

# **PLATINUM PARTY**

**CATERING | PLANNING | DESIGN**

179 Jerusalem Ave Massapequa, NY 11758

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

[www.platinumparty.com](http://www.platinumparty.com) | [events@platinumparty.com](mailto:events@platinumparty.com)

Insta~ @platinumpartyli | @partiesbyplatinum

## **VEGAN MENU**

50 guest minimum

## **COCKTAIL HOUR**

### **PASSED HORS D'OEUVRES**

**(CHOOSE 6)**

**(Passed for 1 hour during cocktail hour)**

#### **ROASTED VEGGIE STUFFED MUSHROOMS**

##### **GRILLED TOFU SATAY**

Moroccan Sauce

##### **MANGO GUACAMOLE**

On Crispy Wontons and Salsa

##### **CANNELLINI BEAN PUREE**

Wild Mushrooms on Toasted Baguette

##### **OLIVIE TAPANADE**

On Crostini

#### **GRILLED THAI VEGGIE SKEWERS**

##### **VEGAN RICOTTA**

On Crostini with Fig Jam

#### **MINI ROASTED PEPPER HUMMUS CUPS**

Crispy Veggies

#### **CRISPY ROASTED CAULIFLOWER CAKES**

Chimichurri

#### **SWEET POTATTO SLIDERS**

Sliced Cucumbers, Red Onion, and Masala Yogurt Sauce

## **BUFFET DINNER PRESENTATION**

### **SALAD**

**(CHOOSE 1)**

#### **MIXED FIELD GREENS SALAD**

Apples | Walnuts | Cherry Tomatoes | Pomegranate Vinaigrette

#### **CAESAR SALAD**

Vegan Parmesan Cheese | Multigrain Croutons | Lemon Vinaigrette

#### **MIXED FIELD GREENS SALAD**

Cucumbers | Shredded Carrot | Cherry Tomatoes | Black Olives | Vinaigrette

#### **ARUGULA SALAD**

White Beans | Confetti Cherry Tomatoes | Red Onion | Basil | Shredded Vegan Mozzarella  
Herb Vinaigrette

Freshly Baked Dinner Rolls & Vegan Butter

### **MAIN ENTREES**

**(CHOOSE 3)**

#### **GRILLED CAULIFLOWER STEAKS**

Romesco Sauce

#### **VEGAN MUSHROOM BOURGUIGNON**

Portobello Mushrooms, Cremini Mushrooms, Shiitake Mushrooms  
with Onions, Carrots, Fresh Thyme, and Cabernet Red Wine Sauce

#### **VEGAN PASTA PRIMAVERA**

Roasted Veggies and Heirloom Tomato Sauce

#### **GRILLED TOFU SKEWERS**

Red Peppers, Onions, Pineapple and Zucchini

#### **VEGETABLE VINDALOO**

Over Basmati Rice

#### **VEGAN CHILE RELLENO**

#### **MARINATED GRILLED PORTOBELLO MUSHROOMS**

Confetti Bruschetta and Balsamic Glaze

## **ACCOMPANIMENTS**

**(CHOOSE 2)**

### **ROASTED RED BLISS POTATOES**

Herbs, Garlic, and Olive Oil

### **VEGETABLE MEDLEY**

Seasonal Vegetables

### **WILD RICE**

### **BURNT BRUSSELE SPROUTS**

Herbs, Garlic, and Olive Oil

### **FRESH LEMON HERB COUSCOUS**

### **ASSORTED GRILLED VEGETABLES**

Carrots, Squash, Eggplant, Peppers, and Asparagus

### **LEMON DILL ROASTED YUKON GOLD POTATOES**

## **DESSERT**

**(Passed)**

### **MINI VEGAN CUPCAKES**

### **MINI FRUIT KEBOBS**

### **MINI VANILLA VEGAN ICE CREAM CUPS**

Crushed Oreos

### **COFFEE STATION**

### **\$50.00 Per Person**

*The Price per person does not include*

*Staff, Kitchen rental equipment/BOH supplies, Bar Package, Admin fee or NYS sales Tax*

### **Sit Down Dinner \$8.00 p/p upcharge**

*If the client chooses a **pre-determined entrée count**, there is no upcharge.*

*Client must submit entree counts no later than (10) days prior to the event.*

\*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.

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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 your event. The administrative fee includes but is not limited to front of house administrative staff which manages the event on file, one-time onsite venue inspection, and walkthrough. This also covers our back of the house employees who are responsible for all the prep work prior to your event, for example, shopping, 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.

**BAR AND BEVERAGE SERVICE:** We also offer our premium bar package for all our off-premises full-service events. **ONE DAY LIQUOR LICENSE** if needed- acquired by Platinum Party Planners. Please inquire about adding our bar package to your 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 same. Where a homeowner or hall/venue does not provide garbage disposal or requires the caterer to remove or dispose of garbage off-site, a **\$250 disposal fee** will be applied for arranging garbage pickup and removal. ***Please inquire if interested.***

**VENDOR MEALS AND BEVERAGES:** We offer a professional vendor courtesy price based on your chosen menu in the amount of **\$30.00** per vendor personnel (plus associated fees and taxes). It shall be 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 Twelve are **\$30.00** 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. 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*

*Wedding Wire Couple's Choice Award 2021-2024*

