

Epic Boards and Grazing Tables

The art of combining taste with aesthetics has always been our passion. Guiding the clients towards a surprising culinary experience suitable for every plate even the really demanding ones. Our presentations leave nothing to chance. Each ingredient has its own perfect combination capable of enhancing the taste. Surprise your guests taste buds on an unforgettable journey.

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Epic Boards

From opening an important event or ,for a reunion with friends to a simple brunch event ,a Epic board is always in fashion and without doubt the safest way to start a meal. Our epic boards are aesthetically prepared with care and attention to detail without confusing the taste, transporting your guests on a journey to discover combinations and pleasures of the palate.

Our boards are perfect for any occasions such as private parties, social gatherings, and corporate events.

OUR BOARD SIZES

BIG \$250.00

This big board is 1.5ft x 2ft
and feeds 12-15 people

GIANT \$450.00

This giant board is 2ft x 3ft
and feeds 25-30 people

EPIC \$950.00

This epic board is 6ft x 2.5ft
and feeds 50-60 people



EPIC BOARD MENU

All our boards are created with imported products and served with baguettes, assorted rolls, and focaccia bread.

Minimum 12 people (*For less than 12 people, price will increase*)

COLD CUT EDEN

Prosciutto, mortadella, Italian ham, speck, spicy and mild salami, pancetta accompanied by fresh fruit, grilled vegetables, olives, pickles, tuna butter, green sauce, truffle cream, walnut sauce and dried tomato cream

PARLATO'S SIGNATURE

Caprese skewers, Pecorino Romano, Grana Padano, gorgonzola, speck, spicy and mild salami, pancetta, prosciutto, Italian ham and mortadella, accompanied by homemade spreads, fresh and dried fruits

VEGETARIAN BOARD

Caprese skewers, zucchini mini omelets, mini pizzas, grilled vegetables, olives, pickles, assorted imported cheeses, and homemade spreads and jams

CHEESE DREAM

Mini Caprese skewers, gorgonzola, Pecorino Romano, Grana Padano, french brie and spicy provolone accompanied by fresh and dried fruits, raw vegetables, homemade jams, mustard and organic honey

BRUNCH BOARD

Mixed mini breakfast sweets, mini assorted omelets, bacon, assorted cheese & cold cuts, croissants, bread, pancakes, fresh fruits, and homemade jams and spreads

VEGAN BOARD

Tomato carpaccio, grilled vegetables, raw vegetables with pinzimonio, fresh and dried fruit, 3 different vegan cheeses, olives, pickles, and homemade vegan spreads and jams

All our boards will be delivered ready to be enjoyed | Custom made boards are available upon request

Pick up and delivery fee calculated by postal code. Set-up, at event location available upon request with 1 to 2-hour set-up fee. Set-up option include, the boards, service tolls and trays, eco friendly plates and cutlery.



Grazing Tables

Our grazing tables are a more elaborate form of our epic boards. An original way to serve great sweet, salty flavour combinations as well as hot and cold foods together. Our grazing tables are created with every little detail in mind.

We specialize in two styling options, flat lay or layered.

Both options require you to supply your own table and tablecloths and we ask that the grazing table be positioned in a cool area, away from direct sunlight (an air conditioned environment is preferred). Once we have set up and you are happy with the display, we leave it in your capable hands. Selections may vary depending on availability of products.

The food is presented with impeccable art on 1 level or on multiple levels with games of trays and cutting boards, cups and baskets, a sumptuous and harmonious composition for your very special events capable of satisfying every guest even the most demanding without emptying your wallet too much. Grazing tables are perfect for birthdays, anniversaries, bridal showers, engagements, weddings, corporate events and more!

ALL OUR GRAZING TABLES WILL INCLUDE:

Cheeses: Grana Padano, Pecorino Romano, Fior di latte Mozzarella, and Gorgonzola (Italy), Brie (France)

Cold Cuts: Prosciutto, Italian ham, pancetta, speck, mortadella, and mild and spicy salami (Italy)

Homemade Jams and Spreads: Tuna butter, green sauce, walnut cream, dried tomato cream, orange jam, berry jam, and honey

Freshly baked breads: Rosemary focaccia, mixed rolls, baguettes | Assorted crackers and breadsticks

Crudit : with Pinzimonio and hummus (carrots, celery, tomato cherry, broccoli, cauliflowers, cucumber)

Grilled vegetables: Red pepper, zucchini, red onions and eggplant | Mushrooms | Green Olives | Pickles

Fresh Fruit: Pear, cantaloupe, pineapple, kiwi, mixed berries, grapes, oranges, tangerine

Dried Fruit and nuts: Walnuts, pistachios, almond, apricot, figs, prunes

Premium chocolate



CUSTOM MADE GRAZING TABLE EXPERIENCE

(MINIMUM 50 PEOPLE)

Choose some products to add or substitute to your grazing table to get a complete custom made experience.

