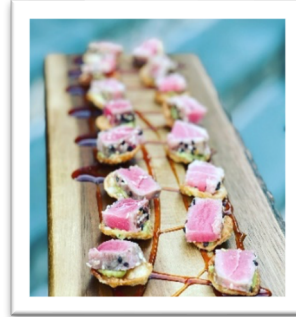
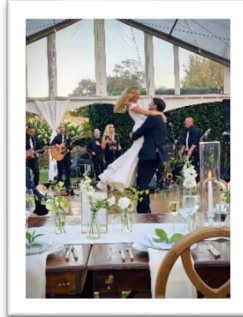
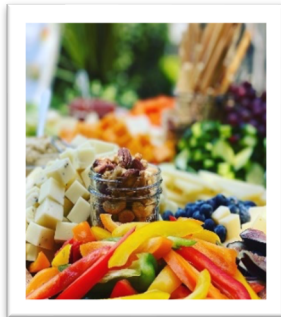




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#### SILVER MENU

##### TUSCANY BOARD

(Presented for 1 hour during cocktail hour)

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

##### STATIONARY PASTA STATION

(Presented for 1 hour during cocktail hour)

Penne Alla Vodka | Farfalle w/ Pesto Cream  
Warm Dinner Rolls & Italian Bread  
Parmesan | Crushed Red Pepper | Butter Chips

##### Options

Remove the Pasta Station during cocktail hour and add one Pasta to your Dinner Buffet Presentation  
Remove the Pasta Station during cocktail hour and add one Pasta as a 2<sup>nd</sup> course to your Sit-down Dinner

##### PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for 1 hour during cocktail hour)

##### ANTIPASTO SKEWERS

Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

##### \*ARGENTINEAN LAMB SKEWER

Chimichurri and Yogurt Sauce

##### ARTICHOKE SPINACH DIP FLATBREADS

##### \*ASIAN SESAME BEEF SKEWERS

**BACON AND WHITE BEAN SHOOTERS**  
Truffle Gruyere Grilled Cheese's

**\*BAKED CLAMS**  
Crispy Bacon and Vermont Cheddar Cheese

**BASIL CHICKEN EMPANADA**  
Fresh Mozzarella and Pesto Aioli

**\*BBQ AND CHEDDAR SLIDERS**

**BBQ CHICKEN AND PEACH EMPANADAS**  
Gorgonzola and Balsamic Glaze

**BBQ CHICKEN SLIDERS**  
Bacon and Cheddar Cheese

**\*BEEF TENDERLOIN ON GARLIC TOAST**  
Merlot Jam

**BLACK & WHITE SESAME CRUSTED CHICKEN SATE**  
Szechuan Cream

**\*BLACKENED AHI TUNA ON WONTON CRISP**  
Truffle emulsion and wasabi crème

**BLACKENED CHICKEN AND CORN QUESADILLAS**

**\*BLACKENED SHRIMP KABOBS**  
Horseradish Crème

**BLT SLIDERS**  
Aioli

**BORDEAUX POACHED PEARS**  
French Brie, Spiced Pecan on Tartlet Shells

**BRAISED BBQ PORK SLIDERS**  
Cider Cabbage

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

**BUFFALO CHICKEN EMPANADAS**  
Pineapple Salsa or Blue Cheese Mousse

**BUTTERNUT SQUASH AND PECORINO TART**  
Crispy Shallots

**BUTTERNUT SQUASH SHOOTERS**  
Sweet Cinnamon Crème

**BURRATA CROSTINI**  
Olive tapenade

**CASHEW CRUSTED CHICKEN SKEWERS**  
BBQ Thai Glaze

**CHICKEN AND WAFFLES**

Jalapeno Maple Syrup

**CHICKEN DUMPLINGS**

Soy Ginger Reduction

**CHICKEN, SPINACH AND FETA EMPANADAS**

Tzatziki Sauce

**CHOPPED MARKET SALAD**

Gorgonzola, Pistachios and Cranberries in Seedless Cucumber cup

**COCONUT SESAME SHRIMP**

Orange Ginger Gastric

**\*CRAB CAKE SLIDERS**

Meyer lemon aioli and Mango Chutney

**CRISPY BRUSSEL SPROUTS**

Bacon Jam

**CRISPY MARBLE BABY POTATOES**

Crème fraiche and Caviar

**FIGS IN A BLANKET**

Pistachio Goat Cheese

**\*FLUKE CRUDO**

Jalapeno, Mango and Pickled Red Onion on Wonton Chip

**FRENCH ONION SOUP GRILLED CHEESE'S**

Gruyere Cheese

**FRESH MOZZARELLA AND CHERRY TOMATO SKEWERS**

Fresh Basil Fresh and Balsamic

**GRILLED HAM AND BRIE POTATO SKINS**

Caramelized Shallots

**GRILLED SHRIMP CORN CAKES**

Chipotle Chive Cream

**HAWAIIAN STYLE MEATBALLS**

Pineapple and red onion

**HONEY SHREDDED BRUSSEL SPROUTS AND RICOTTA TOAST**

**HONEY WHIPPED RICOTTA EMPANADA**

Salted Fig Basil Jam

**HORSERADISH AND PISTACHIO CHICKEN SATE**

Orange Marmalade

**JAMAICAN STEAK SKEWER**

Pineapple Jerk Sauce

**\*KOBE BEEF SLIDER**

Bourbon Onions and Vermont Cheddar

**\*LEMON MARINATED LAMB KEBOBS**

Cilantro Yogurt Sauce

**MAHI MAHI TACOS**

Sour Cream

**MANCHEGO GRILLED CHEESE'S**

Fig Jam

**\*MARYLAND LUMP CRAB CAKES**

Roasted Tomato Chile

**MEDITERRANEAN PIZZA TRIANGLES**

Feta, black olive, and fresh herb infused olive oil

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

**MINI BURGER SLIDERS WITH BLUE CHEESE AND BACON**

**MINI CHICKEN MARSALA MEATBALLS**

Marsala Cream

**MINI CUBAN PANINI'S**

Mustard Aioli

**MINI GRILLED REUBEN'S**

Thousand Island

**MINI PESTO AND PROVOLONE GRILLED CHEESES**

**MINI PHILLY CHEESESTEAKS**

**MINI SHREDDED BEEF FLAUTAS**

Crema and Chopped Lettuce

**MINI THAI BBQ MEATBALLS**

**NAAN PIZZA**

Curry Grilled Eggplant, Paneer and Toasted Almonds

**NEW YORK CHICKEN PARMESAN SLIDERS**

**NONNA'S MINI ITALIAN MEATBALLS**

Pesto Aioli

**NORWEGIAN SMOKED SALMON ON BABY POTATOES**

Onion Caper Relish

**PLATINUM COCKTAIL FRANKS IN EVERYTHING SPICE PUFF PASTRY**

Pickled Cabbage and Spicy Mustard

**PLATINUM FRENCH DIP**

Roast Beef Dipped in Porcini and Rosemary Au Jus with Gruyere Cheese on Sesame Buns

**PULLED CHICKEN EMPANADAS**

Chimichurri Aioli

**RED CURRY COCONUT CHICKEN SKEWERS**

**ROASTED CAULIFLOWER PIZZETTA**

Truffle Wild Mushroom and Ricotta

**ROASTED CHICKEN QUESADILLA ROLL**

Avocado horseradish aioli

**ROASTED MUSHROOMS**

Stuffed with Blue Cheese & Bacon

**SMOKED PIMIENTO GRILLED CHEESE'S**

Caramelized Onions

**\*SESAME SEARED AHI TUNA**

Mango, Avocado and Thai Glaze on a Wonton Chip

**\*SHRIMP AND CHORIZO SKEWERS**

Platinum Chimichurri

**\*SHRIMP FLATBREADS**

Salsa Verde and Cotija Cheese

**\*SMOKED BACON WRAPPED SHRIMP**

Garlic Lemon Aioli

**SMOKED SALMON ON GRILLED FLATBREAD**

Tomato, Capers, and Crème Fraiche

**SORULLITOS**

(FRIED CORN FRITTERS)

