

TRAY OF SALAD



Serves 6-8 approx people

CAESAR INSALATA

\$34

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

GREEK INSALATA

\$34

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

CHICKEN CAESAR

\$44

Cesar Salad with **anchovies** & chicken breast.

PRAWN & AVOCADO INSALATA

\$44

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

ROAST PUMPKIN SALAD

\$44

Roasted pumpkin with feta cheese, cucumber, cucumber, tomato & lettuce tossed with balsamic vinegar & olive oil dressing, topped with roasted almonds.

ITALIAN INSALATA

\$28

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

DESSERTS

LEMON CANNOLI

Chef Made

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

10 for \$39.50

BISCOTTI ALMOND BREAD

Traditional biscotti light & crisp.

100 for \$35



Chef Made

CARAMEL BUTTERSCOTCH CHEESECAKE

UNCUT - approx 16 slices

\$55

A sweet sensation of salted caramel, chocolate bits & butterscotch syrup folded through sweetened cream cheese filling. Set on a chocolate biscuit base & decorated with pieces of chocolate.

Chef Made

HOMEMADE APPLE PIE

\$60

UNCUT - approx 16 slices

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

Chef Made

CHOCOLATE MUDCAKE

\$60

UNCUT - approx 16 slices

Rich chocolate mudcake covered with creamy chocolate ganache.

TOBLERONE CHEESECAKE

\$55

UNCUT - approx 16 slices

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

Chef Made

PECAN PIE - PRECUT 16 slices

\$60

Sweet pastry tart shell with a pecan & butterscotch filling.

TIRAMISU - UNCUT - approx 16 slices

\$60

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

Chef Made



166 Victoria Street, Mackay QLD.

www.sorbello.com.au

Ph - 49578300

Menu Effective
9.02.2022

CATERING MENU



Suitable for All Parties / Functions

Select from our large list of products available to collect

from our store to make your function easy.

Just think.....

Best way to host a stress free easy function at an affordable price with great food.
NO Cooking or messy kitchen to clean. Able to be taken any where
All the food is fully prepared and ready to serve.

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.

* V.T - Vegetarian * Allergies considered * Gluten Free Options * Request for Other Dietary

All Food products 24hrs Notice

All Desserts 48hrs Notice

STARTERS / PLATTERS

PLATTER OF MIXED BREADS	\$55	CAJUN CALAMARI TRAY Serves Approx 10	\$55
<u>Serves Approx 16 - 20</u>		Served with mustard and mild chilli dressing.	
2 x Assorted Pizza Bread 2 x Garlic Bread 2 x Cheese & Bacon Bread 2 x Bruschetta			
SORBELLOS MEATBALL TRAY 40 Pieces	\$40	TEMPURA PRAWNS TRAY 30 prawns	\$65
Sorbellos own freshly cooked meatballs in creamy white wine & rich napoli sauce.		Tempura battered prawns served with mustard and mild chilli dressing.	
ANTIPASTO PLATTER	\$75	TRAY OF CHIPS	\$30
<u>Serves approx 10-12 ppl (One size only)</u>		Tray of chips served with choice of sauce served on the side.	
* Oven Dried Tomato *Prosciutto * Anchovies		Sweet Chilli Sauce / Tomato Sauce	
* Grilled Eggplant * Marinated Mushrooms		Barbeque Sauce / Gravy	
* Black & Green Olives * Salami * Cheese		Sorbellos Hot Red Pepper Sauce	
* Roasted Marinated Capsicum			

HOT SIDE DISHES

TRAY OF ROASTED PUMPKIN	\$25	TRAY OF ROASTED POTATOES	\$25
Fresh pumpkin roasted in olive oil.		Fresh potatoes roasted in olive oil, rosemary & garlic.	

PIZZAS

FOR PIZZA SELECTIONS REFER TO OUR TAKE- AWAY MENU - online

Pizzas are priced by which pizzas you select from the takeaway menu.

Gluten Free Base \$3 each extra

TRAY OF RISOTTO

Serves 6-8 approx people

All served with 1 container of Mozzarella or Parmesan

RISOTTO BEETROOT & FETA (V.T)	\$60	RISOTTO CHICKEN MARSALA	\$70
Arborio rice, creamy beetroot sauce, garlic, lemon juice & parmesan, topped with feta cheese & roasted almonds. (Vegan Avail)		Arborio rice, sliced chicken breast, garlic, mushroom, cream & basil flambéed with Marsala.	



TRAY OF PASTA

Serves 6-8 approx people

GLUTEN FREE SPIRAL PASTA \$14 extra per tray

All served with 1 container of Mozzarella or Parmesan Cheese



GNOCCHI CHICKEN PESTO	\$85	BAKED TRAY OF CANNELLONI	\$65
Chicken breast sliced & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper.		<u>12 Tubes (Vegetarian)</u> Spinach & ricotta encased in tender pasta tubes, topped with a creamy napoli sauce, mozzarella & baked until golden.	
PENNE POLLO AVOCADO	\$70	RAVIOLI PUMPKIN (VT)	\$85
Sliced chicken breast meat, avocado, garlic & creamy sauce.		Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, topped with toasted pepita seeds.	
PENNE CON SICILIAN	\$60	RAVIOLI NAPOLI (VT)	\$85
<u>SPICY PORK & CREAM</u> Spiced pork mince, pan fried with onion, garlic, chilli & fresh rosemary. Finished with creamy sauce & topped with parmesan .		Pasta parcels filled with spinach & ricotta cheese, chives, topped with napoli sauce.	
BAKED PENNE RAGU & MEATBALLS	\$65	FETTUCCINE CARBONARA	\$60
Homemade gourmet meatballs in a hearty meat sauce, tossed & topped with mozzarella & baked until golden.		Bacon, onion, mushrooms & garlic blended in a rich creamy sauce.	
PENNE BEEF & SENAPE	\$60	BAKED TRAY BEEF LASAGNE	\$65
Beef strips fried with garlic, basil, sweet chilli, onion, mustard, & creamy sauce.		Traditional beef lasagne topped with mozzarella cheese & baked until golden.	
		SPAGHETTI BOLOGNEISE	\$60
		Traditional meat sauce with spaghetti.	

TRAY OF SEAFOOD

Serves 6-8 approx people

GARLIC PRAWNS & RICE (40 prawns)	\$75	SPAGHETTI MARINARA	\$75
Prawns pan fried in garlic, with chives, cream & sherry all blended for a favourite dish.		Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream & napoli sauce.	
CHILLI PRAWNS & RICE (40 prawns)	\$75		
Prawns pan fried with chilli, garlic, basil & chives, finished with a rich napoli sauce.		Served with container of mozzarella or fresh parmesan cheese.	
FETTUCCINE CALAMARI AL POMODORO	\$60	PENNE SMOKED SALMON & ASPARAGUS	\$75
Scored calamari sautéed with olive oil & garlic, finished with a creamy mild chilli & napoli sauce, With container of mozz or parmesan cheese.		Atlantic smoked salmon, asparagus, onion, garlic, basil, white wine, finished with a rich creamy sauce. Served with container of mozzarella or fresh parmesan cheese.	