



Par ato's C A T E R I N G

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Parlato's Catering

2345 Wyecroft Road, Unit 16 Oakville, Ontario, Canada

parlatoscatering.com

905.465.2653

Gluten Free 🍪

Dairy Free (1)

Nut Free

Vegan

Vegetarian 🍥

Happy Holidays & Blessed New Year!

CONTACT US TODAY TO RECEIVE A CUSTOM EVENT PROPOSAL!

Parlato's Catering is GTA best-loved, full-service caterer.

From catering a homemade turkey dinner with all the trimmings, to a lavish cocktail party with delectable passed hors d'oeuvres and exciting food stations, we have seasonal menus for all your special event catering needs.

Whether you are planning a small family gathering or a large-scale company luncheon or gala, our professional event planners will work with you to create a memorable and distinctive event for your unique requirements.

Our event planning team can assist with:

- Designing a customized catering menu that reflects your vision, budget, and preferences
- Special dietary requirements such as vegetarian, vegan, gluten-free, and allergies
- Booking professional waitstaff and bartenders to ensure a flawless service
- Assisting with any rental requirements such as China, stemware, tables, linens & more!
- Venue recommendations
- Decor and event design to transform your event space
- Bar stocking and bartending services

Sincerely,

Sonia Parlato & Joseph Martineau CEO & CFO, Parlato's Hospitality Group Inc.





Feastive Iurkey E a st

Choose Your Entree!

CARVED TURKEY:

Winter herb & butter brined, stuffed with homemade stuffing & baked on root vegetables. Carved with white & dark meat separately.

OR

WHOLE TURKEY:

Winter herb & butter brined, stuffed with homemade stuffing & baked on root vegetables.

*Minimum of 12 guests

OR

HALAL OPTION:

Italian herb, garlic & onions stuffed roasted whole chicken, rosemary jus.

OR

VEGETARIAN OPTION:

Eggplant parmigiana with mozzarella, grated grana padano, basil, slow cook homemade tomato sauce.

OR

VEGAN OPTION:

Vegan Eggplant parmigiana with vegan Mozzarella, Basil, Slow cook homemade tomato sauce.

SERVED WITH

- Festive Salad (1) (2) (2)
- Sauteed Green Beans (1) 🙋 🕪
- Roasted Fingerling Potatoes (1) (8) (9) (substitute Parlato's Mashed Potatoes \$2.99 per)
- Traditional Herb Stuffing
- Turkey Gravy (§)
- Cranberry sauce 🛞 🕡
- Buns & Butter

ADD

- 50 oz Roast Beef Top Sirloin with Mushroom Gravy \$16 **(3)**
- Festive Mini Desserts \$4 (*)
- Festive Brownies \$5 (3) (7) (9)
- Holiday Cupcakes \$4
- Buns **\$3.50 (a)**



Yuletide Yumny

Beyond Turkey!

SALADS:

Serve up to 10 ppl

PEAR SALAD: \$60 🍪 🍉

Arugula, gorgonzola cheese, walnuts and Parlato honey vinaigrette.

CHRISTMAS SALAD: \$60 (2) (9)

Mix green, tangerine, dried cranberry, pecan, feta crumble, honey mustard vinaigrette.

SPINACH & STRAWBERRY SALAD: \$40 @ 60 Spinach, strawberry, lemon juice, honey mozzarella, balsamic vinegar.

ARUGULA SALAD: \$40 (2) (2) (2) (2)
Arugula, cherry tomatoes, grana Padano cheese flakes, lemon vinaigrette dressing.



MAINS:

Minimum 10 Orders

ROASTED BONELESS PRIME RIB: \$28 (2) (2) 8 oz Boneless prime rib blended with white wine, flavored with fresh herbs, and served with a gravy sauce.

SEA MIX PLATE: \$46 (2) (1) (2)
Lettuce, arugula, tomato, red onions, cucumbers, carrots, and Parlato's vinaigrette

MAPLE GLAZED SALMON: \$16 (2) (7) 5 oz Atlantic salmon glazed in maple sauce.

LAMB SCOTTADITO: \$19 (2) (2) (2) 2 halal lamb chops marinated in fresh rosemary, mint leaves, lemon zest, olive oil & grilled.

PORCHETTA: \$14 (2) (1) (2)
5 oz house made roasted herbs porchetta roll.

SIDE:

• MASHED POTATOES: () () () Butter, milk, nutmeg, grated cheese, salt & pepper.

Medium: \$65.00 | Large \$ 130.00

• SAUTÉ' VEGETABLES: (2) (2) (2) Mix peppers, zucchini, red onions, eggplant, mushrooms with olive oil, garlic and herbs.

Medium: \$65.00 | Large \$ 130.00

• BAKED ASPARAGUS: (3) (3) (3)
Baked with garlic & olive oil.