HORS D'OEUVRES *(Price per dozen)*

- Roast beef sliders \$54
- Grilled chicken sliders \$54
- Finger turkey BLT croissant \$54
- Exotic chicken, pineapple salad \$54
- Chicken skewers \$54
- Lamb meatballs bites \$36
- Bite size meatballs \$30
- Arancini \$21
- Fried Ravioli \$19 🌿
- Potato croquettes \$24
- Fried calzoni \$26
- Smoked salmon mini croissant \$96
- Shrimp cocktail \$96
- Tuna croquettes in aioli sauce \$28
- Smoked salmon micro tarts \$26
- Anchovy bruschetta \$30
- Eggplant meatballs \$23 🌿
- Caprese skewers \$25 🌿
- Mini fried pizza \$22 🌿
- Mini Margherita pizza \$22 🌿
- Bruschetta \$22 🌿
- Grana Padano cream with mixed veggie sticks \$30 🌿

CHEESES D.O.P. (ITALY) *(Price per 100 gram)*

- Aged Asiago \$6
- Taleggio \$6
- Montasio \$6
- Bufalo mozzarella \$10
- Burrata \$10
- Buffalo ricotta \$14
- Auricchio spicy provolone \$5
- Smoked scamorza \$5
- Spicy crotonese \$5
- Truffle pecorino \$7
- Goat cheese (France) \$6

COLD CUTS D.O.P. (ITALY) *(Price per 100 gram)*

- Bresaola \$10
- Coppa \$5
- Porchetta \$4
- Guanciale \$6
- Capicollo \$7
- Lardo \$7



GRAZING TABLE EXPERIENCE CONT'D

(MINIMUM 50 PEOPLE)

Choose some products to add or substitute to your grazing table to get a complete custom made experience.

HOMEMADE SPREADS & JAMS

(Price per 100 grams)

- Truffle cream \$8
- Salmon mousse \$9
- Olive pâté \$6
- Organic honey \$4
- Balsamic red onion mustard \$7
- Fig jam \$7

BREADS (Price per person)

- Raincoast crisp \$1
(Original, fig and olive, rosemary, raisin and pecan)
- Aged cheddar breadstick \$1
- Gluten-free bread \$2
- Gluten-free organic bread (local made) \$3
- Mini homemade Ccroissant \$1.50

OTHER ADD ONS

- Coffee & Tea Station \$3.50 PP
- Chocolate Fondue Fountain with Belgium chocolate
(Price upon request)
- Fresh Flowers Arrangements: From \$50.00
- Candles & extra decor (Price upon request)

SWEETS (Price per dozen)

- Yogurt parfait \$45
- Panna cotta \$36
- Chocolate mousse \$36
- Classic tiramisu \$45
- Limoncello tiramisu \$48
- Mini cannoli \$21
- Mini fruit or chocolate tarts \$26
- Mini sfogliatelle \$34
- Mini lobster \$39
- Chocolate or milk cream donut hearts \$28
- Mini donut \$28
- Mini cheesecakes \$33
- Belgium waffle \$24
- Pancakes \$24
- Homemade chocolate \$15/1 oz
(Orange dark chocolate OR lemon milk chocolate) \$24
- Homemade cookies \$24
- Orange, anise & almond biscotti \$15



GRAZING TABLE SIZES

6 FT

(Serves up to 60 people)

12 FT

(Serves up to 120 people)

18 FT

(Serves up to 180 people)

24 FT

(Serves up to 240 people)

30 FT

(Serves up to 300 people)

36 FT

(Serves up to 360 people)

SERVING SIZES

APERITIF ACCOMPANIMENT

FROM \$18 PP (3 to 4 oz per person)

APPETIZERS

FROM \$22 PP (5 to 6 oz per person)

LIGHT MEAL

FROM \$27 PP (7 to 9 oz per person)

HEAVY MEAL

FROM \$31 PP (10 to 12 oz per person)

FULL MEAL

FROM \$43 PP (14 to 16 oz per person)

PARLATO'S CATERING THINGS TO KNOW

- ✓ Grazing tables will be charged for a minimum of 50 adults
 - ✓ The price are calculated based on 2 hours event
 - ✓ Children ages 12 & under are charged 40% less
 - ✓ Set-up fee \$60 to \$100 + per hour (Depending how big is the grazing table)
 - ✓ Included in the price the loan of all trays, tolls, boards and décor
 - ✓ Disposable eco friendly dinnerware included
 - ✓ China dinnerware available upon request (to be rinsed and ready for pick-up by arranged-pick-up date and time)
 - ✓ Delivery & Pick-Up are extra and calculated by postal code
 - ✓ Clean up fee start \$100
 - ✓ Menu items are subject to change due to seasonal availability
 - ✓ For guaranteed authentic taste and experience we work only with imported cold cuts & cheeses
- Customized grazing table available upon request
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CONTACT US

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