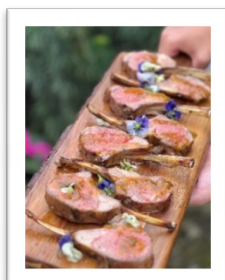
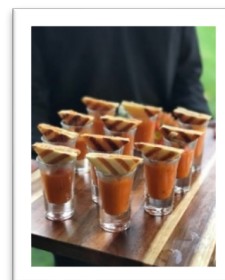




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STATIONS & PASSED HORS D'OEUVRES MENU

50 Guest minimum

The price per person does not include staff, kitchen rental equipment/BOH catering supplies, bar package, admin fee or NYS sales tax

DISPLAYS

DOMESTIC & INTERNATIONAL CHEESES

Chilled Grapes | Fresh Berries | Gourmet Flatbreads

\$6.00 Per Person

CRUDITÉ BOARD

Carrots | Celery | Peppers | Asparagus | Broccoli | Cherry Tomatoes | Vidalia Dressing.

\$5.00 Per Person

FRESH MOZZARELLA & TOMATO MARKET STAND

Fresh Mozzarella | Fresh Basil | Assorted Tomatoes

Eggplant Caponata | Bread Sticks | Italian Breads Flatbread

Balsamic Reduction | Salt | Black Cracked Pepper | Infused Oil Olive | Olives

\$12.00 Per Person

TUSCANY BOARD

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Nuts | Jams | Flatbreads

Assorted Crudité's | Hummus | Avocado Ranch | Blue Cheese Mousse

\$10.00 Per Person

ROASTED TOMATO BRUSCHETTA PLATTER

Toasted Crostini Rounds

\$6.00 Per Person

***U-15 JUMBO SHRIMP COCKTAIL PLATTER**

Sliced Lemons and Homemade Horseradish Cocktail Sauce

\$12.00 Per Person

***SEAFOOD DISPLAY**

Clams on the Half Shell, Oysters, Jumbo Shrimp, King Crab Legs

Lemons, Limes, Cocktail Sauce & Mignonette Sauce

Market Price

Optional Add-on: Lobsters & Lobster Tails (Market Price)

***SUSHI & SASHIMI DISPLAY**

Wasabi | Pickled Ginger | Soy sauce Platter

\$15.00 Per Person

PASSED HORS D'OEUVRES

(CHOOSE 8)

ANTIPASTO SKEWERS

Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

***ARGENTINEAN LAMB SKEWER**

Chimichurri & Yogurt

ARTICHOKE SPINACH DIP FLATBREADS

***ASIAN SESAME BEEF SKEWERS**

***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

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

***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

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

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 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

***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

***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

\$18 PER PERSON PRICE BASED ON (8) SELECTIONS

OPTIONAL UPGRADED HORS D'OEUVRES

\$4.00 Per Person

***BACON WRAPPED FILET TIPS**

White Truffle Hollandaise

***BUTTER POACHED LOBSTER**

Brioche Bun

CONFIT OF LONG ISLAND DUCK TARTLETS

Apple Cider Glaze or Blood Orange Marmalade

***FRIED SCALLOP LOLLIPOPS**

Romesco Sauce

***GLAZED SESAME LAMB CHOPS**

***LOBSTER & CORN CAKES**

Mango Salsa

***LOBSTER DEVILED EGGS**

Chives

***MINI LOBSTER & AVOCADO ROLLS**

***MINI LOBSTER CAKES**

Avocado Mousse

***ROASTED OYSTERS**

Warm Butter, Greens, Bacon and Parmesan

***NEW ZEALAND LAMB CHOPS**

Apricot Mint Glaze

STATIONS

BBQ SOCIAL

Barbecue Braised Brisket | *Gourmet Angus Burgers | Smoked Pineapple Ribs | Sweet Chili Chicken Kabobs
Corn on The Cob | Yukon Gold Potato Salad | Smoky Apple Slaw
Lettuce | Tomato | Ketchup | Pickles

\$24.00 Per Person

BUTCHERS BLOCK

(Choose 2 Meats)

