

PIATTI

THE PIATTI STORY

With their open kitchens and stone pizza hearths, each Piatti reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. Although each Piatti has its own character and ambiance suited to its specific locale, all are characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. Piatti restaurants are gathering places where friends, family and neighbors eat, drink and socialize while enjoying the sense of community found in Italy's ever popular trattorias.

Since our founding in 1987, Piatti ensures that each location is a unique experience, suited to its surroundings. Piatti managers and chefs are encouraged to personalize their spaces and menus to meet the needs and desires of their customers and staff. Like their European inspirations, the Piatti restaurants are intended to be part of the community.

Piatti San Antonio offers a private dining space, the La Famiglia Room, which accommodates 45 guests comfortably. It is perfect for Rehearsal Dinners, Lectures, educational seminars, birthday parties and a wide variety of special events. In addition to the private dining space, Piatti San Antonio offers alternative spaces to accommodate large parties not necessarily needing a "private" space. A distinct Bar area holds up to 20 guests for cocktails and appetizers. The inviting Patio will seat up to 40 guests; weather permitting. The Main Dining Room offers seating for up to 170 guests.

events.eilan@piatti.com

Piatti Ristorante & Bar
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PIATTI

FREQUENTLY ASKED QUESTIONS

Reserving the Space

- In order to reserve a special event we will contract a food and beverage minimum.
- Minimums are based on food and beverage consumption and are not inclusive to tax, special event fee, gratuity or any other miscellaneous fees.
- Minimums will vary depending on the time of day, day of the week and time of the year.

Guest Guarantee

- Final guest counts (Guarantee) are to be provided by you to our office three business days prior by 2:00pm for any event. If less than the number of people confirmed shows up to the event, the party will still be charged according to the Guarantee contracted. If more people arrive, you will be charged for the total number of people present. Increases made within 24 hours prior to the event are accommodated at a Manager's discretion.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 14 days in advance.
- Menu prices and item availability are seasonal and subject to change. Special Fees
- The wine list at Piatti offers an exciting selection of Italian and California wines. Unfortunately, Texas Alcohol Beverage Commission does not permit guests to bring in wine for large groups. A guest may bring in a single bottle to be opened and served for a corkage fee of \$15.00 per 750ml bottle.
- Should a guest care to bring in a cake, our cake cutting service fee is \$2.00 per person. An additional salad or soup option may then be offered in lieu of the dessert course.
- Both locations offer a Projection Screen upon request. The rental fee is \$35.00.

Extras:

- We can provide or recommend floral arrangements, balloons, rental equipment, etc. Just ask us!

Deposit

- A signed Contract Agreement and completed credit card authorization form are needed to reserve and confirm any Private Event. A deposit may also be required for some events.
- All cancellations must be made in writing to a member of the management team no later than 14 days prior to the event. Penalty for cancellations will be explained in the Contract Agreement.

Payment

- All hosted items for food and beverage must be tabulated on one check and presented to you for your verification, signature and payment. A special event fee of 3% will be applied along with 8.25% state sales tax. For your convenience, your bill will be calculated with a suggested gratuity of 18%. You will have the opportunity to raise or lower the percentage as you see fit. Payment is due in full on the day of the scheduled event for onsite events. Cash or Credit Card payment preferred. All other forms of payment will be considered at a manager's discretion.
- Further details will be provided in the Contract Agreement or Upon Written Request

PIATTI

private dining - reception menus

reception platters (serves 25 - 30 guests)

assortment of italian meats, peperoncini, kalamata olives, marinated artichoke hearts, crostini...85

sliced seasonal fresh fruit...60

assortment of italian cheeses, crostini...80

grilled vegetables, red peppers, onions, zucchini, artichokes, asparagus, parmesan, extra virgin olive oil...75

wood grilled bread topped w. fresh tomatoes, basil pesto, garlic, fresh basil...50

italian meatballs, mushroom tomato sauce...50

prosciutto wrapped asparagus ...70

chilled prawns & house-made cocktail sauce...75

flash fried calamari, spicy roasted tomato sauce...50

marinated steak skewers...80

chicken skewers, choice of picatta or marsala sauce...65

artichoke dip, crostini...55

shrimp scampi, crostini...70

shrimp sambuca, crostini...70

PIATTI

private dining – appetizers

(approximately 25 pieces)

oven-fired goat cheese, tomato, basil, kalamata olives, baked crostini...55

flatbread, granny smith apple, gorgonzola cheese, balsamic vinaigrette...50

sun-dried tomato pesto & goat cheese mousse on baked crostini...55

puff pastry, italian fennel sausage, red bell peppers, mozzarella...50

sauteed shrimp, sambuca white wine sauce...70

crab & risotto puffs, basil pesto aioli...60

herb risotto puffs, basil pesto aioli...55

lightly breaded parmesan artichoke cakes, basil pesto aioli...55

smoked salmon, dill yogurt, caviar...70

seared tuna, house-made remoulade sauce served on lavash...70

sliced seared duck w. pomegranate molasses...65

prosciutto wrapped melon...60

grilled portobello mushrooms, mozzarella, basil, sun-dried tomato pesto, balsamic vinegar...60

