

Private Event Menu

Piazza

WINE | COCKTAILS | SMALL PLATES

Cocktail Party with Appetizers

Piazza Antipasto Appetizer Station #1

\$49 pp* includes items below

Chefs Combination Charcuterie AND Cheese Board
Select European Cured Meats, House Mustard, Dried
Fruits, Nuts, Select Cheeses, Fresh Fruit

Red Pepper Hummus w/ Roasted Seasonal
Vegetables and Pita

Select Antipasti Marinated Italian Olives and
Artichoke Hearts, Pickles and Peppers

Caprese Salad Skewers

Assorted Toasted Baguettes, Crackers and Lavash, GF
Crackers

Add On Mac n Cheese \$7 pp*

Our famous Mac n Cheese, topped with crispy
pancetta and breadcrumbs

Add On Hot Appetizer Station #2

+ \$12 pp*

Variety of Flatbread Pizza Squares

Meatballs in Pomodoro Sauce, Basil & Parmesan

Add On Tray Passed or Station # 3 Hors d'oeuvres

Choose (3) \$15* pp

Smoked Trout Crostini, cream cheese, capers, onion
Crisp Prosciutto Wrapped Apple Slices w/ Manchego
Prosciutto Wrapped Asparagus w/ Goat Cheese
Devilish Egg Topped w/ Crispy Pancetta, sm Paprika
Lettuce Wraps w/ house curry chicken, almonds
Smoked Duck Crostini, blackberry jam

*Ahi Poke spoons with Wasabi crema | +\$3

*Crab / Avocado Crostini | + \$3.5

*Jumbo Prawn Platter, house cocktail sauce | + \$3

*Mini Crab or Shrimp Cocktails | +\$4

*The team at Piazza would love to host your private event!
We will work with you to make your event special for you
and your guests. This menu is just a sampling, we are
happy to design a custom event and menu for you.
Whatever options you choose, you can expect amazing
food and drinks and spectacular service!*

Dinner Buffet or Plated Dinner Service

(Priced from \$69 pp, price quoted after choices)

Choose from the following:

SALADS

Spinach Salad
Caesar Salad w/ White Anchovy
Seasonal Greens, choice of dressings

ENTREES (Choose up to 3)

Seared Salmon w/ Limoncello Cream or Balsamic Glaze
Chicken Piccata over Linguini
Lamb Pops, Blackberry Sauce or Peach Whiskey Glaze
Roast Prime Rib, hand carved, horseradish crema, au jus
Short Ribs in a light glaze over cheddar polenta

Seared Scallops with truffle risotto
Pasta Dishes, variety of pastas and sauces
Pork Tenderloin w/ spinach and apples, pan sauce

SIDES

Roasted Seasonal Vegetables
Brussel Sprouts
Roasted Red and Fingerling Potatoes / Crème Fraiche
House Baked Sourdough, Herbed Butter
Toasted Garlic Bread

Dessert Station w/ 3 choices (or choose one for plated service) \$12pp

NY Cheesecakes w/ Caramel or Chocolate Topping
Fresh Strawberries and Cream with moist pound cake
Chocolate Mousse Cake / Whipped Cream

BEVERAGE OPTIONS

1) NON Hosted Open Bar Paid by Guests (Cash Bar)

**2) Hosted Bar (charge on consumption) Paid by Host
(Host may place dollar amount or time limit)**

3) Hosted / Open Bar Combination (Drink Tickets)

4) Hosted Bar with minimum guarantee

House Wine & Draft Beer only \$20 pp

Plus Well Cocktails + \$4 pp

Plus Specialty Cocktails or Premium Glass Wines +\$7 pp

***Water, Sodas, Coffee, Tea Included N/C on all hosted
bar options**

****Top Shelf Liquors not included in hosted bars unless
approved by Host in advance**

*ALL PRICES ARE PLUS 7.6 % NEVADA STATE SALES TAX AND 22% GRATUITY, (3% credit card fee)

**LARGE GROUPS CAN BE ACCOMODATED OUTSIDE WITH 1 OR 2 TENTS, FEE PER TENT AND SET UP FEE APPLIES REV 5-11-26