

The logo for PIATTI, featuring the word "PIATTI" in white, uppercase, sans-serif font centered within a dark red rectangular background.

## **PIATTI DANVILLE OFFSITE CATERING**

Piatti Danville offers a wide range of services for offsite catering from pick up orders to delivery & setup or full service with chef, servers & bartenders.

These services include any events inclusive of receptions, birthday and anniversary celebrations whether at home or at your place of business.

We also now offer a simple “drop and go” style delivery service for business meetings and other such functions.

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Special Event Coordinator

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# PIATTI

## private dining – appetizers

### reception platters (serves 20)

assorted fresh fruit...85

marinated mixed olives w. rosemary & orange peel...65\*

artisan cheese, greek fig jam, house made crackers...100

baked brie, flaky crust, raspberry preserves, house made crackers...90

mediterranean hummus, seasonal vegetables, house made crackers...75

antipasti, salami, provolone cheese, olives, marinated vegetable salad...95\*

roasted & marinated raw vegetable platter, creamy buttermilk dressing...75\*

house smoked side of salmon, brown sugar cured, capers, red onion, house made crackers...120

### individual bites

*priced per piece. minimum 12 per selection*

#### **meat & seafood crostini – 4.00 each**

grilled chicken salad, pesto aioli, toasted pine nuts

classic tuna salad, cornichon, aioli, celery, red onion

thin sliced salami, artichoke relish, champagne vinegar, basil

seared filet mignon, red onion marmalade, pt. reyes blue cheese

#### **vegetable crostini – 3.75 each**

avocado, calabrian chili, arugula

french brie, saba, roasted grapes

thyme roasted mushrooms, ricotta

warm goat cheese, apple, walnuts, honey

roasted tomato bruschetta, basil, balsamic

# PIATTI

## individual bites continued

*priced per piece. minimum 12 per selection*

### vegetarian

pesto arancini, mozzarella...3.50

roasted eggplant slider, oven roasted tomatoes, mozzarella...3.75

roasted tomato caprese skewer, marinated fresh mozzarella...3.75\*

roasted baby red potato, blue cheese mousse, red onion, hawaiian sea salt...2.75\*

### seafood

crab cake, classic tartar sauce...4.25

seared scallop, bacon blanket...4.25\*

shrimp cocktail, cocktail sauce...3.50\*

grilled salmon skewer, lemon chive aioli...3.50\*

ahi tuna crudo, sliced cucumber, calabrian oil...3.75\*

pancetta wrapped prawns, housemade chili sauce...4.25\*

### meat

housemade meatball, marinara...3.25

grilled beef skewer, salsa verde...4.00\*

chicken skewer, pesto, virgin olive oil...3.75\*

mini grilled fonina & prosciutto sandwich...3.25

zoe's calabrese sausage skewer, honey mustard...3.75\*

grass fed burger slider, roasted tomato, ketchup & mustard...4.25

mushrooms stuffed w. our italian sausage & pt. reyes blue cheese... 3.25

\*= gluten free

*Due to seasonal availability, menu items subject to change*

# PIATTI

## **\$40 per person**

### starter platters & salads **(choose 1)**

arugula, prosciutto, shaved parmesan, lemon, evoo

mixed greens, heirloom tomatoes, cucumber, radish, italian vinaigrette

caesar salad, garlic anchovy dressing, grated parmesan, rustic croutons

tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette

baby spinach, hard cooked egg, bacon, fried onions, apple-balsamic vinaigrette

chopped lettuces, market vegetables, palm hearts, feta cheese, olives, creamy oregano dressing

### entrees **(choose 2)**

conchiglie, (shell pasta) pesto cream

rigatoni pasta, classic bolognese

penne pasta, roasted tomatoes, garlic, marinara

atlantic salmon, piatti tartar sauce

grass fed beef meatballs, marinara, grated parmesan

calabrese sausage, sweet peppers, caramelized onions

grilled chicken breast, roasted mushrooms, herb vinaigrette

whole roasted tenderloin, red wine jus **(add \$5/person)**

### sides **(choose 1)**

sautéed spinach

mashed potatoes

roasted red potatoes

broccolini w. garlic & chili

thyme roasted baby carrots

seasonal farmers market vegetables

### petite sweets **(\$3 ea.)**

mini cannoli

cheesecake bite

chocolate torte pop

chocolate chip cookie

dark chocolate truffle

lemon meringue tartlet

caramel & chocolate tartlet

*all menus includes artisan bread & piatti dipping oil, disposable chafers, sterno, plates, napkins, utensils*

***all menus require a minimum of 12 or more people & desserts minimum of 12 per selection***

*due to seasonal availability, menu items are subject to change*

# PIATTI

## **\$50 per person**

### starter platters & salads **(choose 2)**

arugula, prosciutto, shaved parmesan, lemon, evoo  
mixed greens, heirloom tomatoes, cucumber, radish, italian vinaigrette  
caesar salad, garlic anchovy dressing, grated parmesan, rustic croutons  
tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette  
baby spinach, hard cooked egg, bacon, fried onions, apple-balsamic vinaigrette  
chopped lettuces, market vegetables, palm hearts, feta cheese, olives, creamy oregano dressing

