

Parato's

CATERING



[CORPORATE DELIVERY]
2024

Parlato's

C A T E R I N G

[CORPORATE DELIVERY]






Practical, fast & tasty. Suitable for every business need; from a business breakfast to a quick daily lunch, business from an administrative meeting to a joyful lunch between colleagues. Parlato's will assist you with professionalism, practicality, and flexibility.

Try us once and who knows we could become your trusted caterer.

[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 will be delivered buffet style or individually packaged .
- Service Utensils individually wrapped cutlery & eco friendly plates available upon request.
- Please allow at least 48 hours' notice when placing your order.
- Orders canceled with less than 5 days notice will be subject to a 50% cancellation fee.

[WHAT DO THE ICONS MEAN]

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

[MENU CONTENTS]

- Breakfast
- Gourmet Signature Sandwiches
- Hot Meal Combos
- Sharing Platters
- Snacks & Breaks
- Mini Sweets, Cupcakes & Cakes
- Beverage
- FAQ

[BREAKFAST]

COFFEE CAKE BREAKFAST

1 slice per guest of assorted coffee cakes slices (banana, cinnamon strudel, marbled chocolate chip) served with 5 oz seasonal fruit

CONTINENTAL BREAKFAST

(2 pastry per guest)

1 x guest butter croissants & 1 x guest assorted cinnamon rolls, danish, chocolate croissant served with 5 oz fresh seasonal fruits, 1 individual butter & 1 jams

THE FRENCH TOAST

3 slices vanilla french toast, berries, 1 individual butter & 1 table syrup

PANCAKE CLASSIC

3 pancakes, 1 individual butter, 1 individual table syrup ,3 strips of bacon, 2 scrambled eggs, or 2 eggs patties

ITALIAN BOMBOLONI MORNING CALL

1 x guest assorted bomboloni (cream, plain, jam & chocolate) served with 5 oz fresh seasonal fruit

LIGHT START

9 oz granola ,yogurt & berries parfait

CANADIAN LOVERS

3 scrambled eggs or egg patties, 2 strips of bacon, 1 beef sausage, home potatoes, 1 slice of toast, individual jam & butter

BREAKFAST ENGLISH MUFFIN COMBO

served with homefries,individually wrapped




Regular egg, cheese, bacon, tomato & lettuce

Vegetarian egg, cheese, tomato & lettuce 

Vegan fried tofu, vegan cheese, tomato & lettuce 

Halal egg, turkey bacon, tomato & lettuce

+ ADD

- individual fresh seasonal fruit salad in 5 oz bowl
- house made chocolate chip cookies
- 3 strips bacon
- 3 strips halal turkey bacon
- 2 breakfast sausage (beef) halal
- banana chocolate chip or carrot muffin   
- toast slice 



[GOURMET SIGNATURE SANDWICHES]

Our signature gourmet sandwiches will let you discover a new world of flavors.
Let us bring your taste bud on a journey.

[SIGNATURE COLD SANDWICHES]

Sandwich delivered in trays of 8 or trays of 4 buffet style
Combo (delivered in individual box) combo includes house salad + cookie

CAPRESE

tomato, mozzarella, basil & secret parlato's
condiment

PARMA

prosciutto, tomato, mozzarella, and arugula

RUSTIC

deli turkey breast, house made tomato
cream, grilled zucchini

LOMBARDY

smoked turkey, roasted peppers
& mozzarella

VENETO

deli turkey breast, arugula, grilled eggplants,
mayo & balsamic vinegar

MARCHE

roasted chicken breast, grilled zucchini
& fresh ricotta cheese

VEGAN

mix grilled vegetable with house made
olive pate

VEGGIE'S

grilled vegetable with fresh mozzarella

AOSTA

in house roasted beef, garlic and herbs
cream cheese, arugula, fig jam



[SIGNATURE HOT SANDWICHES]

Sandwich delivered in trays of 8 or trays of 4 buffet style
Combo (delivered in individual box) combo includes house salad + cookie

TOSCANA

in house roasted beef, malted cheese, gorgonzola, arugula & onions

WARM CAPRESE VEGAN

dry tomato, parsley & basil sauce, vegan mozzarella malted

VEGETARIAN

tomato, malted cheese, gorgonzola, arugula & onions

GRILLED CHICKEN

grilled chicken, lettuce, smoked provolone, sautéed mushrooms, mayo & lettuce

TROPIA

grilled chicken strips, caramelized onions, arugula, malted cheese & malted brie

CHICKEN CUTLET

parmesan crusted chicken cutlet, lemon mayonnaise, arugula

ABRUZZO

pulled roasted chicken, malted cheese, tomato, lettuce, mayo

ROAST BEEF

in house roasted beef, lettuce, mayonnaise, malted cheese, tomato & lettuce

TRENTINO

in house roasted beef, caramelized onions, melted cheese, arugula & malted brie



[SPECIAL HOT SET MEALS]

