$12 extra per tray
All served with 1 container of
Mozzarella or Parmesan Cheese

PENNE VEAL & SENAPE

\$55

Veal strips fried with garlic, basil, sweet chilli, onion, mustard & cream all tossed with pasta.

FETTUCCINE CARBONARA

\$55

Bacon, onion, mushrooms & garlic blended in a rich creamy sauce.

PENNE CON SICILIAN

\$55

SAUSAGE & CREAM
Slices of sausage pan-fried with onion, garlic, basil, chilli & fresh rosemary with a hint of wine. Finished with creamy sauce.

PENNE POLLO AVOCADO

\$65

Sliced chicken breast meat, avocado, garlic & creamy sauce.

SPAGHETTI E POLLO

\$55

Chicken breast, garlic, herbs, oven dried tomato, roasted capsicum blended in a creamy sauce.

RAVIOLI NAPOLI (VT)

\$60

Pasta parcels filled with spinach & ricotta cheese, chives, topped with napol sauce.

RAVIOLI PUMPKIN & PINE NUTS (VT)

\$60

Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, topped with toasted pine nuts.

SPAGHETTI BOLOGNEISE

\$55

Traditional meat sauce with spaghetti.



GNOCCHI

Serves 6-8 approx people

GNOCCHI CHICKEN PESTO

\$85

Chicken breast sliced & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper.

GNOCCHI BOLOGNEISE

\$80

Traditional hearty meat sauce with fresh gnocchi.

BAKED TRAYS

Serves 6-8 approx people

BAKED PENNE RAGU & MEATBALLS

\$60

Homemade gourmet meatballs in a hearty meat sauce, tossed & topped with mozzarella & baked until golden.

BAKED TRAY OF CANNELLONI

\$65

12 Tubes (Vegetarian)

Spinach & ricotta encased in tender pasta tubes, topped with white sauce, napoli, mozzarella & baked until golden.

BAKED TRAY BEEF LASAGNE

\$60

Traditional beef lasagne topped with mozzarella cheese & baked until golden.



BAKED TRAY EGGPLANT

\$55

PARMEGIANA Vegetarian

Layered grilled eggplant, potato slices, onion & napoli sauce. Topped with egg & parmesan, baked until golden.

TRAY OF SALAD

Serves 6-8 approx people



CAESAR INSALATA

\$32

Cos lettuce, anchovies, bacon, croutons, egg & parmesan, tossed with creamy Caesar dressing.

GREEK INSALATA

\$32

Cos lettuce, red onion, tomato, olives, cucumber, olives, fetta cheese & creamy homemade Greek dressing.

CHICKEN CAESAR

\$42

Cos lettuce, anchovies, bacon, sliced chicken breast, croutons, parmesan & egg tossed with creamy Caesar dressing.

PRAWN & AVOCADO INSALATA

\$42

Cos lettuce, prawns, sliced avocado, capsicum & red onion, with creamy homemade Greek dressing.

ITALIAN INSALATA

\$26

Cos lettuce, red onion, tomato, olives & cucumber, drizzled with homemade Italian dressing.

CHICKEN INSALATA

\$42

Cos lettuce, red onion, cucumber, tomato, mozzarella, slices of grilled chicken breast, all tossed in a homemade creamy mustard and mild chilli dressing.

SIDE DISHES

Serves 6-8 approx people

TRAY OF ROASTED PUMPKIN

\$25

Fresh pumpkin roasted in olive oil.

TRAY OF ROASTED POTATOES

\$25

Fresh potatoes roasted in olive oil, rosemary & garlic.

DESSERTS

CHUNKY CHOCOLATE CHEESECAKE

\$55

PRE-CUT - 16 slices

A creamy chocolate cheesecake made on a biscuit base, topped with chunks of chocolate.



CITRUS TART

\$45

UNCUT - approx 16 slices

Sweet pastry shell filled with tangy lemon filling.



SLICE PLATTER

\$50

12 Pieces of Slice - Cut into halves
Caramel / Chocolate Brownie

PECAN PIE

\$55

Sweet pastry tart shell, filled with pecan & butterscotch filling.

TIRAMISU

\$55

UNCUT - approx 16 slices

Our homemade combination of coffee, liqueur, savoiardi biscuits & mascarpone cheese. Topped with chocolate shavings. - Frozen

Chef Made

JAFFA CHOC-ORRANGE CHEESECAKE

\$45

Sweetened cream cheese filling with cream, orange extract, crushed jaffas & shaved chocolate. Set on a chocolate biscuit base & decorated with orange syrup swirls.

Chef Made

COOKIES & CREAM CHEESECAKE

\$45

UNCUT - approx 16 slices

Crumbled chocolate chip cookies folded through chantilly cream & a fluffy cream cheese filling.

Chef Made

CAPPUCCINO CHEESECAKE

\$45

UNCUT - approx 16 slices

Espresso coffee combined with cream, flakes of chocolate and cream cheese, all folded together to create the ultimate coffee cheesecake.

Chef Made

BISCOTTI ALMOND BREAD

10 for \$3.20 or 100 for \$32

Traditional biscotti light & crisp.



Chef Made

LEMON CANNOLI

10 for \$32 or 20 for \$64

Sweet Italian pastry tube filled with our own lemon pastry crema, dusted with icing sugar & finished with roasted almonds.

Chef Made

HOMEMADE APPLE PIE

\$45

UNCUT - approx 16 slices

Apples stewed until they are tender, flavoured with cinnamon & a little sugar, baked in a golden pastry.

Chef Made

CARAMEL BUTTERSCOTCH CHEESECAKE

\$45

UNCUT - approx 16 slices

A sweet sensation of salted caramel, chocolate bits & butterscotch syrup folded through fluffy cream cheese filling. Set on a chocolate biscuit base & decorated with pieces of Whittaker's Caramalised White Chocolate.

Chef Made

HONEYCOMB CHEESECAKE

\$45

UNCUT - approx 16 slices

Honey sweetened cream cheese filling with chocolate coated honeycomb shards folded through. Decorated with crushed honeycomb & chocolate to enhance the delicious sweet honey flavour.

Chef Made

TOBLERONE CHEESECAKE

\$45

UNCUT - approx 16 slices

A rich chocolate filling with hazelnuts, chocolate pieces & hazelnut syrup folded through fluffy cream cheese filling.

Chef Made

HOMEMADE GELATO

Assorted Flavours

5 litres \$55

Chef Made



Make your event simple & delicious

Select from our large list of products available to collect from our store to make your function easy.

All the food fully prepared and ready to serve for your function.

All of our products are packed in foil trays (suitable for keeping food hot)

Trays are 1/2 Bain-marie size 295mm x 235mm x 50mm & Boxed.

All Food products 24hrs Notice

All Desserts 48hrs Notice

Just think.....

NO Cooking or messy kitchen to clean.

Able to be taken any where

Best way to host a stress free easy function at an affordable price.

* V.T - Vegetarian

* Gluten Free Options

* Allergies considered

* Request for Further

Dietary Requirements

Desserts Require 2 days Notice - but CALL to check as we MAY have stock available