# Private Event

From a birthday party to an intimate wedding reception to a themed home party, food is essential for any social affair. Whether it's a cocktail reception, a rustic but sumptuous buffet, a romantic engagement party with a layered grazing table or a classic formal plated meal, Parlato's Catering will be delighted to provide the atmosphere you want to achieve.

We can cater Anniversaries, Baby Showers, Birthday Parties (all ages), Bridal Showers, Engagement Parties, Holiday Parties, Themed Parties, Celebration of life, Private Dinners, Retirement Parties, Social Gatherings, Family Reunions

## MENU CONTENTS


- Cocktail Reception Inspiration
- Buffet Packages
- Plated Menu Inspirations
- Late Night Enhancement
- FAQ's
- Order Information




# COCKTAIL RECEPTION INSPIRATION

MENUS ARE 100% CUSTOMIZEABLE | FULL SERVICE CATERING AVAILABLE UPON REQUEST

## COCKTAIL HOUR (3 PCS PP )

30-60 minutes before dinner

**$12.99 PP**

- Shrimp Cocktail in martini glass
- Eggplant meatballs
- Mini Cheese Pizza
- Caprese skewers

## PRE-DINNER (5 PCS PP)

1.5/ 2 hour event, preceeding dinner time

**$15.99 PP**

- Caprese Skewers
- Arancini
- Smoked salmon mousse savory mini tartlet
- Grana Padano Cream in mini glasses with Raw Mixed Vegetable Sticks
- Mini Cheese Pizza
- Philo Cup with Truffle Cream & Mushrooms

## HEAVY HORS D'OEUVRES (9 PCS PP)

2-4 hours event

**$29.99 PP**

- Arancini,
- Eggplant Meatballs
- Fried calzoni
- Stuffed 4 cheeses potatoes
- Warm mushrooms & asiago phyllo cup
- Roast beef sliders
- Prosciutto & melon Skewers
- Chicken sliders
- Caprese skewers
- Fruit Skewers
- Assorted Mini Pastry 1 pc PP (Cannoli, Cheesecakes, Fruit tarts, Filled Donut Hearts)

## DINNER REPLACEMENT (12 PCS PP)

4 + hours event

**$39.99**

- Caprese skewers
- Prosciutto & Melon Skewers,
- Roast Beef Mini Sliders
- 4 cheeses Stuffed potatoes
- Mini Omelettes Muffins (Zucchini)
- Grana Padano Cream in mini glasses with Raw Mixed Vegetable Sticks
- Tuna Croquettes in Aioli Sauce
- Shrimp cocktail
- Couscous salad
- Eggplant Meatballs
- Lamb Meatballs in pinot noir berries sauce.
- Chicken kebabs
- Fruit Skewer
- Assorted mini pastry 1 pc pp
  (Cannoli, cheesecakes, fruit tarts, filled donuts hearts)

Estimated Costs and Suggested Combinations
(Estimates based on menu pricing only)
**Staffing, rentals, gratuities, beverages and taxes are not included.**

*The Menus Are 100% Costumizable Full Service Catering Available Upon Request*



# BUFFET PACKAGES (MINIMUM 50 PEOPLE)

MENUS ARE 100% CUSTOMIZEABLE | FULL SERVICE CATERING AVAILABLE UPON REQUEST

## BREAKFAST/BRUNCH MEGA BUFFET $25.90 pp

- Mixed mini cinnamon rolls, chocolate croissant and danish
- Mixed morning cold cuts and cheeses sliced bread, croissant
- Mini assorted jams, nutella & wiped butter
- Mix fresh fruit
- Scrambled eggs, bacon, sausages,
- Salted potatoes
- Pancakes, berries, whipped butter, maple syrup

## THE COMPLETE $62.50 pp

- Imported cold cuts and cheese board
- Assorted breads and homemade spreads
- Salad duet (Italian and arugula)
- Fusilli Rose' and Stufed meat shells
- Roasted chicken & lemon salmon
- Roasted asparagus & mashed potatoes
- Assorted fruit
- Assorted mini Italian pastry (2 pp)

## THE CARVERY $85.99 pp

- Hors d'oeuvres (3pc PP)
  *(Caprese Skewers, Fried Ravioli, Mini pizza, Eggplant meatballs, Shrimp cocktail)*
- *Arugula salad*
- Gnocchi with truffle cream & brie sauce
- *Chicken Tagliata, Roasted Boneless Prime Rib*
  *Baked Lemon Salmon*
- Roasted asparagus, mashed potatoes, grilled vegetables
- *Assorted Fruit with Chocolate Fondue*
- *Assorted Mini Italian Pastry (1 pc PP)*

