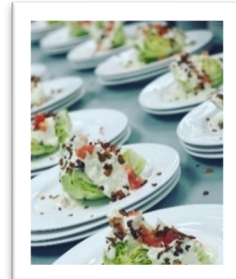




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PLATINUM MENU

COCKTAIL HOUR

***THE COASTAL SEAFOOD BAR**

(Presented 1 hour during cocktail hour)

Shrimp Cocktail | Oysters
Baked Clams | Mussels Marinara | Marinated Seafood Salad
Lemons | Cocktail Sauce | Tabasco

MYKONOS SOCIAL

(Presented for 1 hour during cocktail hour)

Grilled Lamb Lollipops with Whipped Feta
Mini Chicken Souvlaki with Charred Lemon, Fresh Herbs and Tzatziki
Greek Beef Keftedes and Roasted Tomatoes with Feta Crema
Loaded Greek Lemon Potatoes with Oregano, Garlic, Lemon and Feta
Grilled Pita | Tzatziki | Hummus

WOK AND ROLL

(Presented for 1 hour during cocktail hour)

Assorted Sushi & Sashimi
Bang Bang Shrimp with Thai Chilli and Siracha Aioli
Peking Duck Quesadillas
Teriyaki Chicken Skewers with Charred Pineapple and Sesame Aioli

FROM ITALY WITH LOVE

(Presented for 1 hour during cocktail hour)

Spicy Vodka Chicken Paninis
Lobster Ravioli Bites with Lemon Sage Butter Sauce
Chicken Scarpariello Skewers
Mini Burrata with Soppressata, Basil, Heirloom Tomatoes, with Olive Oil and Balsamic

PASSED HORS D'OEUVRES
(Passed 1 hour during cocktail hour)
(CHOOSE 10)

