Contact

Get in touch for information about catering and private events - Don't see what you want? We gladly take special requests!

Email | christine@parralily.com

Phone | 612-964-0381

Pricing

Minimums start at \$500

Sales tax: 9.03%

Credit card fee: 3.5%

Sandwiches & Burger
Hot Dogs & Brat
Appetizer Platter3 per app
Fruit & Veg Platter
Fancy Meat & Cheese
Salad 15 - 20 per bowl

ParraLily Catering

Sandwiches

vegetarian options can be made vegan by request *suggest vegetarian options chosen with non-vegetarian

Catfish PoBoy

blackened catfish, roasted poblano tartar, tomato, red onion, iceberg, tabasco

Chicken Tinga

a taco made into a sandwich pulled chicken stewed in tomatoes & spices, cotija, cilantro, pickled cabbage, spiced sour cream, hoagie

Turkey Melt

roasted turkey, herb aioli, tomato, lettuce, red onion, provolone

Meatball hoagie

pork and beef meatballs, provolone, basil, marinara

Reuben or Rachel

corned beef (sub turkey to make it a Rachel), sauerkraut, russian dressing, swiss

Cubano

pressed - no substitutions pulled pork, house pickles, thin sliced ham, grain mustard, swiss

Steak Sandwich

marinated sliced steak, chimichurri, spicy mayo, arugula, red onion

Smoked Chicken Salad

pulled chicken, pickled red onion, greens

Sweet Potato PoBoy

blackened sweet potato, roasted poblano tartar, tomato, red onion, iceberg, tabasco

Vegetarian Tinga

veg version of chicken tinga pulled jackfruit stewed in tomatoes & spices, cotija, cilantro, pickled cabbage, spiced sour cream, hoagie

Spinach Artichoke Melt

spinach artichoke spread, tomato, broccoli, red onion, provolone

"Meatball" hoagie

vegetarian meatballs, provolone, basil, marinara

Vegetarian Banh Mi

marinated mushrooms, pickled veggies, cucumber, cilantro, spicy mayo

French Dip

pulled beef, caramelized onions + peppers, provolone & jus on a fresh hoagie

BBQ Pulled Pork

pulled pork, sweet house-made pickles, pretzel bun

BBQ Brisket Sandwich

crispy fried shallots, horseradish cream sauce

Burgers & Hot Dogs

Thousand Hills all beef dogs.

Gourmet Burger

6oz patty topped with fresh seasonal ingredients

Gourmet dog

house-made giardiniera, spicy mayo

Summer Dog

pickled corn relish, spicy mayo, cotija

Create your own Dog

a la cart or self-serve toppings bar

Build your own burger

6oz patty, bakery fresh bun with serve yourself topping platter

Kimchi Dog

house-made kimchi, spicy mayo, green onion

Coney Dog

chili, shredded cheddar, diced onion

Fischer Farms Beer Brat

grain mustard, cabbage & apple kraut

Not a sandwich

Tater tot Hotdish

braised brisket, mushroom bechamel, brussels sprouts and carrots, parmesan

Chicken tinga tostadas

chicken tinga, cotija, pickled jalapeno, pico de gallo, seasoned sour cream

Roasted vegetables

with whipped goat cheese

Black bean tostadas

black beans, cotija, pickled jalapeno, pico de gallo, seasoned sour cream

Hand-cut Fries

Regular or Dill Seasoned

with choice of dipping sauce: roasted garlic aioli, truffle honey aioli, lemon habanero aioli, seasonal aioli

Chili Cheese Fries

chili, shredded cheddar, pickled jalapeno, radish, cotija

Parralily Loaded Fries

braised brisket, pickled jalapeno, radish, green onion, cheese sauce

Baked potato Loaded Fries

chopped bacon, cheese sauce, green onion, seasoned sour cream

Appetizers

typically set out for self-service

Appetizer Platter

bacon wrapped medjool dates
roasted beet goat cheese crostini with honey
pear & gold raisin compote crostini with brie
pickled vegetables & hummus crostini [V, GF by request]

Fruit & Vegetable Platter

fresh fruit platter
vegetable platter with dipping sauce
vegetable, pita & hummus platter

Fancy Meat & Cheese

variety of meats & cheese paired with fruit + compotes

Salads

pasta salad bowl strawberry & feta mixed green salad + balsamic garden salad with house-made ranch

Beverages

Northern Soda Co. sodas or bottled water cream soda, butterscotch root beer, diet root beer, orange