

PLATINUM PARTY

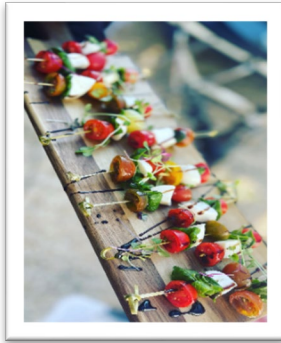
CATERING | PLANNING | DESIGN

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BRONZE BUFFET MENU

50 guest minimum

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(Passed for 1 hour during cocktail hour)

(CHOOSE 6)

*ASIAN SESAME BEEF SKEWERS

ANTIPASTO SKEWERS

Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

BUFFALO CHICKEN PANINI

Blue Cheese Mousse

BURRATA CROSTINI

Olive Tapenade

*COCONUT SHRIMP

Sesame Citrus Thai Glaze

CHOPPED MARKET SALAD

Gorgonzola, Pistachios, and Cranberries in Seedless Cucumber Cup

HORSERADISH AND PISTACHIO CHICKEN SKEWERS

Blood Orange Gastric

FRENCH ONION SOUP GRILLED CHEESE'S

Gruyere cheese

***GRILLED BBQ SLIDERS**

Sharp Vermont Cheddar Cheese

***PAN SEARED MARYLAND CRAB CAKES**

Chipotle Aioli

PRETZEL AND BRIE

Fig Jam

MINI CUBANS

Pernil, Grilled Ham, Swiss, and Mustard Aioli

MINI GRILLED REUBEN'S

Thousand Island

NEW YORK CHICKEN PARMESAN SLIDERS

***NONNA'S MINI ITALIAN MEATBALLS**

Pesto Aioli

ROASTED CAULIFLOWER PIZZETTA

Truffle Wild Mushroom and Ricotta

***SHRIMP & CHORIZO SKEWERS**

Platinum Chimichurri

SWEET POTATO PANCAKES

Sunflower Seeds, Crème, and Apple Chutney

***TUNA CRUDO**

Mango, and Black Sesame Seeds on a Wonton Chip

VEGETABLE SPRING ROLLS

Sesame Thai Aioli

DINNER PRESENTATION

(Buffet | Sit Down | Pre-Determined Sit Down)

SALAD

(CHOOSE 1)

MIXED FIELD GREENS SALAD

Apples | Candied Walnuts | Cherry Tomatoes | Gorgonzola | Pomegranate Vinaigrette

***CLASSIC CAESAR SALAD**

Crispy Romaine | Croutons | Shaved Parmesan | Caesar Dressing

Freshly Baked Dinner Rolls & Butter Chips

PASTA

(CHOOSE 1)

PENNE ALLA VODKA

FOUR CHEESE RAVIOLI

Pomodoro Sauce

RIGTONI BROCCOLI RABE

Garlic and Oil

MAIN ENTREES

(CHOOSE 2)

***MARINATED GRILLED FLANK STEAK**

Asian Slaw

***MARINATED GRILLED LONDON BROIL**

Romesco Sauce

MEDITERRANEAN GRILLED SALMON

Tzatziki Sauce

FILET OF SOLE OREGANATA

Lemon Infused Olive Oil

BASIL PESTO CHICKEN ALFREDO

CHICKEN MARSALA

ACCOMPANIMENTS

(CHOOSE 2)

ROASTED RED BLISS POTATOES

Herbs, Garlic and Olive Oil

VEGETABLE MEDLEY

Seasonal Vegetables

PLATINUM MASHED POTATOES

ROASTED CAULIFLOWER

PLATINUM RICE PILAF

STRING BEANS

Garlic and Oil

DESSERT

Passed Assorted Mini Pastries

OR

Ice Cream Sundae Bar w/ Assorted Toppings

Coffee Station

\$44.95 Per Person

The Price per person does not include

Staff, Kitchen rental equipment/BOH supplies, Bar Package, Admin fee or NYS sales Tax

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.

Inquire with us to add on your One-Tiered Cutting Cake \$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 a 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 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.

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.

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 same. Where a homeowner or hall/venue does not provide garbage disposal or requires the caterer to remove or dispose of garbage off-site, a **\$250 disposal fee** will be applied for arranging garbage pickup and removal. *Please inquire if interested.*

VENDOR MEALS AND BEVERAGES: We offer a professional vendor courtesy price based on your chosen menu in the amount of **\$30.00** per vendor personnel (plus associated fees and taxes). It shall be 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 Twelve are **\$30.00** 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. 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

Wedding Wire Couple's Choice Award 2021-2024