Medium: \$75.00 | Large \$ 155.00

ADD:

(Medium Serve up to 10 ppl & Large up to 20 ppl)

 LASAGNA BOLOGNESE OR VEGETARIAN LASAGNA:

Medium: \$70.00 | Large \$ 150.00

savoring Sharing Plates

(All trays are 16" x 16" and serve 16 to 20 people realized with imported products)

IMPORTED CHEESE: \$150 ()

Grana padano and pecorino romano, cherry bocconcini, gorgonzola, brie' served with fresh, dried fruit, sun dried tomato, olives & accompanied by house made berry jam, onion mustard, olive pate' & honey.

ITALIAN COLD CUTS: \$140 (3)

Prosciutto, Italian ham, speck, spicy & mild salami, mortadella & capocollo served with fresh fruit, walnuts, tomato cherry e mozzarella bocconcini, accompanied by olive pate', truffle cream, tomato spread &tuna butter.

HOUSE ANTIPASTO: \$150 🍪

Cherry mozzarella, melon wrapped in prosciutto, mild & spicy salami, mortadella, Italian ham, pecorino, grana padano, gorgonzola, brie, barry jam, onion mustard, truffle cream, olive pate.

BREAD TRAY: \$35

Assorted focaccia, mini croissants, house made crostini, fancy crackers, baguette, whipped individual butter.

FESTIVE FRUIT TRAY: \$70 🚳 🕦 🥙 💗

Figs, grapes, pineapple, strawberry, melon, honeydew, blueberry, kiwi, red grape, green grape, orange.

SHRIMP TRAY: **\$235 (2)**

50 Jumbo shrimp boiled in cognac & bay leaves served with Capri style pink cocktail sauce.





Holiday Boards

START YOUR HOLIDAY DINNER WITH OUR SIGNATURE BOARDS

All the boards will be decorated with Holiday themed goods & decors.

BOARDS SIZES:

Big:2ft x 1.5 ft (15 / 20 People)

Giant: 3ft x 2 ft (30 / 40 People)

Epic:6ft x 2.5 ft (60/80 People)

From **\$340.00**

From \$660.00

From \$1320.00

COLD CUTS EDEN:

Mini caprese skewers, prosciutto, mortadella, Italian ham, speck, spicy and mild salami, capocollo, accompanied by fresh fruit, grilled vegetables, olive, pickles, truffle cream, olive pate', onion mustard, and dried tomato cream.

CHEESE DREAM:

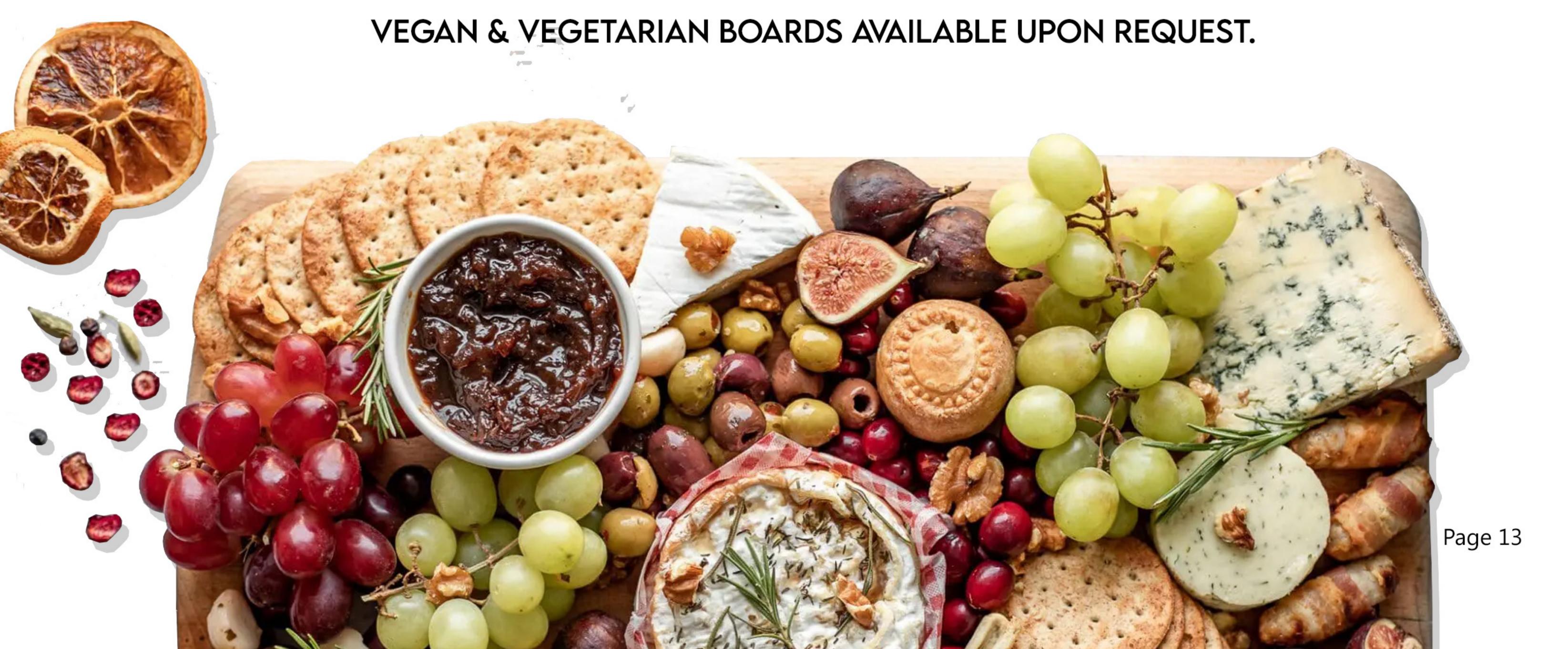
Caprese skewers, gorgonzola, pecorino romano, grana padano, french brie & smoked provolone accompanied by fresh and dried fruits, nuts, raw vegetable, house made berry jam, orange jam, onion mustard & honey.

