

# PIATTI

## PRIVATE DINING OCCASIONS

**SPECIAL DINNERS - OFFICE PARTIES - WEDDINGS  
REHEARSAL DINNERS - BRIDAL SHOWERS - BUSINESS LUNCHES  
BUSINESS DINNERS - COCKTAIL PARTIES**

Piatti has several private and non-private dining areas to choose from:

**The Fireplace Room** is a handsome dining space featuring a Tuscan-style fireplace, large bay windows and French doors opening onto our North Patio. The room can accommodate up to 40 guests, depending upon room arrangement, and is separated from the main dining room by a louvered door. It is ideal for special celebrations as well as business events. There is no room rental fee, however minimum expenditures do apply.

**The Main Dining Room** has several areas appropriate for non-private seating which can accommodate groups of up to 22 guests, often with window seating.

**The Open-Air Patio** is available May through October, weather permitting. The Patio borders the mall promenade and accommodates up to 40 guests, perfect for informal gatherings such as family reunions and wine tastings. Minimum expenditures will apply.

**The Entire Restaurant**, including patios, is available for parties of up to 200 guests for summer events and 140 guests for winter events. Minimum expenditures will apply.

**Room and Table Arrangements:** Our banquet coordinator will be happy to suggest appropriate room arrangements for the size and type of your particular event. The most common arrangements for large groups are one or two long tables seating 10-20 each (left, below), or a cluster of round tables seating 5-6 each (right, below). We invite you to stop by and preview the area at your convenience.



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# PIATTI

## ***Antipasti Platters***

***Small Serves 5 - 7 People***

***Large Serves 10 – 14***

*~72 Hour Advance Order Required~*

### **Antipasti**

Assorted Italian Salami & Cured Meats, Fresh Mozzarella, Italian Cheeses  
& Roasted Country Olives

45 / 80

### **Verdure**

Assorted Marinated, Roasted & Grilled Vegetables Including Eggplant Rolled  
With Ricotta & Capers & Prosciutto Wrapped Asparagus

40 / 75

### **Bruschetta**

Mascarpone, Smoked Salmon & Chives;  
Goat Cheese, Roasted Portobello Mushroom & Shaved Arugula;  
Roasted Bosc Pear & Gorgonzola Dolce, Honey & Thyme

40 / 75

### **Gamberi**

Mesquite Grilled Prawns Wrapped in Pancetta, Drizzled with Saba

50 / 90

### **Funghi**

Garlic Roasted Crimini Mushrooms Stuffed with Herbed Goat Cheese

35 / 65

### **Spiedo**

Skewers: Mesquite Grilled Balsamic Marinated Chicken  
& Herb Marinated Flat-Iron Steak

45 / 85

# PIATTI

## LUNCH MENU 1 "PICOLA" (LIGHT)

### Primi

**\*Choose 2 for your menu\***

#### Zuppa

Cup of Minestrone or Zuppa del Giorno

#### Misti

Garden Lettuce, Cherry Tomatoes, Cucumber, Red Onion & Herb Mustard Vinaigrette

#### Caesar

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

### Secondi (small size)

**\*Choose 3 for your menu\***

#### Ravioli

House-Made & Vegetarian, Preparation Changes Seasonally, Small size

#### Penne

Sautéed Chicken, Broccoli, Tomatoes, Garlic, White Wine, Chili Flakes & Pine Nuts, Small size

#### Gnocchi

Handmade Potato Dumplings, Pesto Cream, Marinara, Parmesan & Pine Nuts, Small size

#### Capricciosa

Piatti "Cobb", Smoked Bacon, Grilled Chicken, Avocado, Gorgonzola, Oven-Roasted Tomato, Chopped Eggs, Artichokes & Gorgonzola Dressing, Small size

#### Risotto

Selection and Preparation Changes Seasonally, Small Size

### Dolce

#### Gelato or Sorbeto

One Scoop, Selection Changes Daily

### 19. per Person

(Without Dessert, \$15 per Person)

