

Capri Themed Wedding

Let our talented catering and event planners bring your special day to life.

Parlato's catering specializes in creating memorable and unique weddings for couples who get married in Canada, but with the dream of recreating the magic and romance that Capri offers.

From the food to the set-up we will bring the Capri atmosphere to you.

Our team of chefs and wedding decorators is driven by unparalleled quality. We are proud of our culinary heritage, culture and traditions. We want all our couples to experience the real essence of Capri by recreating the right atmosphere for the perfect wedding day. Using our in-depth knowledge of the local market, we are supported by a large team of specialized vendors able to provide services for high-level weddings and events and the most suitable wedding locations to reproduce the Capri scene also here in Canada.

By choosing Parlato's Catering you can experience a pleasant and stress-free experience by taking your guests on an exceptional culinary journey to the much loved and magical Capri.

MENU CONTENTS

- Cocktail Reception Inspiration
- Buffet Packages
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COCKTAIL RECEPTION INSPIRATION

Cocktail Reception \$19.00 - \$49.00 per person pricing is dependent on the items selected. You may want to pair 4/6 pc. PP Cocktail Reception with two to three food stations or combine 4/6 pcs PP Cocktail reception to start a plated meal, family style a buffet style reception. You can also combine this style with a layered grazing table for a complete and unique meal experience.

MEAT

- Fried calzoni with ricotta and salami
- Arancini
- Grana Padano baskets with prosciutto , buffalo mousse & cherry tomato salad
- Prosciutto & Melon Skewers
- Pear rolled with speck, gorgonzola and arugula

FISH & SEAFOOD

- Seafood salad in lemon cup
- Buffalo mozzarella & anchovies bruschetta
- Tuna croquettes in aioli sauce
- Shrimp cocktail in mini glass
- Orange cup filled with shrimp salad
- Mini herbs tarts with salmon mousse and cappers

VEGETARIAN

- Caprese skewers 
- Fried Capri ravioli bite in tomato sauce 
- Classic bruschetta 
- Caprese bruschetta 
- Eggplant meatballs 
- Mini margherita pizza
- Buffalo mozzarella mousse 
- Grana Padano panna cotta
- Fresh fig stuffed with brie and garnished with walnuts

(Estimates based on menu pricing only)
Staffing, rentals beverages, gratuities and taxes are not included.

You may want to pair 4/6 pc. pp. cocktail reception with two to three food stations, or combine 4/6 pcs pp. cocktail reception to start a plated meal, family style a buffet style reception.

You can also combine this style with a layered grazing table for a complete and unique meal experience.



PLATED MENU

Starters & Salads

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

PASSED APPETIZERS

3 to 5 per person seasonal canapes from the hors
d'oeuvres menu

SEA ANTIPASTO

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

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

Buffalo mozzarella, arugula and cherry
tomato.

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

LAND ANTIPASTO

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

LAND & SEA GRAND MIX

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



PLATED MENU CONT'D

Pasta Course

(Homemade pasta)

RAVIOLI CAPRESI

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

PENNE FRESH TOMATO

Homemade scialatielli pasta with fresh tomato cherry, basil and garlic

SPAGHETTI NERANO

Arborio rice, zucchini, grana padano, scamorza and basil

GNOCCHI SHRIMPS & ZUCCHINI

Homemade gnocchi with shrimps & zucchini in a housemade creamy saffron sauce

SCIALATIELLI SEAFOOD

with clams, muscles, shrimps, squid in a fresh tomato sauce

More pasta choices available upon request



PLATED MENU CONT'D

Main Courses

Our main course are served with your choice from: Baked baby potatoes, mashed potatoes, saute baked vegetables, grilled vegetable and lemon asparagus

CHICKEN TAGLIATA

White Wine & Herbs Baked Chicken Breast

LEMON CHICKEN

Lemon Garlic & Rosemary Baked Chicken Breast

GRILLED MEAT MIX

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

GRILLED LAMB RACK

Marinate in red wine, garlic & rosemary

SEAFOOD MIX GRILL

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

SURF & TURF

Marinate in red wine, garlic & rosemary

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



WEDDING MENU CONT'D

Desserts

- Chocolate mousse
- White chocolate & raspberry mousse
- Panna Cotta with Chocolate Sauce or Strawberry Sauce
- Classic Tiramisu'
- Limoncello Tiramisu'

Custom made wedding cakes available upon request.