PARLATO'S SIGNATURE:

Caprese skewers, pecorino romano, grana padano, gorgonzola, speck, spicy and mild salami, capocollo, prosciutto, Italian ham & mortadella all accompanied by tomato spread, truffle cream, orange jam, berry jam, fresh fruits, nuts.

DRIED FRUITS & NUTS:

Dried fruits apricot, walnuts, figs, raisin, cranberries, pistachios, pecan, macadamia, almonds, prunes, homemade berry jam, orange jam, onion mustard, honey, boursin cheese, gourmet brie cheese, grana padano, pecorino, black + green olives, fresh grapes (red & green), fresh oranges & apples in lemon.



Hors D'oeuvres

Small Bites, Big Delights!

COLD BITES:

Caprese skewers \$3.50 (2) (20)

Vegan caprese skewers \$3.50 (3) (1) (2) (10)

Capri style shrimp cocktail in mini square 2 oz glasses \$7.00 (3) (1) (3)

Savory mini cannoli with salmon mousse and chives \$6.00 (2)

Savory mini cannoli with ricotta mousse & walnuts \$4.50

Pear wrapped in gorgonzola & speck \$3.50 (2)

Prosciutto & melon skewers \$3.50 (3) (1) (2)

Smoked salmon crostini \$4.50

HOT BITES:

New York striploin steak & potatoes bite with bearnaise sauce bite \$7.00 (3) (3)

Cod croquettes with aioli sauce & arugula \$5.00 (2)

Cranberry, Crab meat & Crème cheese Phyllo cups \$5.00

Baked Mini Margherita pizza \$3.50 🍪 🍽

Shrimp skewers \$7.00 (3) (1) (2)

Lamb lollipop \$9.00 ③ ① ②



Grilled chicken sliders with mushrooms, smoked, provolone and lettuce. \$5.00

Roast beef sliders with tomato, lettuce & mayo. \$5.00 (1) (2)

Prime rib cheesy sliders. \$6.00 🍪

Mini croissant with smoked salmon, crème cheese, red onions, cappers, tomato, arugula. \$5.00

Mini croissant with pulled turkey. \$4.50







6" (6-8 portions)

8" (8-10 portions)

\$70.00

\$90.00

CARROT CAKE:

Carrot cake sponge filled with cream cheese, coated with butter cream topped with freshly chopped whole walnut drizzled with caramel sauce.

ORANGE DARK CHOCOLATE:

Fluffy and moist 4 layers of rich chocolate sponge cake filled with dark- chocolate ganache and candied orange peel. Coated with dark-chocolate buttercream and dark chocolate glaze topped with shaved chocolate and candied orange.

HAZELNUT CAKE:

Fluffy and moist 4 layers of rich chocolate cake filled with chocolaty creamy hazelnut, Nutella ganache and roasted hazelnut coated with hazelnut flavored buttercream drizzled with dark chocolate ganache topped with roasted whole hazelnut and hazelnut truffle.

LEMON BLUEBERRY:

Fluffy and moist vanilla sponge cake filled with lemon cream and fresh blueberry compote coated with natural flavor lemon buttercream topped with fresh blueberry.

MOCHA CAKE:

Fluffy and moist 4 layers of rich chocolate sponge alternative with vanilla sponge cake filled with Mocha buttercream coated with Mocha flavor buttercream and drizzled with caramel sauce topped with dulce de leche caramel.

PISTACHIO CAKE:

Fluffy and moist vanilla sponge cake filled with pistachio paste buttercream coated with pistachio buttercream topped with freshly roasted and grounded pistachio and freshly grounded pistachio and dusty pink buttercream topped with rose Patel.



\$4 Each (Minimum 12 pc per order)

Carrot Cupcake
Chocolate Hazelnut Cupcake
Red Velvet cupcake
Lemon Blueberry Cupcake
Salted Caramel Cupcake
Milk Chocolate Cupcake