### entrees **(choose 2)**

conchiglie, (shell pasta) pesto cream  
rigatoni pasta, classic bolognese  
penne pasta, roasted tomatoes, garlic, marinara  
penne pasta, pacific prawns, garlic, white wine, calabrian chili, arugula  
atlantic salmon, piatti tartar sauce  
marinated flank steak, horseradish cream  
grass fed beef meatballs, marinara, grated parmesan  
calabrese sausage, sweet peppers, caramelized onions  
grilled chicken breast, roasted mushrooms, herb vinaigrette  
whole roasted tenderloin, red wine jus **(add \$5/person)**

### sides **(choose 2)**

sautéed spinach  
mashed potatoes  
roasted red potatoes  
broccolini w. garlic & chili  
thyme roasted baby carrots  
seasonal farmers market vegetables

### **petite sweets (\$3 ea.)**

mini cannoli  
cheesecake bite  
chocolate torte pop  
chocolate chip cookie  
dark chocolate truffle  
lemon meringue tartlet  
caramel & chocolate tartlet

*due to seasonal availability, menu items are subject to change*

# PIATTI

**\$60 per person**

## starter platters & salads **(choose 2)**

arugula, prosciutto, shaved parmesan, lemon, evoo

mixed greens, heirloom tomatoes, cucumber, radish, italian vinaigrette

caesar salad, garlic anchovy dressing, grated parmesan, rustic croutons

tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette

baby spinach, hard cooked egg, bacon, fried onions, apple-balsamic vinaigrette

chopped lettuces, market vegetables, palm hearts, feta cheese, olives, creamy oregano dressing

## entrees **(choose 3)**

conchiglie, (shell pasta) pesto cream

rigatoni pasta, classic bolognese

penne pasta, roasted tomatoes, garlic, marinara

penne pasta, pacific prawns, garlic, white wine, calabrian chili, arugula

slow roasted strip loin, chimicuri

atlantic salmon, piatti tartar sauce

slow roasted pork loin, salsa verde

marinated flank steak, horseradish cream

grass fed beef meatballs, marinara, grated parmesan

calabrese sausage, sweet peppers, caramelized onions

grilled chicken breast, roasted mushrooms, herb vinaigrette

whole roasted tenderloin, red wine jus **(add \$5/person)**

## sides **(choose 2)**

sautéed spinach

mashed potatoes

roasted red potatoes

broccolini w. garlic & chili

thyme roasted baby carrots

seasonal farmers market vegetables

## petite sweets **(\$3 ea.)**

mini cannoli

cheesecake bite

chocolate torte pop

chocolate chip cookie

dark chocolate truffle

lemon meringue tartlet

caramel & chocolate tartlet

*due to seasonal availability, menu items are subject to change*

# PIATTI

## ala carte catering menu

*(half serves 10 people & full serves 20 people) desserts, "minimum of 12 per selection"*

### salads & sandwiches

pan seared salmon on mixed greens, italian vinaigrette...75 / 150

arugula, prosciutto, shaved parmesan, lemon, evoo...60 / 120

caesar salad, garlic anchovy dressing, grated parmesan, rustic croutons...60 / 120

mixed greens, heirloom tomatoes, cucumber, radish, italian vinaigrette...60 / 120

chopped lettuces, market vegetables, palm hearts, feta cheese, olives, oregano dressing...60 / 120

caprese platter, fresh mozzarella, roasted tomatoes, basil, balsamic, sea salt, evoo...65 / 130

penne pasta salad, parmesan, cucumbers, peppers, roma tomatoes, red onion, red wine vinaigrette...55 / 110

tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette...70 / 140

italian cold cut finger sandwiches, provolone, olive relish, whole grain mustard aioli, served on house made focaccia...55 / 110

grilled mediterranean finger sandwiches, portobello mushrooms, zucchini, roasted bell pepper, basil, roasted roma tomato, mozzarella on house made focaccia...55 / 110

### entrees

conchiglie, (pasta shells) pesto cream...120 / 240

rigatoni pasta, classic bolognese...130 / 260

penne pasta, roma tomatoes, garlic, marinara...110 / 220

pan seared salmon, piatti tartar sauce...140 / 280

grass fed beef meatballs, marinara...100 / 200

calabrese sausages, sweet peppers, caramelized onions...120 / 240

grilled chicken breast, roasted mushrooms, herb vinaigrette...130 / 260

### petite sweets 3 ea.

mini cannoli

cheesecake bite

chocolate torte pop

chocolate chip cookie

dark chocolate truffle

lemon meringue tartlet

caramel & chocolate tartlet

### extra's

artisan bread & piatti dipping oil...6 ea

disposable chafer & sterno...7 ea

disposable plates, napkins  
& cutlery...3 pp

*Due to seasonal availability, this menu is subject to change*