

Piato

CATERING





Piato Catering strives to provide fresh, scrumptious, quality food at a reasonable price. We are **committed to our community** and aspire to grow and be of service to a greater good.

ABOUT THE OWNER

Independent thinker and business woman, Kelly Jo Lamb, has been playing in the kitchen since age 16. After studying at Le Cordon Bleu in Orlando, she came home to work for Milo's restaurant. She then transformed their café into what is now Piato. What started out as a tiny café has now become a family of companies. Kelly is happy to bring together her **passion for cooking and giving back to the community** through Piato's honest business.

Order (217) 344-9015 • piatocafe.com

PRICES SUBJECT TO CHANGE. EQUIPMENT RENTAL FEE MAY APPLY.

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RULES of the PLAYGROUND

Our policies and procedures for providing delicious meals for our catering clients.

Delivery Fees

For orders \$1 to \$250	\$5
For orders \$251 to \$500	\$10
For orders \$501 to \$1500	\$15
For orders \$1,501 and up	\$20

Credit Card Fees

In an effort to maintain the best pricing possible on our meals, we have instilled a 4% credit card fee for all catering orders paid by credit. We always welcome cash or checks without any additional fees.

NSF Check Fee

If you provide payment with a check that is rejected by the bank, your fee will be \$35 plus any additional collection fees.

Service Charges

There is a 18% Service Charge for any catering that requires a setup, serve and tear down. You may avoid this charge by picking up your order at our kitchen.

Cancelation Notice

Orders over \$500 must be canceled in writing 5 days before event.
Orders under \$500, must be canceled 36 hours before event.

Cancelation Fees

Orders over \$500 will be charged 10% of total cost estimate. Orders under \$500 will be charged 5%.

Wait staff Fees

Wait staff are available at the cost of \$18 per hour. A minimum of 1 hour before the event and 1 hour after, for preparation and clean up, are included in the cost. For buffets, we suggest 1 wait staff for every 50 people. For plated dinners, we suggest 1 wait staff for every 25 people.

Late Payment Fee

There will be a 10% late fee added every 30 days to any order over 35 days past due.

Payment on orders over \$999

Payment for any order over \$1,000 must be made in full the Wednesday prior to the event or a 10% fee will apply at the time of payment.

Environmentally Friendly Products

In an effort to practice business in an environmentally friendly manner, we have chosen to utilize disposable products that are compostable and made of renewable sources such as sugarcane and bamboo.

Breakfast Buffets

Sunday Brunch \$16

Your Choice of Homemade Vegetarian or Meat Quiche, Smoked Paprika Breakfast Potatoes, Strips of Bacon, Mixed Greens with Pears, Apples, Walnuts, Dried Cranberries, Blue Cheese, and Maple Dressing, Fresh Fruit Salad, Cinnamon Rolls, Juice and Coffee

Traditional \$13.50

Strips of Bacon, Sausage Patties, Scrambled Eggs, Homemade Biscuits and Gravy, Smoked Paprika Potatoes, Fresh Fruit Salad, Cinnamon Rolls, Juice and Coffee

The Not-So-Traditional \$13

Egg Scramble with Bacon, Cheddar and Onions with Brown Sugar Banana French Toast Casserole, Individual Yogurt Parfaits, Turkey Sausage, Juice and Coffee

Executive \$10

Scrambled Eggs, Cinnamon French Toast with Syrup, Choice of Sausage Patties or Strips of Bacon, Fresh Fruit Salad, Cinnamon Rolls, Juice and Coffee

Continental \$6.50

Assortment of Fresh Baked Pastries served with Fresh Fruit Salad, Juice and Coffee



Lunch Buffets

Buffets are priced per person

Executive \$15

Platter of Half Signature Deli Wraps. Choose one Homemade Soup, Fresh Fruit Salad, Rotini Pasta Salad, Homemade Potato Chips with Caramelized Onion Dip, and Buttermilk Brownies

