

**PIATTI**

Off Site Catering

**DANVILLE**

# Off Site Catering

Continue the tradition of celebrating your occasions with Piatti and let us bring the party to you!

Now offering simple “drop & go” delivery service so you can enjoy all of your Piatti favorites in the comfort of your home, a park, backyard, or wherever you gather.

\$500 minimum food purchase required for delivery. There is a 10% delivery & setup fee & 5% event fee for delivery or pick up.

We require orders 5 business days in advance with a signed contract & deposit.

## **SAFETY**

Guest and employee safety is our priority. Events have taken on a different meaning lately, and we’ve adapted our catering services to adhere safely to new protocols without compromising an enjoyable Piatti experience.

## **SPECIAL REQUESTS**

We’re here to help you create a unique and memorable experience. If you have any special requests, please let us know and we will do our best to accommodate while adhering to our safety protocols.

## **CONTACT**

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# PIATTI

## ANTIPASTI

### INDIVIDUAL BITES

*priced per person, minimum 12 per selection*

*\*= gluten free*

#### Vegetarian

<b>Pesto arancini</b> , mozzarella	4.00
<b>Roasted eggplant slider</b> , oven roasted tomatoes, mozzarella	4.75
<b>Roasted tomato caprese skewer</b> , * marinated fresh mozzarella	3.50
<b>Roasted baby red potato</b> , blue cheese mousse, red onion, hawaiian sea salt *	3.75

#### Seafood

<b>Crab cake</b> , classic tartar sauce	5.00
<b>Seared scallop</b> , bacon blanket *	5.25
<b>Shrimp cocktail</b> , cocktail sauce *	4.50
<b>Grilled salmon skewer</b> , lemon chive aioli *	4.50
<b>Pancetta wrapped prawns</b> , housemade chili sauce *	5.25

#### Meat

<b>Housemade meatball</b> , marinara	4.00
<b>Grilled beef skewer</b> , salsa verde *	5.00
<b>Chicken skewer</b> , pesto, virgin olive oil *	4.75
<b>Mini grilled fontina &amp; prosciutto sandwich</b>	4.00
<b>Zoe's calabrese sausage skewer</b> , honey mustard *	4.25
<b>Grass fed burger slider</b> , roasted tomato, ketchup & mustard	5.25
<b>Stuffed mushrooms</b> , italian sausage, pt. reyes blue cheese	4.25

### Meat & seafood crostini 4.50 each

<b>Grilled chicken salad</b> , pesto aioli, toasted pine nuts
<b>Classic tuna salad</b> , cornichon, aioli, celery, red onion
<b>Thin sliced salami</b> , artichoke relish, champagne vinegar, basil
<b>Seared filet mignon</b> , red onion marmalade, pt. reyes blue cheese

### Vegetable crostini 4.25 each

<b>Roasted tomato</b> , basil, balsamic
<b>French brie</b> , saba, roasted grapes
<b>Thyme roasted mushrooms</b> , ricotta
<b>Warm goat cheese</b> , apple, walnuts, honey

### RECEPTION PLATTERS

*serves 20*

<b>Assorted fresh fruit</b>	105
<b>Marinated mixed olives</b> , rosemary & orange peel *	75
<b>Artisan cheese</b> , greek fig jam, house made crackers	120
<b>Baked brie</b> , flaky crust, raspberry preserves, house made crackers	110
<b>Mediterranean hummus</b> , seasonal vegetables, house made crackers	90
<b>Antipasti</b> , salami, provolone cheese, olives, marinated vegetable salad *	115
<b>Roasted &amp; marinated raw vegetable platter</b> , creamy buttermilk dressing *	90
<b>House smoked side of salmon</b> , brown sugar cured, capers, red onion, house made crackers	195

# PIATTI

## \$49 per person

Three course meal | requires minimum order of 12 servings  
Includes artisan bread & Piatti dipping oil, disposable chafers, sterno, plate, napkins & utensils "Sweets" minimum 12 per selection

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### ANTIPASTI & INSALATA *please select one*

**Arugula**, prosciutto, shaved parmesan, lemon, evoo

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Baby spinach**, hard cooked egg, bacon, fried onion, apple balsamic vinaigrette

**Tuscan chicken & white bean salad**, roasted tomatoes, sherry vinaigrette

**Chopped lettuces**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, oregano dressing

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### CONTORNI *please select one*

