



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

* Allergies considered

* Gluten Free Options

* Request for Further

Dietary Requirements



166 Victoria Street, Mackay QLD.

www.sorbellos.com.au

Menu Effective from

Ph - 49578300

01.11.17

CATERING MENU

Suitable for All Parties / Functions



STARTERS / PLATTERS

PLATTER OF MIXED BREADS \$45 Serves Approx 16 - 20

2 x Assorted Pizza Bread
2 x Garlic Bread
2 x Cheese & Bacon Bread,
2 x Bruschetta.

ANTIPASTO PLATTER \$55 Serves approx 10-12 ppl (One size only)

An assortment of * Mixed Olives
* Marinated Mushrooms * Prosciutto
* Marinated Eggplant
* Roasted Marinated Capsicum
* Anchovies * Focaccia Medallions
* Oven Dried Tomato * Salami
* Artichoke Hearts * Fetta Cheese

CAJUN CALAMARI TRAY \$45 Serves Approx 10

Served with mustard and mild chilli dressing.

TEMPURA PRAWNS TRAY \$55 30 prawns

Tempura battered prawns served with mustard and mild chilli dressing.

COMBO TRAY \$55 Serves Approx 10

Cajun Calamari, freshly battered tempura Fish bites & Prawns served with mustard and mild chilli dressing.

SORBELLOS MEATBALL TRAY 40 Pieces \$40

Freshly cooked meatballs in rich napoli sauce.

TRAY OF RISOTTO

Serves 6-8 approx people

All served with 1 container of Mozzarella or Parmesan

RISOTTO VEGETABLE POMODORO (V.T) \$50
Arborio rice, mixed vegetables, with garlic, onion, sweet sherry & fresh tomato finished with parmesan.

RISOTTO ALLA MARINARA \$65
Arborio rice, calamari, mussels, scallops, prawns, chives & mild chilli in a rich napoli, cream sauce, topped with parmesan cheese.

RISOTTO GAMBERI \$65
FRESH POMIDORO
Arborio rice, prawns (40), pan fried with garlic, chives, onion, fresh tomato, & tossed with cream.

RISOTTO CHICKEN MARSALA \$60
Arborio rice, sliced chicken breast, garlic, mushroom, cream & basil flambéed with Marsala.



DESSERTS

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.

MISSISSIPPI MUD CAKE \$55

PRE-CUT - 16 slices
Moist, rich, dark chocolate cake covered with chocolate ganache. Topped with fan shaped chocolate pieces

CHUNKY CHOCOLATE CHEESECAKE \$55

PRE-CUT - 16 slices
A creamy chocolate cheesecake made on a biscuit base, topped with chunks of chocolate.



PECAN PIE \$55

PRE-CUT- 16 slices
Sweet pastry tart shell, filled with pecan & butterscotch filling.



COOKIES & CREAM CHEESECAKE \$55

PRE-CUT- 16 slices
Creamy cheesecake on a chocolate biscuit base.



SLICE PLATTER \$40

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

BISCOTTI ALMOND BREAD

10 for \$3.00 or 100 for \$30
Traditional biscotti light & crisp.



LEMON CANNOLI "new"

10 for \$30 or 20 for \$60
Sweet Italian pastry tube filled with lemon pastry crema, dusted with icing sugar & finished with roasted almonds.

CITRUS TART \$45

UNCUT - approx 16 slices
Sweet pastry shell filled with tangy lemon filling.



TIRAMISU \$55

UNCUT - approx 16 slices
Our homemade combination of coffee, liqueur, savoiardi biscuits & mascarpone cheese. Topped with chocolate shavings. - Frozen

CELESTIAL CHOCOLATE CAKE \$55

GLUTEN FREE

PRE-CUT- 16 slices
A moist chocolate cake with a layer of dark chocolate ganache.

HOMEMADE CASSATA Frozen dessert \$55

UNCUT - approx 16 slices
A classic dessert in Sicilian tradition is made with layers of creamy smooth nougat & chocolate gelato, together with candied fruit, a chantilly cream & sponge cake dipped in Cinzanno Rosso.