Picnic \$15

Choice of Grilled Chicken Breasts, Italian Beef, Pulled Pork BBQ or Portabella Mushroom Sandwich, Fresh Fruit Salad, Herb and Dijon Potato Salad, Cilantro and Red Pepper Cole Slaw, Homemade Potato Chips with Caramelized Onion Dip and Buttermilk Brownies

Office \$13

Deli Tray with Smoked Ham, Roasted Turkey Breast and Roast Beef, Assorted Sliced Cheese Tray, Assorted Breads, Relish Tray with Lettuce, Tomato, Pickles, Onions, Mayo and Yellow Mustard, Choice of one Homemade Soup, Homemade Potato Chips with Caramelized Onion Dip and Assorted Cookies

Burger Bar \$13

Full Size Burgers with a Choice of Beef, Turkey and Veggie Burgers with our Homemade Buns, Assorted Sliced Cheeses and Fresh Toppings with Roasted Seasoned Potato Wedges, Cilantro and Red Pepper Coleslaw, Fresh Fruit Salad and Assorted Cookies

Fiesta Bar \$13

Nacho Chips accompanied with choice of Seasoned Ground Beef or Modelo Chicken, Cilantro Lime Rice, Shredded Lettuce, Black Olives, Jalapeños, Sour Cream, Shredded Cheese, Pico de Gallo, Guacamole and Homemade Salsa with Chicken Tortilla Soup and Mexican Cookies

Taste of Italy \$13

Caesar Salad, Minestrone Soup, Italian Sandwich Pinwheels, Pesto Cheese Tortellini Salad, Homemade Pizza Bread and Nutella Brownie Bites

Soup and Salad Bar \$12

Choice of one Homemade Soup with Mixed Greens, Tomatoes, Cucumbers, Crotons, Red Onion, Diced Grilled Chicken, Bacon Bits, Shredded Cheddar Cheese, Walnuts, Dried Cranberries, Hard Boiled Egg with Ranch, and Vinaigrette Dressings, Homemade Multigrain Bread with Cinnamon Honey Butter, Fresh Fruit Salad, Cottage Cheese and Cookies

Baked Potato Bar \$10

Baked Potatoes Served with Butter, Sour Cream, Bacon Bits, Green Onions, Shredded Cheddar Cheese, Choice of one Homemade Soup, Mixed Green Salad with Cucumbers, Tomatoes, Ranch and Vinaigrette Dressings and Cookies

Dinner Buffets

We hope you enjoy looking through the many options we have made available. We want our clients to build their own menu. You do not have to pick from each category, we just want you to know what is available. Once your menu has been decided we can have a better idea of how much per person your meal will be.

SALAD CHOICES

The Basic Salad

with Choice of Iceberg, Romaine or Mixed Greens with Tomato, Cucumber, Croutons and two Dressings

Pear Apple Salad

with Mixed Greens, Walnuts, Dried Cranberries, Blue Cheese Crumbles and Maple Dressing

Spinach Salad

with Strawberries, Bacon Crumbles, Blue Cheese Crumbles and Strawberry Vinaigrette

Farmer's Market Salad

with choice of Greens, Tomatoes, Cucumber, Red Onion, Shredded Carrots, Green Peppers, Red Peppers, Croutons and Choice of two Dressings

