



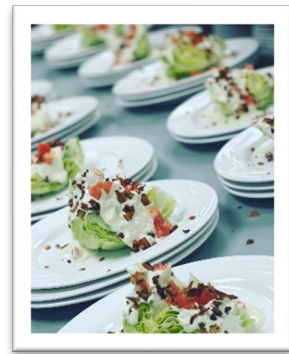
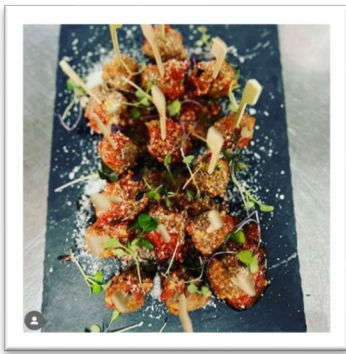
CATERING | PLANNING | DESIGN

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PLATINUM MENU

50 guest minimum

COCKTAIL HOUR

TUSCAN BOARD

(Presented for 1 hour during cocktail hour)

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Nuts | Jams | Flatbreads
Assorted Crudit 's | Hummus | Avocado Ranch | Blue Cheese Mousse

***SEAFOOD DISPLAY**

(Presented for 1 hour during cocktail hour)

w/ Jumbo Shrimp | Oysters | Clams | Lemons | Cocktail Sauce

***CARVING STATION**

(Presented for 1 hour during cocktail hour)

Oven Roasted Turkey w/ Country Gravy & Cranberry Sauce
Roasted Filet Mignon w/ Porcini Cream
Assorted Rolls & Sweet Butter

LITTLE ITALY

(Presented for 1 hour during cocktail hour)

Caprese Platter | Fresh Basil | Olive Oil | Balsamic Glaze

Parmesan Wheel

Fettuccine | Alfredo Sauce | Shaved Truffles | Pecorino

Clams Oreganata | Sausage & Peppers | Eggplant Rollatini
Sliced Italian Breads w/ Infused Olive Oils

PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for 1 hour during cocktail hour)

