



CATERING | PLANNING | DESIGN

179 Jerusalem Ave Massapequa, NY 11758

Office: (516) 804-2207 | Cell: (516) 987-1266

www.platinumparty.com | events@platinumparty.com

Insta~ @platinumpartyli | @partiesbyplatinum

DIAMOND DUAL SEATED DINNER

50 guest minimum

COCKTAIL HOUR

TUSCAN BOARD DISPLAY

(Displayed for one hour during cocktail hour)

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

STATIONS

(Displayed for one hour during cocktail hour)

(CHOOSE 1)

FLAT BREAD PIZZA BAR

Displayed Assorted Personal Sized Pizzas

(CHOOSE 3)

Caprese Flat Bread Pizza

Roasted Vegetable Pizza

Crispy Prosciutto | Fig Jam | Burrata

Chopped Buffalo Chicken Salad Pizza w/ Crumbled Gorgonzola

Toppings: Parmesan Cheese | Red Pepper Flakes | Garlic Seasoning

FRESH MOZZARELLA & TOMATO MARKET STATION

Fresh Mozzarella | Fresh Basil | Assorted Tomatoes

Infused Oil Olive | Olives | Eggplant Caponata | Bread Sticks | Italian Breads | Flatbread

Balsamic Reduction | Salt | Black Cracked Pepper

POLISH STATION

Pierogis | Grilled Kielbasa | Cabbage Rolls
Polish Potato Pancakes
Sour Cream | Apple Sauce

POTATO BAR

Baked Potato | Mashed Potatoes | French Fries
Diced Blackened Chicken | Crumbled Bacon | Sour Cream | Cheddar Cheese
Chili Cheese Sauce | Scallions | Jalapenos | Roasted Corn

PHILLY STATION

Thinly Sliced Seasoned Steak
Fries | Sauteed Peppers | Sauteed Onions | Sauteed Mushrooms
Chipotle Mayo | Provolone Cheese | Cheese Wiz Sauce | Mini Rolls

STATIONARY PASTA STATION

Penne alla Vodka OR Farfalle w/ Pesto Cream
Italian Meatballs OR Sausage and Peppers
Warm Dinner Rolls & Italian Bread
Parmesan | Crushed Red Pepper | Butter Chips

SLIDER STATION

Cheeseburger Sliders | Chicken Parmesan Sliders | BBQ Pork Sliders
Truffle Mac & Cheese
Ketchup | Pickles | Lettuce | Tomatoes

SOFT PRETZEL STATION

Display of Soft Pretzels
Sauces Southwestern | Spicy Mustard | Honey Mustard
Platinum Beer Cheese | Caramel Sauce | Ranch | Garlic Aioli

STREET TACO STATION

Season Chopped Meat | Grilled Habanero Shrimp | Chipotle Braised Chicken
Yellow Rice w/ Black Beans | Street Corn | Pico de Gallo | Shredded Cheese Blend
Chopped Greens | Sour Cream | Guacamole | Onions | Jalapenos | Salsa Verde
Soft Tortillas & Hard Taco Shells

YUM YUM DIM SUM STATION

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

PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for one hour during cocktail hour)

