



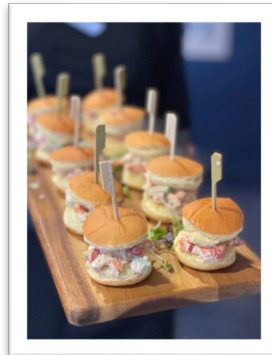
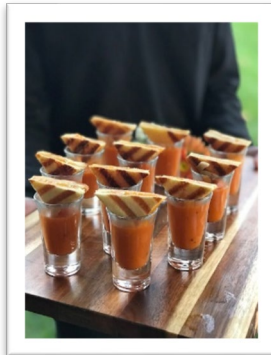
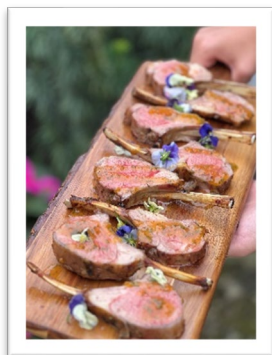
CATERING | PLANNING | DESIGN

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STATIONS & PASSED HORS D'OEUVRES MENU

50 Guest minimum

Staff & Kitchen not included in p/p pricing.

DISPLAYS

DOMESTIC & INTERNATIONAL CHEESES

w/ Chilled Grapes, Fresh Berries & Gourmet Flatbreads.

\$6.00 Per Person

CRUDITE DISPLAY

Carrots, Celery, Peppers, Asparagus, Broccoli, and Cherry Tomatoes served w/ Vidalia Dressing.

\$5.00 Per Person

TUSCAN BOARD

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

\$10.00 Per Person

MINIATURE FRUIT KABOBS

Displayed around a Pineapple w/ Raspberry Yogurt Sauce Platter

\$5.00 Per Person

ROASTED TOMATO BRUSCHETTA DISPLAY
w/ Toasted Crostini Rounds (approximately 75 rounds)
\$6.00 Per Person

U-15 JUMBO SHRIMP COCKTAIL
w/ Sliced Lemons and Homemade Horseradish Cocktail Sauce
\$12.00 Per Person

SEAFOOD DISPLAY
Clams on the Half Shell, Oysters, Jumbo Shrimp, King Crab Legs
Lemons, Limes, Cocktail Sauce & Mignonette Sauce
Market Price
Lobsters & Lobster Tails Available to add on. (Market Price)

SUSHI & SASHIMI DISPLAY
w/ Wasabi, Pickled Ginger & Soy sauce Platter
\$15.00 Per Person

PASSED HORS D'OEUVRES
(CHOOSE 8)

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 BRUSSELE 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

\$18 Per Person

Price Based on 8 choices.

Optional Upgraded Hors D'oeuvres

\$4.00 Per Person

***BACON WRAPPED FILET TIPS**

w/ White Truffle Hollandaise

CONFIT OF LONG ISLAND DUCK TARTLETS

w/ Apple Cider Glaze or Blood Orange Marmalade

***GLAZED SESAME LAMB CHOPS**

***LOBSTER & CORN CAKES**

w/ Mango Salsa

***LOBSTER DEVILED EGGS**

w/ Chives

***MINI LOBSTER & AVOCADO ROLLS**

***MINI LOBSTER CAKES**

w/ Avocado Mousse

***NEW ZEALAND LAMB CHOPS**

w/ Apricot Mint Glaze

STATIONS

ALL AMERICAN STATION

Hamburgers | French Fries | Gourmet Mac & Cheese | Chicken Fingers
Assorted Mini Pizzas – ***Includes*** Plain Cheese, Vegetable & Cured Meats

Ketchup | Mustard | Lettuce | Tomatoes | Pickles

\$14.00 Per Person

ASIAN STATION

Steamed Chicken & Vegetable Dumpling | Asian Sesame Beef Skewers

Vegetable Fried Rice | Assorted Sushi & Sashimi

Wasabi | Soy Sauce | Thai Glaze | Teriyaki | Chop Sticks

\$20.00 Per Person

BARBECUE STATION

Barbecue Braised Brisket **OR** Marinated Grilled Flank Steak

Gourmet Angus Burgers | Smoked Pineapple Ribs | Sweet Chili Chicken Kabobs

Corn on The Cob | Yukon Gold Potato Salad | Orzo Salad w/Grilled Vegetables

Lettuce | Tomato | Ketchup | Pickles

\$24.00 Per Person

CARIBBEAN STATION

Arroz con Gandules (Yellow Rice with Pigeon Peas) | Sweet Plantains

Pernil Asado (6 Hr. Roasted Pork) | Habichuelas Rosadas (Stewed Beans) | Empanadas de Pollo

