



## Catering | Planning & Design

Office: (516) 804-2207 | Cell: (516) 987-1266

[www.platinumparty.com](http://www.platinumparty.com) | [events@platinumparty.com](mailto:events@platinumparty.com) | Insta~ @platinumpartyli

179 Jerusalem Ave Massapequa, NY 11758



### **Silver Package**

50 guest minimum

### **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

### **Stationary Pasta Station**

(Passed for 1 hour during cocktail hour)

Penne Ala Vodka | Farfalle w/ Pesto Cream  
Warm Dinner Rolls & Italian Bread  
Parmesan | Crushed Red Pepper | Butter Chips

### **Passed Hors D'oeuvres**

(Choose 8)

(Passed for 1 hour during cocktail hour)

BLACKENED SHRIMP EMPANADAS  
w/ Chimichurri Aioli

SKIRT STEAK & GORGONZOLA QUESEDILLAS

Peppers, Onions and Chimichurri

**POACHED PEAR TARTLET**

w/ French Brie, Spiced Pecan on Tartlet Shells

**MACADAMIA CRUSTED CHICKEN**

w/ Pineapple Glaze

**SHRIMP FLATBREADS**

w/ Salsa Verde & Cotija Cheese

**BRAISED BBQ PORK SLIDERS**

w/ Cider Cabbage

**SMOKED SALMON ON GRILLED FLATBREADS**

with Tomato, Capers, and Crème Fraiche

**ARGENTINIAN LAMB SKEWERS**

with Chimichurri & Yogurt

**HAWAIIAN STYLE CHICKEN MEATBALLS**

served with pineapple and red onion

**ROASTED CHICKEN QUESADILLA ROLL**

served with an avocado horseradish aioli

**JAMAICAN STEAK SKEWER**

served with a pineapple jerk sauce

**CRISPY MARBLE BABY POTATOES**

served with crème fraiche & Caviar

**WHIPPED FETA & CARAMELIZED ONION TARTLET**

w/ Marinated Confetti tomatoes

**BURRATA CROSTINI**

w/ olive tapenade

**BLACKENED AHI ON WONTON CRISP**

soy truffle emulsion & wasabi crème

**CRAB CAKE SLIDER**

served with meyer lemon aioli & Mango Chutney

**FRENCH ONION SOUP GRILLED CHEESES**

w/ gruyere cheese

VEGETABLE SPRING ROLLS  
w/ Sesame Thai Aioli

MINI CUBAN PANINI'S

CHICKEN, SPINACH AND FETA EMPANADA  
w/ Cucumber Yogurt Sauce

PRETZEL AND BRIE  
w/ Fig Jam

CHICKEN AND WAFFLES  
w/ Jalapeno Maple Syrup

**INQUIRE WITH US FOR OUR FULL LIST OF SILVER MENU HORS D'OEUVRE OPTIONS  
AND UPGRADES**

**Dinner Catering Style**  
**(Buffet, Sit Down or Family Style Option)**

**Salad Selection**  
**(Choose 1)**

\*CLASSIC CAESAR SALAD  
w/ Crispy Croutons, Shaved Parmesan and Caesar Dressing

MIXED GREENS  
w/ Watermelon, Candied Walnuts, Cherry Tomatoes, Feta and Balsamic Vinaigrette

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

Freshly Baked Dinner Rolls & Butter Chips

**Entrée Selections**  
**(Choose 3)**

\*MARINATED GRILLED FLANK STEAK  
w/ Asian Slaw

N.Y SHELL STEAK  
w/ Truffle Cream

MUSHROOM DUXELLE STUFFED PORK LOIN  
w/ Madeira Sauce

GRILLED BLACKENED SWORDFISH  
w/ Tarragon Yogurt Sauce

GRILLED SALMON  
w/ Citrus Butter Caviar Cream

PARMESAN CHICKEN CUTLETS  
w/ confetti bruschetta and Balsamic Glaze

PORCINI BREAST OF CHICKEN  
w/ Chardonnay Pan Sauce

**Accompaniment Selections**  
**(Choose 3)**

ROASTED LOCAL VEGETABLE MEDLEY  
w/ Herb Butter

FRENCH GREEN BEANS  
w/ Garlic & Olive Oil

MASHED POTATOES  
w/ Chives and Butter Cream

ROASTED YUKON GOLD POTATOES  
w/ Herbs, Garlic, and Olive Oil

WILD RICE PILAF  
Caprese Platter w/ Balsamic Glaze

MEDITERRANEAN ORZO SALAD

EGGPLANT RUSTICA

If the client chooses a sit-down dinner  
Eggplant Rustica would be used as a Vegetarian 4<sup>th</sup> main entrée option.

## **Dessert & Coffee**

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

ASSORTED MINI PASTRIES

WARM CHOCOLATE CHIP COOKIES ON SHOTS OF MILK

AND

DISPLAYED SUNDAE BAR  
w/ Assorted Topping & Waffle Cones

**\$64.00 Per Person**

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

**\$8.00 Upcharge for Sit Down or Family Style**

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

*Client must submit entree counts (10) days prior to the event.*

\*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.

---

**SERVICE CHARGE:** Patron agrees to pay an amount equal to twenty percent (20%) of the charge hereunder for food and beverage, which will be applied as an Administrative Cost to offset operation and administrative expenses associated with your function. The administrative fee covers numerous administrative expenses which are incurred because of the planning and execution of an event. The administrative fee but is not limited to front of the house administrative staff which manages the event file, management of contracted vendors, site inspections, walkthroughs, tastings, back of the house equipment, dishwashing, designers, and handlers who are responsible for shopping, delivery, set-up, breakdown, cleaning, pulling, packing, loading, and unloading of all equipment required for each event. Rental management which includes the placing and acceptance of all party rentals. Breakage costs of our items during an event and incurred by the contracted rental companies. Truck rentals and fuel charges. General liability insurance and other insurances.