

## 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.

There is no other community like Éilan, from its design and accommodations, to its people, to its commitment to sustainable and enjoyable living, to all of the amenities and services that it offers. Piatti is proud to be part of this new work/live/play/shop/dine community where respect for the land meets modern demands and expectations for a higher quality of life.

Located at Éilan on the Piazza, Piatti offers a variety of different event spaces.

**Fontana Room** is an intimate space located inside the restaurant that overlooks the dancing fountain on the Piazza. Our private dining room opens up onto the patio and seats up to 50 guests or 70 guests cocktail style.

In addition, Piatti offers three different spaces throughout the Éilan community: **The Great Room, 4 different Alfresco venues** - including the Event Lawn, Rose Garden, Art Garden and the Commons. These locations offer seating for 10-100 guests and have a number of different configuration possibilities.

### **The Great Room**

A signature of Éilan, where design meets function. This contemporary furnished space offers plenty of room to host a corporate or social event, rehearsal dinner, wedding or a private function. Seats 80 or 100 guest's cocktail style. A rental fee applies.

# 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. On the other hand, 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 for the screen is \$40.00 and the Projector is \$160.00.

## 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

## **RECEPTION MENUS**

### **RECEPTION PLATTERS**

( SERVES 25 - 30 GUESTS )

An Assortment of Italian Meats, Pepperoncini, Kalamata Olives, Marinated Artichoke Hearts & Crostini 85.

Sliced Seasonal Fresh Fruit 60

Assortment of Italian Cheeses & Crostini 80

Grilled Vegetables including Red Peppers, Onions, Zucchini, Artichokes, & Asparagus topped w. Parmesan & Extra Virgin Olive Oil 75.

Wood Grilled Bread topped w. Fresh Tomatoes, Basil Pesto, Garlic & Fresh Basil 50

Italian Meatballs w. Mushroom Tomato Sauce 50

Prosciutto wrapped Asparagus 70

Chilled Prawns & House-Made Cocktail Sauce 75

Flash Fried Calamari w. Spicy Roasted Tomato Sauce 50

Marinated Steak Skewers 80

Chicken Skewers with choice of Picatta, Marsala Sauce or Dijon Sauce 65

Artichoke Dip with Crostini 55

Shrimp Scampi with Crostini 70

Shrimp Sambuca with Crostini 70

HOR D'OEUVERS  
(APPROXIMATELY 25 PIECES)

- Oven-Fired Goat Cheese w. Tomato, Basil, Kalamata Olives & Baked Crostini 55
- Flatbread Topped w. Granny Smith Apple, Gorgonzola Cheese & Balsamic Vinaigrette 50
- Sun-Dried Tomato Pesto & Goat Cheese Mousse on Baked Crostini 55
- Puff Pastry Filled w. Italian Fennel Sausage, Red Bell Peppers & Mozzarella 50
- Shrimp Sautéed in Sambuca White Wine Sauce 70
- Crab & Risotto Puffs w. Basil Pesto Aioli 60
- Herb Risotto Puffs with Basil Pesto Aioli 55
- Lightly Breaded Parmesan Artichoke Cakes w. Basil Pesto Aioli 55
- Smoked Salmon w. Dill Yogurt & Caviar on a Baked Crostini 70
- Seared Tuna w. House-Made Remoulade Sauce Served on Lavash 70
- Sliced Seared Duck w. Pomegranate Molasses on Lavash or Fried Polenta 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 Topped with Gorgonzola Cheese 75
- Crispy Pancetta Cup with Goat Cheese and Fig Spread Garnished with Arugula 65
- Bresaola with Seasonal Melon and Fresh Mint 65

**FIRST COURSE**

SELECT ONE ( 1 )

**CAESAR**

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

**CUNEO**

Iceberg Wedge, Red Onions, Cucumbers, Cherry Tomatoes & Creamy Gorgonzola Dressing

**ITALIAN**

Fresh Baby Greens, Cucumber, Tomato, Red Onion, Pecorino Romano, Croutons & Champagne Vinaigrette

**ZUPPA DI POMODORO**

Tomato Basil Soup

**SECOND COURSE**

SELECT THREE ( 3 )