- Our special hot set meals come right out of the oven, delivered to you in thermal boxes and served in aluminum trays
- Disposable dinnerware, service utensils & rentals of warmers available upon request
 - Individual packaging available upon request
 - Our chicken and beef are halal
 - Minimum order of 10
 - Customized Menus available upon request

[CHICKEN]

PARLATO'S CHICKEN

roasted chicken breast in a white wine flavored with onions, garlic, and fresh aromatic herbs served with roasted potatoes, sautéed vegetables & italian salad

PERI PERI CHICKEN

chicken breasts marinate in peri peri spices served with pilaf rice, peri peri vegetables & house salad

CHICKEN MARSALA

chicken breast chopped blended in marsala, mushrooms & parsley sauce, mashed potatoes, roasted broccoli & italian salad

GREEK CHICKEN

chicken breasts marinate in lemon, spices & herbs served with greek potatoes, rice pilaf & greek salad

CHICKEN PARMIGIANA

chicken breast breaded ,baked with tomato, basil & mozzarella served with penne pomodoro & cesar salad, bun & butter

GRILLED LEMON CHICKEN

chicken breasts marinate in lemon, thyme & garlic served with roasted potatoes, green beans & house salad

[BEEF/VEAL]

ROASTED BEEF

blended with white wine, flavored with fresh herbs, served with gravy, mashed potatoes, green beans & house salad

VEAL MARSALA

hammered veal strips blended in marsala, mushrooms & parsley sauce served with roasted potatoes ,baked asparagus & italian salad

[SPECIAL HOT SET MEALS CONT'D]

[FISH]

BAKED SALMON 🚫🌾 🍷

baked in aluminum foil flavored with lemon, garlic, and thyme served with rice pilaf, roasted broccoli & house salad

PERI PERI SALMON 🚫🌾 🍷

marinate in peri peri spices served with roasted potatoes, peri peri vegetables & house salad.

[PASTA/ VEGETARIAN/ VEGAN]

LASAGNA BOLOGNESE 🍷

with a bolognese ragù, bechamel, mozzarella, basil, and grana served with italian salad, bun & butter

GNOCCHI SORRENTINA 🌿 🍷

with tomato sauce, mozzarella, basil and parmesan. served with greek salad, bun & butter

VEGETARIAN LASAGNA 🌿 🍷

with vegan ragù, bechamel, mozzarella, basil, and grana. served with cesar salad, bun & butter

EGGPLANT PARMIGIANA 🚫🌾 🌿 🍷

with eggplants, mozzarella, tomato sauce, basil, and parmesan served with rice pilaf, green bean & italian salad (available vegan)

STUFFED MEAT SHELLS 🍷

with ground beef, mozzarella, bechamel, tomato sauce and grana. served with italian salad ,bun & butter

VEGETARIAN STUFFED SHELLS 🌿 🍷

with ricotta, spinach, and parmesan, topped with tomato sauce served with cesar salad, bun & butter.

**more options available for vegetarian/vegan guests



[SHARING PLATTERS]

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

FRIED TO SHARE

50 units in total assorted;

- arancini
- potatoes croquettes
- mushrooms arancini 🌿
- mini calzone
- eggplant meatballs 🌿
- served with tomato dip 🍷

COLD BITES

50 units in total assorted;

- caprese skewers 🌿
- pear wrapped in gorgonzola & speck
- truffle & mushrooms phyllo cups 🌿
- prosciutto & melon skewers
- savory mini cannoli with ricotta mousse and walnuts 🌿

ITALIAN COLD CUTS 🍷

prosciutto, italian ham, speck, spicy & mild salami, mortadella & capocollo served with fresh fruit, walnuts, tomato cherry, mozzarella bocconcini, accompanied by olive pate', truffle cream, tomato spread & onion mustard

IMPORTED CHEESE 🍷 🌿

grana padano and pecorino romano, cherry bocconcini, gorgonzola, brie' served with fresh, dried fruit, sun dried tomato, olives & accompanied by house made berry jam, honey, fig jam & orange jam

HOUSE ANTIPASTO 🍷 🍷

cherry mozzarella, melon wrapped in prosciutto, mild & spicy salami, mortadella, italian ham, pecorino, grana padano, gorgonzola, brie, berry jam, onion mustard, truffle cream, olive pate'



[SHARING PLATTERS CONT'D]

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

CRUDITE' TRAY

cherry tomato, cauliflower, broccoli, red peppers, carrots sticks, celery sticks, cucumbers, 16 oz hummus