ANTIPASTO SKEWERS

salami, pepperoni, fresh mozzarella, tomato and kalamata olives

***ARGENTINEAN LAMB SKEWER**

with Chimichurri & Yogurt

ARTICHOKE SPINACH DIP FLATBREADS

***ASIAN SESAME BEEF SKEWERS**

BACON & WHITE BEAN SHOOTERS

w/ Truffle Gruyere Grilled Cheese's

***BACON WRAPPED FILET TIPS**

w/ White Truffle Hollandaise

***BAKED CLAMS**

w/ Crispy Bacon & Vermont Cheddar Cheese

BASIL CHICKEN EMPANADA

w/fresh Mozzarella and Pesto Aioli

***BBQ & CHEDDAR SLIDERS**

BBQ CHICKEN & PEACH EMPANADAS

w/ Gorgonzola & Balsamic Glaze

BBQ CHICKEN SLIDERS
w/ Bacon & Cheddar Cheese

***BEEF TENDERLOIN ON GARLIC TOAST**
w/ Merlot Jam

BLACK & WHITE SESAME CRUSTED CHICKEN SATE
w/ Szechuan Cream

***BLACKEND AHI TUNA ON WONTON CRISP**
soy truffle emulsion & wasabi crème

BLACKEND CHICKEN & CORN QUESADILLAS

***BLACKEND SHRIMP KABOBS**
w/ Horseradish Crème

BLT SLIDERS
w/ Aioli

BORDEAUX POACHED PEARS
w/ French Brie, Spiced Pecan on Tartlet Shells

BRAISED BBQ PORK SLIDERS
w/ Cider Cabbage

BRAISED SHORT RIB QUESADILLAS
w/ Caramelized Onions & Roquefort Cheese

BUFFALO CHICKEN EMPANADAS
w/ Pineapple Salsa or Blue Cheese Mousse

BUTTERNUT SQUASH & PECORINO TART
w/ Crispy Shallots

BUTTERNUT SQUASH SHOOTERS
w/ Sweet Cinnamon Crème

BURRATA CROSTINI
w/ olive tapenade

CASHEW CRUSTED CHICKEN SKEWERS

w/ BBQ Thai Glaze

CHICKEN & WAFFLES

w/ Jalapeno Maple Syrup

CHICKEN DUMPLINGS

w/ Soy Ginger Reduction

CHICKEN, SPINACH AND FETA EMPANADAS

w/ Tzatziki Sauce

CHOPPED MARKET SALAD

w/ Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup

COCONUT SESAME SHRIMP

w/ Orange Ginger Gastric

CONFIT OF LONG ISLAND DUCK TARTLETS

w/ Apple Cider Glaze or Blood Orange Marmalade

***CRAB CAKE SLIDERS**

served with meyer lemon aioli & Mango Chutney

CRISPY BRUSSEL SPROUTS

w/ Bacon Jam

CRISPY MARBLE BABY POTATOES

served with crème fraiche & Caviar

FIGS IN A BLANKET

w/ Pistachio Goat Cheese

***FLUKE CRUDO**

w/ Jalapeno, Mango, Pickled Red Onion on wonton chip

FRENCH ONION SOUP GRILLED CHEESE'S

w/ gruyere cheese

FRESH MOZZARELLA & CHERRY TOMATO SKEWERS

w/ Fresh Basil Fresh & Balsamic

***GLAZED SESAME LAMB CHOPS**

GRILLED HAM & BRIE POTATO SKINS
w/ Caramelized Shallots

GRILLED SHRIMP CORN CAKES
w/ Chipotle Chive Cream

HAWAIIAN STYLE MEATBALLS
served with pineapple and red onion

HONEY SHREDDED BRUSSELE SPROUTS & RICOTTA TOAST

HONEY WHIPPED RICOTTA EMPANADA
w/ Salted Fig Basil Jam

HORSERADISH & PISTACHIO CHICKEN SATE
w/ Orange Marmalade

JAMAICAN STEAK SKEWER
served with a pineapple jerk sauce

***KOBE BEEF SLIDER**
w/ Bourbon Onions & Vermont Cheddar

***LEMON MARINATED LAMB KEBABS**
w/ Cilantro Yogurt Sauce

***LOBSTER & CORN CAKES**
w/ Mango Salsa

***LOBSTER DEVILED EGGS**
w/ Chives

MAHI MAHI TACOS
w/ Sour Cream

MANCHEGO GRILLED CHEESE'S
w/ Fig Jam

***MARYLAND LUMP CRAB CAKES**
w/ Roasted Tomato Chile

MEDITERRANEAN PIZZA TRIANGLES
w/ feta, black olive, and fresh herb infused olive oil

MELON, BLUE CHEESE, PROSCIUTTO & BASIL CANAPES

MINI BURGER SLIDERS WITH BLUE CHEESE & BACON

MINI CHICKEN MARSALA MEATBALLS
w/ Marsala Cream

MINI CHICKEN PARMESAN SLIDERS

MINI CUBAN PANINI'S
w/ Mustard Aioli

MINI GRILLED REUBEN'S
w/ Thousand Island

*MINI LOBSTER & AVOCADO ROLLS

*MINI LOBSTER CAKES
w/ Avocado Mousse

MINI PESTO AND PROVOLONE GRILLED CHEESES

MINI PHILLY CHEESESTEAKS

MINI SHREDDED BEEF FLAUTAS
w/ Crema & Chopped Lettuce

MINI THAI BBQ MEATBALLS

NAAN PIZZA
w/ Curry Grilled Eggplant, Paneer and Toasted Almonds

*NEW ZEALAND LAMB CHOPS
w/ Apricot Mint Glaze

NORWEGIAN SMOKED SALMON ON BABY POTATOES
w/ Onion Caper Relish

PLATINUM COCKTAIL FRANKS IN EVERYTHING SPICE PUFF PASTRY
w/ Pickled Cabbage & Spicy Mustard

PLATINUM FRENCH DIP
Roast Beef Dipped in Porcini & Rosemary Au Jus w/ Gruyere Cheese on Sesame Buns

PULLED CHICKEN EMPANADAS
w/ Chimichurri Aioli

RED CURRY COCONUT SKEWERS

ROASTED CAULIFLOWER PIZZETTA
w/ Truffle Wild Mushroom & Ricotta

ROASTED CHICKEN QUESADILLA ROLL
served with an avocado horseradish aioli

ROASTED MUSHROOMS
Stuffed w/ Blue Cheese & Bacon

***ROASTED OYSTERS**
w/ Warm Butter Greens, Bacon & Parmesan

SMOKED PIMIENTO GRILLED CHEESE'S
w/ Caramelized Onions

***SESAME SEARED AHI TUNA**
on a wonton chip w/mango, avocado and Thai Glaze

***SHRIMP & CHORIZO SKEWERS**
w/ Platinum Chimichurri

***SHRIMP FLATBREADS**
w/ Salsa Verde & Cotija Cheese

***SMOKED BACON WRAPPED SHRIMP**
w/ Garlic Lemon Aioli

SMOKED SALMON ON GRILLED FLATBREAD
w/ Tomato, Capers, and Crème Fraiche

SORULLITOS (FRIED CORN FRITTERS)

SWEET POTATO PANCAKES
Sunflower Seeds, Crème & Apple Chutney

***TANDOORI LAMB KEBOBS**
w/ Cilantro Yogurt Sauce

THAI GRILLED CHICKEN SLIDERS

w/ Avocado, Tomato & Micro Greens

TOMATO SOUP SHOOTERS

w/ Grilled Cheeses

TORCHED GOAT CHEESE CROSTINI

w/ Roasted Beet Tartar

TRUFFLE GRILLED CHEESE'S

VEGETABLE SPRING ROLLS

w/ Sesame Thai Aioli

WARM MINI PRETZEL

w/ Brie and Fig jam

***WASABI DEVILED EGGS**

w/ Seared Tuna

WHIPPED FETA AND CARAMELIZED ONION TARTLET

w/ Marinated Confetti tomatoes

DINNER PRESENTATION

(Buffet, Sit Down, Pre-Determined Sit Down or Family Style Option)

SALAD SELECTIONS

(CHOOSE 1)