**SWEET POTATO PANCAKES**

Sunflower Seeds, Crème and Apple Chutney

**\*TANDOORI LAMB KEBOBS**

Cilantro Yogurt Sauce

**THAI GRILLED CHICKEN SLIDERS**

Avocado, Tomato and Micro Greens

**TOMATO SOUP SHOOTERS**

Grilled Cheeses

**TORCHED GOAT CHEESE CROSTINI**

Roasted Beet Tartar

**TRUFFLE GRILLED CHEESE**

**VEGETABLE SPRING ROLLS**

Sesame Thai Aioli

**WARM MINI PRETZEL**

Brie and Fig jam

**\*WASABI DEVILED EGGS**

Seared Tuna

**WHIPPED FETA AND CARAMELIZED ONION TARTLET**

Marinated Confetti tomatoes

**INQUIRE WITH US ABOUT OUR HORS D'OEUVRE UPGRADES**

**DINNER PRESENTATION**

**Buffet, Dual Plated Sit Down or Traditional Plated Sit Down**

**SALAD SELECTION**

**(CHOOSE 1)**

**\*CLASSIC CAESAR SALAD**

Crispy Croutons | Shaved Parmesan | Caesar Dressing

**MIXED GREENS**

Watermelon | Candied Walnuts | Cherry Tomatoes | Feta | Balsamic Vinaigrette

**CHEF GEORGE SALAD**

Chopped Romaine | Red Grapes | Gorgonzola | Sunflower Seeds  
Confetti Cherry Tomatoes | Walnuts | Raspberry Vinaigrette

**CLASSIC MIXED GREENS**

Cucumbers | Cherry Tomatoes | Crispy Croutons | Julienne Carrots | Russian Dressing

Freshly Baked Dinner Rolls & Butter Chips

**ENTRÉE SELECTIONS**

**Dual Plated Sit down- Choose (2) main proteins**

**Buffet, and Traditional Sit down- Choose (3) main proteins**

**\*MARINATED HANGER STEAK**

Chimichurri Sauce

**\*NEW YORK SHELL STEAK**

Truffle Cream

**SOFRITO ROASTED PORK LOIN**

Au jus

**GRILLED BLACKENED SWORDFISH**

Tarragon Yogurt Sauce

**GRILLED SALMON**

Pineapple Mango Salsa

**PLATINUM BRUSCHETTA PARMESAN CHICKEN CUTLETS**

Confetti Bruschetta and Balsamic Glaze

PORCINI BREAST OF CHICKEN  
Chardonnay Pan Sauce

ACCOMPANIMENTS  
(CHOOSE 2)

ROASTED LOCAL VEGETABLE MEDLEY  
Herb Butter

FRENCH GREEN BEANS  
Garlic and Olive Oil

MASHED POTATOES  
Chives and Butter Cream

ROASTED YUKON GOLD POTATOES  
Herbs, Garlic, and Olive Oil

WILD RICE PILAF

MEDITERRANEAN ORZO SALAD

DESSERT  
(PASSED OR PLATED MINI DESSERT DUO)

If a Sit-down dinner or Dual Plated Dinner is selected, the client may choose between  
*Passed Dessert or a Plated Mini Dessert Duo*, options will be provided.

ASSORTED MINI PASTRIES

WARM CINNAMON CHURROS  
Spiked Chocolate Sauce

MINI ICE CREAM CONES  
Rainbow Sprinkles

COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO

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

**Buffet**

**\$60.00 Per Person**

**Dual Plated Sit Down**

**\$60.00 Per Person**

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

**Traditional Plated Sit-Down Dinner**

**\$75.00 Per Person**

Servers take each guest's entrée order at the event

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.

**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:** Where the event is a home-based party, the owner of the home or host of the party will 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, a disposal fee will be applied for arranging garbage pickup and removal. **Disposal fee of \$750.00** for up to (150) guests, if over (150) guests there is an additional charge of \$100.00 per (50) guests. *Please inquire if interested.*

**VENDOR MEALS AND BEVERAGES:** We offer a professional vendor courtesy price based on your chosen menu in the amount of \$35.00 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.