## ON BUDGET $29.90 pp

- Salad duet (Italian and arugula)
- Penne with tomato
- Chicken skewers & Nonna's meatballs
- Saute veggies

## A GOOD BALANCE $45.00 pp

- Assorted breads and homemade spreads
- Salad duet (Italian and arugula)
- Lasagna bolognese
- Roasted chicken breast & lemon salmon
- Side grilled vegetables and roasted potatoes
- Assorted fruit

## A GOOD VARIETY $67.99 pp

- Italian mixed fried appetizers (3pc PP)
  *(Calzoni, caprese skewers, eggplant meatballs, fried ravioli and prosciutto & melon skewers)*
- Gnocchi Bolognese and vegetarian stuffed shells
- Salad duet (Italian and arugula)
- Roasted chicken, eggplant parmigiana & baked lemon salmon
- Roasted asparagus & baked potatoes
- Assorted Fruit
- Assorted Mini Italian Pastry

Estimated Costs and Suggested Combinations (Estimates based on menu pricing only. Staffing, rentals, gratuities, beverages and taxes are not included). Price are based on a 50 guests event (A Surcharge will apply if less than 30 guest-No less than 10 guests) ***Dinner + 4.50 PP*

*THE MENUS ARE 100% COSTUMIZABLE FULL SERVICE CATERING AVAILABLE UPON REQUEST*



# PLATED MEAL INSPIRATION

## STARTERS & SALADS

*All the appetizers are served with housemade bread and whipped butter*

### LAND ANTIPASTO

Prosciutto & melon, Buffalo Mozzarella, Classic Bruschetta, Salame, Fried Ravioli, Eggplant meatballs, Roasted peppers & Zucchini Scapece

### SEA ANTIPASTO

Shrimp Cocktail, Marinated Anchovies, Marinated Salmon, grilled calamari ,bruschetta & tuna croquettes

### LAND & SEA GRAND MIX

Prosciutto, Buffalo Mozzarella, Salame, Fried Pizza, Grilled Zucchini, Marinate Anchovies, Shrimps Cocktail, Marinate Salmon

### ARUGULA SALAD

With cherry tomato, Grana Padano flakes, balsamic vinaigrette

### ITALIAN SALAD

Mixed greens, onions, cucumbers, tomato and homemade vinaigrette

### CAPRESE CON BUFALA

Tomato, buffalo mozzarella & basil topped with secret Parlato's condiment

### PASSED APPETIZERS

3 to 5 per person - Seasonal canapes from the Hors D'Oeuvres menu

****Housemade focaccia with wipped butter included****



# PLATED MEAL CONT'D

## PASTAS

### RAVIOLI CAPRESI
Homemade ravioli with caciotta cheese, Grana Padano and marjoram in a slow cook tomato sauce

### PENNE FRESH TOMATO
Homemade penne pasta with frsh tomato cherry, basil and garlic

### SPAGHETTI NERANO
Spaghetti pasta, zucchini grana padano, scamorza & basil

### GNOCCHI SHRIMPS & ZUCCHINI
Homemade gnocchi with shrimps & zucchini in a house made creamy saffron sauce.

### SCIALATIELLI SEAFOOD
With clams, muscles, shrimps, squid in a fresh tomato sauce



# PLATED MEAL CONT'D

## MAIN COURSES

*Our main dishes are served with you choice of two of the following items: baked potatoes, mashed potatoes, saute baked vegetables, grilled vegetables and lemon asparagus.*

### CHICKEN TAGLIATA

White Wine & Herbs Baked Chicken Breast

### LEMON CHICKEN

Lemon Garlic & Rosemary Baked Chicken Breast

### SURF AND TURF

Grilled and marinated rib eye and shrimps served on a bed of arugula & cherry tomato.

### GRILLED MEAT MIX

Grilled  Chicken Breast, Rib Eye Steak, Italian Sausage pre marinated and grilled with art.

### GRILLED LAMB RACK

Marinated in red wine, garlic and rosemary

### SEAFOOD MIX GRILL

Mix of Shrimp, Calamari & Swordfish pre-marinated before and grilled with art.