*Roasted Filet Mignon | Maple Glazed Spiral Ham | Roasted Turkey Breast
Roasted Confetti Potatoes | Roasted Asparagus

Sauces~ Cranberry Relish | Porcini Cream Sauce | Horseradish Cream

\$22.00 Per person

CLASSIC CRAVE

*Slider Hamburgers | Crispy Tater Tots | Chef's Mac & Cheese
Chicken Fingers | Hebrew National Hot Dogs
Ketchup | Mustard | Lettuce | Tomatoes | Pickles

\$15.00 Per Person

GEORGE'S STEAKHOUSE

*Filet Mignon **OR** *Roasted Prime Rib

*Lobster Mac & Cheese | Twice Baked Potato | Honey Roasted Brussels Sprouts | Creamed Spinach
Sauces~ Horseradish Cream | Chimichurri Sauce | Bearnaise Sauce

\$36.00 Per person

GREEK ISLES GRILL

*Marinated Shrimp Kabobs | Lemon Chicken Kabobs | *Marinated Grilled Lamb Skewers
Grilled Pitas | Stuffed Grape Leaves | Orzo Salad | Wedge Lemon Potatoes
Red Onions | Feta | Chopped Greens | Plum Tomatoes | Dill Cucumber Sauce

\$16.00 Per Person

HANDHELDS AND MAC

*Cheeseburger Sliders | Chicken Parmesan Sliders | BBQ Pork Sliders | Chef's Mac & Cheese
Ketchup | Pickles | Lettuce | Tomatoes

\$12.00 Per Person

ITALIAN SUNDAY SUPPER

Garlic Bread & Rolls | Parmesan | Crushed Red Pepper

*Caesar Salad **OR** Mix Greens Salad w/ Cucumbers, Cherry Tomatoes, Croutons & Balsamic Vinaigrette
Chicken Cutlets w/ Bruschetta and Balsamic Glaze **OR** Lemon Chicken Piccata
Penne alla Vodka **OR** Four Cheese Ravioli with Blush Cream

*Homemade Italian Meatballs with Marinara **OR** Sweet & Spicy Sausage Tri-Colored Peppers

\$18.00 Per Person

LA CANTINA

*Season Chopped Meat | *Grilled Habanero Shrimp | Chipotle Braised Chicken
Yellow Rice with Black Beans | Street Corn | Pico de Gallo | Shredded Cheese Blend | Chopped Greens
Sour Cream | Guacamole | Onions | Jalapenos | Salsa Verde
Soft Tortillas & Hard Taco Shells

\$14.00 Per Person

LITTLE ITALY

Caprese Platter

Fresh Basil | Olive Oil | Balsamic Glaze

-

Parmesan Wheel

Fettuccine | Alfredo Sauce | Shaved Truffles | Pecorino

-

*Clams Oreganata | Sausage & Peppers | Eggplant Rollatini

-

Sliced Italian Bread | Infused Olive Oils

\$18.00 Per Person

LOADED POTATO BAR

Baked Potato | Mashed Potatoes | French Fries
Diced Blackened Chicken | Crumbled Bacon | Sour Cream | Cheddar Cheese
Chili Cheese Sauce | Scallions | Jalapenos | Roasted Corn

\$10.00 Per Person

NAAN STOP

Flavors of India

Vegetable Samosas | Chicken Jalfrezi | Saag Paneer | Chana Masala | Jasmine Rice
Assorted Naan | Yogurt Sauce

\$25.00 Per Person

PAN-ASIAN STATION

*Asian Sesame Beef Skewers | *Assorted Sushi & Sashimi
Sticky Pork Bao Buns with Pickled Vegetables | Miso Glaze Salmon Cakes with Bok Choy
Wasabi | Soy Sauce | Thai Glaze | Teriyaki | Chop Sticks

\$20.00 Per Person

PHILLY MELT

*Thinly Sliced Seasoned Steak | Thinly Sliced Seasoned Chicken | Fries
Sauteed Peppers | Sauteed Onions | Sauteed Mushrooms
Chipotle Mayo | Provolone Cheese | Cheese Wiz Sauce | Mini Rolls

