

Parato's

C A T E R I N G



[EPIC BOARDS & FOOD STATIONS]
2024

Parlato's

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[EPIC BOARDS & FOOD STATIONS]

The art of combining taste with aesthetics has always been our passion. Guiding the clients towards a surprising culinary experience suitable for every palate, 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.

[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.

[WHAT DO THE ICONS MEAN]

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

[MENU CONTENTS]

- **Signature Epic Boards**
 - **Action Stations**
- **Food Displays & Bars**
 - **Sweet Displays**
- **Late Night Stations**
 - **FAQ**

[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

[BOARDS SIZES]

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

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

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



[SIGNATURE BOARDS]

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

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, 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

****vegan & vegetarian boards
available upon request**

DECADENT CHOCOLATE FRUIT BOARD

assorted chocolate dipped strawberry, pineapple, kiwi, pretzels, marshmallows, milk ,white & fondant chocolate chunks, cigarette cookies, fresh berries ,honeydew & cantaloupe, assorted cookies & chocolate dip

DESSERT BOARD

assorted misto frolla italian cookies, mini cheesecakes, cannoli, fruit tart & chocolate tarts, chocolate dipped strawberries, micro assorted tiramisu', chocolate squares, cream puff & chocolate puff & a lot more, for an amazing, sweet experience



[ACTION STATIONS & FOOD DISPLAY]

Created to entertain guests and be able to offer different types of cuisine in a single event, the stations are one of the best ideas for an event with guests exceeding 100.

With this type of service your guests will not only be entertained by the sumptuous choreographies of the displays or by the action of our chefs, but they will be able to better choose what to eat.

This type of service is recommended together with passed appetizers &/or a sumptuous and elegant buffet, or to end the evening with a late-night snack.

- Stations & displays are billed with their own equipment to guarantee a full experience.
 - Staff for set-up & clean up are to be added if the client is requiring service.
 - Staff for the action station to be added for a minimum of 4 hours.
- Each station will have its own disposable eco cute dinnerware for a more practical & clean result.
- China plates & silver cutlery not included but available upon request with additional cost & delivery charges but not recommended.



[ACTION STATIONS]

(minimum 50 guests)

PIZZA STATION

(chef required)

1 8" pizza per guest

prepared in front of your guests and sliced
in 6 pieces on a round board

pick 2 flavors:

- margherita  
- mushrooms  
- prosciutto arugula & parmesan 
- marinara pizza  

CARVING STATION

(chef required)

our chefs will cut in front of your guests for
an entertaining event

pick 2 main:

(8 oz per guest)

- porchetta
- roasted prime rib with jus & gravy
& horseradish   
- roasted top sirloin with mushrooms
gravy & horseradish   
- deboned lamb leg with jus & lemon
sauce   
- roasted halal whole chicken with jus   
- bourbon brined turkey with bourbon
gravy   

served with dinner roll & butter  

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 • tomato • bolognese

vegan option 

gradola sauce • vegan ragu'

ZEPPOLE INTERACTIVE/STATION

(italian timbits)

(chef required)

5 zeppoline x guest

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

house made zeppole bites, tossed in icing
sugar 

guest dip zeppoles into their favorite sauce
choice and roll on their sweet toppings of desire
sauces: caramel, strawberry, chocolate
toppings: crushed oreos, sprinkles, crushed nuts

[FOOD DISPLAY & BARS]

(minimum 50 guests)

ANTIPASTO BAR

(3.5 oz x guest)

(this display is customizable)

Cold Cuts & Meat Side

prosciutto cascade melon & marinated bocconcini mozzarella, mild & spicy salami, mortadella & italian ham, roast beef & marinated halal chicken breast, grilled vegetables (eggplants, red onions, zucchini, tomato & red peppers) roasted asparagus, tomato sprea, truffle cream sauce, olive pate, onion mustard

