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PLATINUM MENU

50 guest minimum

COCKTAIL HOUR

TUSCANY BOARD

(Presented for 1 hour during cocktail hour)

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Crudité's
Assorted Nuts | Jam | Flatbread | Hummus | Avocado Ranch | Blue Cheese Mousse

***SEAFOOD DISPLAY**

(Presented for 1 hour during cocktail hour)

Jumbo Shrimp | Oysters | Clams | Lemons | Cocktail Sauce

YUM YUM DIM SUM STATION

(Presented for 1 hour during cocktail hour)

Vegetable Dumplings | Kung Pao Chicken Dumplings | *Shrimp Spring Rolls
Fried Rice in White Chinese takeout Boxes | Vegetable Lo Mein in white Chinese takeout boxes
Thai Chili Sauce | Teriyaki Sauce | Soy Sauce

LITTLE ITALY

(Presented for 1 hour during cocktail hour)

Caprese Platter | Fresh Basil | Olive Oil | Balsamic Glaze

Parmesan Wheel

Fettuccine | Alfredo Sauce | Shaved Truffles | Pecorino

Clams Oreganata | Sausage & Peppers | Eggplant Rollatini

Sliced Italian Breads with Infused Olive Oils

PASSED HORS D'OEUVRES
(CHOOSE 8)
(Passed for 1 hour during cocktail hour)

ANTIPASTO SKEWERS
Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

***ARGENTINEAN LAMB SKEWER**
Chimichurri and Yogurt Sauce

ARTICHOKE SPINACH DIP FLATBREADS

***ASIAN SESAME BEEF SKEWERS**

BACON AND WHITE BEAN SHOOTERS
Truffle Gruyere Grilled Cheese's

***BACON WRAPPED FILET TIPS**
White Truffle Hollandaise

***BAKED CLAMS**
Crispy Bacon and Vermont Cheddar Cheese

BASIL CHICKEN EMPANADA
Fresh Mozzarella and Pesto Aioli

***BBQ AND CHEDDAR SLIDERS**

BBQ CHICKEN AND PEACH EMPANADAS
Gorgonzola and Balsamic Glaze

BBQ CHICKEN SLIDERS
Bacon and Cheddar Cheese

***BEEF TENDERLOIN ON GARLIC TOAST**
Merlot Jam

BLACK & WHITE SESAME CRUSTED CHICKEN SATE
Szechuan Cream

***BLACKENED AHI TUNA ON WONTON CRISP**
Truffle emulsion and wasabi crème

BLACKENED CHICKEN AND CORN QUESADILLAS

***BLACKENED SHRIMP KABOBS**
Horseradish Crème

BLT SLIDERS
Aioli

BORDEAUX POACHED PEARS
French Brie, Spiced Pecan on Tartlet Shells

BRAISED BBQ PORK SLIDERS
Cider Cabbage

BRAISED SHORT RIB QUESADILLAS
Caramelized Onions and Roquefort Cheese

BUFFALO CHICKEN EMPANADAS
Pineapple Salsa or Blue Cheese Mousse

BUTTERNUT SQUASH AND PECORINO TART
Crispy Shallots

BUTTERNUT SQUASH SHOOTERS
Sweet Cinnamon Crème

BURRATA CROSTINI
Olive tapenade

CASHEW CRUSTED CHICKEN SKEWERS
BBQ Thai Glaze

CHICKEN AND WAFFLES
Jalapeno Maple Syrup

CHICKEN DUMPLINGS
Soy Ginger Reduction

CHICKEN, SPINACH AND FETA EMPANADAS
Tzatziki Sauce

CHOPPED MARKET SALAD
Gorgonzola, Pistachios and Cranberries in Seedless Cucumber cup