FRUIT TRAY

pineapple, strawberry, melon, honeydew, blueberry, kiwi, red grape, green grape, orange

SHRIMP TRAY

50 jumbo shrimps on a base of mixed green with lemon wedges served with a 16 oz bowl of capri style cocktail sauce
(red cocktail sauce available upon request)

BREAD TRAY

assorted focaccia, mini croissants, house made crostini, fancy crackers, baguette, mini ciabatta, whipped individual butter

MISTO FROLLA TRAY

tray of assorted crumbly shortcrust pastry biscuits, which includes: 100 unit hazelnut and cocoa morsels, apricot scones, glazed pokers, two-colored squares, glazed hungarians, hazelnut and cocoa scones, cocoa pokers

CANNOLI TRAY (12")

40-unit full tray of mini chocolate coated cannoli



[SNACKS & BREAKS]

BOMBA DONUT

cream, jam or chocolate

COOKIES

chocolate chip or oatmeal

INDIVIDUAL FRUIT SALAD

5 oz, seasonal fruit

INDIVIDUAL YOGURT PARFAIT

5 oz, granola, yogurt, berries

COFFEE CAKE SLICE

banana, cinnamon strudel,
marbled chocolate chip

GF-VEGAN BROWNIE

HOMEMADE BAVARIAN PRETZELS

3 oz each pretzel



[MINI SWEETS]

(minimum 10 units)

SICILIAN CANNOLO

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

CHEESECAKE

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

FRUIT TART

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

CHOCOLATE TART

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

TIRAMISU'

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

PANNA COTTA

2 oz sweetened cream thickened with gelatin topped with strawberry sauce

CHOCOLATE MOUSSE

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

[CUPCAKES]

(minimum 12 units)

FLAVORS

carrot, chocolate hazelnut, red velvet, lemon blueberry, salted caramel, milk chocolate



[CAKES]

6" (6-8 portions)

8" (8-10 portions)

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

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

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



[CAKES CON'T]

6" (6-8 portions)

8" (8-10 portions)

BLACK FOREST CAKE

fluffy and moist 4 layers of rich chocolate sponge filled with deluxe cherry filling and fresh whipping cream thinly coated with fresh cream topped with fresh cherry and shaved dark chocolate.

WHITE RASPBERRY CAKE

fluffy and moist vanilla sponge cake filled with white chocolate buttercream and fresh raspberry compote coated with buttercream wrapped with swiss white chocolate collar fresh raspberry.

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

HAZELNUT CAKE

fluffy and moist 4 layers of rich chocolate cake filled with chocolate 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



[BEVERAGE]

TIM HORTON DISPOSABLE COFFEE (96 OZ)

12 cup of 8 oz, served with condiments
& disposable cups

TIM HORTON DISPOSABLE DECAF COFFEE (96 OZ)

12 cup of 8 oz, served with condiments
& disposable cups

ENGLISH TEA DISPOSABLE (96 OZ)

12 cup of 8 oz, served with condiments
& disposable cups

NESTLE WATER

500 ml

SPARKLING WATER SAN PELLEGRINO

500 ml

SOFT DRINKS

coca cola, fanta, sprite, ginger ale,
coca light

JUICES

orange, apple

SAN PELLEGRINO

330 ml, orange, blood orange, lemon



[FAQ]

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.

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 hours.

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.

ARE DISPOSABLES INCLUDED?

Disposable eco dinnerware sets will be charged an extra \$1.50 per guest.
Service utensils \$1.5 to \$2 each

[FAQ]

DO YOU OFFER SET-UP?

We offer set-up service for a starting fee of \$60 for quick 30 minutes set-up, set-up fee can be as expensive as \$500 depending on size and complexity of the service, clean up fee will be calculated depending on time & location starting as well from \$60.

DO YOU OFFER FULL-SERVICE CATERING?

We are a full-service catering company. We can provide service- bar-kitchen staff & rentals coordination for any events type & size.

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. Client will decide what to do with prepared canceled orders.

PARLATO'S CATERING OFFER A CUSTOMIZED SOLUTION TO CORPORATE ON DAILY BASIS!

BREAKFAST-LUNCH-DINNER & ANY OTHER DAILY NEEDS LIKE SNACKS

OUR HUGE VARIETY OF MEAL SELECTION IS DESIGNED TO GET YOUR TEAM FILLING LIKE IS DINING EVERY DAY ON A DIFFERENT RESTAURANT.

We cater for any special needs (Vegan-vegetarian-gluten free,halal ,dairy free)

[ORDER NOW]

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

 905-465-2653

 
@parlatoscatering

 hello@parlatoscatering.com


parlatoscatering.com