



Event Designs & Catering

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Hot Drop off Buffet Package

50 people minimum

Details- Includes catering menu below (please choose), wire racks, sternos, water pans,
Includes: Assorted Rolls & Butter

Salad Selection – (Choose 1)

Classic Caesar~ Romaine Lettuce, Garlic Croutons & Parmesan Cheese w/ Caesar Dressing

Mix Greens~ Watermelon, Feta, Sunflower Seeds, Yellow & Red Cherry Tomatoes & Pomegranate Vinaigrette

Chef George Salad~ Chopped Romaine w/ Grapes, Gorgonzola, Sunflower Seeds & Yellow Cherry Tomatoes w/ Blue Cheese Dressing or Raspberry Vinaigrette

House Salad~ Mix Greens, Gorgonzola, Candied Walnuts, Cherry Tomatoes and Poached Pears in a Port Vinaigrette

Garden Salad~ Mix Greens, Cucumbers, Tomatoes and Croutons in a Balsamic Vinaigrette

Entrée Selection – (Choose 3)

Stuffed Shells~ filled with ricotta cheese served in our tomato-basil sauce.

Baked Ziti ~ imported ziti mixed with ricotta cheese, homemade tomato-basil sauce & topped with mozzarella cheese.

Penne Vodka ~ a creamy pink vodka sauce over imported penne pasta.

Farfalle Pasta w/ Roasted Veggies in a Creamy Basil Cream.

Eggplant Rollantini ~ Breaded & Baked Eggplant Layered with Ricotta Cheese, a Touch of Homemade Red Sauce, Then Topped with Mozzarella Cheese.

Meatballs ~ Homemade Meatballs Prepared in our Homemade Tomato-Basil Sauce.

Sausage & Peppers ~ Sausage & Sweet Tri-Colored Peppers Sautéed in our Homemade Tomato-Basil Sauce.

Chicken Francaise ~ Chicken Sautéed in our Imported White Wine & Lemon Sauce.

Chicken Cutlet ~ Sautéed chicken cutlet with marinated tomatoes, fresh mozzarella & balsamic glaze.

Asian Grilled Chicken ~ w/ Pineapple slaw.

Pecan Crusted Salmon ~ w/ Roasted Red Pepper Beurre Blanc.

Paella Valenciana ~ Chicken, Clams, Mussels, Shrimp & Sausage w/ Peas & Peppers.

Marinated Asian Grilled Salmon w/ Mango & Papaya Salsa

Roasted Pork Loin w/ Apple Cranberry Chutney

Braised Beef Chasseur w/ Tomatoes, Mushrooms, Thyme & Red Wine
Pork Medallions w Madeira Mushrooms

Sides (Choose 2)

Parmesan Mashed Potatoes

Roasted Yukon Gold Potatoes w/ Rosemary & Garlic

Wild Rice Pilaf

Saffron Rice

Roasted Vegetable Medley

French Green Beans w/ Garlic & Olive Oil

Roasted Cauliflower & Broccoli Medley

Dessert

Assorted Cookies | Blondies | Brownies

OR

Add on an Occasion Sheet Cake @ 4.00/p

(Cake Options: Vanilla or Chocolate **Fillings**-Chocolate Fudge / Chocolate Mousse / Cannoli/
Strawberry / Lemon Custard / Raspberry Mousse)

\$34.00/p plus Tax

Price per person does not include rental equipment or service staff.

five hours minimum required plus gratuity.

All prices quoted reflect a 3.5% discounted cash, check, or wire price. If paid by credit card, the 3.5% deviation from the quoted discounted cash price will be added back.

*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.
