

Coral Coast

CATERING

To all those who love great food ...



Paella



Paella Menus

Paella party package \$31.90 per person plus a transportation fee that depends upon your function location and a flat fee of \$165 for a chef's assistant.

Travel fee

Cairns - \$250

Gordonvale - \$300

Port Douglas, Atherton, Mareeba, Innisfail - \$500

Minimum guest number of 60.

Choice of 1 paella's up to 70 pax

80- 140 pax 2 paella's

All paellas are served with fresh bread

Paella Valencia

By far our most popular paella.

Onions, Garlic, saffron, smoked paprika, Tablelands diced chicken , locally made chorizo sausage, roasted red peppers , tomato, reef fish, prawn meat, mussels , peas , fresh rosemary, parsley , seasoning and chicken stock, served with wedges of lemon

Paella Seafood

For all you seafood lovers this paella is a classic delicious blend of fresh seafood.

A mixture of seafood (Mussels, squid, Reef fish, prawn cutlets) Onions, Garlic, saffron, smoked paprika ,tomato, peas , peppers , fresh rosemary, parsley , seasoning and fish stock, served with wedges of lemon

Vegetarian Paella

This is a vegetarian's dream come true.

The finest grown vegetables sourced locally. Artichokes, peppers, beans, semi dried tomatoes, mushrooms, zucchini, vegetable stock, Onions, Garlic, saffron, smoked paprika, tomato, peppers, fresh rosemary, parsley, and drilled with salsa Verde, served with wedges of lemon.

Chicken and chorizo Paella

Onions, garlic, saffron, smoked paprika, Tablelands diced chicken , locally made chorizo sausage, Roasted red peppers , tomato , peas , fresh rosemary, parsley , seasoning and chicken stock, served with wedges of lemon.