**SPAGHETTI BOLOGNESE**

Traditional Bolognese Meat Sauce 27

**POLLO LIMONE**

Sautéed Chicken Breast, Lemon White Wine Kalamata Olive Sauce, Whipped Potatoes & Seasonal Vegetables 29

**RAVIOLI**

House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 27

**POLLO PICATTA**

Sautéed Chicken Breast, Lemon White Wine Butter Caper Sauce, Whipped Potatoes & Seasonal Vegetables 29

**RIGATONI**

Italian Sausage, Oven-Roasted Tomato, Shaved Garlic, Basil, Goat Cheese & Rigatoni Pasta 27

**POLLO GRIGLIA**

Grilled Chicken Breast, Artichokes, Olives, Asparagus, Cherry Tomatoes & Lemon White Wine Sauce 29

**SHRIMP SCAMPI**

Sautéed Shrimp, Fresh Tomato, Lemon Caper White Wine Crème, & Linguini Pasta 28

**POLLO DIJON**

Parmesan Crusted Chicken Breast, Dijon Cream Whipped Potatoes & Seasonal Vegetables 30

**FARFALLE ALFREDO**

Grilled Marinated Chicken, Parmesan Cream Sauce & Bowtie Pasta 27

**TILAPIA PICCATA**

Sautéed Tilapia, Lemon Caper White Wine Sauce, Whipped Potatoes & Seasonal Vegetables 30

**TAGLIATELLE DI ZUCCHINI**

Shaved Zucchini, Grilled Chicken, Pine Nuts, Sun Dried Tomatoes & Suga Rosa Sauce 27

**SALMONE GRIGLIA**

Grilled Organic Salmon w. Garlic Herbed Butter, Whipped Potatoes & Seasonal Vegetables 31

**LASANGNA**

Traditional Meat Sauce with Marinara Sauce and Fresh Spinach 29

**BISTECCA**

Niman Ranch 4 oz. Organic Flat Iron Steak, Whipped Potatoes & Seasonal Vegetables 32

**POLLO MARSALA**

Sautéed Chicken Breast, Mushrooms, Marsala Wine, Whipped Potatoes & Seasonal Vegetables 29

**DESSERT**

SELECT ONE ( 1 )

**CIOCCOLATA**

Rich Chocolate Cake w. Chocolate Ganache

**LIMONE**

Fresh House-Made Lemon Tart

**TIRAMISU**

'Pick Me Up' The Traditional Italian Dessert, Espresso & Rum Soaked Ladyfingers & Mascarpone

**CRÈME BRULEE**

Vanilla Bean Custard, Caramelized Sugar & Biscotti on the side

## PRIVATE DINING - DINNER

### FIRST COURSE

SELECT ONE ( 1 )

#### 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 ( 3 )

#### SPAGHETTI BOLOGNESE

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 & Rigatoni Pasta 32

#### SHRIMP SCAMPI

Sautéed Shrimp, Fresh Tomato, Lemon Caper White Wine Crème, & Linguini Pasta 34

#### FARFALLE ALFREDO

Grilled Marinated Chicken, Parmesan Cream Sauce & Bowtie Pasta 32

#### TAGLIATELLE DI ZUCCHINI

Shaved Zucchini, Grilled Chicken, Pine Nuts, Sun Dried Tomatoes & Suga Rosa Sauce 32

#### LASANGNA

Traditional Meat Sauce with Marinara Sauce and 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 PICCATA

Sautéed Tilapia, Lemon Caper White Wine Sauce, Whipped Potatoes & Seasonal Vegetables 35

#### SALMONE GRIGLIA

Grilled Organic Salmon w. Garlic Herbed Butter, Whipped Potatoes & Seasonal Vegetables 39

#### BISTECCA

Niman Ranch 8 oz. Organic Flat Iron Steak, Whipped Potatoes & Seasonal Vegetables 46

### DESSERT

SELECT ONE ( 1 )

#### CIOCCOLATA

Rich Chocolate Cake w. Chocolate Ganache

#### LIMONE

Fresh House-Made Lemon Tart

#### TIRAMISU

'Pick Me Up' the Traditional Italian Dessert, Espresso, Rum Soaked Ladyfingers & Mascarpone

#### CRÈME BRULEE

Vanilla Bean Custard, Caramelized Sugar & Biscotti