# 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
<b>SCALOPPINE AI FUNGHI</b> 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
<b>SCALOPPINE AI FUNGHI</b> for 4 (choose 1 contorno)	55
<b>SPAGHETTI or PENNE</b> for 4	50

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

## READY TO ORDER?

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 <u>ciao@parisidenver.com</u>, 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, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

