



Holiday



HORS D'OEUVRES

All our Hors D'oeuvres are individually created from scratch and served in special glasses, mini plates and mini disposable cups for finger food and accompanied by small forks and spoons.

Prices are per unit, minimum order per type 2 dozen.

SAVORY TRUFFLE \$ 1.70

with Robiola cheese, dried tomatoes, and basil covered by walnuts grains.

GORGONZOLA MOUSSE \$3.50

with pears and walnuts. . 5 oz glass

PUMPKIN CREAM \$3.50

covered with crispy speck.

ORANGES CUP \$4.75

filled with arugula salad, flaked of grana padano and bresaola with citrus vinaigrette (Minimum order 50 pieces)

SAVORY TIRAMISU \$3.50

with bread crumbs, fresh tomato sauce, mascarpone cream, ricotta, fresh aromatic herbs and grana padano.

MUSHROOMS CHEESECAKE \$3.50

with cream cheese, ricotta cheese, parsley (base of mashed truffle taralli).

SALMON PANNA COTTA \$ 3.50

with fresh liquid cream, smoked salmon, pink pepper and covered with salmon eggs.

LEMON CUP \$ 4.25

filled with Seafood salad.

TUNA BALLS \$ 1.60



mashed potatoes, tuna, lemon and grana padano.

MINI MARTINI SHRIMPS COCKTAIL \$ 4.25

with chopped lettuce, shrimps, spicy pink worcester sauce and cognac.

SAVORY TARTS \$ 4.25

Homemade savory herb tarts with the following feelings

- Pesto cream topped with tomatoes. 
- Mortadella mousse topped with pistachio grains
- Black truffle cream with wild mushrooms. 
- Salmon mousse covered with fish eggs and chive



BUFFET (MINIMUM 30 PEOPLE)

1 MAIN DISH, 2 SIDE AND 1 SALAD	FROM 22.95 PER PERSON
1 PASTA, 1 MAIN DISH, 1 SIDE AND 1 SALAD	FROM 28.95 PER PERSON
1 PASTA, 2 MAIN DISH, 2 SIDE AND 1 SALAD	FROM 35.95 PER PERSON
2 PASTA, 2 MAIN DISH, 2 SIDE AND 1 SALAD	FROM 42.95 PER PERSON

Full service catering available upon request during all holidays .

PASTA

SALMON LASAGNA

with smoked salmon, mozzarella , grana padano and homemade besciamella topped with slow cooked sauce.

CLASSIC LASAGNA

with bolognese ragu, mozzarella, grana padano and homemade besciamella.

CANNELLONI

with ground lean beef, mozzarella, grana padano, homemade besciamella and basil topped with slow cooked sauce.

VEGETARIAN CANNELLONI

With ricotta cheese, spinach, mozzarella, grana padano and topped with homemade besciamella.

BRAISED BEEF RAVIOLI

with AAA top striploin, carrots mortadella and prosciutto served in a tomato vegetable ragu.

SHRIMPS RAVIOLI

with zucchini, shrimps, grana padano and potatoes served in a thick fish broth.



MAIN DISH

STUFFED TURKEY

Whole turkey slowly baked with Italian herbs and lemon herbs.

NONNA'S BAKED LAMB

Lamb chops + legs baked with potatoes onions and sweet peas

BAROLO WINE BRAISED

Rump roast or top round of beef slowly cooked in chopped carrot, onions and celery with Italian herbs and Barolo red wine.

MILK PORK LOIN

Slowly cooked pork loin in chopped carrot, onions and celery milk and white wine.

COGNAC SHRIMPS

Rosed or salted in cognac aged with parsley and garlic .

BAKED SALMON

Baked in aluminium foil with a juice of lemon and Italian herbs.

BAKED 4 CHEESES MINI CREPES

Mini round homemade crepes filled with groviera cheese, gorgonzola, parmesan and provola cheese.

SIDE DISH

- ✓ BAKED VEGETABLE
- ✓ MASHED POTATOES
- ✓ BAKED POTATOES
- ✓ MUSHROOMS
- ✓ STEWED PANCETTA PEAS
- ✓ SCAPECE PUMPKIN WITH OLIVE OIL, GARLIC, MINT AND VINAIGRE



SIDE SALAD

SPINACH SALAD

with pomegranate, almonds and Parlato's vinaigrette.

ARUGULA SALAD

with pear, nuts and gorgonzola in a honey vinaigrette.

YELLOW SALAD

with spinach, orange and grana flakes.

CAPRESE SALAD

tomato, mozzarella and basil.

CLASSIC ITALIAN SALAD

with carrots, tomato, red onions and cucumber.

DESSERT

MIX ITALIAN PASTRY TRAY \$49.90

(Serve 15 - 20 people)

MIS FRUIT SKEWERS TRAY \$27.95

(Serve 15 - 20 people)

ASSORTED ITALIAN BISCOTTI \$39.9

(Serve 15 - 20 people)



PARLATO'S CATERING THINGS TO KNOW

✓ Equipment rentals and staffing available upon request.

Dietary restrictions such as vegetarian, vegan, gluten-free & dairy free can be accommodated.

HST is not included on the prices.

Prices may vary according to market changes.

ORDER NOW

EMAIL US

ORDERS@PARLATOSCATERING.COM

CALL US

905 741 7261

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