**Sautéed spinach**

**Mashed potatoes**

**Roasted potatoes**

**Broccolini, garlic, chili**

**Thyme roasted baby carrots**

**Seasonal farmers market vegetables**

### SECONDI *please select two*

**Italian pasta shells**, pesto cream

**Rigatoni pasta**, beef & pork bolognese, parmesan

**Penne pasta**, roasted tomatoes, garlic, roasted tomato sauce

**Pan seared atlantic salmon**, seasonal pesto

**Chicken piccata**, white wine, lemon butter, capers

**Calabrese sausage**, sweet peppers, caramelized onions

**Beef & pork meatballs**, roasted tomato sauce, grated parmesan

**Whole roasted tenderloin**, red wine jus (+ \$5 per person)

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### PETITE SWEETS | + \$3.50 EACH

**Mini cannoli**

**Cheesecake bite**

**Chocolate torte pop**

**Chocolate chip cookie**

**Dark chocolate truffle**

**Lemon meringue tartlet**

**Caramel & chocolate tartlet**



# PIATTI

## \$62 per person

Three course meal | requires minimum order of 12 servings  
Includes artisan bread & Piatti dipping oil, disposable chafers,  
sterno, plate, napkins & utensils "Sweets" minimum 12 per selection

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### ANTIPASTI & INSALATA *please select two*

**Arugula**, prosciutto, shaved parmesan, lemon, evoo

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Baby spinach**, hard cooked egg, bacon, fried onion, apple balsamic vinaigrette

**Tuscan chicken & white bean salad**, roasted tomatoes, sherry vinaigrette

**Chopped lettuces**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, oregano dressing

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### CONTORNI *please select two*

**Sautéed spinach**

**Mashed potatoes**

**Roasted potatoes**

**Broccolini, garlic, chili**

**Thyme roasted baby carrots**

**Seasonal farmers market vegetables**

### SECONDI *please select two*

**Italian pasta shells**, pesto cream

**Rigatoni pasta**, beef & pork bolognese, parmesan

**Penne pasta**, roasted tomatoes, garlic, roasted tomato sauce

**Penne pasta with prawns**, garlic, white wine, calabrian chili, arugula

**Marinated flank steak**, horseradish cream

**Pan seared atlantic salmon**, seasonal pesto

**Chicken piccata**, white wine, lemon butter, capers

**Calabrese sausage**, sweet peppers, caramelized onions

**Beef & pork meatballs**, roasted tomato sauce, grated parmesan

**Whole roasted tenderloin**, red wine jus (+ \$5 per person)

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### PETITE SWEETS | + \$3.50 EACH

**Mini cannoli**

**Cheesecake bite**

**Chocolate torte pop**

**Chocolate chip cookie**

**Dark chocolate truffle**

**Lemon meringue tartlet**

**Caramel & chocolate tartlet**



# PIATTI

## \$72 per person

Three course meal | requires minimum order of 12 servings  
Includes artisan bread & Piatti dipping oil, disposable chafers, sterno, plate, napkins & utensils "Sweets" minimum 12 per selection

### ANTIPASTI & INSALATA *please select two*

**Arugula**, prosciutto, shaved parmesan, lemon, evoo

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Baby spinach**, hard cooked egg, bacon, fried onion, apple balsamic vinaigrette