### LEMON SALMON

Baked Salmon with a Lemon, Garlic & Rosemary

### EGGPLANT PARMIGIANA

Eggplant Fried topped with Tomato Sauce, Fresh Mozzarella, Basil and Grated Grana Padano Cheese



# DESSERT

Chocolate mousse $8.00

White chocolate & raspberry $9.00

Panna cotta with chocolate sauce or strawberry sauce $9.00

Classic tiramisu $9.00

Limoncello tiramisu $9.00



# LATE NIGHT ENHANCEMENT

## MINI PIZZA STATION | $10 Per Guest (3pc per person)

Mini margherita pizza, 4 cheeses pizza & prosciutto pizza prepared at the moment for your guests

## PASTA ACTION STATION | (Need Chef) $15pp (1 portion per person)

Our chefs will cook on front of your guest for a entertained wedding
**Pick 2 type of pasta** (Rigatoni, penne, fusilli and gnocchi)
**Pick 2 sauces** (Truffle & brie sauce, tomato sauce, rose sauce, bolognese sauce & vegan bolognese)

## THE LATE NIGHT DISPLAY | $15 to $18pp (5 pc per guest)

Chicken sliders, roast beef sliders, French fries cup, mini pizzas, mini frittata, homemade cookie, yogurt parfait, stuffed heart donuts.

## SWEET DISPLAY | $15 to $18pp (5 pc per guest)

A mix of mini fruit tarts, chocolate tarts, cannoli, tiramisu, panna cotta, limoncello tiramisu

### THE MENUS ARE 100% COSTUMIZABLE | FULL SERVICE CATERING AVAILABLE UPON REQUEST

Estimated costs and suggested combinations (Estimates based on menu pricing only. Staffing, rentals, gratuities, beverages and taxes are not included.



# FREQUENTLY ASKED QUESTIONS

## 1.) CAN WE CUSTOMIZE OUR MENU?

Absolutely! We believe that great food brings families together and the perfect dining experience starts with great Food that makes everybody happy. Our catering team works closely with each client to determine styles/themes, flavour profiles, and dietary needs that result in a unique event menu for the hosts and their guests.

## 2.) CAN WE ARRANGE A FOOD TASTING?

We welcome hosting a food tasting at our kitchen. You are not required to place a deposit before having your tasting. The tasting fee is the rate of your menu choice by the number of guests attending.

## 3.) CAN WE PROVIDE OUR OWN ALCOHOL/SOP AND HOW DOES THE BAR PROCESS WORK?

This is dependent on the venue. A Special Occasion Permit or SOP is required at venues that do not provide alcohol service. This allows you or Parlato's Catering to bring in the alcohol for your event. The advantage is a lower bar cost and a better selection. Note that venues have different rules and regulations regarding SOP's. All alcohol must be purchased in Ontario under the permit through a government store including any LCBO Store, LCBO Agency Store, The Beer Store or any authorized manufacturer's on-site or off-site retail store.

## 4.) WHAT CAN YOU EXPECT FROM PARLATO'S CATERING & EVENTS PLANNING?

A perfect event always comes from a clear vision. We will work together to have a clear vision and transform that vision into a realty. We are a Full-Service Catering company in which you can expect not only the security of excellent food, but also a professional and warm service that starts with the food and goes right up to the total planning of your event. This gives you the opportunity to enjoy the whole organizational journey with serenity and joy and to live your special day as a protagonist and guest.

## 5.) WHAT IS A LANDMARK COMMISSION FEE (LCF)?

The Landmark Commission Fee is a levy included on the Caterer's proposal for food, beverages, rentals, staffing, or any combination of the these elements as per the venue's request. This amount is collected by the Caterer on behalf of the venue to offset maintenance and wear outside of their standard operating model. It covers additional expenses incurred by the venue if an event is more involved (requires food, beverages, rentals, and staffing, etc.) as this adds to more wear and tear of the space. This fee is a flow-through cost and is paid directly back to the venue. Further details are outlined on our contracts as per our agreement with venues.

## 6.) WHAT FORM OF PAYMENT DO YOU ACCEPT?

The deposit can be made by cash, personal cheque (if event is more than 30 days away), certified cheque (if the event is within 30 days) or credit card. There is a 3% Admin Fee for credit card payments. The final balance must be paid a minimum of 5 business days prior to the event by cash, certified cheque or credit card + 3% admin fee.

# PARLATO'S CATERING THINGS TO KNOW

- ✓ The menus are 100% customizeable
- ✓ Dietary restrictions (vegetarian, vegan, gluten free & nut free) can be accomodated
- ✓ Equipment rentals available upon request
- ✓ Full service catering available upon request
- ✓ Event planning available upon request
- ✓ Estimated Costs and Suggested Combinations  based on menu pricing only
- ✓ Staffing, rentals, beverages, and taxes are not included
- ✓ Price may vary according to the market changes

---

# CONTACT US


EMAIL US

ORDERS@PARLATOSCATERING.COM

**CALL US**

905.465.2653

2345 WYECROFT ROAD UNIT 12
OAKVILLE, ONTARIO
L6L 6L8

**FIND US ON SOCIAL**

PARLATOSCATERING

PARLATOSCATERING


