

EPIC BOARD & FOOD STATIONS

2023 LIST MENU



Taking Your Taste Buds On A Journey.

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 with taste buds on an unforgettable journey.

Buon Appetito

WHAT DO THE ICONS MEAN?

GF Gluten Free **DF** Dairy Free **NF** Nut Free **VE** Vegan **VG** Vegetarian

ORDER NOW

 [@parlatoscatering](#)

 2345 Wycroft Rd, Unit 16,
Oakville, ON, L6L6L8

 905-465-2653

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EPIC BOARDS

From opening an important event or a reunion with friends to a simple brunch event, an 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 occasion.

(Private party, Social Gathering, Corporate Events)

The boards will be delivered ready to be enjoyed.

Pick up & delivery fee Calculated by postal code.

For Boards pick up security deposit required

Disposable 5x6 palm leaf plates & bamboo forks available

All our boards are realized with imported products and served with:
Baguette, house made crostini, mini butter croissant, fancy crackers &

Focaccia Bread



EPIC BOARDS

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)

COLD CUTS EDEN:

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

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.

CHEESE DREAM:

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



EPIC BOARDS (CONTI.)

VEGAN BOARD:

Grilled vegetables, olive, pickle, marinated tofu' skewers, sundried tomatoes, sliced vegan white cheese, sliced vegan old fort ,yellow cheddar, 2 types vegan cold cuts , hummus ,row seasonal vegetables & olive pate

VEGETARIAN BOARD:

Caprese skewers, grilled vegetables, olive, pickle, cherry mozzarella, grana padano, pecorino, gorgonzola, brie, sliced smoked provolone, truffle cream, dried tomato cream, onions mustard, olive pate

DRIED FRUITS & NUTS

Dried fruits apricot, walnuts, figs, raisin, cranberries ,pistachios ,pecan, macadamia, almonds & prune .
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



FOOD STATIONS STATIONS

(MINIMUM 50 GUESTS)

PIZZA STATION

(Chef required)

(1- 8" Pizza Per Guest)

Margherita Pizza, Mushrooms pizza & Prosciutto & Grana pizza prepared on front of your guests and sliced in 6 pieces on a round board.

Vegan Option: Marinara pizza

PASTA ACTION STATION

(Chef required)

Our chefs will cook in front of your guests for an entertaining event.

Pick 2 type of pasta:

(Rigatoni, penne, gnocchi)

Pick 2 sauces:

(Truffle & brie sauce, tomato sauce, rose' sauce, bolognese sauce,)

Vegan Option: Gradola Sauce, Vegan Ragu'

THE LATE NIGHT DISPLAY

(3 unit x Guest)

Halal chicken slides, halal roast beef slides, mini pizzas, vegan micro ciabatta with grilled vegetable, 5 oz fruit salad cup.



FOOD STATIONS STATIONS

SWEET DISPLAY

(2 unit per Guest)

Mini fruit tarts, chocolate tarts, cannoli, cheesecakes, 2 oz tiramisu', 2 oz panna cotta

AFFOGATO STATION

(Barista required)

(1 Glass per guest)

Vanilla gelato in double espresso shot and whipped cream, prepared in front of your guests

FRUIT FONDUE' DISPLAY

2 sizes Available

Medium Serve 50/70 Guests

Big Serve 100/120 Guests

Fine chocolate cascade served with strawberries, blackberries, raspberries, pineapples, green melon, cantaloupe, kiwis, mandarins and much more...



We Will Love To Let You Know That

For each type of station listed above, we recommend one live station for every 60/80 guests.

Dietary restrictions such as vegetarian, vegan, gluten-free, dairy free and halal can be accommodated.

Please notify us in advance in case of food allergy or intolerance
We Can't Guarantee no cross contamination.

COSTUMIZE STATIONS AVAILABLE UPON REQUEST

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Parzato's

CATERING