

TRAY OF SEAFOOD

Serves 6-8 approx people

<p><u>GARLIC PRAWNS & RICE (40 prawns)</u> \$65 <i>Green prawns pan fried in garlic, with shallots, cream & sherry all deliciously blended for a favourite dish.</i></p>	<p><u>FETTUCCINI GARLIC PRAWNS (40 prawns)</u> \$65 <i>Green prawns pan-fried in sherry, garlic, with shallots, finished in a creamy sauce. Served with container of mozzarella or fresh parmesan cheese.</i></p>
<p><u>CHILLI PRAWNS & RICE (40 prawns)</u> \$65 <i>Green prawns pan fried with chilli, garlic, basil & shallots, finished with white wine & rich napoli sauce.</i></p>	<p><u>SPAGHETTI CHILLI PRAWNS (40 prawns)</u> \$65 <i>Green prawns sautéed with chilli & served in a fresh rich napoli sauce with shallots Served with container of mozzarella or fresh parmesan cheese.</i></p>
<p><u>PENNE SALMON & ASPARAGUS</u> \$59 <i>Atlantic salmon, fresh 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.</i></p>	<p><u>SPAGHETTI MARINARA</u> \$65 <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></p>

BAKED TRAYS

Serves 6-8 approx people

<p><u>BAKED TRAY OF CANNELLONI</u> \$59 12 Tubes <i>Spinach & ricotta encased in tender pasta tubes, topped with white sauce, napoli, mozzarella & baked until golden.</i></p>	<p><u>BAKED TRAY RISOTTO RAGU</u> \$55 <i>Arborio rice in a hearty meat sauce, tossed & topped with mozzarella cheese & baked until golden.</i></p>
<p><u>BAKED TRAY EGGPLANT</u> \$50 PARMEGIANA Vegetarian <i>Layered grilled eggplant, potato slices, onion & napoli sauce. Topped with egg & parmesan, baked until golden.</i></p>	<p><u>BAKED TRAY PENNE RAGU & MEATBALL</u> \$55 <i>Homemade gourmet meatballs in a hearty meat sauce, tossed & topped with mozzarella & baked until golden.</i></p>
<p><u>BAKED TRAY BEEF LASAGNE</u> \$55 <i>Traditional beef lasagne topped with mozzarella cheese & baked until golden.</i></p>	<p><u>BAKED TRAY PENNE CHEESE</u> \$39 <i>Penne pasta, onion, garlic & cream sauce topped with mozzarella cheese & baked until golden.</i></p>



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

<p><u>PENNE POLLO AVOCADO</u> \$55 <i>Sliced chicken thigh meat, avocado, garlic & creamy sauce.</i></p>	<p><u>SPAGHETTI E POLLO</u> \$50 <i>Chicken slices, garlic, herbs, oven dried tomato, roasted capsicum blended in a creamy sauce.</i></p>
<p><u>RAVIOLI NAPOLI (VT)</u> \$50 <i>Pasta parcels filled with spinach & ricotta cheese, shallots, topped with napoli sauce.</i></p>	<p><u>PENNE VEAL & SENAPE</u> \$50 <i>Veal strips fried with garlic, basil, sweet chilli, onion, mustard & cream all tossed with pasta.</i></p>
<p><u>PENNE CON SICILIAN SAUSAGE & CREAM</u> \$50 <i>Slices of sausage pan-fried with onion, garlic, basil, chilli & fresh rosemary with a hint of wine. Finished with creamy sauce.</i></p>	<p><u>FETTUCCINE CARBONARA</u> \$50 <i>Bacon, onion, mushrooms & garlic blended in a rich creamy sauce.</i></p>
<p><u>RAVIOLI PUMPKIN & PINE NUTS (VT)</u> \$55 <i>Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, topped with toasted pine nuts.</i></p>	<p><u>SPAGHETTI MATRICIANA</u> \$50 <i>Bacon, onion, herbs, garlic, fresh rich napoli sauce, mild chilli & topped with parmesan.</i></p>
<p><u>SPAGHETTI BOLOGNEISE</u> \$50 <i>Traditional meat sauce with spaghetti.</i></p>	



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 \$39

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

PRAWN CAESAR \$39

Cos lettuce, king 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 \$39

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 \$39

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

GREEK POLLO INSALATA \$39

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

CHICKEN INSALATA \$39

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 WE \$20

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

TRAY OF FRESH \$25

STEAMED VEGETABLES

Fresh vegetables, broccoli, 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 TAKE- AWAY