***COCONUT SESAME SHRIMP**
Orange Ginger Gastric

CONFIT OF LONG ISLAND DUCK TARTLETS
Apple Cider Glaze or Blood Orange Marmalade

***CRAB CAKE SLIDERS**
Meyer lemon aioli and Mango Chutney

CRISPY BRUSSEL SPROUTS
Bacon Jam

CRISPY MARBLE BABY POTATOES
Crème fraiche and Caviar

FIGS IN A BLANKET
Pistachio Goat Cheese

***FLUKE CRUDO**
Jalapeno, Mango and Pickled Red Onion on Wonton Chip

FRENCH ONION SOUP GRILLED CHEESE'S
Gruyere Cheese

FRESH MOZZARELLA AND CHERRY TOMATO SKEWERS
Fresh Basil Fresh and Balsamic

***GLAZED SESAME LAMB CHOPS**

GRILLED HAM AND BRIE POTATO SKINS

Caramelized Shallots

***GRILLED SHRIMP CORN CAKES**

Chipotle Chive Cream

***HAWAIIAN STYLE MEATBALLS**

Pineapple and red onion

HONEY SHREDDED BRUSSEL SPROUTS AND RICOTTA TOAST

HONEY WHIPPED RICOTTA EMPANADA

Salted Fig Basil Jam

HORSERADISH AND PISTACHIO CHICKEN SATE

Orange Marmalade

***JAMAICAN STEAK SKEWER**

Pineapple Jerk Sauce

***KOBE BEEF SLIDER**

Bourbon Onions and Vermont Cheddar

***LEMON MARINATED LAMB KEBOBS**

Cilantro Yogurt Sauce

***LOBSTER AND CORN CAKES**

Mango Salsa

***LOBSTER DEVILED EGGS**

Chives

MAHI MAHI TACOS

Sour Cream

MANCHEGO GRILLED CHEESE'S

Fig Jam

***MARYLAND LUMP CRAB CAKES**

Roasted Tomato Chile

MEDITERRANEAN PIZZA TRIANGLES

Feta, black olive, and fresh herb infused olive oil

MELON, BLUE CHEESE, PROSCIUTTO AND BASIL CANAPES

MINI BURGER SLIDERS WITH BLUE CHEESE AND BACON

MINI CHICKEN MARSALA MEATBALLS

Marsala Cream

MINI CUBAN PANINI'S

Mustard Aioli

MINI GRILLED REUBEN'S
Thousand Island

***MINI LOBSTER AND AVOCADO ROLLS**

***MINI LOBSTER CAKES**
Avocado Mousse

MINI PESTO AND PROVOLONE GRILLED CHEESES

MINI PHILLY CHEESESTEAKS

MINI SHREDDED BEEF FLAUTAS
Crema and Chopped Lettuce

MINI THAI BBQ MEATBALLS

NAAN PIZZA
Curry Grilled Eggplant, Paneer and Toasted Almonds

NEW YORK CHICKEN PARMESAN SLIDERS

***NEW ZEALAND LAMB CHOPS**
Apricot Mint Glaze

***NONNA'S MINI ITALIAN MEATBALLS**
Pesto Aioli

***NORWEGIAN SMOKED SALMON ON BABY POTATOES**
Onion Caper Relish

PLATINUM COCKTAIL FRANKS IN EVERYTHING SPICE PUFF PASTRY
Pickled Cabbage and Spicy Mustard

***PLATINUM FRENCH DIP**
Roast Beef Dipped in Porcini and Rosemary Au Jus with Gruyere Cheese on Sesame Buns

PULLED CHICKEN EMPANADAS
Chimichurri Aioli

RED CURRY COCONUT SKEWERS

ROASTED CAULIFLOWER PIZZETTA
Truffle Wild Mushroom and Ricotta

ROASTED CHICKEN QUESADILLA ROLL
Avocado horseradish aioli

ROASTED MUSHROOMS
Stuffed with Blue Cheese & Bacon

***ROASTED OYSTERS**
Warm Butter Greens, Bacon and Parmesan

SMOKED PIMIENTO GRILLED CHEESE'S
Caramelized Onions

***SESAME SEARED AHI TUNA**

Mango, Avocado and Thai Glaze on a Wonton Chip

***SHRIMP AND CHORIZO SKEWERS**

Platinum Chimichurri

***SHRIMP FLATBREADS**

Salsa Verde and Cotija Cheese

***SMOKED BACON WRAPPED SHRIMP**

Garlic Lemon Aioli

***SMOKED SALMON ON GRILLED FLATBREAD**

Tomato, Capers, and Crème Fraiche

SORULLITOS (FRIED CORN FRITTERS)

SWEET POTATO PANCAKES

Sunflower Seeds, Crème and Apple Chutney

***TANDOORI LAMB KEBOBS**

Cilantro Yogurt Sauce

THAI GRILLED CHICKEN SLIDERS

Avocado, Tomato and Micro Greens

TOMATO SOUP SHOOTERS

Grilled Cheeses

TORCHED GOAT CHEESE CROSTINI

Roasted Beet Tartar

TRUFFLE GRILLED CHEESE

VEGETABLE SPRING ROLLS

Sesame Thai Aioli

WARM MINI PRETZEL

Brie and Fig jam

***WASABI DEVILED EGGS**

Seared Tuna

WHIPPED FETA AND CARAMELIZED ONION TARTLET

Marinated Confetti tomatoes

DINNER PRESENTATION

(Buffet | Dual Plated Sit Down | Plated Sit Down | Family Style)

