

# Corporate Package

From a corporate holiday to celebrate the successes and efforts of your employees, to a business dinner for pitching a new potential clients or lunching a product, we've got the goods for you.

Food is always important in every event—it's what energizes, excites; the key to approach, dialogue, unite cultures, create connections and guarantees full attendance! Try us once, and who knows, we might just become your best new caterer.

## MENU CONTENTS

- Breakfast
- Beverage
- Sandwiches
- Hot Lunch/Dinner
- Cocktail Reception
- Order Information



# BREAKFAST:

Breakfast Delivery/service starts at 7:30am

Equipment rentals & Full service catering available upon request } Customized menu available upon request

## SWEET START \$9.99 pp

- Mix of mini sweets; mini donuts, muffins, heart donuts with chocolate or milk cream
- Classic croissants
- Toast bread
- Assorted Jams, Nutella and whipped butter

## LIGHT & FIT \$13.99 pp

- Granola yogurt parfaits
- Boiled eggs
- Salmon plate
- GF Toast bread with assorted jam

## ITALIAN SPECIAL \$9.99 pp

- Baguette bread
- Croissants
- Assorted jams, butter and mini Nutella
- Fruit plate

## CANADIAN BREAKFAST \$15.99 pp Add pancakes and maple syrup +\$2.99 pp

- Scrambled eggs
- Bacon and Sausages
- Fried Potatoes
- Mixed fresh fruit
- Toast bread with whipped butter and assorted jams

## PARLATO'S START \$10.99 pp

- Mini spinach omelettes and mini ham and cheese omelettes
- Sliced bread
- Toast bread with whipped butter and assorted jams
- Fresh fruit

## PANCAKE BREAKFAST \$12.99 pp

- Pancakes
- Mixed berries
- Chantilly cream
- Whipped butter and Maple syrup



### COFFEE AIR POT \$22.00

*Pick up equipment charge will be applied*

- Air Pot 12 cup of 10 oz. each served with milk, cream, sugar, and honey)



### ENGLISH TEA AIR POT \$14.00

*Pick up equipment charge will be applied*

- Air Pot 12 cup of 10 oz. each served with milk, cream, sugar, and honey)

### COLD BEVERAGES:

- Water \$1.25 • Soft Drink \$1.75
- Juice \$1.75 • Sparkling Water \$2.00



# SANDWICHES:

Select any 2 options + A vegetarian option if required from our A LA CARTE menu

**SIGNATURE COLD SANDWICH COMBO: \$14.95 SANDWICH ONLY: \$11.95**

## TRENTINO +\$1.00

Prosciutto, mayo, grilled eggplant, fior di latte mozzarella

## BOLOGNESE

Mortadella, housemade tuna sauce, cheese and arugula

## EMILIANO

Mortadella, homemade green sauce, fresh mozzarella, lettuce

## ROMA

Italian ham, mozzarella, tomato and basil

## PARMA +\$1.00

Prosciutto, tomato, fresh mozzarella, arugula

## MILANESE

Smoked turkey, fresh mozzarella, roasted red peppers

## CAMPANIA

Tomato, fior di latte mozzarella, basil and house aromatic oil

## ORTOLANO

Mix grilled vegetable & fresh fior di latte mozzarella

## CALABRIA

Tomato slice and tuna with basil and our special aromatic oil

## RUSTICO

Smoked turkey, housemade dried tomato cream, grilled zucchini

## VEGANO

Mix grilled vegetables and homemade olive pâté

## ROMAGNA +\$1.00

Italian salami, truffle cream, mixed greens and tomato slices

**SIGNATURE HOT SANDWICH COMBO: \$15.95 SANDWICH ONLY: \$12.95**

## TOSCANA

Italian ham, melted cheese, gorgonzola, arugula, onions

## VENETO

Italian ham, melted cheese, mayo, lettuce, tomato

## ABRUZZO

Melted cheese, Smoked Turkey, Mayo, tomato and lettuce

## NATALIE \$1.00

Tuna, melted cheese, gorgonzola, mushrooms, tabasco and mayo

## NIZZA +\$1.00

Melted cheese, brie, prosciutto, tomato, arugula

## VEGETARIANO

Melted cheese, tomato, gorgonzola, arugula, onions

## AOSTA

Melted smoked provolone, smoked turkey, mayo, mushrooms, lettuce

## LAZIO

Melted cheese, Italian ham and mushrooms

Sandwich are delivered individual wrapped and in individual sealed paper bag

Combo includes a side of chips or a gourmet cookie & a 500 ml water



# HOT LUNCH/DINNER:

Dinner serving add \$3.95/per person

Customizable menu available upon request

## PASTA COMBO \$10.99

Tomato sauce penne, house salad, and bun with butter

## BAKED SHELL COMBO \$13.99

MEAT SHELLS ADD \$1.49

Ricotta & spinach shells, house salad, and bun with butter

## CHICKEN COMBO \$13.99

CHICKEN MARSALA OR CHICKEN GORGONZOLA

House salad and mashed potatoes

## LASAGNA COMBO \$14.99

A good portion of homemade lasagna, house salad & bun with butter

## ROASTED CHICKEN COMBO \$14.99

6 oz roasted chicken breast, house salad, baked potato

## VEGETARIAN COMBO \$13.99

EGGPLANT PARMIGIANA OR GNOCCHI SORRENTINA

House salad, and bun with butter

## MEATBALLS COMBO \$12.99

MARSALA MEATBALLS OR NONNA'S MEATBALLS

House salad and one choice side dish

## PARLATO'S COMBO \$13.99

NONNA'S CREPES OR ITALIAN POTATO PIE

House salad, filled donuts

## ROAST BEEF COMBO \$19.99

5 oz top sirloin roast beef, house salad, and mashed potatoes

## SALMON COMBO \$17.99

Baked lemon salmon, roasted potatoes, house salad & bun with butter



# COCKTAIL PARTY RECEPTION:

## COCKTAIL RECEPTION #1 (LIGHT) \$16.00 pp 30 TO 60 MINUTES BEFORE DINNER | 4 pc pp

- Caprese skewer 
- Finger capri ravioli in cherry tomato sauce 
- Ricotta & salami mini calzoni
- Truffle & mushroom phillo cup 
- Pancetta & onions potato muffins
- Eggplant meatballs 
- Pear, speck & gorgonzola rolls

## COCKTAIL RECEPTION #2 (PRE MEAL) \$19.50 pp BEST FOR 2 HOURS EVENT AFTER DINNER | 6 pc pp

- Caprese skewer 
- Tangerine, pecorino and dried fige bite 
- Arancini
- Tuna croquettes in aioli sauce
- Pancetta & onion potato muffins
- Prosciutto & melon skewers
- Micro herb tarts with salmon mousse
- Eggplant meatballs 

## COCKTAIL RECEPTION #3 (HEAVY) \$29.00 pp

2 -4 HOURS EVENT | 10 pc pp

- House made Roast beef mini slider
- Mini mushrooms & provola chicken sliders
- Homemade filled mini croissant
- Chicken kebabs
- Pineapple & chicken exotic salad
- Pancetta & onion potato muffins
- Eggplant meatballs 
- Nonna's meatball bites
- Lamb meatballs in Pinot Noir berry sauce
- Shrimp cocktail cup
- Caprese Skeewers 



# COCKTAIL PARTY RECEPTION:

**COCKTAIL RECEPTION #4 (HEAVY)** \$49.00 pp  
4+ HOUR EVENT | STATIONED ITEMS & PASSED APPETIZERS

## STATIONED ITEMS

- Imported cold cuts & cheese board with homemade spreads, jams and fresh fruit
- Fresh focaccia, mini croissant, breadstick & crackers
- Vegetable crudite with pinzimonio & hummus

## PASSED HORS D'OEUVRES | 5 PC PP

- Pineapple & chicken exotic salad
- Marsala & mushrooms finger meatballs
- Caprese skewer 
- Tuna croquettes in aioli sauce
- Lamb meatballs in Pinot Noir berry sauce
- Roast beef sliders
- Grilled chicken sliders

## SWEET STATION

- Cheesecakes
- Sugared Ciambella
- Tiramisu
- Cannoli
- Sfogliatella
- Fruit tart

## COFFEE AND TEA STATION



# PARLATO'S CATERING THINGS TO KNOW

- ✓ The menus are 100% customizable
- ✓ Dietary restrictions (vegetarian, vegan, gluten free & nut free) can be accommodated
- ✓ Estimated costs and suggested combinations based on menu pricing only
- ✓ Staffing, rentals, beverages, and taxes are not included
- ✓ Equipment rentals available upon request
- ✓ Full service catering available upon request
- ✓ Event planning available upon request
- ✓ Price may vary according to the market changes

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## ORDER NOW

### EMAIL US

ORDERS@PARLATOSCATERING.COM

### CONTACT US

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### FIND US ON SOCIAL

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