

Cocktail Reception

(MINIMUM 50 GUESTS)

Elegant and dynamic, this very trendy style is perfect on its own as a meal replacement. Perfect to open a formal plated meal service, as a compliment to a succulent grazing table or alternating with the buffet service. Perfect for monitoring food perfectly and gives the guest 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.”



HORS D'OEUVRES PRICING:

PRE-MEAL HORS D'OEUVRES:

From \$19.99-\$39.99

- 5-7 pieces per person
- 2 hour service preceding dinner time

HEAVY HORS D'OEUVRES:

From \$29.99-\$44.99

- 8-10 pieces per person
- 2-4 hours service

DINNER REPLACEMENT HORS D'OEUVRES:

From \$39.99-\$54.99

- 12-15 pieces per person
- 4+ hours service

AVAILABLE SERVICES:

- Equipment rentals
- Waiters / Bartenders \$25-\$32 per hour
- Chefs \$30-\$35 per hour
- Event Supervisors \$40.00-\$55.00 per hour
- Complete furnishings of the room rentals—estimated from \$19.00–69.00 per person for a cocktail reception depending how fancy you want to be
- Event Planning Service Available upon request

For the hours d'oeuvres dinner replacement, our suggestion is to mix the service with displays (food stations) strategically placing in different areas of the room for help with the flow of guest moving and chatting. In this way less service staff is required. The ideal service to add with the replacement of dinner is a hors d'oeuvres display station or a grazing table.

CHILDREN: under five eat for free and from 6 to 11 are charged 50% from the menu price. (Rental & Service prices are the same)

Estimates based on menu pricing only; Staffing, rentals, beverages, and taxes are not included.



HORS D'OEUVRES:

MEAT

- Prosciutto and melon skewer
- Pear, rolled with speck, gorgonzola and arugula
- Finger croissant filled with truffle cheese cream, Italian salami, tomato & arugula
- Finger croissant filled with Italian ham, whipped butter and lettuce
- Mini meatball bite in slow cooked tomato sauce
- Pancetta & onion potatoes muffins
- Mini fried calzoni with ricotta and salami
- Marsala meatballs
- House roasted roast beef sliders
- Fried arancini bite
- Potatoes croquette

POULTRY

- Exotic pineapple chicken salad
- Grilled chicken sliders with mushrooms, smoked provolone and lettuce
- Turkey B.L.T. finger croissant
- Mini chicken kebabs

VEGETARIAN

- Caprese skewers
- Pecorino cheese, dried figs & tangerine bites
- Truffle cheese cream phyllo cups topped with portobello mushrooms
- Fresh fig stuffed with brie' and garnished with walnuts
- Grana Padano cream in mini glasses with raw mixed vegetable sticks
- Mini margherita pizza
- Eggplant meatballs
- Fried capri ravioli bite in tomato sauce
- Fried mozzarella
- Mini zucchini omelet
- Mini onion omelet

VEGAN

- Bruschetta classic
- Black olive pâté crostini
- Avocado mousse with fresh tomato and basil topping
- Truffle vegan cream phyllo cups topped with mushrooms

FISH & SEAFOOD

- Micro herbs cup with salmon mousse and cappers
- Buffalo mozzarella crostini with anchovy topping
- Smoked salmon mini croissant
- Tuna croquettes in aioli sauce bites

PREMIUM HORS D'OEUVRES

- Seafood salad in lemon cup
- Mini paper cones with fried calamari
- Mini paper cones with veggie tempura
- Shrimp cocktail in mini martini cup
- Lamb meatballs in Pinot Noir berry sauce
- Orange cups filled with arugula, Grana Padano flaked and bresaola topped with a citrus vinaigrette.
(From 100 guests only)

INDULGENCE

- Finger cheesecakes
- Classic or limoncello tiramisu
- Panna cotta with berry sauce or chocolate sauce
- Cannoli
- Sfogliatella
- Ricotta & pear bites
- Chocolate Mousse
- Fruit tart
- Baba



PARLATO'S CATERING THINGS TO KNOW

- ✓ Hors d'oeuvres are delivered ready to be displayed
- ✓ We're necessary delivered in Individuals clear plastic glasses with mini forks or spoons.
- ✓ The menus are 100% customizable
- ✓ Dietary restrictions (vegetarian, vegan, gluten free & nut free) can be accomodated
- ✓ Equipment rentals available upon request
- ✓ Full service catering available upon request
- ✓ Event planning available upon request
- ✓ Estimated Costs and Suggested Combinations based on menu pricing only
- ✓ Staffing, rentals, beverages, and taxes are not included
- ✓ Price may vary according to the market changes

ORDER NOW

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