BREAD CHOICES

Gluten Free & Vegan available upon request

Buttermilk Biscuits

**Cheddar and Green Onion
Biscuits**

Beer Bread

Cornbread Muffins

Cheddar Potato Rolls

Challah Rolls

Sweet Hawaiian Rolls

Irish Soda Bread

Pumpkin Dinner Rolls

Olive Bread

Multigrain Rolls

Pita Bread

Pretzel Rolls

Parker House Rolls

Foccacia Bread

VEGETABLE CHOICES

Buttered Corn

Corn on the Cob

Steamed Broccoli

Fresh Green Beans

**German Style Green Beans
with Bacon and Onion**

Glazed Carrots

**Cilantro and Red
Pepper Cole Slaw**

Vegetable Medley

Stir Fry Veggies

Roasted Zucchini

STARCH CHOICES

Rice Pilaf

Cilantro Lime Rice

Cheesy Polenta

Rosemary and Garlic
infused Mashed Potatoes

Creamy Mashed Potatoes

Roasted Red Skinned
Potatoes

Red Skinned Smashed
Potatoes

Baked Potato

Party Potatoes with Sour
Cream, Green Onion, and
Cheddar

Twice Baked Potato

Smoked Gouda Scalloped
Potatoes

Rosemary and Garlic Potato
Wedges

Mac and Cheese

Cinnamon Maple Sweet
Potatoes

BBQ Baked Beans



COW ENTREES

Succulent Prime Rib with
Au Jus

Slow Cooked Roast Beef
with Mushroom Gravy

Bourbon and Coffee Braised
Beef Brisket

Beef Bourguignon

Rib Eye Steaks with
Caramelized Onion Sauce

Beef Tips with Red Wine
Sauce

Beef Tenderloin with
Cognac Sauce

Homestyle Meatloaf

Beef and Veggie Stir Fry

BBQ Brisket

PIG ENTREES

Bourbon BBQ Pork Chops

Apricot Stuffed Pork Loin

Brown Sugar and Honey
Glazed Ham

Herb and Dijon Pork Loin

Pork Cutlets with Creamy
Thyme Sauce

Slow Cooked Baby Back
Ribs

Bacon Wrapped Pork Loin

Rosemary and Garlic Pork
Loin

Pork Carnitas

BBQ Pulled Pork

Honey and Bacon Pork
Tenderloin

BIRD ENTREES

Cider Brined or Herb
Roasted Turkey with Gravy

Pan Seared Chicken Breast
with Brandy and Brown
Sugar Granny Smith Apples

8 Piece Herb Roasted
Chicken

8 Piece Fried Chicken

8 Piece BBQ Chicken

Chicken Cor Don Bleu

Chicken Kiev

Turkey Meatloaf

Herb Roasted Chicken Breast

Chicken Enchiladas

Roasted Chicken Breast with
Mushroom Marsala Sauce

Stuffed Greek Chicken with
Spinach, Olives, and Feta

Chicken Breast with Bacon
Thyme Cream Sauce

Teriyaki Chicken Stir Fry

Homestyle Chicken Pot Pie

Chicken Parmesan

PASTA ENTREES

Traditional Lasagna

Italian Sausage Lasagna

Stuffed Pasta Shells with
Italian Sausage and Ricotta

Chicken Alfredo

Traditional Ground Beef
Spaghetti

Chicken Carbonara

Chicken and Bow Tie Pasta
with Creamy Pesto Sauce

Chicken and Broccoli Stuffed
Shells with Alfredo Sauce

Italian Pasta Bake

VEGETARIAN ENTREES

Vegans can be accommodated. All Vegetarian Orders must have a minimum of 10 people per order

Cheesy Tortellini and Veggies with Pesto Cream Sauce

Spinach Mushroom and Smoked Gouda Lasagna

Vegetarian Meatloaf

Penne Pasta with Pesto Cream Sauce and Tomatoes

Mushroom Bourguignon

Stuffed Zucchini Boats

Kidney Bean Kiev

Stuffed Portobello Mushroom

Veggie Enchiladas

Teriyaki Veggie Stir Fry

Eggplant Parmesan

Three Cheese Stuffed Pasta Shells

Black Bean and Rice Stuffed Peppers

Vegetarian Shepherd's Pie

Black Bean Enchiladas

Mushroom Wellingtons

Stuffed Poblano Peppers

Eggplant and Zucchini Roll Ups

Kids Buffets

\$7.00 / kid

Buffets are good for kids 10 and under. Great for birthday parties, weddings and adult parties where kids are allowed. Comes with Juice Boxes.

WHY A KIDS BUFFET?

Because sometimes kids don't like all that yucky stuff grownups eat!