Cheeses Side

grana padano, pecorino romano, gorgonzola brie, smoked provolone served with berries jam, orange jam & honey, grapes, blueberry, blackberry, strawberry, kiwi, dried figs, apricot, walnuts, dates

marinate: artichokes, mushrooms, dried tomato, olives black, olive green

Bread Side

french baguette, rosemary focaccia, mini ciabatta bread, assorted flavored breadsticks, mini pretzels, raincoats crispy, micro croissants

SEAFOOD DISPLAY

(6 oz x guest)

- 2 jumbo shrimps italian cocktail sauce & red cocktail sauce & lemon 🚫 🍷 🥗
- 1/2 lobtail tail (melted butter) 🚫 🍷 🥗
- 2 oz smoked salmon, red onions, herbs cream cheese, crispy capers, cucumbers slices, fresh dill, cherry tomato 🚫 🍷
- 1 oz seafood salad medley 🚫

SOUP BAR

(8 oz x guest)

pick 2 flavors:

- italian wedding 🚫 🍷
- potato & leek cream 🚫 🥗 🍷
- minestrone 🚫 🥗 🍷 🥗
- tomato tortellini 🥗 🥗 🍷
- chicken & wild rice 🚫 🍷 🥗
- beef, vegetables & barley 🍷 🥗

served with a side of grana padano grated, bacon bites, garlic bread & mini ciabatta bun with whipped butter



[SWEET DISPLAYS]

(minimum 50 guests)

PARLATO'S SWEET DISPLAY

(2 unit per guest)

mini fruit tarts, chocolate tarts, cannoli, cheesecakes, 2 oz tiramisu', panna cotta & chocolate mousse

FRUIT FONDUE' DISPLAY

2 sizes available

MEDIUM: serve 50/70 BIG: serve 100/120

fine chocolate cascade served with strawberries, blackberries, raspberries, pineapples, honeydew, cantaloupe, kiwis, mandarins, pretzels, marshmallows



SWEET EDEN DISPLAY

(1/2 slice cake x guest +2 cookies + 2 micro pastry per guest)

whole cakes assorted (pick 2 flavors): 

red velvet • carrot • orange chocolate hazelnut • lemon blueberry • pistachio black forest • white chocolate raspberry

assorted italian frolle:  hazelnut and cocoa

morsels, apricot scones, glazed pokers, two-colored squares, glazed hungarians, hazelnut and cocoa scones, cocoa pokers







micro one bite assorted:  chocolate layer

cake, chocolate tart filled with pastry cream & berries. micro tiramisu', chocolate cups filled with chantilly cream & topped with raspberry. cream puff & chocolate puff

CUPCAKE TABLE

(2 unit per guest)

pick 3 flavors:

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

[LATE NIGHTS STATIONS]

SLIDERS DISPLAY 🌱 🍃 🥩 🍷

(3 unit x guest)

chicken slides, roast beef slides, mini cheeseburgers, vegetarian meatballs slides, vegan micro ciabatta with grilled vegetables

THE LATE-NIGHT DISPLAY 🍷 🌱 🍃 🥩 🍷

(3 unit x guest)

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

PRETZELS BAR 🍃

(2 unit x guest)

bavarian pretzels regular size & soft pretzels bites displayed with following dips:
buffalo chicken, beer cheese, artichoke spinach, craft ale blue cheese

FRIED PIZZA ACTION STATION

chef required

(3 fried pizza x guest)

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

house made mini fried pizza served hot on the spot! pizza served with sauce, mozzarella

guest byo toppings:

parmesan, prosciutto, mushrooms, peppers



[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.

******STATIONS MINIMUM 50 GUESTS******

HOW CAN I KNOW HOW MUCH FOOD TO SERVE?

A lot depends on timing of service & service & number of hours of food service.

Ask your event specialist from Parlato's to help you with the right amount of food & how to best combine different services:

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.

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.

[FAQ]

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 later than 10 days before event date. Changes to scheduled delivery time not later than 1 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?

Deposit refunds on cancellations are handled as follows –
60-90 days before the event ,(50%) of the contract total will be owed to Caterer.
30- days before the event, Caterer shall be entitled to (50%) of the total Deposit
1-30 Days before the event, Caterer shall be entitled to (100%) of the total Deposit

[ORDER NOW]

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