\$20.00 Per Person

CARVING STATION

(Choose 2 Meats)

Roasted Filet Mignon | Maple Glazed Spiral Ham | Roasted Turkey Breast

Mashed Potatoes | Roasted Brussel Sprouts

Sauces- Cranberry Relish | Porcini Cream Sauce | Horseradish Cream

\$26.00 Per person

CHEFS WORKING PASTA STATION

Assorted rolls & sliced baguettes

Penne | Linguini | Tortellini

Sauces- Vodka | Marinara | Alfredo

Shrimp | Chicken | Veggies | Peas | Garlic | Spinach | Black Olives | Capers | Parmesan | Basil

\$16.00 per Person

Add Parmesan Wheel w/ Fettuccine Alfredo \$350.00

CLAM BAKE

6oz Lobster Tails | Mussels with White Wine Butter | Garlic Shrimp over Linguini
Baked Clams with Vermont Cheddar & Bacon | New England Clam Chowder
Corn on The Cob | Boiled Potatoes | Drawn Butter
\$36.00 Per Person

Whole Lobsters Available Market Price

FLAT BREAD PIZZA BAR

Displayed Assorted Personal Sized Pizzas

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

\$12.00 Per Person

FRESH MOOZARELLA STATION

(For cocktail hour only)

Made and prepared in front of your guests to enhance the fresh mozzarella experience.

Fresh Mozzarella Balls | Fresh Sliced Prosciutto

Sliced Italian Breads w/ Infused Olive Oils

\$12.00 Per Person

INDIAN STATION

(Halal Chicken Available)

Vegetable Samosas | Chicken Jalfrezi | Saag Paneer | Chana Masala | Jasmine Rice

Assorted Naan | Yogurt Sauce

\$25.00 Per Person

ITALIAN STATION

Garlic Bread & Rolls | Parmesan | Crushed Red Pepper

Caesar Salad OR Mix Greens Salad w/ Cucumbers, Cherry Tomatoes, Croutons & Balsamic Vinaigrette

Chicken Cutlets w/ Bruschetta & Balsamic Glaze **OR** Lemon Chicken Piccata

Penne alla Vodka **OR** Four Cheese Ravioli w/ Blush Cream

Homemade Italian Meatballs W/Marinara **OR** Sweet & Spicy Sausage w/ Tri-Colored Peppers

\$18.00 Per Person

LITTLE ITALY STATION

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 w/ Infused Olive Oils

\$18.00 Per Person

MEDITERRANEAN STATION

Grilled Pitas | Marinated Shrimp | Lemon Chicken Kabobs
Red Onions | Feta | Chopped Greens | Plum Tomatoes
Stuffed Grape Leaves & Dill Cucumber Sauce

\$12.00 Per Person

POTATO BAR

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

\$10.00 Per Person

PHILLY STATION

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

Mini Rolls

\$14.00 Per Person

SALAD BAR

Mix Greens | Romaine | Spinach
Toppings- Cucumbers | Cherry Tomatoes | Croutons | Cranberries | Apples
Candied Walnuts | Almonds | Parmesan | Feta
Caesar Dressing | Raspberry Vinaigrette | Balsamic Vinaigrette.

\$5.00 Per Person | \$6.50 Per Person for Chopped

SLIDER STATION

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

\$12.00 Per Person

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

\$14.00 Per Person

STEAK HOUSE STATION

Filet Mignon OR Roasted Prime Rib | Lobster Lasagna
Roasted Asparagus | Roasted Confetti Potatoes
Sauces- Horseradish Cream | Chimichurri Sauce | Bearnaise Sauce

\$36.00 Per person

SURF & TURF STATION

Marinated Grilled Skirt Steak | Sesame Seared Ahi Tuna w/ Jicama Asian Slaw
Roasted Asparagus | Roasted Confetti Potatoes
Sauces- Chimichurri | Sesame Aioli | Horseradish Cream