PICK 1 MAIN ENTREE

Mini Hamburgers

Hot Dogs

Chicken Fingers

Roasted Chicken Strips

Homemade Cheese or

Pepperoni Pizza

Turkey and Ham Slider
Sandwiches

Roasted Chicken Legs

Spaghetti with Marianna or
meat sauce

PICK 2 SIDES

Steamed Broccoli

Corn on the Cob

Roasted Potato Wedges

Veggie Tray

Mac and Cheese

Chips and Salsa

Cheese and Cracker Tray

Mashed Potatoes

PICK A DESSERT

Assorted Cookies

Pear and Apple Slices

Mini Brownie Bites

Fresh Fruit Tray

Rice Krispy Treats

Baby Cupcakes



Self-Indulgence

CAKES

9 inch, 3 layer round

\$30

Strawberries and Cream

Vanilla Cake with Layers of Whipped Cream and Fresh Strawberries

Chocolate Mousse Cake

Chocolate Cake iced with Chocolate Mousse and Chocolate Jimmies

S'More

Graham Cracker Cake with Chocolate Ganache and Marshmallow Fluff

Turtle Chocolate

Chocolate Cake, Caramel Sauce and Chocolate Ganache with Pecans

Banana Split

Banana Cake with Strawberries, Bananas, Chocolate Sauce and Sprinkles and Whipped Cream

Baileys Coffee

Buttermilk Cake with Chocolate Ganache and Baileys Buttercream Icing



\$15

PIES

9 inch round

Two Layer Key Lime Pie

Cream Cheese topped with Key Lime Custard and Garnished with Lime and Whipped Cream

Caramel Apple Pie

Apple and Caramel Filling topped with Walnut Streusel

**Coconut Crusted
Banana Cream Pie**

Coconut Crust with Bananas and Custard topped with Whipped Cream and Banana Slices

**Grandma's Strawberries
and Cream Pie**

Strawberries and Jell-o topped with Whipped Cream and Fresh Strawberries

Millionaire's Pie

Chocolate, Coconut and Pecan filling topped with Whipped Cream

\$30

Peanut Butter Cup Cheesecake

Drizzled with Chocolate Sauce



COBBLERS, CRISPS AND SHORTCAKES

Serves 12 People

\$30

Peach Cobbler

Pineapple and Cherry Cobbler

Strawberry or Mixed Berry Shortcake

Almond Shortbread Cookies and Whipped Cream

Maple Apple Crisp

Apples in Maple Syrup and topped with Oat and Walnut
Crumble Blueberry Crisp-Blueberries topped with Brown
Sugar and Oat Crumble

Triple Berry Crisp

Blackberries, Raspberries and Blueberries Sunkin' into
Oats and Brown Sugar Crumble

CHEESECAKES

9 inch round

\$30

New York Style

Graham Cracker Crust with Vanilla Cheesecake
and served with Mixed Berry Sauce

Peanut Butter Cup

Chocolate and Peanut Butter Cheesecake topped with
Hot Fudge and Reese's Peanut Buttercup Pieces

Triple Dare Me Dark Chocolate

Chocolate Cookie Crusted Dark Chocolate
Cheesecake topped with Chocolate Ganache



\$30

Cinnamon Apple Bread Pudding

Cinnamon Rolls soaked in Custard and Fresh Apples and served with Caramel Sauce

BREAD PUDDINGS

Serves 12 people

\$30

New Orleans Bread Pudding

Banana, Coconut and Raisin Bread Pudding served with Caramel Rum Sauce

Cinnamon Apple Bread Pudding

Cinnamon Rolls soaked in Custard and Fresh Apples and served with Caramel Sauce

Banana Bread Pudding

Cinnamon Rolls soaked in Custard and Bananas and served with Caramel Sauce

Pumpkin Bread Pudding

Croissants soaked in Pumpkin Custard and served with Caramel Sauce

Chocolate Bread Pudding

Croissants soaked in Chocolate Custard and served with Caramel Pecan Sauce

“We have a small business meeting once a month and were really frustrated with local caterers as they were not interested in such a small group. Someone suggested Piato Catering to us and we have been very happy with them. Piato Catering is always willing to make any adjustments to fit our needs, always prompt, and the food is AMAZING!! We would definitely recommend Piato Catering for your needs.”

