

Parato's

C A T E R I N G



[COCKTAIL MENU]
2024

Parato's

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[COCKTAIL MENU]

Elegant and dynamic, this very trendy style is perfect on its own or as a meal replacement. Perfect for starting a plated meal service, or as a complement to a succulent grazing table or alternating with the buffet service. Perfect for monitoring food and capable of giving the guests a sparkling and engaging service.

[HOW IT WORKS]

Food is put on trays in the kitchen and passed by servers. Guests serve themselves, using cocktail napkins provided by the Butler. This is a typical style of service used for upscale receptions. This style of service is only appropriate for "finger food."










[WE WILL LOVE TO LET YOU KNOW]

- All our menu items are made fresh, in house.
- Menu items can be altered to accommodate allergies or dietary preferences.
- The menu items listed are only a sample of Parlato's full offering; we're happy to include any additional items upon request.
- We can customize our menus to create the perfect package for your unique event and budget. Feel free to mix and match.
- As a full-service caterer we can supply professional service staff, bartenders, and event rentals.
- All the items listed are perfect for being passed by staff, for stationary options ask your sales representative to help you choose the best option from the menu following listed.
- For full service we include cocktail napkins, service trays & any small dinner where needed to serve the hors d'oeuvres.

[WHAT DO THE ICONS MEAN]

-  Gluten Free
-  Dairy Free
-  Nut Free
-  Vegan
-  Vegetarian

[MENU CONTENTS]

- Hot Bites
- Cold Bites
- Substantial
- Pasta Bites
- Sweet Bites
- FAQ

Parlato's

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MENUS ARE 100% CUSTOMIZABLE

Estimates based on food pricing only.

Staffing, rentals, beverages, gratuity & taxes are not included.

Prices can change without notice depending on season & market conditions

[HOT BITES]

Price Per Unit Minimum Order For Type (12 Pieces)

For Stationary Appetizers Please Ask Our Sales Representative To Guide You On The Best Choices

MINI MEATBALLS BITE 🍷 \$ 4

in slow cook tomato sauce on tasting spoon

CAPRESE STEAK BITE 🍷 🍷 🍷 \$ 6

marinate steak bite with tomato & mozzarella served on a skewer

MINI CALZONE CAPRI 🍷 🍷 \$ 3.5

with tomato & mozzarella

FRIED ARANCINI BITE 🍷 \$ 3.5

with Italian ham, grana padano & mozzarella

FRIED POTATOES CROQUETTES 🍷 \$ 4

with speck, mozzarella & parsley

MUSHROOMS ARANCINI 🍷 🍷 \$ 4

brown cremini risotto, mozzarella, parmesan & parsley on a spoon with brie & truffle cream

FRIED EGGPLANT MEATBALLS 🍷 🍷 \$ 3.5

with smoked provolone cheese, basil & grana padano

BAKED ONE BITE CHICKEN SKEWERS 🍷 🍷 🍷 \$ 4

marinate on herbs & wine baked with red onions & bell peppers

LAMB SPADUCCI 🍷 🍷 🍷 \$ 4.5

grilled, served hot on a skillet on a bed of arugula

BAKED MINI MARGHERITA PIZZA 🍷 🍷 \$ 3.5

mozzarella, tomato, basil grana grated

ONE BITE SHRIMP SKEWER 🍷 🍷 🍷 \$ 6

marinated in parsley, olive oil, garlic, lemon and grilled served on skillet

VEGAN POLENTA BITE 🍷 🍷 🍷 \$ 3.5

with balsamic roasted cherry tomato topping & olive pate'

CRAB CAKE BITE 🍷 🍷 \$ 4.5

panko breaded crab meat, potatoes, seasoning, garlic and parsley bites served on a spoon with aioli & fresh parsley .

