



PIATTI DANVILLE OFFSITE CATERING

Continue the tradition of celebrating your occasions with Piatti and let us bring the party to you! Now you can enjoy all of your Piatti favorites in the comfort of your home, a park, backyard, or wherever you gather. From drop off lunch boxes to an outing al fresco, Piatti is here to safely and conveniently cater to your event or celebration needs, whatever they may be. Amplify your next experience with us.

For deliveries, there is a \$300.00 minimum net sales requirement and 15% delivery and set up fee. 8.25% tax will be added to the final bill.

Our employee and guest safety is most important, especially during these unprecedented times. We are happy to be able to take care of your needs but in order to protect you and our staff we have implemented some changes to our practices.

- Our employees will be wearing masks and maintaining social distancing while on your property.
- Our employees will not be interacting with your guests or other vendors while on site.
- Our employees will make every effort to avoid entering your home, if possible, and/or otherwise directed by you.
- All food will be dropped off and set up as requested, but our staff will not be available to stay and service your event.
- All food will be provided and set up in disposable containers so they will be easy for you to discard at the end of the event.
- We will not be able to use your platters, utensils or other supplies while setting up, however we can provide you with disposable utensils at your request.
- If you have any special requests, please let us know in advance of the day of the event, and we will do what we can to accommodate your needs while still adhering to our safe practices.

Thank you for your patience and understanding. We recognize this may not be “the norm” that you expect from us, but we hope that you recognize these changes are meant to ensure the safety and health of our employees and guests alike

Contact Special Events Manager Tami Morgan

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PIATTI

private dining – appetizers

reception platters (serves 20)

assorted fresh fruit...93

marinated mixed olives w. rosemary & orange peel...71*

artisan cheese, greek fig jam, house made crackers...110

baked brie, flaky crust, raspberry preserves, house made crackers...100

mediterranean hummus, seasonal vegetables, house made crackers...83

antipasti, salami, provolone cheese, olives, marinated vegetable salad...105*

roasted & marinated raw vegetable platter, creamy buttermilk dressing...83*

house smoked side of salmon, brown sugar cured, capers, red onion, house made crackers...132

individual bites

priced per piece. minimum 12 per selection

meat & seafood crostini – 4.50 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 – 4.25 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...4.00

roasted eggplant slider, oven roasted tomatoes, mozzarella...4.25

roasted tomato caprese skewer, marinated fresh mozzarella...4.25*

roasted baby red potato, blue cheese mousse, red onion, hawaiian sea salt...3.75*

seafood

crab cake, classic tartar sauce...4.75

seared scallop, bacon blanket...4.75*

shrimp cocktail, cocktail sauce...4.00*

grilled salmon skewer, lemon chive aioli...4.00*

ahi tuna crudo, sliced cucumber, calabrian oil...4.25*

pancetta wrapped prawns, housemade chili sauce...4.75*

meat

housemade meatball, marinara...3.75

grilled beef skewer, salsa verde...4.50*

chicken skewer, pesto, virgin olive oil...4.25*

mini grilled fontina & prosciutto sandwich...3.75

zoe's calabrese sausage skewer, honey mustard...4.25*

grass fed burger slider, roasted tomato, ketchup & mustard...4.75

mushrooms stuffed w. our italian sausage & pt. reyes blue cheese... 3.75

***= gluten free**

due to seasonal availability, menu items subject to change

PIATTI

\$45 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)

italian pasta shells, pesto cream

rigatoni pasta, classic bolognese

penne pasta, roasted tomatoes, garlic, marinara

atlantic salmon, piatti tartar sauce

beef & pork 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 (\$3.50 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

\$56 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)

Italian pasta shells, 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

beef & pork 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 (\$3.50 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

\$66 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)**

Italian pasta shells, 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

beef & pork 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 **(\$3.50 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...83 / 166

arugula, prosciutto, shaved parmesan, lemon, evoo...66 / 132

caesar salad, garlic anchovy dressing, grated parmesan, rustic croutons,...66 / 132

mixed greens, tomatoes, cucumber, radish, italian vinaigrette...66 / 132

chopped lettuces, market vegetables, palm hearts, feta cheese, olives, oregano dressing...66 / 132

caprese platter, fresh mozzarella, roasted tomatoes, basil, balsamic, sea salt, evoo...71 / 143

penne pasta salad, parmesan, cucumbers, peppers, roma tomatoes, red onion, red wine vinaigrette...61 / 122

tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette...78 / 155

italian cold cut finger sandwiches, provolone, olive relish, whole grain mustard aioli, served on house made focaccia...61 / 122

grilled mediterranean finger sandwiches, portobello mushrooms, zucchini, roasted bell pepper, basil, roasted roma tomato, mozzarella on house made focaccia...61 / 122

entrees

Italian pasta shells, pesto cream...132 / 265

rigatoni pasta, classic bolognese...144 / 288

penne pasta, roma tomatoes, garlic, marinara...122 / 244

pan seared salmon, piatti tartar sauce...154 / 309

beef & pork meatballs, marinara...110 / 220

calabrese sausages, sweet peppers, caramelized onions...132 / 265

grilled chicken breast, roasted mushrooms, herb vinaigrette...144 / 288

petite sweets 3.50 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...7.00 ea.

disposable chafer & sterno...10.00 ea.

disposable plates, napkins, cutlery...3.50 pp

Due to seasonal availability, this menu is subject to change