—LOCAL IRON WORKERS

The Cupcake Collection

\$30

Dozen

Must order 1 dozen per flavor

Gluten free & vegan
available upon request



Vegan Green Tea

Almond Milk Green Tea Cakes
topped with Coconut Milk
Buttercream Frosting

Tiramisu

Coffee and Baileys Cakes topped
with Mascarpone Cheese

Pumpkin Pie

Pumpkin Cakes topped with
Cream Cheese Frosting and
Cinnamon

Oreo

Chocolate Oreo Cakes topped
with Cookies and Cream Frosting

Triple Chocolate

Devils Food Cakes topped
with Chocolate Mousse and
Chocolate Sprinkles

Apple Pie

Granny Smith Apple Cakes
topped with Cinnamon Whipped
Cream and Caramel

Strawberry

Strawberry Cake topped with Whipped Cream and Fresh Strawberry

Carrot

Carrot and Pineapple Cake topped with Cream Cheese Frosting and Walnuts

Banana Split

Banana Cake topped with Vanilla Frosting, Chocolate, Caramel, Sprinkles and a Cherry

Chocolate Chipotle Bacon

Chocolate Chipotle Cake with Maple Frosting and Candied Bacon

Maple Walnut

Walnut and Spice Cake with Maple Frosting Candied Walnuts

Hummingbird

A blend of Pineapples, Bananas, and Apple Cake topped with Cream Cheese Frosting and Coconut White Chocolate

Chocolate Marshmallow

Chocolate Cake with Burnt Marshmallow Frosting

Displays

A great way to feed your guests without filling them up before the big dinner. 100 person minimum for all displays.

Fruit, Cheese and Vegetable Display \$6/person

A Beautiful Display of Fresh Fruits, Cubed Cheeses and Fresh Vegetables with Crackers and Dips. This display also includes a Floral Arrangement.

Kick It Up a Notch Display \$8/person

Display of Fruits, Veggies, Cubed Cheeses, Crackers, Dips, Italian Baguettes, Preserves, Assorted Olives. This display also includes a Floral Arrangement.

Bring It On Display \$10/person

Fruits, Cubed Cheeses, Blocks of Cheese, Fresh Veggies, Crackers, Dips, Italian Baguettes, Preserves, Assorted Olives, Assorted Salamis and Prosciutto, Candied Nuts, Tapenades, Homemade Potato Chips with Dip



Hors D'oeuvres

SALSAS, CHIPS AND DIPS

Pricing below is for one pound of each dip or salsa, which will serve 6 to 8 people.

Corn & Black

Bean Salsa \$10

with Corn Tortilla Chips

Potato Chips \$8

Homemade with Caramelized
Onion Dip

Roasted Red Pepper

Hummus \$10

with Pita Chips

Beer Cheese Dip \$10

with Pretzel Bites

Spinach

Artichoke Dip \$10

with Tortilla Chips

Pineapple Mango

Salsa \$12

with Flour Tortilla Chips

Guacamole \$15

with Corn Tortilla Chips

\$18

/ dozen

Caramelized Onion and Bacon Crustini



LIL' BITES

Crustinis \$18/dozen

Choice of Brie, Bacon, and Apple Compote; Smoked Gouda, Ham, and Fig Jam; Herbed Goat Cheese with Mushroom and Leek; Honey Walnut, Goat Cheese and Pear; Feta with Olive Roasted Red Pepper; Strawberry Balsamic and Bleu Cheese; Caramelized Onion and Bacon; Tomato, Mozzarella and Basil

Finger Sandwiches \$20/dozen

Curried Chicken with Apple slices, Cucumber Dill, Smoked Salmon, Club and Italian