Homemade Gelato

\$50 - 5 litres

Gelato of the week - ask assorted options

Creamy Chocolate Gelato

Creamy Vanilla Gelato

Hazelnut Gelato

Rum & Raisin Gelato

Cookies & Cream Gelato

Honeycomb Gelato

Super Lemon Sorbet Dairy free

Mango Gelato Dairy free

Strawberry Gelato Dairy free

TRAY OF SALAD

Serves 6-8 approx people

CAESAR INSALATA \$30

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

CHICKEN CAESAR \$40

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

PRAWN CAESAR \$40

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

ITALIAN INSALATA \$25

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



AVOCADO & CHICKEN INSALATA \$40

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

GREEK INSALATA \$30

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

PRAWN & AVOCADO INSALATA \$40

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

GREEK POLLO INSALATA \$40

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

CHICKEN INSALATA \$40

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

TRAY OF ROASTED PUMPKIN \$20

Fresh pumpkin roasted in olive oil.

TRAY OF ROASTED POTATO WEDGES

Fresh potato wedges roasted in olive oil, rosemary & garlic. \$20

TRAY OF FRESH \$25

STEAMED VEGETABLES

Fresh vegetables, zucchini, carrots & corn steamed & tossed in garlic & olive oil.

PLATTER OF PIZZA SQUARES

Different Sizes of Platters different Shapes of pizza bites

PIZZAS

FOR MORE PIZZA OPTIONS REFER TO OUR TAKE-AWAY MENU - online

Gluten Free Base \$3 each extra

BOLOGNESE DELIGHT \$17.50

Bolognese base, onion, roasted capsicum, sliced ham, feta cheese & mozzarella.

CHICKEN & AVOCADO PIZZA \$16.50

Creamy white sauce base, onion, avocado, chicken breast, garlic & mozzarella.

REAL MEAT LOVERS \$16.50

Barbecue base, beef, onion, salami, bacon sicilian sausage, peperoni & mozzarella.

PRAWN & AVOCADO PIZZA \$17.90

Tomato base, onion, prawns, avocado, mozzarella & Cajun spice.

SATAY OR BBQ CHICKEN PIZZA \$14.50

Satay *OR* BBQ sauce, onion, chicken breast, mushrooms & mozzarella.

CAPRI PRAWN PIZZA \$17.50

Napoli sauce base, garlic, mozzarella, prawns, oregano & rosemary.

SEAFOOD DELIGHT PIZZA \$17.50

Tomato base, onion, prawns, scallops, calamari, Cajun spice & mozzarella.

SICILIAN MEAT PIZZA \$17.50

Bolognese base, sicilian sausage, salami, pepperoni, onion, roasted capsicum, mushrooms, sliced ham & mozzarella

MARINARA PIZZA \$16.50

White cream sauce base, calamari, scallops, prawns, garlic, onion, Cajun spice & mozzarella.

HAWAIIAN PIZZA \$12.90

MARGHERITA PIZZA (V.T) \$10.00

GOURMET SUPREME PIZZA \$17.00

Tomato base, **anchovies**, salami, bacon, olives, roasted capsicum, garlic, mushrooms, onion & mozzarella.

SORBELLO'S SPECIAL PIZZA \$15.50

Tomato base, capsicum, salami, onion, olives, peperoni, mozzarella & parmesan.

VEGETARIAN PIZZA (V.T) \$14.00

Tomato base, vegetable medley, olives, mushrooms, onion, mixed herbs & mozzarella.

CHICKEN PIZZA \$15.50

Tomato base, chicken breast, bacon, onion, tomato, garlic, fresh basil, black pepper & mozzarella.

LAMB PIZZA \$16.50

Tomato base, roasted lamb cooked until tender, onion, mushroom, rosemary, Cajun spice & mozzarella.

DOLOMITI PIZZA \$15.50

Pumpkin base, sliced ham, mushrooms, feta & mozzarella

ZUCCA & FETA PIZZA (V.T) \$16.50

Pumpkin base, fresh roasted pumpkin, basil, grilled eggplant, roasted capsicum, feta & mozzarella.

SCALLOP & PRAWN PIZZA \$17.90

White sauce base, fresh garlic, onion, asparagus, scallops, prawns, cajun spice & mozzarella.

CHILLI PEPPERONI PIZZA \$12.90

Tomato base, peperoni, roasted capsicum, onion, chilli & mozzarella. (Choice of mild, medium or hot chilli)

THE EGGPLANT PIZZA \$16.50

Tomato base, grilled eggplant, mushrooms, prosciutto, fresh basil & mozzarella.

