



### Event Designs & Catering

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179 Jerusalem Ave Massapequa, NY 11758



### **Silver Package**

**50-person min.**

Staff & Kitchen Set-up is separate

### **Tuscan Board**

**Presented for (1) Hour**

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

### **Passed Hors D'oeuvres – (Choose 6)**

**Passed for (1) Hour**

New Zealand Lamb Chops w/ Apricot Mint Glaze  
Pulled Chicken Empanadas w/ Chimichurri Aioli  
Bordeaux Poached Pears w/ French Brie, Spiced Pecan on Tartlet Shells  
Kobe Beef Slider w/ Bourbon Onions & Vermont Cheddar  
Shrimp Flatbreads w/ Salsa Verde & Cotija Cheese  
Roasted Pork Belly w/ Apple Glaze  
Braised BBQ Pork Sliders w/ Cider Cabbage  
Smoked Salmon on Grilled Flatbread with Tomato, Capers, and Crème Fraiche  
Argentinean Lamb Skewer with Chimichurri & Yogurt

Truffle Grilled Cheese's  
White Bean & Bacon Shooters w/ Vermont Cheddar  
Wasabi Devil Eggs w/ Seared Tuna

**Buffet Presentation**

**Salad Selection**

**(Please choose 1 salad)**

**w/ Freshly Baked Breadbasket assorted with Dinner Rolls & Butter Chips**

\*Classic Caesar Salad w/ Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad w/ Watermelon, Cranberries, Feta, Cherry Tomatoes & Balsamic Pomegranate Vinaigrette

Chopped Romaine w/ Grapes, Gorgonzola, Pecans & Tomatoes w/ Red Wine Vinaigrette

**Entrée Selections**

**(Choose 3)**

\*Marinated Asian Flank Steak w/ Asian Broccoli Slaw

Black Angus Sirloin Steak w/ Bordelaise Sauce

6 Hour BBQ Beef Brisket

Bacon Wrapped Pork Loin w/ Jalapeno & Honey

Braised Pork Shoulder with Roasted Garlic BBQ Sauce

Asian Grilled Chicken Breast w/ Jicama & Pineapple Slaw

Seared Chicken Cutlets w/ Pearl Mozzarella, Confetti Tomatoes & Fresh Basil

Sauté Lemon Chicken Breast w/ Artichoke

\* Roasted Marinated Salmon w/ Pineapple & Mango Salsa

**Accompaniment Selections**

**(Choose 3)**

Roasted Vegetable Medley

French Green Beans w/ Garlic & Olive Oil

Yukon Gold Mashed Potatoes

Confetti Roasted Potatoes w/ Herbs & Olive Oil

Wild Rice Pilaf

Penne Ala Vodka

Tortellini w/ Pesto Alfredo

Fettuccini w/ Garlic Shrimp & White Wine

### **Dessert Table**

Assorted Mini Pastries | Blondies | French Macarons  
Sundae Bar w/ Assorted Topping & Waffle Cones  
Coffee & Tea Service

**\$68.00 Per Person**

**\$8.00 Upcharge for Sit Down or Family Style**

\*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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**SERVICE CHARGE:** Patron agrees to pay an amount equal to twenty percent (20%) of the charge hereunder for food and beverage, which will be applied as an Administrative Cost to offset operation and administrative expenses associated with your function. The administrative fee covers numerous administrative expenses which are incurred because of the planning and execution of an event. The administrative fee but is not limited to front of the house administrative staff which manages the event file, management of contracted vendors, site inspections, walkthroughs, tastings, back of the house equipment, dishwashing, designers, and handlers who are responsible for shopping, delivery, set-up, breakdown, cleaning, pulling, packing, loading, and unloading of all equipment required for each event. Rental management which includes the placing and acceptance of all party rentals. Breakage costs of our items during an event and incurred by the contracted rental companies. Truck rentals and fuel charges. General liability insurances and other insurances.