Stuffed Mushroom Caps \$20/dozen

Button Mushrooms Stuffed with Spinach and Onions and topped with Melted Cheese

Spanikopita \$22/dozen

Phyllo Pockets filled with Spinach, Kalamata Olives and Feta

Goat Cheese and Black Pepper Biscuits \$24/dozen

with Salmon and Dill

Empanadas \$25/dozen

Choice of Spicy Chicken and Cheese, Goat Cheese and Caramelized Onion, Sweet Potato and Black Bean, Spinach Red Pepper and Feta, Beef and Mushroom, Jalapeño Popper

Chicken Wings and Drums \$24/dozen

Cherry Chipotle BBQ, Jack and Peach BBQ, Hawaiian BBQ, Bourbon and Brown Sugar BBQ, Hot Honey Teriyaki, Sriracha Mango, Traditional Buffalo, Honey Mustard, Garlic and Herb

Bacon Pineapple Poppers \$20/dozen

Chunks of Pineapple Wrapped in Bacon and Sauced in Hawaiian BBQ Sauce

Phyllo Bites \$20/dozen/ flavor

Choice of Artichoke Parmesan, Jalapeño Popper, Pizza, Brie and Bacon Jam or Crab Rangoon

SLIDERS**Falafel Burgers \$38/dozen**

with Mini Garlic and Herb Buns and Cucumber Dill Sauce

Buffalo Chicken \$32/dozen

with Dollar Rolls and Ranch

French Dips \$32/dozen

with Mini Onion Rolls and Provolone Cheese

Salmon \$35/dozen

with Dollar Rolls and Cucumber Dill Sauce

Italian Beef \$32/dozen

with Hoagie Buns and Pepperoncini's

Pulled Pork \$30/dozen

with Dollar Rolls and our Homemade BBQ Sauces

Beef Burgers \$28/dozen

with Dollar Rolls, Sliced Cheeses and Relish Tray

HOT AND HEAVY

8 servings per platter

Meatballs \$19/dozen

Seasoned Beef, Turkey or Veggie and Sauced with our Homemade BBQ Sauce or Sweet and Sour Sauce

Potato Skins \$25/dozen

Choice of: Bacon Cheddar and Green Onion; Corn Black Bean Salsa and Pepperjack; BBQ Pork and Cheddar; Nacho Loaded; or Chicken Broccoli and Cheddar

Hawaiian Nachos

Chicken, Pineapple Salsa, and Hawaiian BBQ Sauce



Street Tacos **\$22/dozen**

Choose the meat: Modelo Chicken, Achiote Pork, Chimichurri Pulled Beef, Panko Crusted Cod comes with House Made Roasted Tomato Salsa, Pineapple Salsa, Pico de Gallo, Cilantro Lime Sour Cream and Sriracha Mayo

Flatbreads **\$14/each**

Choice of: Roasted Garlic Tomato and Spinach, Goat Cheese Caramelized Onion and Mushroom, Pesto Chicken Tomato Basil and Mozzarella, Modelo Chicken Pico de Gallo Avocado and Cajun Ranch, Hawaiian Chicken BBQ Pineapple and Red Onion, Roasted Veggies and Pesto Goat Cheese, Bacon Apple and Brie

NACHO BAR **\$45**

Nacho prices reflects the cost for 12 people

Supreme Nachos

Taco Meat, Lettuce, Jalapeños, Cheese, Salsa, Black Olives and Sour Cream

Hawaiian Nachos

Modelo Chicken, Pineapple Salsa, Cheese and Hawaiian BBQ sauce

Mexican Nachos

Achiote pork, Pico de Gallo, Jalapeños and Cilantro Lime Sour Cream

Vegetarian Nacos

Guacamole, Shredded Lettuce, Black Bean Salsa, Jalapeños, Cheese and Cilantro Lime Sour Cream

