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DIAMOND DUAL PLATED MENU

50 guest minimum

COCKTAIL HOUR

MARKET CRUDITÉ PLATTER

(Displayed for one hour during cocktail hour)

Assorted Crudité's

Platinum Avocado Ranch Dip

INTERNATIONAL AND DOMESTIC CHEESE PLATTER

(Displayed for one hour during cocktail hour)

Grapes, Berries, and Flatbreads

MEDITERRANEAN PLATTER

(Displayed for one hour during cocktail hour)

Grilled Pita, Hummus, Feta Cheese, Roasted Red Peppers and Marinated Kalamata Olives

STATIONS

(Displayed for one hour during cocktail hour)

(CHOOSE 1)

STATIONARY PASTA STATION

Penne Alla Vodka OR Farfalle w/ Pesto Cream

Italian Meatballs OR Sausage and Peppers

Warm Dinner Rolls & Italian Bread

Parmesan | Crushed Red Pepper | Butter Chips

FRESH MOZZARELLA & TOMATO MARKET STATION

Fresh Mozzarella | Fresh Basil | Assorted Tomatoes

Infused Oil Olive | Olives | Eggplant Caponata | Bread Sticks | Italian Breads | Flatbread

Balsamic Reduction | Salt | Black Cracked Pepper

POLISH STATION

Pierogis | Grilled Kielbasa | Cabbage Rolls
Polish Potato Pancakes
Sour Cream | Apple Sauce

POTATO BAR

Baked Potato | Mashed Potatoes | French Fries
Diced Blackened Chicken | Crumbled Bacon | Sour Cream | Cheddar Cheese
Chili Cheese Sauce | Scallions | Jalapenos | Roasted Corn

PHILLY STATION

*Thinly Sliced Seasoned Steak
Fries | Sauteed Peppers | Sauteed Onions | Sauteed Mushrooms
Chipotle Mayo | Provolone Cheese | Cheese Wiz Sauce | Mini Rolls

SLIDER STATION

*Cheeseburger Sliders | Chicken Parmesan Sliders | BBQ Pork Sliders
Truffle Mac & Cheese
Ketchup | Pickles | Lettuce | Tomatoes

SOFT PRETZEL STATION

Display of Soft Pretzels
Sauces Southwestern | Spicy Mustard | Honey Mustard
Platinum Beer Cheese | Caramel Sauce | Ranch | Garlic Aioli

TACO STOP STATION

Blackened Mahi Mahi | Sofrito Lime Grilled Chicken
Yellow Rice with Black Beans | Street Corn | Pico de Gallo | Shredded Cheese Blend
Chopped Greens | Sour Cream | Guacamole | Onions | Jalapenos | Salsa Verde
Soft Tortillas & Hard Taco Shells

PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for one 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 SKEWERS

ROASTED CAULIFLOWER PIZZETTA
Truffle Wild Mushroom and Ricotta

ROASTED CHICKEN QUESADILLA ROLL
Avocado horseradish aioli

ROASTED MUSHROOMS
Stuffed with Blue Cheese & Bacon

***ROASTED OYSTERS**
Warm Butter Greens, Bacon and Parmesan

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

DIAMOND DUAL PLATED WEDDING SIT DOWN

FIRST COURSE
PRE-PLATED SALAD

SECOND COURSE
MAIN ENTRÉE

THIRD COURSE
DESSERT

SALAD SELECTIONS

(CHOOSE 1)

***CLASSIC CAESAR SALAD**

Chopped Romaine | Crispy Croutons | Shaved Parmesan | Caesar Dressing

FARMERS MARKET SALAD

Arugula | Cannellini Beans | Shaved Basil | Red Onion | Confetti Tomatoes
Balsamic Honey Vinaigrette

GARDEN SALAD

Cucumbers | Cherry Tomatoes | Red Onion | Croutons | Herb Vinaigrette

Freshly Baked Assorted Breadbasket w/ Sweet Butter

DUAL PLATE MAIN ENTREE SELECTIONS

(CHOOSE 2)

PANKO CRUSTED CHICKEN CUTLETS

Marinated Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Glaze.

SEARED CHICKEN BREAST

Artichokes, Capers & Lemon.

***ASIAN GRILLED NORTH ATLANTIC SALMON**

Pineapple Mango Salsa.

***CRAB STUFFED JUMBO SHRIMP**

Lemon Butter Sauce.

***MARINATED GRILLED FLANK STEAK**

Porcini Cream

***NEW YORK SHELL STEAK**

Bordelaise Sauce

ACCOMPANIMENT SELECTIONS

(CHOOSE 2)

ROSEMARY INFUSED RED BLISS SCALLOPED POTATOES

PARMESAN & GARLIC MASHED POTATOES

WILD RICE

Roasted Vegetables

ROASTED LOCAL VEGETABLE MEDLEY

Herb Butter

FRENCH GREEN BEANS
Garlic & Olive Oil

PASSED DESSERT

ASSORTED MINI PASTRIES

MINI PLATINUM ICE CREAM SANDWICHES

MINI CINNAMON CHURROS
Spiked Chocolate Sauce

COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO

PLATINUM'S GRAB AND GO EMPANADA
Presented upon exit



\$70.00 Per Person
(Buffet or Dual Plated)

*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 \$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.

The Knot Best of Weddings 2022-2024

Featured on Zola

Wedding Wire Couple's Choice Award 2021-2024

