

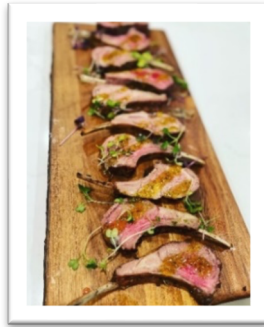


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## **GOLD MENU**

### **COCKTAIL HOUR**

#### **TUSCANY BOARD**

**(Presented 1 hour during cocktail hour)**

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

#### **\*SEAFOOD DISPLAY**

**(Presented 1 hour during cocktail hour)**

Jumbo Shrimp | Oysters | Clams | Lemons | Cocktail Sauce

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

**(CHOOSE 8)**

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

#### **BBQ CHICKEN & PEACH EMPANADAS**

Gorgonzola and Balsamic Glaze

#### **\*BEEF TENDERLOIN ON GARLIC TOAST**

Merlot Jam

#### **BORDEAUX POACHED PEARS**

French Brie, Spiced Pecan on Tartlet Shells

**BRAISED SHORT RIB QUESADILLAS**  
Caramelized Onions and Roquefort Cheese

**CASHEW CRUSTED CHICKEN SKEWERS**  
BBQ Thai Glaze

**CHICKEN & WAFFLES**  
Jalapeno Maple Syrup

**CRISPY MARBLE BABY POTATOES**  
Crème fraiche and Caviar

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

**HONEY WHIPPED RICOTTA EMPANADA**  
Salted Fig Basil Jam

**HORSERADISH & PISTACHIO CHICKEN SATE**  
Orange Marmalade

**\*KOBE BEEF SLIDER**  
Bourbon Onions and Vermont Cheddar

**\*MARYLAND LUMP CRAB CAKES**  
Roasted Tomato Chile

**MELON, BLUE CHEESE, PROSCIUTTO & BASIL CANAPES**

**MINI CHICKEN MARSALA MEATBALLS**  
Marsala Cream

**\*MINI LOBSTER & AVOCADO ROLLS**

**MINI SHREDDED BEEF FLAUTAS**  
Crema and Chopped Lettuce

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

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

**ROASTED MUSHROOMS**  
Stuffed with Blue Cheese and Bacon

**SMOKED PIMIENTO GRILLED CHEESE'S**  
Caramelized Onions

**\*SMOKED BACON WRAPPED SHRIMP**  
Garlic Lemon Aioli

**\*TANDOORI LAMB KEBOBS**  
Cilantro Yogurt Sauce

THAI GRILLED CHICKEN SLIDERS  
Avocado, Tomato and Micro Greens

TORCHED GOAT CHEESE CROSTINI  
Roasted Beet Tartar

\*WASABI DEVILED EGGS  
Seared Tuna

**INQUIRE FOR OUR FULL LIST OF GOLD MENU HORS D'OEUVRE OPTIONS & UPGRADES**

**DINNER PRESENTATION**

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

**SALAD SELECTIONS**

(CHOOSE 1)

\*CLASSIC CAESAR SALAD  
Chopped Romaine | 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

CHOPPED MEDITERRANEAN SALAD  
Tomatoes | Cucumber | Red Onion | Chickpeas | Feta | Kalamata Olives | Lemon Vinaigrette

Freshly Baked Assorted Breadbasket w/ Sweet Butter

**PASTA**

(CHOOSE 1)

PENNE ALLA VODKA

JUMBO FIVE CHEESE TORTELLINI  
Carbonara Sauce

WILD MUSHROOM RAVIOLI  
Creamy Alfredo Sauce

\*LINGUINE WITH CLAM SAUCE  
Sauteed Clams, Garlic and White Wine

## **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 & 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.

### **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**

### **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

**ACCOMPANIMENTS**

**STARCH**

**(CHOOSE 1)**

DILL & GARLIC YUKON GOLD POTATOES

Sweet Paprika Butter

PARMESAN & GARLIC MASHED POTATOES

ROSEMARY INFUSED RED BLISS SLICED POTATOES

SAFFRON RICE

Carrots & Peas

WILD RICE

Roasted Vegetables

**VEGETABLE**

**(CHOOSE 1)**

ROASTED LOCAL VEGETABLE MEDLEY

Herb Butter

FRENCH GREEN BEANS

Garlic & Olive Oil

BURNT BROCCOLI AND CAULIFLOWER FLORETS

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

CANNOLI YOUR WAY

"BUILD YOUR OWN CANNOLI BY PLATINUM"

MINI ASSORTED DONUTS

DOUBLE CHOCOLATE GOURMET BROWNIES

COFFEE STATION

**COMPLIMENTARY LATE-NIGHT SNACK TO GO**

CHOOSE (1) OF OUR GRAB & GO EXIT STATIONS  
COMPLIMENTS OF PLATINUM  
Presented upon exit

**Buffet**

**\$90.00 Per Person**

**Dual Plated Sit Down**

**\$90.00 Per Person**

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

**Traditional Plated Sit-Down Dinner**

**\$98.00 Per Person**

Servers take each guest's entrée order at the event

**Family Style**

**\$102.00 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**

*[Inquire with us to add on your One-Tiered Cutting Cake for \\$175.00](#)*



\*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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**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.

**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 **\$45.00** 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 2022-2025*

*Best of Zola*

*Wedding Wire Couple's Choice Award 2021-2025*

*Featured in Wedding Chicks*