SKEWERS

Fresh Fruit \$24/dozen

Pineapple, Grape, Strawberry, Blackberry and Blueberry

Antipasto \$26/dozen

Salami, Green Olives, Fresh Mozzarella, Grape Tomatoes and Fresh Basil Leaf

Veggie \$24/dozen

Green and Red Peppers, Red Onion, Zucchini, Yellow Squash and Mushroom

Salmon \$40/dozen

Tender pieces of Lemon Peppered Salmon

Shrimp and Bacon \$30/dozen

Cherry Chipotle BBQ Shrimp Wrapped in Smokey Bacon

Pesto Shrimp \$30/dozen

Shrimp Marinated in Pesto and Cooked to Perfection

Sausage and Shrimp \$30/dozen

Andouille Sausage surrounded by a Cajun Shrimp

Buffalo Chicken \$26/dozen

Served with House made Ranch Dressing

Hawaiian Chicken \$26/dozen

Hawaiian BBQ Chicken Married with Fresh Pineapple Chunks

Teriyaki Beef and Mushroom \$28/dozen

Teriyaki Marinated Beef Skewers accompanied with Baby Mushrooms

Finger Sandwiches

Curried Chicken with Apple slices, Cucumber
Dill, Smoked Salmon, Club and Italian

\$20

/dozen



HOT CAKES

Salmon Cakes \$40/dozen

with Sriracha Dip

Crab Cakes \$40/dozen

with Cajun Ranch

Spinach and Goat Cheese Polenta Cakes \$32/dozen

with Red Pepper Coulis

Chickpea Quinoa Cakes \$32/dozen

with Garlic Aioli

“Two words. Crab Cakes! Absolutely the best. Kelli Jo is positively one of the most accommodating caterers in CU. I always look forward to working with her to create memorable events for our donors.”

—PAM HULTEN, CARLE CENTER FOR PHILANTHROPY





Platters

SMALL
feeds 10-15

MEDIUM
feeds 15-20

LARGE
feeds 20-25

Fresh Fruit Platter \$40 / \$55 / \$70

Fresh sliced Cantaloupe and Pineapple with Grape Clusters, Strawberries and Decorated with Hints Blueberries

Grapes in Blue Cheese large \$50

Red Seedless Grapes wrapped in Blue and Cream Cheese and Rolled in Nuts; Arranged Beautifully on a Platter and Accompanied with Strawberry Halves and Blueberries

Domestic Cheese Platter \$35 / \$50 / \$60

Cubes of Cheddar and Swiss with Slices of Smoked Gouda and Pepperjack hosting Wedges of Brie and decorated with Dried Cranberries, Walnuts, Grape Clusters, Strawberries and Accompanied with Crackers

Fresh Vegetable Platter \$25 / \$35 / \$45

Fresh Broccoli Florets, Cauliflower Florets, Celery Sticks, Baby Carrots, Sliced Cucumber, Red Pepper Slices and our House made Ranch for Dipping

Roasted Veggie Platter large \$50

Red Peppers, Baby Carrots, Yellow Squash, Asparagus and Mushrooms all roasted and Seasoned with Balsamic Vinaigrette

Antipasto Platter \$60 / \$70 / \$80

Sliced Salami, Marinated Eggplant, Marinated Artichokes, Asparagus Spears, Roasted Red Peppers, Pepperoncini's, Assorted Olives, Prosciutto and Mozzarella Balls

Mediterranean Platter large \$65

Pears, Cantaloupe, Grapes, English Cucumbers, Baby Carrots, Salami, Smoked Gouda Bites, Brie topped with Fig Jam, Goat Cheese, Stuffed Bacon Wrapped Dates, Roasted Garlic Hummus, Feta cheese, Sliced Baguettes, Crackers and Pita Bread

Deli Platter \$45 / \$55 / \$65

Roasted Turkey, Smoked Ham, Roast Beef, Slices of Swiss, Cheddar and Provolone with Dollar Rolls

