Party & Family-size Take-out Menu

ANTIPASTI & PARTY TRAYS

ANTIPASTO DELLA CASA

gourmet assortment of cured Italian meats, cheese & olives on a party platter

MEDIUM \$65 serves 12-16 LARGE \$90 serves 24-28

BRUSCHETTINE

crostini breads with assorted house-made toppings

MEDIUM \$38 serves 10-12 LARGE \$72 serves 20-22

VEGGIE TRAY

seasonal vegetables house-prepared or wood-fire-grilled served with crostini

MEDIUM \$50 serves 14-18 LARGE \$80 serves 24-28

CAPRESE SALAD

slices of fresh mozzarella, tomato & basil served with EVOO & balsamic vinaigrette

MEDIUM \$50 serves 14-18 LARGE \$75 serves 22-28

FORMAGGI E FRUTTA

seasonal fruit & Italian cheese platter

MEDIUM \$75 serves 14-18 LARGE \$100 serves 22-28

CONTORNI E INSALATE

Price per person /10 person minimum

roasted potatoes	3
Caesar salad**	3
house salad	3
verdi e bianchi	3
sautéed spinach	3
sautéed broccolini	3

PRIMI

PENNE PASTA

select sauce: (choice of ragu' Bolognese, creamy pesto*, gorgonzola e noci*, puttanesca, vodka OR pomodoro) \$10/person minimum 10 people

RAVIOLI

select ravioli: (choice of ricotta & spinach with pomodoro sugo or butternut squash with sage & butter) \$13/person minimum 10 people

LASAGNA

Select Bolognese or veggie pesto*(nuts!) \$52 for 8-12 portions \$96 for 18-22 portions

SECONDI

price per person/ 10 person minimum	
POLLO AL MATTONE grilled chicken	13
TUSCAN RIBS	13
POLLO PARMIGIANO chicken parmesan	13
SALMONE ALLA GRIGLIA grilled salmon	15
PORCHETTA roasted pork loin	15
POLPETTONE MEATLOAF	12
SCALOPPINE AI FUNGHI pork cutlets with	
mushroom & cream	13
POLLO AL LIMONE chicken cutlets with	
lemon & capers	13

DOLCI

TIRAMISU

6-9 people: 9x9	\$25
12-18 people: half hotel pan	\$45
20-30 people: full hotel pan	\$75

bulk cannoli, pizzelle, cookies & cakes can be ordered directly from the take-out area. Will require advance notice.

Panini

BAG LUNCH

price of panino + \$4/4 BAG MINIMUM select any panino or sammie from the menu. Individually packed with chips, sweet treat & drink: San Pellegrino soda can. Please indicate which drink goes with which sandwich. If no selection indicated, we will select an assortment

PANINO PLATTER

house-selected variety of sandwiches cut into smaller pieces with picks served on a tray. Please provide veggie/meat ratio. If no ratio is provided, we will select an assortment.

SMALL	\$65 serves 10-12 (21 pieces)
MEDIUM	\$85 serves 14-18 (33 pieces)
LARGE	\$110 serves 20-24 (45 pieces)

FAMILY MEALS

packaged family-style, served with Parisi Caesar & bread

LASAGNE BOLOGNESE for 4	50
EGGPLANT PARM for 4	40
POLLO AL LIMONE for 4 (choose 1 contorno)	55
SCALOPPINE AI FUNGHI for 4 (choose 1 contorno)	55
SPAGHETTI or PENNE for 4	50

(choice of carbonara**, creamy pesto*, gorgonzola e noci*, Bolognese, puttanesca, Vodka, pomodoro)

GENERAL INFO REGARDING TAKE-OUT CATERING ORDERS

- all catering requires customer pick-up. No delivery.
- orders not limited to menu and can be customized to needs but require a consultation.
- on-site private party space available with customized menu.
- trays are disposable unless customer provides a tray.
- chafing dishes can be provided upon request for a fully refundable deposit.
- orders not placed with a live person (via email) should be confirmed by customer
- orders of \$100 or more should be placed at least 72 hours in advance with a staff member.
- 50% deposit will be required on orders of \$100 or more.
- Cancellations require 72-hour notice confirmed with a live staff member (no messages please) otherwise deposits will be forfeited.
- Modifications to existing orders also require 72-hour notice.
- Suggested quantities for catering items are meant to be a general guideline and covers a range of appetites but may not be accurate in all cases.
- Please inform staff of food allergies or particular dietary needs. We cannot be held

responsible for cross-contamination with severe allergies. If the allergy in question is a common ingredient we use, then we cannot assure there will be no exposure. Customer strongly advised to use caution when ordering if there is a concern. It will be the responsibility of the customer to inform us of any concerns. Customer orders at own risk.

*ALLERGY DISCLAIMER

Our kitchen regularly prepares with gluten, nuts, shellfish & other common allergens. We have placed a single asterisk on those items containing nuts. Please note that "gluten-free-ish" means trace exposure will exist. We are a gluten-environment and cannot avoid trace exposure or provide separate prep areas. Please advise of ANY allergies and we may be able to accommodate to the best of our abilities but trace exposure of any common allergen can still exist. If you have a SEVERE allergy of a commonly used ingredient such as gluten, nuts, eggs, dairy or certain cooking oils (and not exclusive of these listed), we STRONGLY recommend that you do not dine here. It is not worth the potential risk. It is assumed that even if an item doesn't contain a specific allergen, that it will come into contact with allergen. Do not ask your server. ASK A MANAGER. Your food from preparation to completion passes through too many hands and can be prepared at multiple stations, increasing the chances of exposure. If you have a severe allergy, email us ahead of time at info@parisidenver.com so we can best respond to your questions or concerns. Please do not put that liability on our servers. Customer orders AT OWN RISK.

**UNDERCOOKED EXPOSURE NOTICE

Two asterisks mean that these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