Gluten Free Base \$3 each extra

<u>BOLOGNESE DELIGHT</u>	\$17.50	<u>GOURMET SUPREME PIZZA</u>	\$17.00
Bolognese base, onion, roasted capsicum, sliced ham, feta cheese & mozzarella.		Tomato base, anchovies , salami, bacon, olives, roasted capsicum, garlic, mushrooms, onion & mozzarella.	
<u>CHICKEN & AVOCADO PIZZA</u>	\$16.50	<u>SORBELLO'S SPECIAL PIZZA</u>	\$15.50
Creamy white sauce base, onion, avocado, chicken, garlic & mozzarella.		Tomato base, capsicum, salami, onion, olives, peperoni, mozzarella & parmesan.	
<u>REAL MEAT LOVERS</u>	\$16.50	<u>VEGETARIAN PIZZA (V.T)</u>	\$14.00
Barbecue base, beef, onion, salami, peperoni, bacon & mozzarella.		Tomato base, vegetable medley, olives, mushrooms, onion, mixed herbs & mozzarella.	
<u>PRAWN & AVOCADO PIZZA</u>	\$17.90	<u>CHICKEN PIZZA</u>	\$15.50
Tomato base, onion, king prawns, avocado, mozzarella & Cajun spice.		Tomato base, chicken, bacon, onion, oven dried tomato, garlic, fresh basil, black pepper & mozzarella.	
<u>SATAY OR BBQ CHICKEN PIZZA</u>	\$14.00	<u>LAMB PIZZA</u>	\$16.50
Satay <i>OR</i> BBQ sauce, onion, chicken, mushrooms & mozzarella.		Tomato base, roasted lamb cooked until tender, onion, mushroom, rosemary, Cajun spice & mozzarella.	
<u>CAPRI PRAWN PIZZA</u>	\$17.50	<u>DOLOMITI PIZZA</u>	\$15.50
Napoli sauce base, garlic, mozzarella, prawns, oregano & rosemary.		Pumpkin base, sliced ham, mushrooms, feta & mozzarella	
<u>SEAFOOD DELIGHT PIZZA</u>	\$17.50	<u>ZUCCA & FETA PIZZA (V.T)</u>	\$16.50
Tomato base, onion, prawns, scallops, calamari, Cajun spice & mozzarella.		Pumpkin base, fresh roasted pumpkin, basil, grilled eggplant, roasted capsicum, feta & mozzarella.	
<u>SICILIAN MEAT PIZZA</u>	\$17.50	<u>SCALLOP & PRAWN PIZZA</u>	\$17.90
Bolognese base, sicilian sausage, salami, pepperoni, onion, roasted capsicum, mushrooms, sliced ham & mozzarella		White sauce base, fresh garlic, onion, asparagus, scallops, prawns, cajun spice & mozzarella.	
<u>MARINARA PIZZA</u>	\$16.50	<u>CHILLI PEPPERONI PIZZA</u>	\$12.50
White cream sauce base, calamari, scallops, prawns, garlic, onion, Cajun spice & mozzarella.		Tomato base, peperoni, roasted capsicum, onion, chilli & mozzarella. (Choice of mild, medium or hot chilli)	
<u>HAWAIIAN PIZZA</u>	\$12.50	<u>HAM & POTATO PIZZA</u>	\$15.50
<u>MARGHERITA PIZZA (V.T)</u>	\$10.00	White sauce, potato, onion, fresh oregano, sliced ham & mozzarella.	

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 * Pickled Cucumber
* Marinated Eggplant * Prosciutto
* 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.

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, shallots & mild chilli in a rich napoli, cream sauce, topped with parmesan cheese.

RISOTTO GAMBERI \$65

FRESH POMIDORO

Arborio rice, green prawns (40), pan fried with garlic, shallots, onion, fresh tomato, & tossed with cream.

RISOTTO CHICKEN MARSALA \$50

Arborio rice, sliced chicken, garlic, mushroom, cream & basil flambéed with Marsala.



DESSERTS

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 and lush chocolate buds.
(Can be ordered uncut if ordered in advance)

CHUNKY CHOCOLATE CHEESECAKE \$50

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



PECAN PIE \$50

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 \$2.50 or 100 for \$20

Traditional biscotti light & crisp.



LEMON CANNOLI "new"

10 for \$27 or 20 for \$50

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

ORANGE & ALMOND CAKE

GLUTEN & DAIRY FREE \$55

PRE-CUT - 16 slices
A moist cake made from oranges & almond meal topped with almond flakes & dusted with icing sugar.



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

\$45 - 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



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

166 Victoria Street, Mackay QLD.

www.sorbellos.com.au

Ph - 49578300

Menu Effective from
01.09.16

CATERING MENU

Suitable for All Parties / Functions