**Plus Tax & 20% Service Charge**

**Items & Prices Subject to Change**

# PIATTI

## LUNCH MENU 2

### Primi

**\*Choose 2 for your menu\***

#### Minestrone

Cannellini Beans, Tomato, Zucchini, Onion, Swiss Chard, Parmesan & Basil Pesto

#### Misti

Garden Lettuce, Cherry Tomatoes, Cucumber, Red Onion & Herb Mustard Vinaigrette

#### Caesar

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

### Secondi

**\*Choose 3 for your menu\***

#### Ravioli

House-Made & Vegetarian, Preparation Changes Seasonally

#### Fettuccine

"Bolognese", House-Made Pasta, Sausage & Fennel Ragu & Pecorino Toscano

#### Panini

Choose from Chicken, Pancetta, Portobello or Prosciutto Cotto on a House-Made Ciabatta Roll, w. Polenta Fries or Garden Salad

#### Capricciosa

Piatti "Cobb", Smoked Bacon, Grilled Chicken, Avocado, Gorgonzola, Oven-Roasted Tomato, Chopped Eggs, Artichokes & Gorgonzola Dressing

#### Pesce del Giorno

Fresh Fish, Selection and Preparation Changes Seasonally

### Dolce

#### Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Brandy & Shaved Chocolate

**25. per Person**

**(Without Dessert, \$20 per Person)**

**Plus Tax & 20% Service Charge**

**Items & Prices Subject to Change**

# PIATTI

## DINNER MENU 1

### Primi

Choice of:

#### Minestrone

Cannellini Beans, Tomatoes, Zucchini, Onions, Swiss Chard, Parmesan & Basil Pesto

#### Caesar

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

### Secondi

Choice of:

#### Ravioli

House-Made & Vegetarian, Preparation Changes Seasonally

#### Fettuccine

"Bolognese", House-Made Pasta, Sausage & Fennel Ragu & Pecorino Toscano

#### Maiale

Spice Rubbed Pork Tenderloin, Herbed Risotto, Roasted Carrots & Huckleberry-Brandy Sauce

#### Pollo Ripieno

Boneless, All Natural Half Chicken Stuffed with Swiss Chard, Goat Cheese, Pine Nuts & Currants; Garlic Mashed Potatoes, Green Beans & Roasted Garlic Sauce

### Dolci

Choice of:

#### Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Brandy & Shaved Chocolate

#### Mandorla

Almond Cake, Poached Bosc Pears & Cinnamon-Pinot Noir Sauce

**28. per Person**

**Plus Tax & 20% Service Charge**

**Items & Prices Subject to Change**

# PIATTI

## DINNER MENU 2

### Primi

Choice of:

#### Minestrone

Cannellini Beans, Tomatoes, Zucchini, Onions, Swiss Chard, Parmesan & Basil Pesto

#### Misti

Garden Lettuce, Cherry Tomatoes, Cucumber, Red Onion & Herb Mustard Vinaigrette

#### Caesar

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

### Secondi

Choice of:

#### Ravioli

House-Made & Vegetarian, Preparation Changes Seasonally

#### Pesce del Giorno

Fresh Fish, Selection and Preparation Changes Seasonally

#### Pollo Ripieno

Boneless, All Natural Half Chicken Stuffed with Swiss Chard, Goat Cheese, Pine Nuts & Currants; Garlic Mashed Potatoes, Green Beans & Roasted Garlic Sauce

#### Bistecca

Herb & Garlic Marinated Flat Iron Steak, Green Beans & Gratinata

### Dolci

Choice of:

#### Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Brandy & Shaved Chocolate

#### Mandorla

Almond Cake, Poached Bosc Pears & Cinnamon-Pinot Noir Sauce

**34. per Person**

**Plus Tax & 20% Service Charge**

**Items & Prices Subject to Change**

# PIATTI

## DINNER MENU 3

\*\*\*3 day advance notice required\*\*\*

### Primi

Choice of:

#### Minestrone

Cannellini Beans, Tomatoes, Zucchini, Onions, Swiss Chard, Parmesan & Basil Pesto

#### Caesar

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

#### Stagione

Seasonal Salad, Please Inquire

### Secondi

**\*Choose 4 for your menu\***

#### Risotto del Giorno

Preparation Changes Seasonally

#### Frutta di Mare

House-Made Fettuccine, Sea Scallops, Prawns, Crushed Tomatoes, Chili Flakes, Basil & Extra Virgin Olive Oil

#### Ravioli

House-Made & Vegetarian, Preparation Changes Seasonally

#### Salmone

Grilled Wild Salmon, Braised Lentils, Broccoli Rabe, Roasted Bell Pepper-Olive Vinaigrette

#### Ripieno

Boneless Half Chicken Stuffed with Swiss Chard, Goat Cheese, Pine Nuts & Currants; Garlic Mashed Potatoes, Green Beans & Roasted Garlic Sauce

#### Agnello

Grilled Boneless Lamb Loin, Gratinatas, Roasted Carrots & Balsamic – Rosemary Sauce

#### Rib-Eye

12oz Boneless Steak, Roasted Fingerling Potatoes, Green Beans, Gorgonzola Dolce & Red Wine – Thyme Sauce

### Dolci

Choice of:

#### Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Brandy & Shaved Chocolate

#### Mandorla

Almond Cake, Poached Bosc Pears & Cinnamon-Pinot Noir Sauce

### 40. per Person

Plus Tax & 20% Service Charge

Items & Prices Subject to Change

## Frequently Asked Questions

### How do I reserve the Fireplace Room?

- A credit card pre-authorization form & a signed contract are required to book the Fireplace Room. There are no room rental fees for the private banquet areas. However, there are varying food and beverage minimum expenditures to book the room privately. Minimums are based on food and beverage consumption expenditures before tax (10%) and service charge (20%) and vary depending on day of the week, time of day, & time of year. Please call us for a quote for your proposed date & time.

### Is there a deposit required?

- There is no deposit required to book the room, however, the credit/debit card on contract will be charged 10% of the contracted minimum expenditure in case of cancellation.

### Are there any other possible fees I should be aware of?

- The wine list at Piatti offers an exciting selection of Italian, Northwest and California wine. If you choose to bring your own wine, the corkage fee is \$15 per 750ml. For every bottle of wine purchase from us, we will gladly waive one corkage fee.
- Should you bring your own cake for dessert, there is a cutting/serving fee is \$1.50 per person
- Projector screen rental is free, however we do not have a projector on premises

### Can we get separate checks?

- Absolutely! Please let us know in advance of ordering & allow us at least one minute per check processing time upon payment
- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. A service charge of 20% will be applied along with 10% tax. Payment is due in full on the day of the scheduled event. We do not accept personal or business checks as payment

### What table arrangement options will I have?

- For parties of 30 or less, we can do round table seating 5-6 at each table. Any party larger than 30 must be set at two parallel long tables. See pictures above!

### When do you need my final guest count?

- It is ideal for us to have the final guest count 72 hours before the party. We make every attempt to be flexible, so if your count changes even a few hours before the event, please call us & let us know so we can be prepared!

### When do you need my final menu selections?

- Due to the advance preparation required, we request your menu selections and all final event details at least 72 hours in advance. This is a mandatory time frame for antipasti platter preparation & dinner menu #3. Menu items are subject to seasonal availability. We will certainly notify you with options if a last minute change needs to be made.

### What do you offer kids?

- We are very "kid friendly", they may order upon arrival directly from our Bambini menu

### Can you help me with special arrangements?

- We can recommend florists, balloons, rental equipment....etc. Just ask us!

### If I book a party on the patio & the weather turns, what happens then?

- Booking a party on the patio does incur some risk, we cannot guarantee availability in the dining room if the weather turns.