



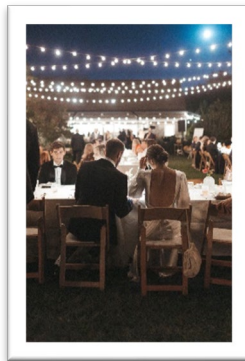
CATERING | PLANNING | DESIGN

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DIAMOND DUAL SEATED DINNER

50 guest minimum

COCKTAIL HOUR

BUILD YOUR OWN CHARCUTERIE BOARD

(Presented 1 hour during cocktail hour)

Assorted Cheese's | Assorted Smoked Meats | Grapes | Assorted Berries | Marinated Olives
Caprese Skewers | Baby Carrots | Cucumber Rings | Celery Sticks
Dried Cranberries | Assorted Nut | Honey | Jam | Flatbreads | Bread Sticks

STATIONS

(CHOOSE 1)

YUM YUM DIM SUM STATION

(Presented 1 hour during cocktail hour)

Shrimp Dumplings | Vegetable Dumplings | Kung Pao Chicken Dumplings
Shrimp Pineapple Rice Fried Rice in White Chinese takeout Boxes
Vegetable Lo Mein in white Chinese takeout boxes | Fried Vegetable Spring Rolls
Thai Chili Sauce | Teriyaki Sauce | Soy Sauce

MEDITERRANEAN STATION

Grilled Pitas | Marinated Shrimp | Lemon Chicken Kabobs
Red Onions | Feta | Chopped Greens | Plum Tomatoes
Stuffed Grape Leaves & Dill Cucumber Sauce

CHEFS WORKING PASTA STATION

Assorted rolls & sliced baguettes

Penne | Linguini | Tortellini

Sauces- Vodka | Marinara | Alfredo

Shrimp | Chicken | Veggies | Peas | Garlic | Spinach | Black Olives | Capers | Parmesan | Basil

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 KEBOBS
w/ Cilantro Yogurt Sauce

*LOBSTER & CORN CAKES
w/ Mango Salsa

*LOBSTER DEVEILED 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

DUAL PLATE DINNER PRESENTATION

FIRST COURSE

SALAD SELECTIONS

(CHOOSE 1)

CHARDONNAY POACHED PEAR AND BLUE CHEESE SALAD

Candied Pecans, Mixed Greens, and Champagne Vinaigrette

CAPRESE NAPOLEON

Layered Tomatoes, Fresh Mozzarella, Roasted Red Peppers, Balsamic Glaze, Basil, and Olive Oil

STEAKHOUSE WEDGE SALAD

Bacon, Diced Tomato, Blue Cheese Crumbles and Bleu cheese dressing

Freshly Baked Focaccia Breads w/ Sweet Butter

SECOND COURSE

APPETIZER SELECTIONS

(CHOOSE 1)

PAN SEARED MARYLAND CRAB CAKE

Apple Slaw | Old Bay Lemon Aioli | Mirco Greens

WILD MUSHROOM RISOTTO

Truffle Oil | Parmesan Cheese

PLATINUM BURATTA

Honey Grilled Peaches | Toasted Pistachios | Olive Oil | Balsamic Reduction

THIRD COURSE

SURF & TURF DUAL PLATE

(CHOOSE 1 DUO)

***GRILLED FILET MIGNON**

Porcini Port Cream

***SIX OUNCE LOBSTER TAIL**

Clarified Butter

-OR-

***GRILLED NEW YORK SHELL STEAK**

Compound Butter

***CRAB STUFFED JUMBO SHRIMP**

ENTRÉE ACCOMPANIED WITH

JULIENNE VEGETABLES

AND

TWICE BAKED POTATOES

w/ Vermont cheddar and chives

DESSERT & COFFEE SERVICE

(CHOOSE 1)

CRÈME BRULEE

WARM BREAD PUDDING W/ VANILLA ICE CREAM

SILK AND SATIN CHOCOLATE CAKE

\$115.00 Per Person

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

*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