Pinwheel Platter \$30 / \$40 / \$50

Tortilla Shells wrapped with Honey Mustard, Roasted Turkey Breast, smoked Ham, Applewood Smoked Bacon, Lettuce, Tomato, Swiss and Cheddar and Sliced for a Bite Size Snack

Half Wrap Platter \$50 / \$60 / \$75

An Assortment of our Signature Wraps

Shrimp Me, Baby! Market Price

6 Dozen Jumbo Shrimp served with Lemon Wedges, Cocktail Sauce, Remoulade Sauce and Displayed over Ice

Beef Tenderloin Platter Market Price

Seasoned Beef Tenderloin Accompanied with Horseradish Sauce, Smoked Paprika Mayo and Two Dozen Dollar Rolls

Pork Tenderloin Platter Market Price

Herb Roasted Pork Tenderloin Accompanied with Apple Chutney, Honey Mustard and Two Dozen Dollar Rolls.

DESSERT PLATTERS**Sweet Tooth Platter** \$45 / \$55 / \$65

Chocolate Covered Strawberries, Lemon Bars, Mini Butterscotch Cheesecakes, Baby Fruit Tarts and Buttermilk Brownies

Chocolate Addicts Anonymous Platter . . . \$45 / \$55 / \$65

S'more Bars, Salted Caramel Brownies, Triple Dare Me Dark Chocolate Cheesecake, Chocolate Covered Strawberries and Oreo Balls

Go Ahead and Bar Me Platter . . . \$25 / \$35 / \$45

Lemon, S'more, Pecan, Apple and Cheesecake Chocolate Chip Bars all arranged for your Consumption!

Homemade Cookie Platter . . . \$15 / \$25 / \$35

An Assortment of our Own Cookies

Brownie Bites . . . \$25 / \$35 / \$45

Buttermilk, Nutella, White Chocolate Raspberry, Red Velvet and Mississippi Mud

Baby Cupcakes . . . \$20 / \$30 / \$40

Chocolate Marshmallow, Maple Walnut, Oreo, Chocolate Chipotle Bacon and Strawberry

Dessert Dip Platter . . . \$35 / \$45 / \$55

Choose a Dip: Chocolate Caramel Cheesecake, Piña Colada, Mexican Chocolate Sauce, Almond Joy, White Chocolate Marshmallow or Triple Berry Fruit. Dip is accompanied with Pineapple Chunks, Strawberries, Sliced Apples, Banana Slices, Graham Crackers and Homemade Cinnamon Sugar Donut Holes

“Piato Catering has provided outstanding food and service to multiple meetings and events at the Urbana Park District for the last 5 years. The menu is varied and high quality! The food ALWAYS tastes great, and the service is the best! Our attendees always ask us who provided the food, because they say “it was so good!, we want to know who catered”

—THE URBANA PARK DISTRICT



Thirst Quenchers

Can of Soda \$1.50

Pepsi or Coke products

Bottled Water \$1

Coffee \$18/gal

Fresh Brewed, includes Cream,
Sugar, Stirrers, and Cups

Hot Tea \$12/gal

Assorted Ted Bags, includes
Cream, Sugar, Stirrers, and Cups

**Lemonade or
Lemon Limeade \$18/gal**

Fresh Squeezed

Tea or Sweet Tea \$10/gal

Fresh Brewed

Mock Sangria \$18/gal

Blend of Juices and Sparkling Juice
Chilled Over Chunks of Fresh Fruit

Flavored Teas \$10/gal

Tickle Me Peach
Fruity Fiesta
Blackberry Jasmine

**Piato's Party in Your
Mouth Punch \$15/gal**

**Warmed Spiced
Apple Cider \$18/gal**

Hot Cocoa \$16/gal

Made with Real Milk

If you are interested in serving alcohol at your event, please note that while Piato is not licensed to do so; we have working relationships with vendors who are and can accommodate these requests.



Piato

CATERING

HOURS

M-F • 8am–4pm

Sat-Sun • Closed

Order (217) 344-9015 • piatocafe.com