miniature crab cakes, house-made remoulade sauce...70

assortment of mini calzones, choice of olive tapenade, pepperoni or tomato pesto...55

margherita pizza, marinara sauce, mozzarella, basil...50

(add pepperoni or sausage)...55

pulled pork rib sliders...60

chicken parmesan poppers...50

grilled niman ranch “organic” steak on lavash...75

crispy pancetta cup, goat cheese, fig chutney...65

bresaola, seasonal melon, fresh mint...65

PIATTI

private dining – lunch

first course *(select one)*

caesar, romaine, grana padano, toasted crostini, garlic anchovy dressing

italian, fresh baby greens, cucumber, tomato, red onion, pecorino romano, croutons, champagne vinaigrette

cuneo, iceberg wedge, red onions, cucumbers, cherry tomatoes, creamy gorgonzola dressing

zuppa di pomodoro, tomato basil soup

second course *(select three)*

spaghetti, traditional bolognese meat sauce...27

ravioli, house-made spinach & ricotta ravioli, lemon cream, citrus gremolata...27

rigatoni, italian sausage, oven-roasted tomato, shaved garlic, basil, goat cheese...27

shrimp scampi, sautéed shrimp, fresh tomato, lemon caper white wine crème, linguini pasta...28

farfalle alfredo, grilled marinated chicken, parmesan cream sauce, bowtie pasta...27

tagliatelle di zucchini, shaved zucchini, grilled chicken, pine nuts, sundried tomatoes, suga rosa sauce...27

lasagna, traditional meat sauce, marinara sauce, fresh spinach...29

pollo marsala, sautéed chicken breast, mushrooms, marsala wine, whipped potatoes, seasonal vegetables...29

pollo limone, sautéed chicken breast, lemon white wine kalamata olive sauce, whipped potatoes, seasonal vegetables...29

pollo picatta, sautéed chicken breast, lemon white wine butter caper sauce, whipped potatoes, seasonal vegetables...29

pollo griglia, grilled chicken breast, artichokes, olives, asparagus, cherry tomatoes, lemon white wine sauce...29

pollo dijon, parmesan crusted chicken breast, dijon cream, whipped potatoes, seasonal vegetables...29

tilapia picatta, sautéed tilapia, lemon caper white wine sauce, whipped potatoes, seasonal vegetables...30

tuscan steak, niman ranch 4 oz. organic flat iron steak, whipped potatoes, seasonal vegetables...32

third course *(select one)*

cioccolata, rich chocolate cake, chocolate ganache

tiramisu, 'pick me up' traditional Italian dessert, espresso & rum soaked ladyfingers, mascarpone

limone, fresh house-made tart

crème brulee, vanilla bean custard, caramelized sugar, biscotti

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PIATTI

private dining - dinner

first course *(select one)*

caesar, romaine, grana padano, toasted crostini, garlic anchovy dressing

italian, fresh baby greens, cucumber, tomato, red onion, pecorino romano, croutons, champagne vinaigrette

cuneo, iceberg wedge, red onions, cucumbers, cherry tomatoes, creamy gorgonzola dressing

zuppa di pomodoro, tomato basil soup

second course *(select three)*

spaghetti, traditional bolognese meat sauce...32

ravioli, house-made spinach & ricotta ravioli, lemon cream citrus gremolata...32

rigatoni, italian sausage, oven-roasted tomato, shaved garlic, basil, goat cheese...32

shrimp scampi, sautéed shrimp, fresh tomato, lemon caper white wine creme, linguini pasta...34

farfalle alfredo, grilled marinated chicken, parmesan cream sauce, bowtie pasta...32

tagliatelle di zucchini, shaved zucchini grilled chicken, pine nuts, sundried tomatoes, sugo rosa sauce...32

lasagna, traditional meat sauce, marinara sauce, fresh spinach...32

pollo marsala, sautéed chicken breast, mushrooms, marsala wine, whipped potatoes, seasonal vegetables...34

pollo limone, sautéed chicken breast, lemon white wine kalamata olive sauce, whipped potatoes, seasonal vegetables...34

pollo picatta, sautéed chicken breast, lemon white wine butter caper sauce, whipped potatoes, seasonal vegetables...34

pollo griglia, grilled chicken breast, artichokes, olives, asparagus, cherry tomatoes, lemon white wine sauce...34

pollo dijon, parmesan crusted chicken breast, dijon cream, whipped potatoes, seasonal vegetables...34

tilapia picatta, sautéed tilapia, lemon caper white wine sauce, whipped potatoes, seasonal vegetables...35

salmone griglia, grilled organic salmon, garlic herbed butter, whipped potatoes, seasonal vegetables...39

tuscan steak, niman ranch 4 oz. organic flat iron steak, whipped potatoes, seasonal vegetables...46

third course *(select one)*

cioccolata, rich chocolate cake, chocolate ganache

tiramisu, 'pick me up' traditional Italian dessert, espresso & rum soaked ladyfingers, mascarpone

limone, fresh house-made tart

crème brulee, vanilla bean custard, caramelized sugar, biscotti

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness