



Piatti Sacramento 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. 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 Manager Cody Cunningham

Phone: 916.649.8885

codycunningham@piatti.com

PIATTI

*please offer your guests a choice of both salads, and three of the entrées.
preorder must be received 7 days prior to event. price includes salad and entrée, per person*

salads

chopped salad, olives, red peppers, ceci beans, feta, salami, herb vinaigrette

tricolore caesar, romaine, radicchio, frisée, bread crumbs, shaved grana, anchovy dressing

entrées (please select 3, preorder due 7 days prior to event)

blt, ciabatta roll, arugula, caper aioli...24

grilled chicken sando, our mozzarella, red onion, romaine, caper aioli, ciabatta roll...24

bucatini, sausage, spinach, pecorino, cream...27

orecchiette, six hour pork & beef bolognese, xvoo...28

spaghetti, house made pork & ricotta meatballs, tomato sauce...26

mary's half chicken, tuscan arugula salad, currants, pine nuts, pan jus...34

cast iron king salmon, dino kale, apple, delicata squash, pomegranate, pepitas...35

ravioli, spinach, ricotta, lemon cream, citrus gremolata...28

risotto, roasted mushrooms, porcini brodo, herbs, grana, lemon, truffle oil...31

dessert (add 9.50 per person)

tiramisu, espresso-soaked lady fingers, brandy mascarpone cream, cocoa powder

warm apple bread pudding, whiskey caramel sauce, whipped cream