SALAD SELECTIONS

(CHOOSE 1)

***PLATINUM CAESAR SALAD**

Chopped Romaine | Orzo | Multi Grain Crispy Croutons | Shaved Parmesan | Caesar Dressing

WATERMELON AND FETA

Mix Greens | Watermelon | Candied Walnuts | Cherry Tomatoes | Feta | Balsamic Vinaigrette

STEAKHOUSE WEDGE SALAD

Bacon | Diced Tomato | Bleu Cheese Crumbles | Bleu Cheese Dressing

ITALIAN BURRATA SALAD

Arugula | Marinated Plum Tomatoes | Roasted Red Pepper | Balsamic Reduction

Freshly Baked Assorted Breadbasket w/ Sweet Butter

PASTA

(CHOOSE 1)

PENNE ALLA VODKA

RICOTTA CAVATELLI

Pomodoro Sauce

PACCHERI PASTA

Creamy Wild Mushrooms

LASAGNA BOLOGNESE

Creamy Ricotta

FARFALLE PASTA

Confit Confetti Tomatoes, Pine Nuts, and Fresh Basil

ENTRÉE SELECTIONS

Buffet, Traditional Sit down and Family Style – Choose (3) main proteins

Dual Plated Sit down- Choose (2) main proteins

CHICKEN

(CHOOSE 1)

HONEY BALSAMIC MARINATED GRILLED CHICKEN

Marinated Tomatoes, Fresh Mozzarella, Fresh Basil and Balsamic Glaze.

BURRATA CHICKEN PARMESAN

Chicken Cutlet, Topped with Marinara, Burrata, and Parmesan Cheese

FETA AND SPINACH STUFFED CHICKEN BREAST

Lemon Béchamel

SEARED FRENCH CHICKEN BREAST

Artichokes, Capers and Lemon.

SEARED TUSCAN CHICKEN

Roasted Tomatoes, Thyme, Kalamata Olives, Lemon, and Olive Oil

SEAFOOD

(CHOOSE 1)

* GRILLED NORTH ATLANTIC SALMON

Citrus Butter Caviar Cream

*CRAB STUFFED JUMBO SHRIMP

Lemon Butter Sauce

CASHEW CRUSTED MAHI MAHI

Mango Salsa

*MISO GLAZED CHILEAN SEA BASS

*BROILED 5oz LOBSTER TAIL

Clarified Butter

STEAK

(CHOOSE 1)

*GRILLED FILET MIGNON

Porcini Port Cream

*SOY GINGER SKIRT STEAK

Asian Slaw

*ROASTED PRIME RIB

Au Jus

*SLICED NEW YORK STRIP

Bordeaux Glaze

CABERNET BRAISED SHORT RIBS

ACCOMPANIMENTS

STARCH

(CHOOSE 1)

DILL & GARLIC YUKON GOLD POTATOES

Sweet Paprika Butter

ROSEMARY INFUSED RED BLISS SCALLOPED POTATOES

PARMESAN & GARLIC MASHED POTATOES

WILD RICE

Roasted Vegetables

SAFFRON RICE

Carrots & Peas

TWICE BAKED POTATOES
Vermont cheddar and chives

VEGETABLE
(CHOOSE 1)

ROASTED LOCAL VEGETABLE MEDLEY

FRENCH GREEN BEANS
Garlic & Olive Oil

ROASTED BRUSSEL SPROUTS
Olive Oil, Garlic, Salt, and Pepper

ROASTED ASPARAGUS
Olive Oil, Garlic and Lemon Zest

TARRAGON AND HONEY BABY CARROTS

DESSERT
(PASSED or DISPLAYED)

If a Sit-down dinner or Dual Plated Dinner is selected, the client may choose between
Passed Dessert or a Plated Mini Dessert Trio, options will be provided.

