

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

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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100 Sycamore Valley Road West
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PIATTI

private dining – appetizers

reception platters (serves 20)

assorted fresh fruit...89

marinated mixed olives w. rosemary & orange peel...68*

artisan cheese, greek fig jam, house made crackers...105

baked brie, flaky crust, raspberry preserves, house made crackers...95

mediterranean hummus, seasonal vegetables, house made crackers...79

antipasti, salami, provolone cheese, olives, marinated vegetable salad...100*

roasted & marinated raw vegetable platter, creamy buttermilk dressing...79*

house smoked side of salmon, brown sugar cured, capers, red onion, house made crackers...126

individual bites

priced per piece. minimum 12 per selection

meat & seafood crostini – 4.25 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 – 4.00 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...3.75

roasted eggplant slider, oven roasted tomatoes, mozzarella...4.00

roasted tomato caprese skewer, marinated fresh mozzarella...4.00*

roasted baby red potato, blue cheese mousse, red onion, hawaiian sea salt...3.50*

seafood

crab cake, classic tartar sauce...4.50

seared scallop, bacon blanket...4.50*

shrimp cocktail, cocktail sauce...3.75*

grilled salmon skewer, lemon chive aioli...3.75*

ahi tuna crudo, sliced cucumber, calabrian oil...4.00*

pancetta wrapped prawns, housemade chili sauce...4.50*

meat

housemade meatball, marinara...3.50

grilled beef skewer, salsa verde...4.25*

chicken skewer, pesto, virgin olive oil...4.00*

mini grilled fonina & prosciutto sandwich...3.50

zoe's calabrese sausage skewer, honey mustard...4.00*

grass fed burger slider, roasted tomato, ketchup & mustard...4.50

mushrooms stuffed w. our italian sausage & pt. reyes blue cheese... 3.50

*= gluten free

Due to seasonal availability, menu items subject to change

PIATTI

\$43 per person

starter platters & salads (choose 1)

arugula, prosciutto, shaved parmesan, lemon, evoo

mixed greens, 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 per 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 (\$3.25 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

\$53 per person

starter platters & salads (choose 2)

arugula, prosciutto, shaved parmesan, lemon, evoo

mixed greens, 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 per 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 (\$3.25 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

\$63 per person

starter platters & salads (choose 2)

arugula, prosciutto, shaved parmesan, lemon, evoo

mixed greens, 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 per 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 (\$3.25 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...79 / 158

arugula, prosciutto, shaved parmesan, lemon, evoo...63 / 126

caesar salad, garlic anchovy dressing, grated parmesan, rustic croutons...63 / 126

mixed greens, tomatoes, cucumber, radish, italian vinaigrette...63 / 126

chopped lettuces, market vegetables, palm hearts, feta cheese, olives, oregano dressing...63 / 126

caprese platter, fresh mozzarella, roasted tomatoes, basil, balsamic, sea salt, evoo...68 / 136

penne pasta salad, parmesan, cucumbers, peppers, roma tomatoes, red onion, red wine vinaigrette...58 / 116

tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette...74 / 148

italian cold cut finger sandwiches, provolone, olive relish, whole grain mustard aioli, served on house made focaccia...58 / 116

grilled mediterranean finger sandwiches, portobello mushrooms, zucchini, roasted bell pepper, basil, roasted roma tomato, mozzarella on house made focaccia...58 / 116

entrees

conchiglie, (pasta shells) pesto cream...126 / 252

rigatoni pasta, classic bolognese...137 / 274

penne pasta, roma tomatoes, garlic, marinara...116 / 232

pan seared salmon, piatti tartar sauce...147 / 294

grass fed beef meatballs, marinara...105 / 210

calabrese sausages, sweet peppers, caramelized onions...126 / 252

grilled chicken breast, roasted mushrooms, herb vinaigrette...137 / 274

petite sweets 3.25 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...6.00 ea.

disposable chafer & sterno...7.50 ea.

disposable plates, napkins & cutlery...3.50 pp

Due to seasonal availability, this menu is subject to change