

Parato's

CATERING



[FESTIVE & HOLIDAY MENU]
2024

Parlato's

C A T E R I N G

[HAPPY HOLIDAYS & BLESSED NEW YEAR!]

Parlato's Catering is GTA best-loved, full-service caterer. From catering a homemade turkey dinner with all the trimmings, to a lavish cocktail party with delectable passed hors d'oeuvres and exciting food stations, we have seasonal menus for all your special event catering needs.

Whether you are planning a small family gathering or a large-scale company luncheon or gala, our professional event planners will work with you to create a memorable and distinctive event for your unique requirements.






Sincerely,
Sonia Parlato & Joseph Martineau
CEO & CFO
Parlato's Hospitality Group Inc.



[OUR EVENT PLANNING TEAM CAN ASSIST WITH]

- Designing a customized catering menu that reflects your vision, budget, and preferences.
- Special dietary requirements such as vegetarian, vegan, gluten-free, and allergies.
- Booking professional waitstaff and bartenders to ensure a flawless service
- Assisting with any rental requirements such as China, stemware, tables, linens & more!
- Venue recommendations.
- Decor and event design to transform your event space.
- Bar stocking and bartending services.

[WHAT DO THE ICONS MEAN]

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

[MENU CONTENTS]

- Festive Turkey Feast
 - Yuletide Yummy
 - Gourmet Trays
- Signature Holiday Boards
 - Hors D'oeuvre Bites
 - Mini Sweets,
Cupcakes & Cakes
 - FAQ's









[FESTIVE TURKEY FEAST]

SERVED BUFFET STYLE

CARVED TURKEY

winter herb & butter brined, with homemade stuffing & baked on root vegetables, carved with white & dark meat separately

ALL SERVED WITH

- christmas salad  
- sauteed green beans  
- roasted fingerling potatoes  
- *substitute parlato's mashed potatoes
- traditional herb stuffing
- turkey gravy
- cranberry sauce  
- buns & butter

WHOLE TURKEY

[OR]

winter herb & butter brined, stuffed with homemade stuffing & baked on root vegetables

*Minimum of 12 guests

ADD ON +

- roast beef top sirloin with mushroom gravy
- festive mini desserts
- gf/vegan festive brownies
- holiday cupcakes



[YULETIDE YUMMY]

YOUR BEYOND TURKEY ALTERNATIVES

[SALADS]

serve up to 10ppl

CHRISTMAS SALAD

mix green, tangerine, dried cranberry, pecan, feta crumble, honey mustard vinaigrette

SPINACH & STRAWBERRY SALAD

spinach, strawberry, lemon juice, honey, mozzarella, balsamic vinegar

PEAR SALAD

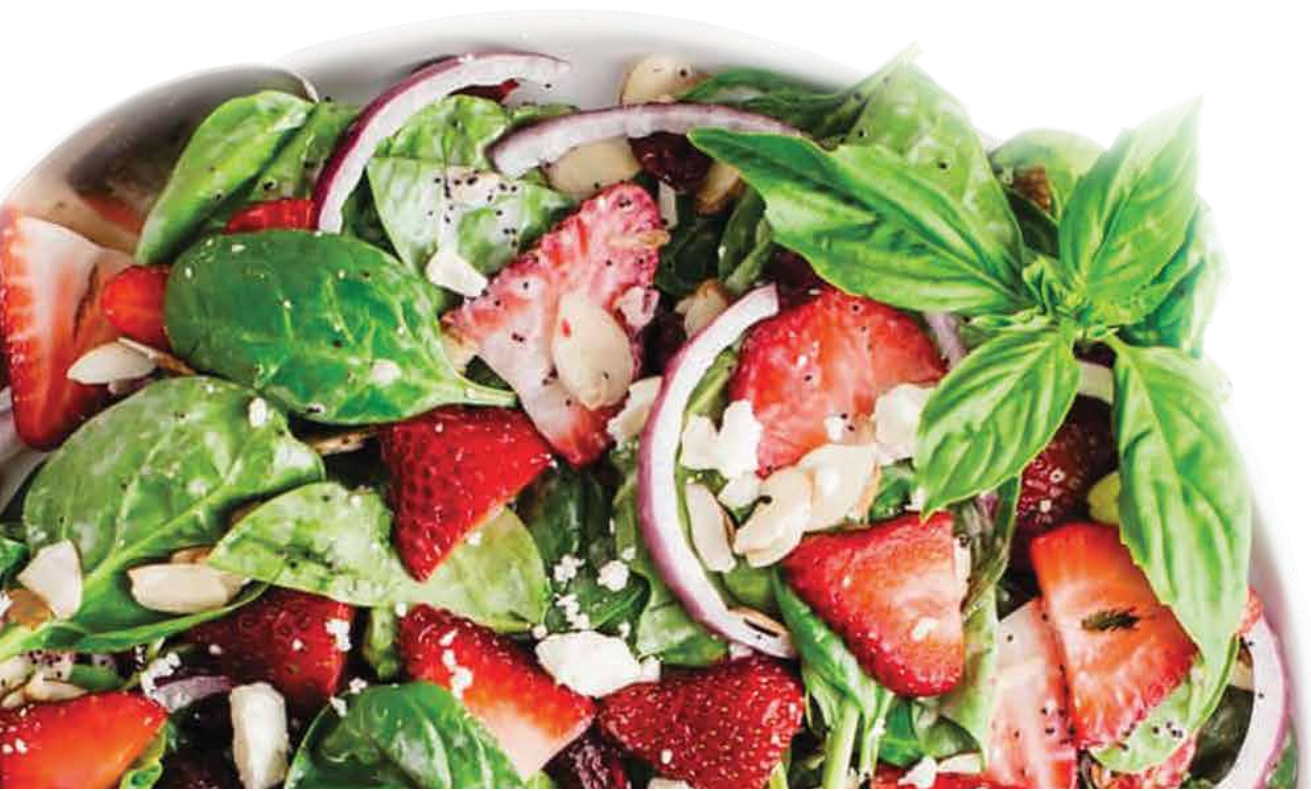
arugula, gorgonzola cheese, walnuts and parlato's honey vinaigrette

