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### **GOLD MENU**

50 guest minimum

### **COCKTAIL HOUR**

### **TUSCANY BOARD**

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

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Crudité'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 WITH US FOR OUR FULL LIST OF GOLD MENU HORS D'OEUVRE OPTIONS**

**DINNER PRESENTATION**

(Buffet | Sit Down | Pre-Determined 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**

**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)**

*(Sit-down dinner selection; either passed dessert or a plated mini dessert duo, options will be provided)*

Assorted Mini Pastries

French Macarons | Brownies | Mini Donuts

Cannoli Your Way  
"Build your own Cannoli by Platinum"

COFFEE STATION

**\$90.00 Per Person**

*The Price per person does not include  
Staff, Kitchen rental equipment/BOH supplies, Bar Package, Admin fee or NYS sales Tax*

**Sit Down Dinner \$8.00 p/p upcharge**

*If the client chooses a **pre-determined entrée count**, there is no upcharge.  
The client must submit entree counts no later than (10) days prior to the event.*

**Family Style \$12.00 p/p upcharge**

*[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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**ADMIN FEE:** Platinum Party Planners charges a (20%) Administrative Fee for all events.

**This fee is NOT gratuity.** It covers numerous administrative expenses which are incurred as a result of the planning and execution of your event. The administrative fee includes but is not limited to front of house administrative staff which manages the event on file, one-time onsite venue inspection, and walkthrough. This also covers our back-of-the-house employees who are responsible for all the prep work prior to your event, for example, shopping, 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 accepting 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.

**BAR AND BEVERAGE SERVICE:** We also offer our premium bar package for all our off-premises full-service events. **ONE DAY LIQUOR LICENSE** if needed- acquired by Platinum Party Planners. Please inquire about adding our bar package to your event.

**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 us 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 shall be 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 2022-2024*

*Featured on Zola*

*Wedding Wire Couple's Choice Award 2021-2024*

