

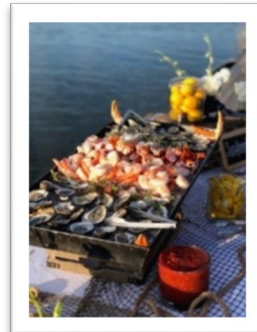
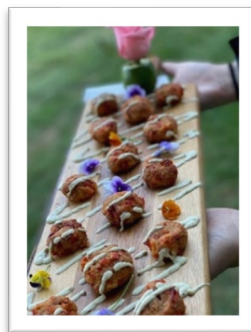


Catering | Planning & Design

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

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

179 Jerusalem Ave Massapequa, NY 11758



### **STATIONS & PASSED HORS D'OEUVRES MENU**

50 Guest minimum

Staff & Kitchen not included in p/p pricing.

### **DISPLAYS**

#### **DOMESTIC & INTERNANTIONAL 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**

**HAWAIIAN STYLE 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 AND CARAMELIZED ONION TARTLET**  
w/ Marinated Confetti tomatoes

**BURRATA CROSTINI**  
w/ olive tapenade

**\*BLACKEND AHI TUNA ON WONTON CRISP**  
soy truffle emulsion & wasabi crème

**\*CRAB CAKE SLIDERS**

served with meyer lemon aioli & Mango Chutney

**FRENCH ONION SOUP GRILLED CHEESE'S**

w/ gruyere cheese

**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

**BASIL CRUSTED CHICKEN SATAY**

w/ Honey Balsamic Reduction

**\*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

**BLACKEN CHICKEN & CORN QUESADILLAS**

**\*BLACKEND SHRIMP KABOBS**

w/ Horseradish Crème

**BLT SLIDERS**

w/ Aioli

**BLUE CHEESE CROSTINI**

w/ Pickled Grapes & Balsamic Glaze

**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 SHOOTERS**

w/ Sweet Cinnamon Crème

**BURRATA CROSTINI**

w/ Honey Fig Jam

**CASHEW CRUSTED CHICKEN SKEWERS**

w/ BBQ Thai Glaze

**CHERRY TOMATOES**

Stuffed w/ Boursin Cheese

**CHICKEN & WAFFLES**

w/ Jalapeno Maple Syrup

**CHICKEN DUMPLINGS**

w/ Soy Ginger Reduction

**CHICKEN, SPINACH AND FETA EMPANADAS**

**CHOPPED MARKET SALAD**

w/ Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup

**CONFIT OF LONG ISLAND DUCK TARTLETS**

w/ Apple Cider Glaze or Blood Orange Marmalade

**FRENCH BRIE, POACHED PEARS & TOASTED PISTACHIOS IN PHYLLO TARTS**

**FRENCH ONION SOUP GRILLED CHEESES**

**FRESH MOZZARELLA & CHERRY TOMATO SKEWERS**

w/ Fresh Basil Fresh & Balsamic

**GOLDEN PARMESAN CHICKEN SKEWERS**

w/ White Balsamic Glaze

**GRILLED FIG CROSTINI**

w/ Manchego Cheese & Pistachios

**HONEY SHREDDED BRUSSELE SPROUTS & RICOTTA TOAST**

**HORSERADISH & PISTACHIO CHICKEN SATE**

w/ Orange Marmalade

**\*KOBE BEEF SLIDER**

w/ Bourbon Onions & Vermont Cheddar

**LEMON MARINATED LAMB KEBOBS**

w/ Cilantro Yogurt Sauce

**MACADAMIA CRUSTED CHICKEN**

w/ Pineapple Glaze

**MAHI MAHI TACOS**

w/ Sour Cream

**MALBEC POACHED PEARS**

w/ French Brie & Pistachios

**MANCHEGO GRILLED CHEESE'S**

w/ Fig Jam

**\*MARINATED BEEF KEBOBS**

**MARINATED CHICKEN KEBOBS**

**\*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 BLUE CHEESE & BACON SLIDERS**

**MINI CHICKEN PARMESAN SLIDERS**

**MINI CUBAN PANINI'S**

**MINI GRILLED REUBEN'S**  
w/ Thousand Island

**MINI HAM, ROASTED PEPPER & MOZZARELLA CIABATTA PIZZA**

**MINI PESTO AND PROVOLONE GRILLED CHEESES**

**MINI SHREDDED BEEF FLAUTAS**  
w/ Crema & Chopped Lettuce

**MINI THAI BBQ MEATBALLS**

**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 BEETS, PISTACHIOS & GOAT CHEESE ON BELGIAN ENDIVE**

**ROASTED MUSHROOMS**  
Stuffed w/ Blue Cheese & Bacon

**\*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

**TRUFFLE GRILLED CHEESE'S**

**VEGETABLE SPRING ROLLS**  
w/ Sesame Thai Aioli

**WARM MINI PRETZEL**  
w/ Brie and Fig jam

**\*WASABI DEVEILED EGGS**  
w/ Seared Tuna

**\$18 Per Person**  
**Based on 7 choices**

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**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

**\*LOBSTER & CORN CAKES**  
w/ Mango Salsa

**\*LOBSTER DEVEILED EGGS**  
w/ Chives

**\*MINI LOBSTER & AVOCADO ROLLS**

**\*MINI LOBSTER CAKES**

w/ Avocado Mousse

**\*SESAME LAMB CHOPS**

**\*NEW ZEALAND LAMB CHOPS**

w/ Apricot Mint Glaze

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**STATIONS**

**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**

**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**

**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**



### 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**

### 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 a la 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**

### 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**

### CHEFS WORKING PASTA STATION

*Assorted rolls & sliced baguettes*

Penne | Linguini | Tortellini

Sauces- Vodka | Marinara | Alfredo

Toppings- Shrimp | Chicken | Veggies | Peas | Garlic | Spinach

Black Olives | Capers | Parmesan | Basil

**\$16.00 per Person**

Add Parmesan Wheel w/ Fettuccine Alfredo **\$350.00**

### 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**

### **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 Onions | Feta | Chopped Greens | Plum Tomatoes  
**\$18.00 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**

### **INDIAN STATION**

(Halal Chicken Available)

Vegetable Samosas | Chicken Jalfrezi | Saag Paneer | Chana Masala  
Jasmine Rice | Assorted Naan | Yogurt Sauce  
**\$25.00 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 with Grilled Vegetables  
Lettuce | Tomato | Ketchup | Pickles  
**\$24.00 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**

### **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**

### **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**

### **TASTE OF SPAIN**

Seafood Paella | Prawns in Fried Garlic  
Patatas Brava (Spicy Roasted Potatoes) | Pistol (Stewed Ratatouille)  
**\$22.00 Per Person**

### **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**

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### **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

#### CHOCOLATE FOUNTAIN

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

\*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:** Patron agrees to pay an amount equal to a twenty percent (20%) charge-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 is NOT a gratuity. The Administrative fee covers numerous administrative expenses which are incurred because of the planning and execution of an event. The administrative fee is not limited to front of house administrative staff which manages the event file, management of our contracted vendors, site inspections, and walkthroughs. This also covers our back of the house employees who are responsible for all equipment, cleaning, dishwashing, cleaning, 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 all party 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.