\$14.00 Per Person

SEAFOOD BEACH BAKE

*6oz Lobster Tails | *Mussels with White Wine Butter | *Garlic Shrimp over Linguini
*Baked Clams with Vermont Cheddar & Bacon | *New England Clam Chowder
Corn on The Cob | Boiled Potatoes | Drawn Butter

\$36.00 Per Person

Whole Lobsters Available for Market Price

SURF & TURF STATION

*Marinated Grilled Skirt Steak **OR** *New York Shell Steak
*Sesame Seared Ahi Tuna with Corn Hash **OR** *Crab Stuffed Shrimp Scampi
Roasted Broccolini | Coconut Rice
Sauces~ Chimichurri | Sesame Aioli | Horseradish Cream

\$20.00 Per Person

TASTE OF THE CARIBBEAN

Arroz con Gandules (Yellow Rice with Pigeon Peas) | Sweet Plantains
Pernil Asado (6 Hr. Roasted Pork) | Habichuelas Rosadas (Stewed Beans) | Beef Empanadas

\$20.00 Per Person

TASTE OF SPAIN

*Seafood Paella | *Prawns in Fried Garlic
Patatas Brava (Spicy Roasted Potatoes) | Pistol (Stewed Ratatouille)

\$22.00 Per Person

TWISTED AND DIPPED

Display of Soft Pretzels

Dipping Sauces- Southwestern | Spicy Mustard | Honey Mustard | Beer Cheese
Caramel Sauce | Ranch | Garlic Aioli

\$10.00 Per Person

YOUR WAY PASTA BAR

Assorted rolls & sliced baguettes

Penne | Tortellini | Spaghetti

Sauces~ Vodka | Marinara | Pesto

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

\$16.00 per Person

Add Parmesan Wheel with Fettuccine Alfredo \$400.00

YUM YUM DIM SUM STATION

*Shrimp Dumplings | Kung Pao Chicken Dumplings | Vegetable Spring Rolls

Fried Rice | Vegetable Lo Mein

Thai Chili Sauce | Teriyaki Sauce | Soy Sauce

\$14.00 Per Person

DESSERTS

CANNOLI YOUR WAY

"Build your own Cannoli by Platinum"
(Walking Waiter or Displayed)

\$7.00 Per Person

STROLLING ICE CREAM CONE BAR

"Build your own Cone by Platinum"
(Walking Waiter)

\$5.00 Per Person

SUNDAE BAR

Vanilla, Strawberry & Chocolate Ice Cream with various fruit & candy toppings

\$5.00 Per Person

VIENNESE TABLE

Assorted Miniature Pastries, Blondies, Brownies, Sliced Fruit Display, and Assorted Cakes

\$18.00 Per Person

ASSORTED MINI PASTRIES- **\$5.50 P/P**

ASSORTED MINI CUPCAKES - **\$4.50 P/P**

ASSORTED MINI SHOOTERS- **\$5.50 P/P**

Carrot Cake, Tiramisù, Strawberry Cheesecake, S'mores

CARIBBEAN FLAN- **\$3.50 P/P**

CHOCOLATE COVERED STRAWBERRIES- **\$5.00 P/P**

CINNAMON CHURROS

Chocolaté Sauce

\$2.00 P/P

MINI GOURMET BROWNIES - **\$3.00 P/P**

MINI DONUTS- **\$3.50 P/P**

MINI ICE CREAM CONES

Sprinkles

\$3.00 P/P

MINI CHIPWICH ICE CREAM SANDWICHES- **\$3.00 P/P**

WARM CHOCOLATE CHIP COOKIES ON SHOT GLASSES OF MILK- **\$3.00 P/P**

10-INCH ONE TIER WEDDING CUTTING CAKE - **INQUIRE**

SHEET CAKE - **INQUIRE**

WEDDING CAKES - **\$7.00 - \$20.00 P/P**

(Depending on Design)

*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.

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 ***depends on menu*** 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.

