

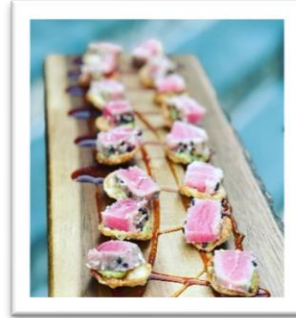


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### **SILVER MENU**

50 guest minimum

### **TUSCANY BOARD**

*(Presented for 1 hour during cocktail hour)*

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Crudité'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 and add one Pasta to your Dinner Buffet Presentation*  
*Remove the Pasta Station 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)*

### **\*ARGENTINIAN LAMB SKEWERS**

Chimichurri and Yogurt Sauce

**\*BLACKENED SHRIMP EMPANADAS**

Chimichurri Aioli

**BRAISED BBQ PORK SLIDERS**

Cider Cabbage

**BURRATA CROSTINI**

Olive tapenade

**BUTTERNUT SQUASH & PECORINO TART**

Crispy Shallots

**CASHEW CRUSTED CHICKEN SKEWERS**

BBQ Thai Glaze

**CHICKEN AND WAFFLES**

Jalapeno Maple Syrup

**CHICKEN, SPINACH AND FETA EMPANADA**

Cucumber Yogurt Sauce

**\*CRAB CAKE SLIDER**

Meyer lemon aioli and Mango Chutney

**CRISPY MARBLE BABY POTATOES**

Crème fraiche and Caviar

**FRENCH ONION SOUP GRILLED CHEESES**

Gruyere cheese

**HAWAIIAN STYLE CHICKEN MEATBALLS**

Pineapple and red onion

**\*JAMAICAN STEAK SKEWER**

Pineapple jerk sauce

**MAHI MAHI TACOS**

Sour Cream

**MINI CUBAN PANINI'S**

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

Pickled Cabbage and Spicy Mustard

**POACHED PEAR TARTLET**

French Brie, Spiced Pecan on Tartlet Shells

**PULLED CHICKEN EMPANADAS**

Chimichurri Aioli

**ROASTED CHICKEN QUESADILLA ROLL**

Avocado horseradish aioli

**\*ROASTED OYSTERS**

Warm Butter Greens, Bacon, and Parmesan

**\*SESAME SEARED AHI TUNA**

Mango, Avocado, and Thai Glaze on Wonton

**\*SHRIMP FLATBREADS**

Salsa Verde and Cotija Cheese

**\*SKIRT STEAK & GORGONZOLA QUESADILLAS**

Peppers, Onions, and Chimichurri

**SMOKED SALMON ON GRILLED FLATBREADS**

Tomato, Capers, and Crème Fraiche

**VEGETABLE SPRING ROLLS**

Sesame Thai Aioli

**WHIPPED FETA & CARAMELIZED ONION TARTLET**

Marinated Confetti tomatoes

**INQUIRE FOR OUR FULL LIST OF SILVER MENU HORS D'OEUVRE OPTIONS & UPGRADES**

**DINNER PRESENTATION**

(Buffet | Dual Plated Sit Down | Plated Sit Down | Family Style)

**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**

(CHOOSE 3)

| If the client selects a Dual Plated dinner option, the client will select (2) 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 DESSERT)

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**

PLATINUM'S GRAB AND GO EMPANADA

Presented upon exit



**\$60.00 Per Person**  
(Buffet or Dual Plated)

**Plated Sit-Down Dinner \$8.00 p/p upcharge**  
Select your (3) entrées and your guests select (1)

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

*The Price per person does not include  
Staff, Kitchen rental equipment/BOH 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.

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 \$30.00 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*

