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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 | Dual Plated Sit Down | Plated 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

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

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)

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

ASSORTED MINI PASTRIES

CANNOLI YOUR WAY
"BUILD YOUR OWN CANNOLI BY PLATINUM"

MINI ASSORTED DONUTS

DOUBLE CHOCOLATE GOURMET BROWNIES

COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO

PLATINUM'S GRAB AND GO EMPANADA

Presented upon exit



\$90.00 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 **\$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.

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