ITALIAN SALAD

lettuce, arugula, tomato, red onions, cucumbers, carrots, and parlato's vinaigrette

ARUGULA SALAD

arugula, cherry tomatoes, grana padano cheese flakes, lemon vinaigrette dressing



[MAINS]

minimum 10 orders

ROASTED BONELESS PRIME RIB

8 oz boneless prime rib blended with white wine, flavored with fresh herbs, and served with a gravy sauce

SEA MIX PLATE

½ lobster tail grilled, 3 grilled seared jumbo shrimps & 5 oz grilled salmon

MAPLE GLAZED SALMON

5 oz atlantic salmon glazed in maple sauce

LAMB SCOTTADITO

2 halal lamb chops marinated in fresh rosemary, mint leaves, lemon zest, olive oil & grilled

MAPLE BOURBON BRINED TURKEY

maple & bourbon brined, baked on root vegetables & fresh oranges glazed with maple-bourbon-mustard & herbs, carved with white & dark meat separately

ROASTED WHOLE CHICKEN

italian herb, garlic & onions stuffed roasted halal whole chicken, rosemary jus

EGGPLANT PARMIGIANA

eggplant parmigiana with mozzarella, grated parmesan, basil, slow cook homemade tomato sauce.

(vegan available)

[YULETIDE YUMMY CONT'D]

YOUR BEYOND TURKEY ALTERNATIVES

[SIDES]

minimum 10 orders

MASHED POTATOES

butter, milk, nutmeg, grated cheese, salt & pepper

BACON BRUSSEL SPROUTS

sauteed with onions, bacon, salt & butter

BAKED ASPARAGUS

baked with garlic & olive oil

GRILLED MIX SEASONAL VEGETABLES

red peppers, zucchini, red onions, eggplant with olive oil, garlic, and parsley

SAUTEED VEGETABLES

mix peppers, zucchini, red onions, eggplant, mushrooms with olive oil, garlic and herbs

[ADD PASTA TO YOUR HOLIDAY MENU]

Medium Serve up to 10 ppl & Large up to 20 ppl

LASAGNA BOLOGNESE

with a bolognese ragù, bechamel, mozzarella, basil, and grated parmesan

VEGETARIAN LASAGNA

with vegan ragù, bechamel, mozzarella, basil, and grated parmesan

STUFFED MEAT SHELLS

with ground beef, mozzarella, bechamel, tomato sauce and grated parmesan

VEGETARIAN STUFFED SHELLS

with ricotta, spinach, and grated parmesan, topped with tomato sauce

GNOCCHI SORRENTINA

with tomato sauce, mozzarella, basil and grated parmesan

****OTHER PASTA AVAILABLE UPON REQUEST**

[GOURMET TRAYS]

(trays serving size: 16" serve up to 25)

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'



[GOURMET TRAYS CONT'D]

(trays serving size: 16" serve up to 25)

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



[HOLIDAY BOARDS]

Start Your Holiday Dinner With Our Signature Boards

Our holiday 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.

All the boards will be decorated with holiday themed goods & decors.