ASSORTED MINI PASTRIES | MINI CUPCAKES | FRENCH MACARONS | MINI DONUTS
CINNAMON CHURROS | BROWNIES | STRAWBERRY SHORTCAKE SHOOTER | TIRAMISU SHOOTER

CANNOLI YOUR WAY
"BUILD YOUR OWN CANNOLI BY PLATINUM"

STROLLING ICE CREAM CONE BAR
"BUILD YOUR OWN CONE BY PLATINUM"

ONE TIERED CUTTING CAKE

COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO

PLATINUM'S GRAB AND GO EMPANADA
Presented upon exit



Buffet

\$135.00 Per Person

Dual Plated Sit Down

\$135.00 Per Person

Dual Plated Sit-down dinner, Client will select (2) main proteins and guests will get both.

Traditional Plated Sit-Down Dinner

\$143.00 Per Person

Servers take each guest's entrée order at the event

Family Style

\$147.00 Per Person

All courses and sides will be presented on platters at the table.

**The Price per person does not include
Staff, Kitchen rental equipment/BOH catering supplies, Bar Package, Admin fee or NYS sales Tax**

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

ADMINISTRATIVE FEE: Platinum Party Planners charges a 20% Administrative Fee for all events.

This fee is not a gratuity; it is intended to cover various administrative costs incurred during the preparation and execution of your event. The administrative fee encompasses, but is not limited to, the front-of-house staff who manage the event documentation, a one-time onsite venue inspection, and walkthrough. It also includes the back-of-house team that handles all preparatory tasks prior to your event, such as shopping, organizing, packing, loading, and unloading all necessary equipment. Additionally, it accounts for truck rentals and fuel expenses. This fee supports designers, handlers, and management responsible for shopping, deliveries, and managing our event rental orders. It also covers any breakage costs for Platinum Party Planners' items during the event, as well as general liability insurance, liquor liability insurance, and all other relevant insurance.

BAR AND BEVERAGE SERVICE: We also offer our premium bar package for all our off-premises full-service events. **ONE DAY LIQUOR LICENSE** acquired by Platinum Party Planners. Please inquire about adding our bar package to your event.

EVENT DETAILS: Client gives permission for Platinum to contact the venue and vendors to confirm event details if Platinum has any questions regarding the contracted event. Platinum Party will not be responsible for any services rendered by the venue or other vendors. If the client has hired a planner for the event, the planner and their team are responsible for setting up **all design details**, for example, Menu cards, Favors, Memory tables, Welcome Signs, Seating Charts, Seating Cards, Flowers, Ceremony items, anything design related. If the client ***does not have a planner, please contact Platinum to discuss arrangements.*** The caterer will set up all items like linen, plate charges, plateware, flatware, and glassware. These items must be left in the same area as the reception for the Caterer to dress the tables.

FURNITURE SET-UP & BREAKDOWN:

It is not the responsibility of Platinum Party staff to set up or breakdown tables, chairs, and/or other furniture. If you are unable to coordinate with your rental company, we do provide this service separately—please reach out to Platinum to explore your options. If no arrangements have been made it will remain the responsibility of the client to set up all tables, chairs, and/or other furniture prior to the caterers' arrivals and break down all tables, chairs and /or furniture after the event.

GARBAGE: Garbage disposal is the responsibility of the client/party-host. Where the event is a home-based party, the owner of the home or host of the party will maintain and dispose of all garbage. Catering staff will gather and tie up all garbage bags. Where the venue requires garbage disposal, on-site garbage bins must be present for the caterer to dispose of the garbage from the event. If the homeowner or venue does not provide garbage disposal or requires the caterer to remove or dispose of garbage from the party off-site, a disposal fee will be applied for arranging garbage pickup and removal. Disposal fee of \$350.00 for up to (150) guests, if over (150) guests there is an additional charge of \$100.00. *Please inquire if interested.*

VENDOR MEALS AND BEVERAGES: We offer a professional vendor courtesy price based on your chosen menu in the amount of \$65.00 per vendor personnel (plus associated fees and taxes) It is the responsibility of the client to provide the total number of vendor personnel meals needed for the event no later than 30 days prior to the event.

MEAL FEE FOR CHILDREN: Children Five years and younger are free; Children Six to Eleven are \$25.00 each (plus associated fees and taxes) *and will be served chicken fingers, mac & cheese, or buttered Pasta.* Children Twelve and older are charged as an adult price. It shall be the responsibility of the client to provide the total number of Children no later than 30 days prior to the event.

The Knot Best of Weddings 2022-2024

Featured on Zola

Wedding Wire Couple's Choice Award 2021-2024