LAMB MEATBALL 🍷 🍷 \$ 4.5

with red onions & parsley on berry sauce served in a tasting spoon

CHICKEN PARMIGIANA BITE 🍷 \$ 4.5

breaded chicken breast bite topped with tomato, mozzarella & basil served on a skewer

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[COLD BITES]

Price Per Unit Minimum Order For Type (12 Pieces)

CAPRESE SKEWERS 🌱 🚫 🥯 \$ 3.5

marinate cherry mozzarella bocconcini,
cherry tomato & fresh basil

VEGAN CAPRESE SKEWERS 🌱 🌱 🚫 🥯 🥤 \$ 3.5

marinate tofu, cherry tomato &
fresh basil

TRUFFLE PHYLLO CUPS 🌱 🥯 \$ 3.5

filled with truffle cream & topped with
portobello mushrooms

SAVORY VEGETARIAN CANNOLI 🌱 🥯 \$ 4.5

with ricotta and arugula mousse,
topped with walnuts

BRUSCHETTA CLASSIC 🌱 🌱 🥯 🥤 \$ 3

tomato, red onions, oregano & basil

PEAR WRAPPED 🚫 🥯 \$ 4

slice of pear bosc in gorgonzola & speck

PROSCIUTTO & MELON SKEWERS BITE 🚫 🥯 🥤 \$ 3.5

a little square of melon & a slice of
prosciutto on a stick

TUNA TARTARE 🥯 🥤 \$ 4

marinate tuna chunks in
micro phyllo cup

CAPRI STYLE SHRIMP COCKTAIL 🚫 🥯 🥤 \$ 6

brandy shrimps bite in 2 oz mini glass

SALMON SAVORY CANNOLI 🥯 \$ 4.5

with salmon mousse and topped with chives

SALMON KETO BITES 🚫 🥯 \$ 3.5

smoked salmon, herbs, cream cheese, dill,
on cucumber slice

ROAST BEEF & FIG JAM CROSTINI 🥯 \$ 4

baguette slice, topped with roast beef, herbs
cream cheese, fig jam & arugula

CRUDITÉ' BITE 🌱 🌱 🚫 🥯 🥤 \$ 4

assorted seasonal raw vegetables in 2 oz
glasses on a base with hummus



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[SUBSTANTIAL BITES]

GRILLED CHICKEN SLIDERS 🥙 \$5

with mushrooms, smoked, provolone and lettuce

ROAST BEEF SLIDERS 🥙💧 \$5

with tomato, lettuce & mayo

CHEESEBURGERS SLIDER 🥙 \$5

mini burger, melted cheese, lettuce, tomato, pickle, mayo, mustard, ketchup

SPICY CRISPY CHICKEN SLIDER 🥙 \$5.5

buttered chicken breast, spicy mayo, lettuce, tomato & pickles

LAMB MINI BURGERS 🥙 \$6.5

lamb mini burger, arugula, tzatziki, red onions

MINI PROSCIUTTO CROISSANT 🥙 \$5.5

prosciutto, truffle cream, tomato, arugula

MINI VEGAN CIABATTA 🌱🍃🥙💧 \$4.5

with grilled vegetables & olive pate'

MINI TURKEY CROISSANT 🥙 \$5

smoked turkey, with tomato spread & grilled zucchini

MINI SALMON CROISSANT 🥙 \$6.5

with smoked salmon, cream cheese, red onions, cappers & arugula

SALMON SLIDER 🌱🍃🥙💧 \$4.5

mini salmon burger with lemon arugula coleslaw



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[PASTA BITES]

TOMATO GNOCCHI BITE 🌱🍃🍝 \$4

with tomato sauce, basil & parmesan

GNOCCHI BOLOGNESE BITE 🍝 \$4.5

with meat bolognese sauce, basil & parmesan

PENNE TOMATO BITE 🌱🍃🍝 \$3.5

with tomato sauce, basil & parmesan
(parmesan on side will be vegan)

PENNE BOLOGNESE BITE 🍝 \$4

with meat bolognese sauce, basil & parmesan

GNOCCHI PARLATO'S BITE 🍃🍝 \$5.5

with signature truffle & brie cream,
parmesan, fresh sage

PENNE PARLATO'S BITE 🍃🍝 \$5.5

with signature truffle & brie cream, parmesan,
fresh sage



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[SWEET BITES]

SICILIAN CANNOLO \$3

tube-shaped shells of fried pastry dough, filled with a sweet sheep ricotta cheese cream

CHEESECAKE \$4.5

mixture of soft, fresh cheese, eggs, and sugar on a base made from crushed cookies

FRUIT TART \$5

made with a buttery shortbread crust, filled with chantilly cream, and topped with fresh fruit

