

Hors D'oeuvres

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
- Roasted potatoes & roast beef bites
- Mini fried calzoni with ricotta and salami
- House roasted roast beef sliders
- Fried arancini bite
- Potatoes croquette
- Italian ham mousse micro tarts

POULTRY

- Exotic pineapple chicken salad
- Grilled chicken sliders with mushrooms, smoked provolone and lettuce
- Turkey B.L.T. finger croissant
- Mini chicken kebabs
- Grilled marinated chicken skewers with crostini in a cup

VEGETARIAN

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



VEGAN

- Bruschetta classic
- Black olive pâté crostini
- Vegan truffle cream phyllo cups topped with mushrooms
- Couscous salad in a cup

FISH & SEAFOOD

- Mini herbs tarts with salmon mousse and cappers
- Buffalo mozzarella crostini with anchovy topping
- Smoked salmon mini croissant
- Tuna croquettes in aioli sauce bites
- Tuna & egg salad mini croissant

PREMIUM HORS D'OEUVRES

- Grana Padano panna cotta 
- Seafood salad in lemon cup
- Shrimp cocktail in mini cup
- Lamb meatballs in Pinot Noir berry sauce
- Salmon Cheesecake in a cup
- Buffalo mozzarella mousse 
- Orange cup filled with shrimp salad
- Grana Padano baskets with prosciutto, buffalo mousse & cherry tomato salad

INDULGENCE

- Finger cheesecakes
- Classic or limoncello tiramisu
- Panna cotta with berry sauce or chocolate sauce
- Cannoli
- Sfogliatella
- Chocolate tart
- Chocolate mousse
- Fruit tart



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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CONTACT US

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