**Tuscan chicken & white bean salad**, roasted tomatoes, sherry vinaigrette

**Chopped lettuces**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, oregano dressing

### CONTORNI *please select two*

**Sautéed spinach**

**Mashed potatoes**

**Roasted potatoes**

**Broccolini, garlic, chili**

**Thyme roasted baby carrots**

**Seasonal farmers market vegetables**

### SECONDI *please select three*

**Italian pasta shells**, pesto cream

**Rigatoni pasta**, beef & pork bolognese, parmesan

**Penne pasta**, roasted tomatoes, garlic, roasted tomato sauce

**Penne pasta with prawns**, garlic, white wine, calabrian chili, arugula

**Slow roasted strip loin**, chimichurri

**Slow roasted pork loin**, salsa verde

**Marinated flank steak**, horseradish cream

**Pan seared atlantic salmon**, seasonal pesto

**Chicken piccata**, white wine, lemon butter, capers

**Calabrese sausage**, sweet peppers, caramelized onions

**Beef & pork meatballs**, roasted tomato sauce, grated parmesan

**Whole roasted tenderloin**, red wine jus (+ \$5 per person)

### PETITE SWEETS | + \$3.50 EACH

**Mini cannoli**

**Cheesecake bite**

**Chocolate torte pop**

**Chocolate chip cookie**

**Dark chocolate truffle**

**Lemon meringue tartlet**

**Caramel & chocolate tartlet**





# PIATTI

## A LA CARTE

Small serves 10, large serves 20  
Sweets minimum of 12 per selection

## INSALATA & SANDWICHES

<b>Pan seared salmon on mixed greens,</b> italian vinaigrette	95   190
<b>Arugula,</b> prosciutto, shaved parmesan, lemon, evoo	76   152
<b>Caesar salad,</b> garlic anchovy dressing, grated parmesan, croutons	76   152
<b>Mixed greens,</b> tomatoes, cucumber, radish, italian vinaigrette	72   144
<b>Chopped lettuces,</b> market vegetables, palm hearts, feta cheese, olives, cannellini & garbanzo beans, oregano dressing	76   152
<b>Caprese platter,</b> fresh mozzarella, roasted tomatoes, basil, balsamic, sea salt, evoo	82   164
<b>Penne pasta salad,</b> parmesan, cucumbers, peppers, roma tomatoes, red onion, red wine vinaigrette	70   140
<b>Tuscan chicken &amp; white bean salad,</b> roasted tomatoes, sherry vinaigrette	85   170
<b>Italian cold cut finger sandwiches,</b> provolone, olive relish, whole grain mustard aioli, house made focaccia	70   140
<b>Grilled mediterranean finger sandwiches,</b> portobello mushrooms, zucchini, roasted bell pepper, basil, roasted roma tomato, mozzarella, house made focaccia	70   140

## SECONDI

<b>Italian pasta shells,</b> pesto cream	149   298
<b>Rigatoni pasta,</b> beef & pork bolognese, parmesan	166   332
<b>Penne pasta,</b> roma tomatoes, garlic, roasted tomato sauce	138   276
<b>Beef &amp; pork lasagna,</b> spinach, three cheeses, roasted tomato sauce <b>"half serves 7 &amp; full 14"</b>	80   160
<b>Whole roasted tenderloin,</b> chimichurri sauce	350   700
<b>Pan seared atlantic salmon,</b> seasonal pesto	176   352
<b>Beef &amp; pork meatballs,</b> roasted tomato sauce	125   250
<b>Chicken piccata,</b> white wine, lemon butter, capers	162   324
<b>Calabrese sausages,</b> sweet peppers, onions	149   298

## CONTORNI

<b>Mashed potatoes</b>	50   100
<b>Roasted potatoes</b>	50   100
<b>Thyme roasted baby carrots</b>	55   110
<b>Seasonal farmers market vegetables</b>	55   110

## PETITE SWEETS | \$3.50

Mini cannoli	EXTRA'S
Cheesecake bite	Artisan bread & dipping oil 7.75
Chocolate torte pop	Disposable chafers & sterno 11.00
Chocolate chip cookie	Plates, napkins & cutlery 4.00
Dark chocolate truffle	
Lemon meringue tartlet	
Caramel & chocolate tartlet	



# Our Story

Translating to “plate” in Italian, Piatti celebrates what is shared around a dining table. Not just superb fresh food, and in our case unbeatably fresh homemade pastas, but also connection, conversation and cherished memories. Piatti restaurants are gathering spots for friends, family and neighbors to dine, drink and socialize while experiencing the sense of community signature to Italian culture.

Welcoming all with open arms, a visit to Piatti is like an intimate dinner party at the home of a good friend. Relaxed but elegant, our recently upgraded offerings and revamped atmosphere inspire conviviality. You’ll feel like family while savoring our authentic seasonal Italian cuisine and sipping through our impressive wine list or premium cocktail menu. All about meaningful interactions, our new immersive retail and takeaway allows you to bring our quality, house-made ingredients to go and recreate the Piatti experience at home.

Where modern interior design meets rustic wood-fired pizzas and housemade pastas, Piatti is your destination for a memorable meal. We invite you to come as you are and enjoy what has made our Italian Trattoria a community staple for decades.