\$18.00 Per Person

TASTE OF SPAIN

Seafood Paella | Prawns in Fried Garlic
Patatas Brava (Spicy Roasted Potatoes) | Pistol (Stewed Ratatouille)

\$22.00 Per Person

WORKING MEDITERRANEAN STATION

Marinated Shrimp Kabobs | Lemon Chicken Kabobs w/ Peppers and Onions
Marinated Grilled Lamb Skewers | Grilled Pitas | Stuffed Grape Leaves & Dill Cucumber Sauce
Mediterranean Yellow Rice | Orzo Salad | Red Onion | Feta | Chopped Greens | Plum Tomatoes

\$18.00 Per Person

YUM YUM DIM SUM STATION

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

\$15.00 Per Person

DESSERTS

- Caribbean Flan-**\$3.50 Per Person**
Pistachio and Ricotta Cheesecake- **\$3.50 Per Person**
Assorted Mini Pastries-**\$4.50 Per Person**
Assorted Mini Cupcakes- **\$4.50 Per Person**
Mini Brownies & Blondies -**\$3.00 Per Person**
Mini Ice cream Sandwiches – **\$3.00 Per person**
Cinnamon Churros with chocolate Sauce – **\$2.00 Per Person**
Mini Ice Cream Cones w/ Sprinkles - **\$3.00 Per Person**
Warm Chocolate Chip Cookies on Shot Glasses of Milk- **\$3.00 Per Person**
Chocolate Covered Strawberries- **\$5.00 Per Person**
Mini Donuts- **\$2.50 Per person**
Assorted Mini Shooters - **\$4.50 Per Person**
Mini Assorted Pies - **\$5.50 Per person**
Wedding Cakes **\$5.00 to \$10 per Person (Depending on Design)**

DONUT WALL W/ ASSORTED DONUTS

\$3.50 Per Person w/ \$40.00 Rental fee for Acrylic Wall

VIENNESE TABLE

A spectacular grand finale to a perfect evening
Assorted Miniature Pastries, Blondies, Brownies, Sliced Fruit Display, Assorted Cakes & Pies
\$15.00 Per Person

FONDUE STATION

Flow of milk chocolate

Items to Dip: Strawberries, Sliced Bananas, Pretzels, Graham Crackers, Marshmallows
Rice Crispy Treats, Pound Cake & Pineapple Chunks
\$8.00 Per Person (Plus Fountain \$450 Rental)

SUNDAE BAR

Vanilla, Strawberry & Chocolate Ice Cream with various fruit & candy toppings.
\$5.00 Per Person

LATE NIGHT SNACKS TO GO

FLATBREAD PIZZA BAR

(ASSORTED PIZZAS DISPLAYED ON HIGH AND LOW RISERS)

Caprese Flatbread Pizza

Chopped Buffalo Chicken Salad Pizza | Crumbled Gorgonzola

Toppings: Parmesan Cheese | Red Pepper Flakes | Garlic Seasoning

\$8.00 Per Person

SLIDERS & FRIES

Cheeseburger Sliders | Shoestring Fries

Toppings: Ketchup, Chipotle Aioli, Ranch, Fresh Parmesan, Siracha

Pickles | Lettuce | Tomatoes

\$15.00 Per Person

HOT NEW YORK MINUTE

Nathan's Hot Dogs

Ny Pretzels w/ Cheese Sauce

Toppings: Relish, Sauerkraut, Ketchup, Mustard,

\$12.00 Per Person

GRILLED CHEESE STATION

American Grilled Cheese | Bacon & Cheddar | Pesto & Provolone | Ham & Swiss

\$10.00 Per Person

TACO TAKEOUT BAR

Season Chopped Meat | Chipotle Braised Chicken

Shredded Cheese Blend | Chopped Greens | Sour Cream | Guacamole | Pico de Gallo

Soft Tortillas & Hard Taco Shells

\$10.00 Per Person

SOUTHWEST NACHO BAR

Season Ground Beef | Chipotle Braised Chicken

Tortilla Chips | Refried Beans

Shredded Cheese Blend | Queso | Sour Cream | Guacamole | Chimichurri | Pico de Gallo

\$8.00 Per Person

*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 \$30.00 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:

\$150.00 FOR A ONE DAY LIQUOR LICENSE

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