***CLASSIC ORGANIC CEASAR SALAD**

w/ Crispy Croutons, Shaved Parmesan and Ceasar Dressing

WATERMELON AND FETA

w/ Mix Greens, Watermelon, Candied Walnuts, Cherry Tomatoes, Feta and Balsamic Vinaigrette

STEAKHOUSE WEDGE SALAD

w/ bacon, diced tomato, bleu cheese crumbles, herb vinaigrette or bleu cheese dressing

GRAPE AND GORGONZOLA

Chopped Romaine, Grapes, Gorgonzola, Cherry Tomatoes, Candied Walnuts & Raspberry Vinaigrette

Freshly Baked Assorted Breadbasket w/ Sweet Butter

ENTRÉE SELECTION – PASTA

(CHOOSE 1)

PENNE ALLA VODKA

JUMBO FIVE CHEESE TORTELLINI

w/ Roasted Garlic Alfredo Sauce

SHRIMP AND CRAB RAVIOLI

w/ Sherry Blush Cream

LASAGNA BOLOGNAISE

w/ Creamy Ricotta

LINGUINE

w/ Julienne Vegetables

ENTRÉE SELECTION – CHICKEN

(CHOOSE 1)

PANKO CRUSTED CHICKEN CUTLETS

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

PAN SEARED FRENCH CHICKEN BREAST

w/ Wild Mushrooms Pan Sauce

FETA AND SPINACH STUFFED CHICKEN BREAST

w/ Lemon Béchamel

SEARED CHICKEN BREAST

w/Artichokes, Capers & Lemon.

SEARED TUSCAN CHICKEN

w/ Roasted Tomatoes, Thyme, Kalamata Olives, Lemon, Olive Oil

ENTRÉE SELECTION – SEAFOOD

(CHOOSE 1)

*ASIAN GRILLED NORTH ATLANTIC SALMON

w/ Pineapple Mango Salsa.

CRAB STUFFED JUMBO SHRIMP
w/ Lemon Butter Sauce.

CASHEW CRUSTED MAHI MAHI
w/ Mango Salsa

***MISO GLAZED CHILEAN SEA BASS**

BLACKEND SEARED AHI TUNA
w/ Grilled Corn and Mango Hash

ENTRÉE SELECTION – MEAT
(CHOOSE 1)

***GRILLED FILET MIGNON**
w/ Porcini Port Cream

***SOY GINGER SKIRT STEAK**
w/ Asian Slaw

ROASTED PRIME RIB
w/ Au Jus

NEW YORK SHELL STEAK
w/ Bordelaise Sauce

CABERNET BRAISED SHORT RIBS

ACCOMPANIMENT – STARCH
(CHOOSE 1)

DILL & GARLIC YUKON GOLD POTATOES
w/ Sweet Paprika Butter

ROSEMARY INFUSED RED BLISS SCALLOPED POTATOES

PARMESAN & GARLIC MASHED POTATOES

WILD RICE
w/ Roasted Vegetables

SAFFRON RICE
w/ Carrots & Peas

TWICE BAKED POTATOES
w/ Vermont cheddar and chives

ACCOMPANIMENT – VEGETABLE
(CHOOSE 1)

ROASTED LOCAL VEGETABLE MEDLEY
w/ Herb Butter

FRENCH GREEN BEANS
w/ Garlic & Olive Oil

ROASTED BRUSSEL SPROUTS
Olive Oil, Garlic, Salt, and Pepper

BURNT BROCCOLI AND CAULIFLOWER FLORETS

TARRAGON AND HONEY BABY CARROTS

DESSERT & COFFEE

(Passed, Displayed or Plated Dessert Trio if a sit-down dinner)

Assorted Pastries | Mini Cupcakes | French Macarons
Assorted Shooters | Brownies | Mini Donuts

DISPLAYED SUNDAE BAR
w/ Assorted Topping & Waffle Cones

\$138.00 Per Person

Price per person does not include staff or kitchen rental equipment/BOH supplies.

Sit Down Dinner \$8.00 p/p upcharge.

*If the client chooses a **pre-determined entrée count**, there is no upcharge.*

Client must submit entree counts no later than (10) days prior to the event.

Family Style \$12.00 p/p upcharge

*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 a gratuity. It covers numerous administrative expenses which are incurred as a result of the planning and execution of an event. The administrative fee includes but is not limited to front of house administrative staff which manages the event file, one-time onsite venue inspection, and walkthrough. This also covers our back of the house employees who are responsible for all equipment, cleaning, dishwashing, 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 acceptance 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.

VENDOR MEALS AND BEVERAGES: We offer a professional courtesy price of \$30.00 per vendor personnel (plus associated fees and taxes)

MEAL FEE FOR CHILDREN: Children Five years and younger are free; Children Six to Twelve are \$25.00 each (plus associated fees and taxes) and will be served chicken fingers, mac & cheese, or buttered Pasta. Children thirteen and older are charged as an adult price.

ADDITIONAL CHARGES:

\$150.00 FOR A ONE DAY LIQUOR LICENSE

\$250.00 GARBAGE REMOVAL FEE IF THERE IS NO DUMPSTER ON SITE