TRAY OF SEAFOOD

Serves 6-8 approx people

GARLIC PRAWNS & RICE (40 prawns) \$65 **FETTUCINI GARLIC PRAWNS (40 prawns)** \$65
Prawns pan fried in garlic, with chives, cream & sherry all deliciously blended for a favourite dish.
Prawns pan-fried in sherry, garlic, with chives, finished in a creamy sauce. Served with container of mozzarella or fresh parmesan cheese.

CHILLI PRAWNS & RICE (40 prawns) \$65 **SPAGHETTI CHILLI PRAWNS (40 prawns)** \$65
Prawns pan fried with chilli, garlic, basil & chives, finished with white wine & rich napoli sauce.
Prawns sautéed with chilli & served in a fresh rich napoli sauce with chives Served with container of mozzarella or fresh parmesan cheese.

PENNE SALMON & ASPARAGUS \$60 **SPAGHETTI MARINARA** \$65
Atlantic salmon, asparagus, onion, garlic, basil, all fried with a generous dash of white wine, finished with a rich creamy sauce Served with container of mozzarella or fresh parmesan cheese.
Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream & napoli sauce. Served with container of mozzarella or fresh parmesan cheese.

BAKED TRAYS

Serves 6-8 approx people

BAKED TRAY PENNE CHEESE \$40 **BAKED TRAY RISOTTO RAGU** \$55
Penne pasta, onion, garlic & cream sauce topped with mozzarella cheese & baked until golden.
Arborio rice in a hearty meat sauce, tossed & topped with mozzarella cheese & baked until golden.

BAKED PENNE RAGU & MEATBALLS \$55 **BAKED TRAY OF CANNELLONI** \$60
Homemade gourmet meatballs in a hearty meat sauce, tossed & topped with mozzarella & baked until golden.
12 Tubes (Vegetarian)
Spinach & ricotta encased in tender pasta tubes, topped with white sauce, napoli, mozzarella & baked until golden.

BAKED TRAY BEEF LASAGNE \$55 **BAKED TRAY EGGPLANT** \$50
Traditional beef lasagne topped with mozzarella cheese & baked until golden.
PARMEGIANA Vegetarian
Layered grilled eggplant, potato slices, onion & napoli sauce. Topped with egg & parmesan, baked until golden.



TRAY OF PASTA

Serves 6-8 approx people

GLUTEN FREE PASTA \$12 extra per tray

All served with 1 container of

Mozzarella or Parmesan Cheese

PENNE VEAL & SENAPE \$50 **SPAGHETTI MATRICIANA** \$50
Veal strips fried with garlic, basil, sweet chilli, onion, mustard & cream all tossed with pasta.
Bacon, onion, herbs, garlic, fresh rich napoli sauce, mild chilli.

PENNE CON SICILIAN SAUSAGE & CREAM \$50 **SPAGHETTI CHICKEN CARBONARA** \$55
Slices of sausage pan-fried with onion, garlic, basil, chilli & fresh rosemary with a hint of wine. Finished with creamy sauce.
Chicken breast, bacon, onion, mushrooms, garlic all blended in a rich creamy sauce.

SPAGHETTI BOLOGNEISE \$50
Traditional meat sauce with spaghetti.



FETTUCINE CARBONARA \$50
Bacon, onion, mushrooms & garlic blended in a rich creamy sauce.

PENNE POLLO AVOCADO \$60
Sliced chicken breast meat, avocado, garlic & creamy sauce.

SPAGHETTI E POLLO \$50
Chicken breast, garlic, herbs, oven dried tomato, roasted capsicum blended in a creamy sauce.

GNOCCHI

GNOCCHI CHICKEN PESTO \$85 **RAVIOLI NAPOLI (VT)** \$50
Chicken breast sliced & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper.
Pasta parcels filled with spinach & ricotta cheese, chives, topped with napoli sauce.

GNOCCHI SEAFOOD \$85 **RAVIOLI PUMPKIN & PINE NUTS (VT)** \$55
Seafood sautéed with garlic, basil, sweet chilli & lemon in creamy sauce with fresh gnocchi
Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, topped with toasted pine nuts.

GNOCCHI BOLOGNEISE \$75
Traditional hearty meat sauce with fresh gnocchi.