ANTIPASTO SKEWERS

Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

***ARGENTINEAN LAMB SKEWER**

Chimichurri & Yogurt

ARTICHOKE SPINACH DIP FLATBREADS

***ASIAN SESAME BEEF SKEWERS**

***BACON WRAPPED FILET TIPS**

White Truffle Hollandaise

***BAKED CLAMS**

Crispy Bacon & Vermont Cheddar Cheese

BASIL CHICKEN EMPANADA

Fresh Mozzarella and Pesto Aioli

***BBQ & CHEDDAR SLIDERS**

BBQ CHICKEN SLIDERS

Bacon & Cheddar Cheese

***BEEF TENDERLOIN ON GARLIC TOAST**

Merlot Jam

BLACKENED CHICKEN & CORN QUESADILLAS

***BLACKENED SHRIMP KABOBS**

Horseradish Crème

BLT SLIDERS

Aioli

BORDEAUX POACHED PEARS

French Brie, Spiced Pecan on Tartlet Shells

BRAISED SHORT RIB POTATO SKINS

BRAISED SHORT RIB QUESADILLAS

Caramelized Onions & Roquefort Cheese

BUFFALO CHICKEN EMPANADAS

Pineapple Salsa or Blue Cheese Mousse

***BUTTER POACHED LOBSTER**

Brioche Bun

BUTTERNUT SQUASH & PECORINO TART

Crispy Shallots

BURRATA CROSTINI

Olive tapenade

CASHEW CRUSTED CHICKEN SKEWERS

BBQ Thai Glaze

CHICKEN & WAFFLES

Jalapeno Maple Syrup

CHICKEN DUMPLINGS

Soy Ginger Reduction

CHICKEN, SPINACH AND FETA EMPANADAS

Tzatziki Sauce

***CHIPOTLE SHRIMP AND STREET CORN CAKES**

CHOPPED MARKET SALAD

Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup

***COCONUT SESAME SHRIMP**

Orange Ginger Gastric

CONFIT OF LONG ISLAND DUCK TARTLETS

Apple Cider Glaze or Blood Orange Marmalade

***CRAB CAKE SLIDERS**

Meyer lemon aioli & Mango Chutney

CRISPY MARBLE BABY POTATOES

Crème fraîche & Caviar

FIGS IN A BLANKET

Pistachio Goat Cheese

FRENCH ONION SOUP GRILLED CHEESE

Gruyere cheese

FRESH MOZZARELLA & CHERRY TOMATO SKEWERS

Fresh Basil Fresh & Balsamic

***FRIED SCALLOP LOLLIPOPS**

Romesco Sauce

***GLAZED SESAME LAMB CHOPS**

GRILLED BIRRIA QUESADILLA

***HAWAIIAN STYLE MEATBALLS**

Pineapple and red onion

HONEY GLAZED SHREDDED BRUSSEL SPROUTS

On Ricotta Toast

HONEY WHIPPED RICOTTA EMPANADA

Salted Fig Basil Jam

HORSERADISH & PISTACHIO CHICKEN SATE

Orange Marmalade

***KOBE BEEF SLIDER**

Bourbon Onions & Vermont Cheddar

KOREAN FRIED CHICKEN AND WAFFLES

***LOBSTER & CORN CAKES**

Mango Salsa

***LOBSTER DEVILED EGGS**

Chives

MAHI MAHI TACO

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, PROSCIUTTO & BASIL SKEWERS

MEXICAN ELOTE ARANCINI

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

MINI CHICKEN MARSALA MEATBALLS

Marsala Cream

MINI CUBAN PANINI'S

Mustard Aioli

MINI GRILLED REUBEN

Thousand Island

MINI GRILLED MEDITERRANEAN TURKEY SLIDERS

Tomato, Feta, Cucumber and Tzatziki Sauce

***MINI LOBSTER & AVOCADO ROLLS**

***MINI LOBSTER CAKES**

Avocado Mousse

MINI NASHVILLE CHICKEN SLIDERS

Pickled Cucumbers and Hot Honey

MINI PESTO AND PROVOLONE GRILLED CHEESES

***MINI PHILLY CHEESESTEAKS**

MINI PULLED PORK SLIDERS

Cider Cabbage

***MINI THAI BBQ MEATBALLS**

NAAN PIZZA

Curry Grilled Eggplant, Paneer and Toasted Almonds

NEW YORK CHICKEN PARMESAN SLIDERS

***NEW ZEALAND LAMB CHOPS**

Apricot Mint Glaze

***NONNA'S MINI ITALIAN MEATBALLS**

Pesto Aioli

OPEN FACE SPANAKOPITA

Sauteed Spinach, Garlic, Feta Cheese on a Tartlet Shell

PERUVIAN CHICKEN SKEWERS

Creamy Verde Sauce

PLATINUM COCKTAIL FRANKS

Everything- seasoned Puff Pastry, Pickled Cabbage & Spicy Mustard

***PLATINUM FRENCH DIP**

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

PULLED CHICKEN EMPANADAS

Chimichurri Aioli

ROASTED CAULIFLOWER PIZZETTA

ROASTED MUSHROOM

Stuffed with Blue Cheese & Bacon

***ROASTED OYSTERS**

Warm Butter, Greens, Bacon and Parmesan

***SESAME SEARED AHI TUNA**

Mango, Avocado and Thai Glaze on a Wonton Chip

***SHRIMP & CHORIZO SKEWER**

Platinum Chimichurri

***SHRIMP FLATBREADS**

Salsa Verde & Cotija Cheese

***SMOKED BACON WRAPPED SHRIMP**

Garlic Lemon Aioli

***SMOKED SALMON ON GRILLED FLATBREAD**

Tomato, Capers, and Crème Fraiche

SWEET POTATO PANCAKES

Sunflower Seeds, Crème and Apple Chutney

THAI GRILLED CHICKEN SLIDERS

Avocado, Tomato & Micro Greens

TOMATO SOUP SHOOTERS

Grilled Cheeses

TRUFFLE BURRATA CROSTINI

Roasted Peaches

TRUFFLE GRILLED CHEESE'S

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

WILD MUSHROOM FLATBREADS

Truffle Oil and Arugula

YUKON GOLD POTATO PANCAKES

Chives, Sour Cream and Caviar

DINNER PRESENTATION

BUFFET, DUAL PLATED SIT DOWN OR TRADITIONAL PLATED SIT DOWN

SALAD

(CHOOSE 1)