ANTIPASTO SKEWERS

salami, pepperoni, fresh mozzarella, tomato and kalamata olives

***ARGENTINEAN LAMB SKEWER**

with Chimichurri & Yogurt

ARTICHOKE SPINACH DIP FLATBREADS

***ASIAN SESAME BEEF SKEWERS**

BACON & WHITE BEAN SHOOTERS

w/ Truffle Gruyere Grilled Cheese's

***BAKED CLAMS**

w/ Crispy Bacon & Vermont Cheddar Cheese

BASIL CHICKEN EMPANADA

w/fresh Mozzarella and Pesto Aioli

***BBQ & CHEDDAR SLIDERS**

BBQ CHICKEN & PEACH EMPANADAS

w/ Gorgonzola & Balsamic Glaze

BBQ CHICKEN SLIDERS

w/ Bacon & Cheddar Cheese

***BEEF TENDERLOIN ON GARLIC TOAST**

w/ Merlot Jam

BLACK & WHITE SESAME CRUSTED CHICKEN SATE

w/ Szechuan Cream

***BLACKEND AHI TUNA ON WONTON CRISP**

soy truffle emulsion & wasabi crème

BLACKEND CHICKEN & CORN QUESADILLAS

***BLACKEND SHRIMP KABOBS**

w/ Horseradish Crème

BLT SLIDERS

w/ Aioli

BORDEAUX POACHED PEARS

w/ French Brie, Spiced Pecan on Tartlet Shells

BRAISED BBQ PORK SLIDERS

w/ Cider Cabbage

BRAISED SHORT RIB QUESADILLAS

w/ Caramelized Onions & Roquefort Cheese

BUFFALO CHICKEN EMPANADAS

w/ Pineapple Salsa or Blue Cheese Mousse

BUTTERNUT SQUASH & PECORINO TART

w/ Crispy Shallots

BUTTERNUT SQUASH SHOOTERS

w/ Sweet Cinnamon Crème

BURRATA CROSTINI

w/ olive tapenade

CASHEW CRUSTED CHICKEN SKEWERS

w/ BBQ Thai Glaze

CHICKEN & WAFFLES

w/ Jalapeno Maple Syrup

CHICKEN DUMPLINGS

w/ Soy Ginger Reduction

CHICKEN, SPINACH AND FETA EMPANADAS

w/ Tzatziki Sauce

CHOPPED MARKET SALAD

w/ Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup

COCONUT SESAME SHRIMP
w/ Orange Ginger Gastric

***CRAB CAKE SLIDERS**
served with meyer lemon aioli & Mango Chutney

CRISPY BRUSSEL SPROUTS
w/ Bacon Jam

CRISPY MARBLE BABY POTATOES
served with crème fraiche & Caviar

FIGS IN A BLANKET
w/ Pistachio Goat Cheese

***FLUKE CRUDO**
w/ Jalapeno, Mango, Pickled Red Onion on wonton chip

FRENCH ONION SOUP GRILLED CHEESE'S
w/ gruyere cheese

FRESH MOZZARELLA & CHERRY TOMATO SKEWERS
w/ Fresh Basil Fresh & Balsamic

GRILLED HAM & BRIE POTATO SKINS
w/ Caramelized Shallots

GRILLED SHRIMP CORN CAKES
w/ Chipotle Chive Cream

HAWAIIAN STYLE MEATBALLS
served with pineapple and red onion

HONEY SHREDDED BRUSSEL SPROUTS & RICOTTA TOAST

HONEY WHIPPED RICOTTA EMPANADA
w/ Salted Fig Basil Jam

HORSERADISH & PISTACHIO CHICKEN SATE
w/ Orange Marmalade

JAMAICAN STEAK SKEWER
served with a pineapple jerk sauce

***KOBE BEEF SLIDER**
w/ Bourbon Onions & Vermont Cheddar

***LEMON MARINATED LAMB KEBOBS**
w/ Cilantro Yogurt Sauce
MAHI MAHI TACOS
w/ Sour Cream

MANCHEGO GRILLED CHEESE'S
w/ Fig Jam

***MARYLAND LUMP CRAB CAKES**
w/ Roasted Tomato Chile

MEDITERRANEAN PIZZA TRIANGLES
w/ feta, black olive, and fresh herb infused olive oil

MELON, BLUE CHEESE, PROSCIUTTO & BASIL CANAPES

MINI BURGER SLIDERS WITH BLUE CHEESE & BACON

MINI CHICKEN MARSALA MEATBALLS
w/ Marsala Cream

MINI CHICKEN PARMESAN SLIDERS

MINI CUBAN PANINI'S
w/ Mustard Aioli

MINI GRILLED REUBEN'S
w/ Thousand Island

MINI PESTO AND PROVOLONE GRILLED CHEESES

MINI PHILLY CHEESESTEAKS

MINI SHREDDED BEEF FLAUTAS
w/ Crema & Chopped Lettuce

MINI THAI BBQ MEATBALLS

NAAN PIZZA

w/ Curry Grilled Eggplant, Paneer and Toasted Almonds

NORWEGIAN SMOKED SALMON ON BABY POTATOES

w/ Onion Caper Relish

PLATINUM COCKTAIL FRANKS IN EVERYTHING SPICE PUFF PASTRY

w/ Pickled Cabbage & Spicy Mustard

PLATINUM FRENCH DIP

Roast Beef Dipped in Porcini & Rosemary Au Jus w/ Gruyere Cheese on Sesame Buns

PULLED CHICKEN EMPANADAS

w/ Chimichurri Aioli

RED CURRY COCONUT SKEWERS

ROASTED CAULIFLOWER PIZZETTA

w/ Truffle Wild Mushroom & Ricotta

ROASTED CHICKEN QUESADILLA ROLL

served with an avocado horseradish aioli

ROASTED MUSHROOMS

Stuffed w/ Blue Cheese & Bacon

***ROASTED OYSTERS**

w/ Warm Butter Greens, Bacon & Parmesan

SMOKED PIMIENTO GRILLED CHEESE'S

w/ Caramelized Onions

***SESAME SEARED AHI TUNA**

on a wonton chip w/mango, avocado and Thai Glaze

***SHRIMP & CHORIZO SKEWERS**

w/ Platinum Chimichurri

***SHRIMP FLATBREADS**

w/ Salsa Verde & Cotija Cheese

***SMOKED BACON WRAPPED SHRIMP**

w/ Garlic Lemon Aioli

SMOKED SALMON ON GRILLED FLATBREAD

w/ Tomato, Capers, and Crème Fraiche

SORULLITOS (FRIED CORN FRITTERS)