Estimated Costs and Suggested Combinations
(Estimates based on menu pricing only.
Staffing, rentals, beverages, gratuities and taxes are not included).
Pricing will be dependent on the dish selected.
Menus are 100% customizable.



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 | \$8 pp (2 pc per person)

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

COFFEE STATION | Starting from \$2.50 person

Regular and decaf coffee with 2% milk, half & half, sugar and sugar substitutes

ESPRESSO STATION | Starting from \$3.50 person

Espresso coffee with 2% milk, half & half, sugar and sugar substitutes.

+ Add hot chocolate and hot tea varieties to coffee station. From \$1.99 per person

Estimated costs and suggested combinations

(Estimates based on menu pricing only. Staffing, rentals, beverages, gratuities and taxes are not included.)

Menus are 100% customizable



BUFFET PACKAGE

(Minimum 50 People)

Breakfast & Brunch Mega Buffet

\$25.90 pp

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

Good Variety \$62.99 pp

APPETIZERS

- Imported cold cuts and cheese board
- Assorted breads & Homemade spreads

OR

3pp Passed Hors D'Oeuvres

- Salmon mousse mini savory tart
- Prosciutto & melon skewers
- Bruschetta
- Caprese skewers
- Mushrooms & asiago phyllo cup

BUFFET

- Salad duet (Italian & arugula)
- Gnocchi truffle & brie cheese & stuffed meat shells
- Roasted asparagus & mashed potatoes
- Assorted fruit
- Assorted mini Italian pastry

A Good Balance \$45.99 pp

- Assorted breads & homemade spreads
- Salad duet (Italian & Arugula)
- Lasagna Bolognese
- Roasted chicken & lemon salmon
- Grilled vegetables & roasted potatoes
- Assorted fruit

The Grazing \$67.99 pp

APPETIZERS

- Flat grazing board (Ask for variety of food included)

HOT & COLD BUFFET STATION

- Vegetarian stuffed shells
- Chicken kebabs
- Nonna's meatballs
- Eggplant meatballs
- Mini pizzas
- Lamb meatballs
- Smoked salmon platter
- House roasted roast beef
- Shrimp cocktails in mini glasses
- Grilled mix vegetables

FRUIT & SWEETS

- Assorted fruit
- Assorted mini Italian pastry (1pp)



BUFFET PACKAGE (CONT'D)

(Minimum 50 People)

The Carvery

\$85.99 pp

- Hour D'Oeuvres
(Caprese skewers, fried ravioli, mini pizza, eggplant meatballs, shrimp cocktail)
- Arugula salad
- Gnocchi with truffle cream & brie sauce
- Chicken tagliata, roasted boneless prime rib, lemon salmon
- Roasted asparagus, mashed potatoes, grilled vegetables
- Assorted fruit with chocolate fondue
- Assorted mini Italian pastry (1pc PP)

Estimated Costs and Suggested Combinations

(Estimates based on menu pricing only. Staffing, rentals, beverages, gratuities and taxes are not included).

Pricing will be dependent on the dish selected.

Menus are 100% customizable.

Full service catering available upon request



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 wedding client to determine styles/themes, flavour profiles, and dietary needs that result in a unique wedding menu for the couple 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. If you select Parlato's Catering we will waive the tasting fee for the bride and groom. Credit will be applied on your final bill.

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 wedding. 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 reality. 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 wedding. 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% customizable
- ✓ Dietary restrictions (vegetarian, vegan, gluten free & nut free) can be accommodated
- ✓ 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

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