# Party \& Family-size Take-out Menu 

## 風NTRETMT <br> 

## ANTIPASTO DELLA CASA

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

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\begin{array}{ll}
\text { MEDIUM } & \$ 65 \text { serves } 12-16 \\
\text { LARGE } & \$ 90 \text { serves } 24-28
\end{array}
$$

## BRUSCHETTINE

crostini breads with assorted house-made toppings

$$
\begin{array}{ll}
\text { MEDIUM } & \$ 38 \text { serves 10-12 } \\
\text { LARGE } & \$ 72 \text { serves } 20-22
\end{array}
$$

## 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

## CONTORNT <br> 

Price per person /10 person minimum roasted potatoes3
Caesar salad** ..... 3
house salad ..... 3
verdi e bianchi ..... 3
sautéed spinach ..... 3
sautéed broccolini ..... 3

## PRTM

## 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 chicken13
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.

## PRNINI

## 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. MEDIUM LARGE

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

## TRMILYMELS

packaged family-style, served with Parisi Caesar \& bread

LASAGNE BOLOGNESE for 4050
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)
 ORDE?

View our current Catering Order Form

## GENERAL INFO REGARDING TAKE-OUT CATERING ORDERS

- Order forms can be submitted in person or we can fill them out for you when you visit us, call us at 303.561.0234, OR email ciao@parisidenver.com, but keep in mind that there may be a delay in confirming orders sent via email.
- 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. Email inquiry@parisidenver.com for private party inquiries.
- Trays are disposable unless customer provides a tray.
- Chafing dishes can be provided upon request for a fully-refundable deposit.
- Orders must be confirmed by Parisi staff by phone or in-person. Order receipt can't be assumed until you've recieved confirmation.
$-50 \%$ deposit will be required on orders of $\$ 100$ or more.
- Orders of $\$ 100$ or more must be placed at least 48 hours in advance with a staff member.
- Cancellations require 48 hour notice confirmed with a live staff member (no messages please), otherwise deposits will be forfeited.
- Modifying existing orders requires 48 hour notice (no messages please).
- 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 as trace exposure can exist. If the allergy in question in a common ingredient we use, then we cannot assure there will be no exposure. Customers are strongly advised to use caution when ordering if there is a concern and it will be the responsibility of the customer to inform of us any concerns.


## *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, shellish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

