

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	\$75 serves 12-16
LARGE	\$100 serves 24-28

BRUSCHETTE

assortment of 3 seasonal toppings accompanied by grilled ciabatta bread. Bread basket(s) provided.

MEDIUM	\$50 serves 10-12
LARGE	\$90 serves 20-22

VEGGIE TRAY

assortment of several wood-fire-grilled & imported traditional antipasti veggies

MEDIUM	\$65 serves 14-18
LARGE	\$95 serves 24-28

CAPRESE SALAD

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

MEDIUM	\$60 serves 14-18
LARGE	\$85 serves 22-28

FORMAGGI E FRUTTA

seasonal fruit & Italian cheese platter

MEDIUM	\$85 serves 14-18
LARGE	\$110 serves 22-28

CONTORNI E INSALATE

Price per person / 10 person minimum

roasted potatoes	4
Caesar salad**	4
house salad	4
verdi e bianchi	4
sautéed spinach	4
sautéed broccolini	5

PRIMI

PENNE PASTA

select sauce: (choice of ragu' Bolognese, creamy pesto*, gorgonzola e noci*, puttanesca, vodka OR pomodoro)
\$12/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!)
\$60 for 8-12 portions
\$100 for 18-22 portions

SECONDI

price per person/ 10 person minimum

POLLO AL MATTONE grilled chicken	15
TUSCAN RIBS	14
POLLO PARMIGIANA chicken parmesan	15
SALMONE ALLA GRIGLIA grilled salmon	15
PORCHETTA roasted pork loin	15
POLPETTONE MEATLOAF	14
SCALOPPINE AI FUNGHI pork cutlets with mushroom & cream	15
POLLO AL LIMONE chicken cutlets with lemon & capers	15

DOLCI

TIRAMISU

6-9 people: 9x9	25
12-18 people: half hotel pan	50
20-30 people: full hotel pan	90

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*

FAMILY MEALS

packaged family style, served with full loaf of wood-fire-baked focaccia & Caesar salad
+\$16 for truffle mashed or roasted potatoes

LASAGNE BOLOGNESE for 4	55
EGGPLANT PARM for 4	55
POLLO AL LIMONE for 4	60
SCALOPPINE AI FUNGHI for 4	60
SPAGHETTI or PENNE for 4	55

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

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	\$70 serves 10-12 (21 pieces)
MEDIUM	\$90 serves 14-18 (33 pieces)
LARGE	\$130 serves 20-24 (45 pieces)

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 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 ciao@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 received 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 is 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 ciao@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.

