



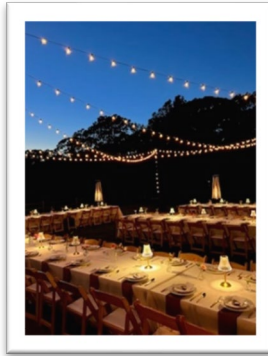
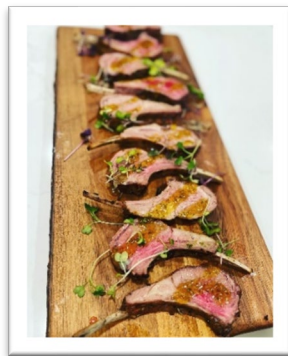
CATERING | PLANNING | DESIGN

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GOLD MENU

50 guest minimum

COCKTAIL HOUR

TUSCAN BOARD

(Presented 1 hour during cocktail hour)

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

***SEAFOOD DISPLAY**

(Presented 1 hour during cocktail hour)

w/ Jumbo Shrimp | Oysters | Clams | Lemons | Cocktail Sauce

PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for 1 hour during cocktail hour)

LOBSTER AND AVOCADO SLIDER

w/ Meyer Lemon Aioli

NEW ZEALAND LAMB CHOPS

w/ Apricot Mint Glaze

BLACKENED SHRIMP EMPANADAS

w/ Chimichurri Aioli

POACHED PEAR TARTLET

w/ French Brie, Spiced Pecan on Tartlet Shells

KOBE BEEF SLIDERS

w/ Bourbon Onions & Vermont Cheddar

SHRIMP FLATBREADS

w/ Salsa Verde & Cotija Cheese

BRAISED BBQ PORK SLIDERS

w/ Cider Cabbage

SMOKED SALMON ON GRILLED FLATBREADS

with Tomato, Capers, and Crème Fraiche

ARGENTINIAN LAMB SKEWERS

with Chimichurri & Yogurt

HAWAIIAN STYLE CHICKEN MEATBALLS

served with pineapple and red onion

ROASTED CHICKEN QUESADILLA ROLL

served with an avocado horseradish aioli

JAMAICAN STEAK SKEWER

served with a pineapple jerk sauce

CRISPY MARBLE BABY POTATOES

served with crème fraiche & Caviar

WHIPPED FETA & CARAMELIZED ONION TARTLET

w/ Marinated Confetti tomatoes

BURRATA CROSTINI

w/ olive tapenade

BLACKENED AHI ON WONTON CRISP

soy truffle emulsion & wasabi crème

CRAB CAKE SLIDER

served with meyer lemon aioli & Mango Chutney

FRENCH ONION SOUP GRILLED CHEESES

w/ gruyere cheese

PLATINUM FRENCH DIP

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

MINI RUEBENS

w/ Thousand Island

CHICKEN, SPINACH AND FETA EMPANADA

w/ Cucumber Yogurt Sauce

***WASABI DEVIL EGGS**

w/ Seared Tuna

HORSERADISH AND PISTACHIO CHICKEN SKEWERS

w/ Orange Gastric

INQUIRE WITH US FOR OUR FULL LIST OF GOLD MENU HORS D'OEUVRE OPTIONS

DINNER PRESENTATION

(Buffet, Sit Down, Pre-Determined Sit Down, or Family Style Option)

SALAD SELECTIONS

(CHOOSE 1)

***CLASSIC ORGANIC CAESAR SALAD**

w/ Crispy Croutons, Shaved Parmesan and Caesar Dressing

WATERMELON AND FETA

w/ Mix Greens, Watermelon, Candied Walnuts, Cherry Tomatoes, Feta and Balsamic Vinaigrette

STEAKHOUSE WEDGE SALAD

w/ bacon, diced tomato, bleu cheese crumbles, herb vinaigrette or bleu cheese dressing

GRAPE AND GORGONZOLA

Chopped Romaine, Grapes, Gorgonzola, Cherry Tomatoes, Candied Walnuts & Raspberry Vinaigrette

Freshly Baked Assorted Breadbasket w/ Sweet Butter

ENTRÉE SELECTION – PASTA

(CHOOSE 1)

PENNE ALLA VODKA

JUMBO FIVE CHEESE TORTELLINI

w/ Roasted Garlic Alfredo Sauce

SHRIMP AND CRAB RAVIOLI

w/ Sherry Blush Cream

LASAGNA BOLOGNAISE

w/ Creamy Ricotta

ENTRÉE SELECTION – CHICKEN

(CHOOSE 1)

PANKO CRUSTED CHICKEN CUTLETS

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

PAN SEARED FRENCH CHICKEN BREAST

w/ Wild Mushrooms Pan Sauce

FETA AND SPINACH STUFFED CHICKEN BREAST

w/ Lemon Béchamel

SEARED CHICKEN BREAST

w/Artichokes, Capers & Lemon.

ENTRÉE SELECTION – SEAFOOD

(CHOOSE 1)

*ASIAN GRILLED NORTH ATLANTIC SALMON

w/ Pineapple Mango Salsa.

CRAB STUFFED JUMBO SHRIMP

w/ Lemon Butter Sauce.

CASHEW CRUSTED MAHI MAHI

w/ Mango Salsa

*MISO GLAZED CHILEAN SEA BASS

ENTRÉE SELECTION – MEAT

(CHOOSE 1)

***GRILLED FILET MIGNON**

w/ Porcini Port Cream

***SOY GINGER SKIRT STEAK**

w/ Asian Slaw

***ROASTED PRIME RIB**

w/ Au Jus

***NEW YORK SHELL STEAK**

w/ Bordelaise Sauce

ACCOMPANIMENT – STARCH

(CHOOSE 1)

DILL & GARLIC YUKON GOLD POTATOES

w/ Sweet Paprika Butter

ROSEMARY INFUSED RED BLISS SCALLOPED POTATOES

PARMESAN & GARLIC MASHED POTATOES

WILD RICE

w/ Roasted Vegetables

SAFFRON RICE

w/ Carrots & Peas

ACCOMPANIMENT – VEGETABLE

(CHOOSE 1)

ROASTED LOCAL VEGETABLE MEDLEY

w/ Herb Butter

FRENCH GREEN BEANS

w/ Garlic & Olive Oil

BURNT BROCCOLI AND CAULIFLOWER FLORETS

TARRAGON AND HONEY BABY CARROTS

DESSERT & COFFEE

(Passed, Displayed or Plated Dessert Trio if a sit-down dinner)

Assorted Pastries | Mini Cupcakes | French Macarons
Assorted Shooters | Brownies | Mini Donuts

\$94.00 Per Person

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

Sit Down Dinner \$8.00 p/p upcharge.

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

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

Family Style \$12.00 p/p upcharge

*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 THERE IS NO DUMPSTER ON SITE