***PLATINUM CAESAR SALAD**

Chopped Romaine | Orzo | Multi Grain 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

ITALIAN BURRATA SALAD

Arugula | Marinated Plum Tomatoes | Roasted Red Pepper | Balsamic Reduction

Freshly Baked Assorted Breadbasket w/ Sweet Butter

PASTA

(CHOOSE 1)

PENNE ALLA VODKA

RICOTTA CAVATELLI

Pomodoro Sauce

PACCHERI PASTA

Creamy Wild Mushroom Sauce

LASAGNA BOLOGNESE

Creamy Ricotta

FARFALLE PASTA

Confit Confetti Tomatoes, Pine Nuts, and Fresh Basil

MAIN ENTRÉE

DUAL PLATED SIT DOWN- CHOOSE (2) MAIN PROTEINS

BUFFET, TRADITIONAL SIT DOWN AND FAMILY STYLE – CHOOSE (3) MAIN PROTEINS

BEEF

(CHOOSE 1)

CABERNET BRAISED SHORT RIBS

***GRILLED FILET MIGNON**

Porcini Port Cream

***SOY GINGER SKIRT STEAK**

***MARINATED GRILLED RIBEYE**

***SLICED NEW YORK STRIP**

Bordeaux Glaze

CHICKEN

(CHOOSE 1)

CHICKEN SALTIMBOCCA

Prosciutto, Sage, Fontina Cheese and Marsala Aiolo

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.

SEARED TUSCAN CHICKEN

Roasted Tomatoes, Thyme, Kalamata Olives, Lemon, and Olive Oil

SEAFOOD

(CHOOSE 1)

*** GRILLED NORTH ATLANTIC SALMON**

Citrus Butter Caviar Cream

***SEARED RED SNAPPER**

Roasted Fennel, Tomato, Olives, Saffron White Wine

***PAN SEARED BLACK COD**

Ginger Scallion Glaze

***MISO GLAZED CHILEAN SEA BASS**

***BROILED 5oz LOBSTER TAIL**

Clarified Butter

PLEASE INQUIRE ABOUT OUR SLIENT VEGAN/VEGETERIAN, AND GLUTEN FREE MEALS

ACCOMPANIMENTS

STARCH

(CHOOSE 1)

HERB ROASTED FINGERLING POTATOES

TRUFFLE PARMESAN MASHED POTATOES

WHIPPED SWEET POTATOES

Brown Butter & Maple

TWICE BAKED POTATOES

Vermont cheddar and chives

SAFFRON RICE

Carrots & Peas

VEGETABLE

(CHOOSE 1)

LOCAL VEGETABLE MEDLEY

Herb Olive Oil

FRENCH GREEN BEANS

Garlic & Olive Oil

ROASTED BRUSSEL SPROUTS

Olive Oil, Garlic, Salt, and Pepper

ROASTED ASPARAGUS

Olive Oil, Garlic and Lemon Zest

TARRAGON AND HONEY BABY CARROTS

DESSERT

(PASSED or DISPLAYED)

ASSORTED MINI PASTRIES | MINI CUPCAKES | FRENCH MACARONS | MINI DONUTS
CINNAMON CHURROS | BROWNIES | TIRAMISU SHOOTER

CANNOLI YOUR WAY

“BUILD YOUR OWN CANNOLI BY PLATINUM”

STROLLING ICE CREAM CONE BAR

“BUILD YOUR OWN CONE BY PLATINUM”

+

COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO

(CHOOSE 1 OF THE BELOW OPTIONS)

AFTER PARTY SLIDERS

Cheeseburger Sliders
Chicken Parmesan Sliders

CHURRO CRAZE

Cinnamon Churros
Chocolate Sauce | Caramel Sauce

SLICE OF THE NIGHT

(CHOOSE 1)

