

Parato's

CATERING



[PLATED DINNER MENU]
2024

Parlato's

C A T E R I N G

[PLATED MEAL]






The most appropriate style of service for more formal events when the client wants to achieve an elegant atmosphere. Our team of chefs have selected a wide range of classic dishes from Capri capable of bringing your guests taste buds on a journey.

Menus are 100% Customizable second your taste and needs.

[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

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[STARTERS]

PEAR SALAD 🚫🌿🥜

arugula, gorgonzola cheese, walnuts and homemade honey & lemon vinaigrette

ARUGULA SALAD 🚫🌿🥜

arugula, cherry tomato, grana padano flakes, homemade honey & lemon vinaigrette

ITALIAN SALAD 🚫🌿🥜🌱

mix greens, onions, cucumbers, tomato & homemade balsamic vinaigrette

CAPRESE SALAD 🚫🌿🥜

tomato, fior di latte mozzarella & basil topped with olive oil, oregano, salt & pepper

STRAWBERRY & SPINACH 🚫🌿🥜

spinach, cherry mozzarella, strawberry, homemade honey & lemon balsamic vinaigrette

ADD ON +

homemade rosemary focaccia with whipped butter



[PASTA COURSE]

(homemade pasta)

More pasta choices available upon request.

PENNE TOMATO 🌿 🍝

85 gr penne pasta with slow cooked tomato sauce, grana padano grated & basil

LOBSTER AND CRAB TORTELLONI 🍝

3 tortelloni filled with ricotta, lobster, argentine hake, northern prawn, and crab served in a limoncello cream sauce

GNOCCHI PARLATO 🌿 🍝

200 gr potato gnocchi with brie & truffle white sauce topped with grana flakes, sage leaf

VEAL OSSOBUCO RAVIOLI 🍝

5 ravioli filled with veal ossobuco, demi-glace, ricotta cheese and fine herbs served in tomato sauce topped with grana & fresh herbs.

STUFFED VEGETARIAN SHELLS 🌿 🍝

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

STUFFED MEAT SHELLS 🍝

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



[MAIN COURSE]

PARLATO'S CHICKEN 🚫🍷🚫

5 oz roasted white wine & herbs chicken breast served with fingerling potatoes & bundled seasonal vegetables

GRILLED LEMON CHICKEN 🚫🍷

5 oz chicken in lemon & garlic seasoning served with bundled asparagus & dauphinoise potatoes

LEMON SALMON 🚫🍷

5 oz salmon filet individually proportionate baked on fresh lemon & thyme served with gourmet individual dauphinoise potatoes & bundled asparagus

PORT SPICED DUCK BREAST 🚫🍷

delicious 5 oz drake duck breast cooked on port wine spiced with cloves, tangerine & orange honey served with gourmet individual dauphinoise potatoes & roasted asparagus bundles

**substitute with duchess potatoes available*

NEW YORK STRIPLOIN STEAK 🚫🍷

8 oz new york striploin steak served with 3 truffled duchess potatoes & bundled seasonal vegetables & a side of mushrooms sauce

+ ADD 3 JUMBO SHRIMPS OPTION

EGGPLANT PARMIGIANA 🌱🚫🍷

eggplant fried in egg wash topped with tomato sauce, fresh mozzarella, basil, and grated grana padano cheese served with fingerling potatoes & bundled asparagus.

**available vegan*



[DESSERT]

CREAME BRULE'

a creamy custard presented in a traditional ceramic ramekin

PROFITEROLES DARK

3 cream puff filled with vanilla & coated with dark chocolate decorate with whipped cream & chocolate chip

STRAWBERRY MASCARPONE CUP

a sponge cake base topped with mascarpone cream studded with chocolate chips ,topped with wild strawberries and strawberry sauce

NEW YORK CHEESECAKE

flavored with bourbon vanilla on a sponge cake base with classic strawberry topping

SORRENTO LEMON CUP

a sponge cake soaked in imported sorrento lemon juice followed by vanilla flavored cream ,topped with lemon sauce & chopped pistachios

TIRAMISU'

a square shaped lady finger dipped in coffee, and rum with a whipped mascarpone cream, topped with cocoa powder served in a rectangular shape

SEASONAL GELATO DESSERTS IN CUP AVAILABLE UPON REQUEST



[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.

*****High season minimum spending may increase on weekends*****

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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