

PIATTI

MILL VALLEY

PRIVATE DINING – OFFSITE

(24 HOUR ADVANCE NOTICE)

Piatti Mill Valley 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 party platters to an outing al fresco, Piatti is here to safely and conveniently cater your next event or celebration needs, whatever they may be. Amplify your next experience with us.

Employee and Guest 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. Our goal is to make you feel as normal as possible while behind the scenes we are keeping you safe and well. We understand our guests may have more specific questions so for your peace of mind, we want you to know specifically what we are doing.

- 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.

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 Special Event Coordinator Kristin Lehmkuhl

Phone: 415-306-1514

Piatti 415-380-2525

klehmkuhl@piatti.com

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piatti platters

(\$150.00 minimum charge)

antipasti platter...125

(serves 20-25 guests) locally cured charcuterie, marinated olives, crostini

cheese platter...160

(serves 20-25 guests) brie, manchego, pecorino, gorgonzola, crostini

grilled vegetable platter...100

(serves 20-25 guests) seasonal from the farmers market, basil pesto

fruit platter...75

(serves 20-25 guests) assorted seasonal fruit

endive cups...40

(15 pieces) endive filled, grilled chicken, fuji apple salad, gorgonzola, saba

house cured salmon bites...44

(15 pieces) smoked salmon, cucumber, cream cheese, red onion

pork & ricotta meatballs...44

(15 pieces) pork & ricotta meatballs from the wood oven, melted mozzarella

mushroom crostini...40

(15 pieces) roasted thyme mushrooms, ricotta

cherry tomato crostini...40

(15 pieces) cherry tomato, ricotta, basil, ricotta

seared flat iron crostini...45

(15 pieces) flat iron steak, red onion jam, gorgonzola

smoked paprika deviled eggs...38

(15 pieces)

assorted speidini...45

(15 pieces) choose from chicken, beef, roasted vegetable

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small serves 6-9 people, large serves 14 to 18 people

chopped salad...80 / 160

romaine, salami, chickpeas, olives, roasted peppers, artichokes, provolone, crostini, parmesan, herb vinaigrette

caesar salad...55 / 110

chopped romaine, grana padane cheese, toasted croutons in a garlic anchovy dressing

add grilled chicken, salmon or shrimp...105/175

sandwich platters

chicken, bacon, provolone, aioli, tomato, arugula on ciabatta roll...90 / 180

caprese, mozzarella, tomato, basil, aged balsamic, xvoo...90 / 180

dungeness crab avocado sliders...125

(15 pieces) crab, avocado, remoulade on brioche bun

penne bolognese...75 / 150

penne pasta, meat ragu, parmesan

bucatini amatriciana...75 / 150

crushed tomato, pancetta, onion, calabrian chilies

spaghetti & meatballs...85 / 170

spaghetti, housemade pork & ricotta meatballs braised in tomato sauce, parmesan cheese

ravioli...150 / 300

housemade ricotta & spinach ravioli, lemon cream

proteins

roasted chicken, herb pan sugo...130 / 260

tri tip, horseradish aioli...150 / 300

sides...40 / 80

mashed potatoes

roasted potatoes

sautéed broccolini, garlic, chili