Personal Caprese Flatbread Pizza Pie
Personal Pepperoni Flatbread Pizza Pie

A NEW YORK MINUTE

Nathan's Hot Dogs
Relish | Ketchup | Mustard

MELT WITH ME

(CHOOSE 1)

Classic American Grilled Cheese
Pesto & Provolone

NYC PRETZEL

Soft Pretzels
Honey Mustard

EMPANADA AFTER HOURS

Traditional Ground Beef Empanada with Platinum Chimichurri Sauce
Buffalo Chicken Empanada

*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.

BUFFET

\$135.00 p/p

DUAL PLATED SIT DOWN

\$135.00 p/p

Client will select two (2) main proteins, and each guest will enjoy both proteins served together as a dual-plated entrée.

TRADITIONAL PLATED SIT DOWN

\$147.00 p/p

Client will select three (3) main proteins. Servers will take each guest's entrée selection tableside during the event.

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

ADMINISTRATIVE FEE: Platinum Party Planners charges a (22%) Administrative Fee on the event subtotal, including, but not limited to, food, beverages, staffing, rentals and equipment. **This fee is not a gratuity.** The Administrative Fee helps offset the administrative, operational, logistical, and production-related expenses associated with the planning, preparation, execution, and post-event responsibilities of a full-service off-premises catered event. These expenses include, but are not limited to, front-of-house administrative and event management personnel, event documentation, production planning, logistical coordination, and a one-time onsite venue inspection and walkthrough. The fee also covers back-of-house operations, including purchasing, inventory management, equipment preparation, packing, staging, loading, transportation, and the coordination and management of Platinum Party Planners' catering-related rental orders, deliveries, and pickups. Additionally, the fee covers post-event operations, including truck unloading, equipment cleaning and sanitization, inventory restocking, repacking, and storage. These responsibilities often extend into the following day and require additional labor and operational resources. The fee further accounts for transportation expenses, truck rentals, fuel, equipment handling, general wear and tear, incidental equipment breakage, general liability and liquor liability insurance, and other necessary business operating expenses. Any additions to the contracted event subtotal are subject to the 22% Administrative Fee.

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: The client authorizes Platinum Party to communicate directly with the venue and/or other vendors to confirm event details, should any questions arise regarding the contracted event. Platinum Party is not responsible for any services provided by the venue or third-party vendors. If the client has retained an event planner/coordinator, the planner and their team will be responsible for the setup of all design-related elements, including but not limited to menu cards, favors, memory tables, welcome signage, seating charts, place cards, floral arrangements, ceremony décor, and any additional design components. If the client has not hired a planner, please contact Platinum Party in advance to discuss adding a coordination package or arranging setup services for these items. Please note that these services are available at an additional cost. If no prior arrangements have been made, it will remain the responsibility of the client to ensure all design-related items are properly set up prior to the event. The caterer will be responsible for setting all tabletop elements, including linens, chargers, plateware, flatware, and glassware. These items must remain in the reception area to allow the catering team to properly dress the tables.

FURNITURE SET-UP & BREAKDOWN: It is not the responsibility of Platinum Party staff to set up or break down tables, chairs, and/or other furniture. If you are unable to coordinate with your rental company, we do provide this service separately at an additional cost. 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: Platinum Party staff will collect, bag, and securely tie all garbage generated during the event. The client is responsible for ensuring adequate on-site garbage receptacles are available for disposal, whether at a private residence or event venue. If on-site disposal is unavailable and Platinum Party is required to arrange off-site garbage removal, an additional disposal fee of **\$750.00 for up to 150 guests** will apply. For events exceeding 150 guests, an additional **\$100.00 per 50 guests or portion thereof** will be charged. Off-site garbage removal must be arranged with Platinum Party in advance

VENDOR MEALS AND BEVERAGES: We offer a professional vendor courtesy price based on your chosen menu in the amount of **\$65.00** 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.

