

PLATED DINNER MENU

2023 Menu List



Taking Your Taste Buds On A Journey.

The most appropriate style of service for more formal events were the client want to archive a elegant atmosphere.
Our team of chefs have selected a wide range of classic dishes from Capri acceptable to bring your guests taste buds on a journey.
Menus are 100% customizable second your taste and needs.

Buon Appetito

WHAT DO THE ICONS MEAN?

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

ORDER NOW

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

 905-465-2653

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STARTERS & SALADS

PEAR SALAD (VG) (GF)

Arugula, gorgonzola cheese or, walnuts and Parlato's honey vinaigrette.

SHRIMP COCKTAIL (NF) (DF) (GF)

Cognac flavoured jumbo shrimps in house made cocktail pink sauce served on cup on a bed of iceberg lettuce.

ARUGULA SALAD (NF) (VG) (GF)

With cherry tomato, grana padano flakes, balsamic vinaigrette.

ITALIAN SALAD (NF) (VG) (DF) (GF) (VE)

Mix green, onions, cucumbers & tomato homemade vinaigrette.

CAPRESE CON BUFALA (GF) (NF) (VG)

Tomato, Buffalo mozzarella, basil topped with secret Parlato's condiment.



PASTA COURSE

(More pasta & risotto choices available upon request)

RAVIOLI CAPRESI (VG) (NF)

Homemade ravioli with caciotta cheese, grana padano & marjoram in a slowly cooked tomato sauce.

GNOCCHI TOMATO (NF) (VE)

Homemade gnocchi with slowly cooked tomato sauce & grana padano grated basil.

STUFFED MEAT SHELLS (NF)

3 baked shells stuffed with ground beef, mozzarella, bechamel, topped with tomato sauce and grana padano.

STUFFED VEGETARIAN SHELLS (VG) (NF)

3 baked shells stuffed with spinach, mozzarella, ricotta, topped with tomato sauce and grana padano.

PENNE GRADOLA (VE) (VG) (DF) (NF)

With tomato sauces, fried pepper, eggplant, garlic, parsley and basil.

MUSHROOMS & TRUFFLE RISOTTO (VG) (DF) (NF)

Arborio rice, butter, porcini mushrooms, wine, garlic, parsley & truffle cream padano grated.



MAIN COURSE

PARLATO'S CHICKEN (NF) (DF) (GF)

Roasted white wine, herbs halal chicken breast served with fingerling potatoes & bundled seasonal vegetables.

SUPREME CHICKEN (NF)

Dried tomato cream, Olive Pate', and feta served with bundled seasonal vegetables & fingerling potatoes.

NEW ZEALAND GRILLED LAMB RACK (NF) (DF) (GF)

3 lamb chop marinated in fresh rosemary, mint leaves, lemon zest served with dauphinoise potatoes & roasted eggs mimosa asparagus.

NEW YORK STRIPLOIN STEAK (NF) (GF)

8 oz New York striploin steak served with truffled mashed potatoes bundled seasonal vegetables & mushrooms sauce.

SURF & TURF (NF) (GF)

3 baked shells stuffed with spinach, mozzarella, ricotta, topped with tomato sauce and grana padano.

Add-on: 2/1 grilled lobster
(Additional price)



MAIN COURSE (CONT'D)

SEA MIX PLATE (VG) (NF) (DF)

2/1 Full lobster tail grilled, 3 grilled seared jumbo shrimps & 5 oz grilled salmon with crispy roasted potatoes & asparagus bundled.

LEMON SALMON (VG) (NF)

5 oz baked lemon & thyme salmon served with dauphinoise potatoes & bundled asparagus.

EGGPLANT PARMIGIANA (VG) (NF) (DF)

Eggplant fried topped with tomato sauce, fresh mozzarella, basil, and grated grana padano cheese served with fingerling potatoes bundled asparagus.

VEGAN EGGPLANT

PARMIGIANA (VG) (NF) (VE) (DF) (GF)

Eggplant fried topped with tomato sauce, vegan Mozzarella, basil served with fingerling potatoes & bundled asparagus.



DESSERT

LEMON DELICE (VG) (NF)

Mini sponge cakes filled and coated with lemon custard.

PANNA COTTA WITH STRAWBERRY COULIS (GF) (NF) (VG)

Creamy & tasty cooked whipped cream topped with strawberry coulis & decorate with fresh berries & mint leave (other topping available).

PROSECCO CHEESECAKE

Round single portion cheesecake made with digestive cookies, butter, full fat cream, cream cheese, prosecco & strawberry coulis.

RICOTTA & PEAR CAKE (VG)

Two layers of hazelnut biscuit dough, which are filled with a delicious and delicate ricotta cream, enriched with pieces of kaiser pears.

FRUIT MACEDONIA WITH GELATO (VG) (NF) (GF)

Seasonal fruit cut into pieces dressed in lemon and sugar and served in bowls with vanilla ice cream, whipped cream & a fresh mint leaf to garnish.

TIRAMISU (VG) (NF)

Lady fingers dipped in coffee, and rum with a whipped mascarpone cream, topped with cocoa powder served rectangular shape.

CHOCOLATE MOUSSE (VG) (NF) (GF)

Airy whipped egg whites, dark chocolate, butter topped with whipped cream plated with chocolate personalize decorations.



We Will Love To Let You Know That

Tasting available upon request

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 NOT GUARANTEE NO CROSS CONTAMINATION

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A close-up photograph of a hand garnishing a dish. The hand is holding a thin green herb stem, likely chives, and is about to place it on a golden-brown, textured food item, possibly a fried potato or a croquette. The food is topped with a white sauce and finely chopped green herbs. The background is a blurred, warm-toned surface.

Parlato's

C A T E R I N G