CHOCOLATE TART \$5

made with a buttery shortbread crust, filled with chocolate chantilly cream

TIRAMISU' \$4

2 oz lady fingers dipped in coffee, and rum with a whipped mascarpone cream, topped with cocoa powder

PANNA COTTA 🚫 \$5

2 oz sweetened cream thickened with gelatin topped with strawberry sauce

CHOCOLATE MOUSSE 🚫 \$4.5

2 oz airy whipped egg whites, dark chocolate, butter topped with whipped cream

VEGAN /GF BROWNIE BITE 🚫🌱 \$4.5

chocolate vegan /gf brownie with chocolate drizzle

[SPECIAL COCKTAIL SWEETS]

MICRO ASSORTED PASTRY

\$5.00 per guest

(only available assorted)

2 x guest

- chocolate layer cake
- chocolate tart filled with pastry cream & berries
- micro tiramisu' in tart cup
- chocolate cups filled with chantilly cream & topped with raspberry
- cream puff topped with pastry cream topped with berries
- cream puff topped with white chocolate & filled with cream
- puff pastry filled with cream & covered with dark chocolate



[FAQ]

DO YOU OFFER FULL-SERVICE CATERING?

We are a full-service catering company. We can provide service, bar & kitchen staff as well as rentals coordination for any type of event or size.

WHAT IS YOUR MINIMUM ORDER?

\$200.00 food spent before tax for deliveries Monday through Friday.

\$500.00 food spend per order for deliveries Saturday & Sunday.

Full Service:

\$1000.00 food spent before tax for deliveries Monday through Friday.

\$1500.00 food spend per order for deliveries Saturday & Sunday.

HOW CAN I KNOW HOW MUCH HORS D'OEUVRES TO ORDER?

A lot depends on timing of service & amount of hours of food service. General rules are the following:

- 1 hour service before dinner 3-5 appetizers per guest
- 2 hours service before or after dinner 5-7 per guest
- 2/2.5 hours service during dinner time 7-9 per guest
- 3 / 4 hours service 9-12 per guest depending time of starting event
- 4+ hours service (dinner replacement) 12-15 per guest

HOW CAN I RECEIVE A FULL DETAILED QUOTE FASTER & WITHOUT UNEXPECTED EXTRA CHARGES?

Make sure on your inquiry you will include following details:

- Date event
- Event location address (detailed)
- Time event start & end with all the service details associated
- Dietary restrictions
- Budget if you have one
- Make sure your event location has a space available in order for us to complete food at your event, we will bring all equipment needed in order to complete your food if the event space has no kitchen available for us, no extra costs charged.

DID YOU OFFER A TASTING?

Tasting in promises from \$75 per guest + HST, Pick up tasting priced second choosed items prices. Tasting will have to be fully paid in advance maximum late 3 days before tasting date.

[FAQ]

WHEN IS THE MAXIMUM LATE I CAN ORDER?

Ideally at list 5 days before the order date, however we can accommodate simples' orders with a minimum order time of 48-72 hours for a simple just food order .For full service events as much advance notice as possible will be appreciated.

WHEN IS THE MAXIMUM TIME I CAN MAKE CHANGES TO MY EXISTING ORDER?

Food changes not later than 72 Hours slow season (January to April), High season From May to December not late then 10 days before event date. Changes to scheduled delivery time not late then week before the event. We will do our best to accommodate any change after the time allowed but we can't guarantee it will be possible.

WHAT IS YOUR DELIVERY FEE?

Our Delivery fee is calculated by second postal code & charged by km depending on amount of food, service required & variants factors of the delivery location. We suggest calling or emailing our customer in order to confirm the delivery service at your location.

WHAT FORM OF PAYMENT DO YOU ACCEPT?

We accept major Credit cards – Transfer- certify cheque & EFT.
Visa & Mastercard 2.5% card processing fee & Amex 3.5 % Processing fee.

HOW CAN I BOOK MY CATERING SERVICE?

To formally book the catering, you need to sign the contract at the end of your proposal & send a deposit. Small-medium orders 50% Deposit required & large orders over 10K 25% deposit required. Final payment is maximum late 5 days before the booked date. No orders will be complete without full payment.

WHAT IS YOUR CANCELLATION POLICY?

We need a minimum of 5 business days to process an order cancellation & postpone event on a new date. Client will decide what to do with prepared canceled orders.

[ORDER NOW]

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