SWEET POTATO PANCAKES

Sunflower Seeds, Crème & Apple Chutney

***TANDOORI LAMB KEBOBS**

w/ Cilantro Yogurt Sauce

THAI GRILLED CHICKEN SLIDERS

w/ Avocado, Tomato & Micro Greens

TOMATO SOUP SHOOTERS

w/ Grilled Cheeses

TORCHED GOAT CHEESE CROSTINI

w/ Roasted Beet Tartar

TRUFFLE GRILLED CHEESE'S

VEGETABLE SPRING ROLLS

w/ Sesame Thai Aioli

WARM MINI PRETZEL

w/ Brie and Fig jam

***WASABI DEVILED EGGS**

w/ Seared Tuna

WHIPPED FETA AND CARAMELIZED ONION TARTLET

w/ Marinated Confetti tomatoes

DIAMOND DUAL PLATED SIT-DOWN DINNER PRESENTATION

FIRST COURSE

PRE-PLATED SALAD

SECOND COURSE

MAIN ENTRÉE

THIRD COURSE

DESSERT

SALAD SELECTIONS

(CHOOSE 1)

***CLASSIC ORGANIC CEASAR SALAD**

Crispy Croutons, Shaved Parmesan and Ceasar Dressing

FARMERS MARKET SALAD

Arugula, Cannellini Beans, Shaved Basil, Red Onion, Confetti Tomatoes and Balsamic Honey Vinaigrette

GARDEN SALAD

Cucumbers, Cherry Tomatoes, Red Onion, Croutons, and Herb Vinaigrette

Freshly Baked Assorted Breadbasket w/ Sweet Butter

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DUAL PLATE SELECTIONS

MAIN ENTRÉE SELECTIONS

(CHOOSE 2)

PANKO CRUSTED CHICKEN CUTLETS

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

SEARED CHICKEN BREAST

Artichokes, Capers & Lemon.

***ASIAN GRILLED NORTH ATLANTIC SALMON**

Pineapple Mango Salsa.

CRAB STUFFED JUMBO SHRIMP

Lemon Butter Sauce.

***MARINATED GRILLED FLANK STEAK**

Porcini Cream

***NEW YORK SHELL STEAK**

Bordelaise Sauce

ACCOMPANIMENT SELECTIONS

(CHOOSE 2)

ROSEMARY INFUSED RED BLISS SCALLOPED POTATOES

PARMESAN & GARLIC MASHED POTATOES

WILD RICE

w/ Roasted Vegetables

ROASTED LOCAL VEGETABLE MEDLEY

w/ Herb Butter

FRENCH GREEN BEANS

w/ Garlic & Olive Oil

PASSED DESSERT

Assorted Mini Pastries

Mini Ice Cream Sandwiches

Mini Cinnamon Churros w/ Chocolate Sauce

COFFEE STATION

\$75.00 Per Person

Price per person does not include staff, kitchen rental equipment/BOH supplies or Bar

*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.

ADMIN FEE: Platinum Party Planners charges a 20% Administrative Fee for all events. This fee is NOT a gratuity. It covers numerous administrative expenses which are incurred as a result of the planning and execution of an event. The administrative fee includes but is not limited to front of house administrative staff which manages the event file, one-time onsite venue inspection, and walkthrough. This also covers our back of the house employees who are responsible for all equipment, cleaning, dishwashing, pulling, packing, loading, and unloading of all equipment required for each event. As well as truck rentals and fuel charges. In addition, this includes designers, handlers and management who are responsible for shopping, deliveries, placing, and acceptance of our event rental orders. This fee covers any breakage costs of Platinum Party Planners items during an event. As well as General liability insurance and all other insurances.

VENDOR MEALS AND BEVERAGES: We offer a professional courtesy price of \$35.00 per vendor personnel (plus associated fees and taxes)

MEAL FEE FOR CHILDREN: Children Five years and younger are free; Children Six to Twelve are \$25.00 each (plus associated fees and taxes) and will be served chicken fingers, mac & cheese, or buttered Pasta. Children thirteen and older are charged as an adult price.

ADDITIONAL CHARGES:

\$250.00 GARBAGE REMOVAL FEE IF THERE IS NO DUMPSTER ON SITE

The Knot Best of Weddings 2022-2024

Wedding Wire Couple's Choice Award 2021-2024