- 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)



[HOLIDAY BOARDS CONT'D]

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



[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 🍴

in slow cook tomato sauce on tasting spoon

BEEF PHYLLO CUPS 🍴

warm house roasted beef, malted gorgonzola & thyme

MINI CALZONE CAPRI 🌿 🍴

with tomato & mozzarella

FRIED ARANCINI BITE 🍴

with Italian ham, grana padano & mozzarella

FRIED POTATOES CROQUETTES 🍴

with speck, mozzarella & parsley

MUSHROOMS ARANCINI 🌿 🍴

brown cremini risotto, mozzarella, parmesan & parsley

FRIED EGGPLANT MEATBALLS 🌿 🍴

with smoked provolone cheese, basil & grana padano

BAKED ONE BITE CHICKEN SKEWERS 🌿 🍴 🚫

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

PERUVIAN CHICKEN BITES 🌿 🍴

with spicy yogurt & avocado sauce

LAMB MEATBALL 🍴 🚫

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

LAMB SPADUCCI 🌿 🍴 🚫

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

BAKED MINI MARGHERITA PIZZA 🌿 🍴

mozzarella, tomato, basil grana grated

ONE BITE COD CROQUETTE 🌿 🍴

with aioli sauce & arugula on tasting spoon

ONE BITE SHRIMP SKEWER 🌿 🍴 🚫

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

VEGAN POLENTA BITE 🌿 🌿 🚫 🍴

with balsamic roasted cherry tomato topping & olive pate'

CRAB CAKE BITE 🍴 🚫

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

WARM PEAR TARTLETS 🌿 🍴

warmed in the oven with malted brie & pear compote



[COLD BITES]

Price Per Unit Minimum Order For Type (12 Pieces)

CAPRESE SKEWERS 🌱 🚫 🍷

marinate cherry mozzarella bocconcini, cherry tomato & fresh basil

VEGAN CAPRESE SKEWERS 🌱 🌱 🚫 🍷 🥤

marinate tofu, cherry tomato & fresh basil

TRUFFLE PHYLLO CUPS 🌱 🍷

filled with truffle cream & topped with portobello mushrooms

SAVORY VEGETARIAN CANNOLI 🌱 🍷

with ricotta and arugula mousse, topped with walnuts

BRUSCHETTA CLASSIC 🌱 🌱 🍷 🥤

tomato, red onions, oregano & basil

PEAR WRAPPED 🚫 🍷

slice of pear bosc in gorgonzola & speck

PROSCIUTTO & MELON SKEWERS BITE 🚫 🍷 🥤

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

TUNA TARTARE 🍷 🥤

marinate tuna chunks in micro phyllo cup

CAPRI STYLE SHRIMP COCKTAIL 🚫 🍷 🥤

brandy shrimps bite in 2 oz mini glass

SALMON SAVORY CANNOLI 🍷

with salmon mousse and topped with chives

SALMON KETO BITES 🚫 🍷

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

ROAST BEEF & FIG JAM CROSTINI 🍷

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

CRUDITÉ' BITE 🌱 🌱 🚫 🍷 🥤

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



[SUBSTANTIAL BITES]

GRILLED CHICKEN SLIDERS 🍔

with mushrooms, smoked, provolone and lettuce

ROAST BEEF SLIDERS 🍔 🥗

with tomato, lettuce & mayo

CHEESEBURGERS SLIDER 🍔

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

MEATLESS MEATBALL SLIDERS 🌱 🍔

with eggplant meatballs, melted mozzarella, tomato, red onion & basil

LAMB MINI BURGERS 🍔

lamb mini burger, arugula, tzatziki, red onions

MINI PROSCIUTTO CROISSANT 🍔

prosciutto, truffle cream, tomato, arugula

MINI VEGAN CIABATTA 🌱 🌱 🍔 🥗

with grilled vegetables & olive pate'

MINI TURKEY CROISSANT 🍔

smoked turkey, with tomato spread & grilled zucchini

MINI SALMON CROISSANT 🍔

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

MINI VEGETARIAN CIABATTA 🌱 🌱 🍔

with grilled vegetables & malted brie cheese



[PASTA BITES]

TOMATO GNOCCHI BITE

with tomato sauce, basil & parmesan

GNOCCHI BOLOGNESE BITE

with meat bolognese sauce, basil & parmesan

PENNE TOMATO BITE

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

PENNE BOLOGNESE BITE

with meat bolognese sauce, basil & parmesan

GNOCCHI PARLATO'S BITE

with signature truffle & brie cream,
parmesan, fresh sage

MEAT STUFFED PASTA SHELL

stuffed with ground beef, bechamel & mozzarella,
topped with tomato, parmesan & basil

PENNE PARLATO'S BITE

with signature truffle & brie cream,
parmesan, fresh sage

VEGETARIAN STUFFED PASTA SHELL

stuffed with spinach, mozzarella and ricotta
topped with tomato & parmesan



[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



[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.

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 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.

[FAQ]

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

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 .

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]

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

 905-465-2653

 hello@parlatoscatering.com



@parlatoscatering



parlatoscatering.com