



179 Jerusalem Ave Massapequa, NY 11758
Office: (516) 804-2207 | Cell: (516) 987-1266
www.platinumparty.com | events@platinumparty.com
Insta~ @platinumpartyli | @partiesbyplatinum



STATIONS & PASSED HORS D'OEUVRES MENU

50 Guest minimum
Staff & Kitchen not included in p/p pricing.

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

TUSCAN 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

ROLLING CHARCUTERIE CART

(Create your own charcuterie board)

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Crudité's
Nuts | Hummus | Jams | Honey | Flatbreads | Avocado Ranch | Blue Cheese Mousse
\$14.00 Per Person

MINIATURE FRUIT KABOBS PLATTER

Displayed around a Pineapple | Raspberry Yogurt Sauce
\$5.00 Per Person

ROASTED TOMATO BRUSCHETTA PLATTER

Toasted Crostini Rounds (approximately 75 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

Lobsters & Lobster Tails Available to add on. (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**

BACON & WHITE BEAN SHOOTERS

Truffle Gruyere Grilled Cheese's

***BAKED CLAMS**

Crispy Bacon & Vermont Cheddar Cheese

BASIL CHICKEN EMPANADA

Fresh Mozzarella and Pesto Aioli

***BBQ & CHEDDAR SLIDERS**

BBQ CHICKEN & PEACH EMPANADAS

Gorgonzola & Balsamic Glaze

BBQ CHICKEN SLIDERS

Bacon & Cheddar Cheese

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

BLACK & WHITE SESAME CRUSTED CHICKEN SATE
Szechuan Cream

***BLACKENED AHI TUNA ON WONTON CRISP**
Truffle emulsion & wasabi crème

BLACKENED CHICKEN & CORN QUESADILLAS

***BLACKENED SHRIMP KABOBS**
Horseradish Crème

BLT SLIDERS
Aioli

BORDEAUX POACHED PEARS
French Brie, Spiced Pecan on Tartlet Shells

BRAISED BBQ PORK SLIDERS
Cider Cabbage

BRAISED SHORT RIB QUESADILLAS
Caramelized Onions & Roquefort Cheese

BUFFALO CHICKEN EMPANADAS
Pineapple Salsa or Blue Cheese Mousse

BUTTERNUT SQUASH & PECORINO TART
Crispy Shallots

BUTTERNUT SQUASH SHOOTERS
Sweet Cinnamon Crème

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

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 BRUSSEL SPROUTS
Bacon Jam

CRISPY MARBLE BABY POTATOES
Crème fraiche & Caviar

FIGS IN A BLANKET
Pistachio Goat Cheese

***FLUKE CRUDO**
Jalapeno, Mango, Pickled Red Onion on wonton chip

FRENCH ONION SOUP GRILLED CHEESE
Gruyere cheese

FRESH MOZZARELLA & CHERRY TOMATO SKEWERS
Fresh Basil Fresh & Balsamic

GRILLED HAM & BRIE POTATO SKINS
Caramelized Shallots

***GRILLED SHRIMP CORN CAKES**
Chipotle Chive Cream

***HAWAIIAN STYLE MEATBALLS**
Pineapple and red onion

HONEY SHREDDED BRUSSEL SPROUTS & RICOTTA TOAST

HONEY WHIPPED RICOTTA EMPANADA
Salted Fig Basil Jam

HORSERADISH & PISTACHIO CHICKEN SATE
Orange Marmalade

***JAMAICAN STEAK SKEWER**
Pineapple jerk sauce

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

***LEMON MARINATED LAMB KEBOBS**
Cilantro Yogurt Sauce

MAHI MAHI TACOS
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, BLUE CHEESE, PROSCIUTTO & BASIL CANAPES

*MINI BURGER SLIDERS WITH BLUE CHEESE & BACON

MINI CHICKEN MARSALA MEATBALLS
Marsala Cream

MINI CUBAN PANINI'S
Mustard Aioli

MINI GRILLED REUBEN'S
Thousand Island

MINI PESTO AND PROVOLONE GRILLED CHEESES

*MINI PHILLY CHEESESTEAKS

MINI SHREDDED BEEF FLAUTAS
Crema & Chopped Lettuce

*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

*NORWEGIAN SMOKED SALMON ON BABY POTATOES
Onion Caper Relish

OPEN FACE SPANAKOPITA TARTLET SHELL
Sautéed Spinach, Garlic and Feta Cheese

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

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

PULLED CHICKEN EMPANADAS
Chimichurri Aioli

RED CURRY COCONUT CHICKEN SKEWERS

ROASTED CAULIFLOWER PIZZETTA
Truffle Wild Mushroom & Ricotta

ROASTED CHICKEN QUESADILLA ROLL
Avocado horseradish aioli

ROASTED MUSHROOMS
Stuffed with Blue Cheese & Bacon

SMOKED PIMENTO GRILLED CHEESE'S
Caramelized Onions

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

***SHRIMP & CHORIZO SKEWERS**
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

SORULLITOS (FRIED CORN FRITTERS)

SWEET POTATO PANCAKES
Sunflower Seeds, Crème & Apple Chutney

***TANDOORI LAMB KEOBS**
Cilantro Yogurt Sauce

THAI GRILLED CHICKEN SLIDERS
Avocado, Tomato & Micro Greens

TOMATO SOUP SHOOTERS
Grilled Cheeses

TORCHED GOAT CHEESE CROSTINI
Roasted Beet Tartar

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

\$18 Per Person
Price Based on 8 choices.

Optional Upgraded Hors D'oeuvres

\$4.00 Per Person

*BACON WRAPPED FILET TIPS
White Truffle Hollandaise

CONFIT OF LONG ISLAND DUCK TARTLETS
Apple Cider Glaze or Blood Orange Marmalade

*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

ALL AMERICAN STATION

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

\$15.00 Per Person

ASIAN STATION

Steamed Chicken & Vegetable Dumpling | *Asian Sesame Beef Skewers
Vegetable Fried Rice | *Assorted Sushi & Sashimi
Wasabi | Soy Sauce | Thai Glaze | Teriyaki | Chop Sticks

\$20.00 Per Person

BARBECUE STATION

Barbecue Braised Brisket **OR** *Marinated Grilled Flank Steak
*Gourmet Augus Burgers | Smoked Pineapple Ribs | Sweet Chili Chicken Kabobs
Corn on The Cob | Yukon Gold Potato Salad | Orzo Salad w/Grilled Vegetables
Lettuce | Tomato| Ketchup | Pickles

\$24.00 Per Person

CARIBBEAN STATION

Arroz con Gandules (Yellow Rice with Pigeon Peas) | Sweet Plantains
Pernil Asado (6 Hr. Roasted Pork) | Habichuelas Rosadas (Stewed Beans) | Empanadas de Pollo
\$20.00 Per Person

CARVING STATION

(Choose 2 Meats)

*Roasted Filet Mignon | Maple Glazed Spiral Ham | Roasted Turkey Breast
Mashed Potatoes | Roasted Brussel Sprouts
Sauces~ Cranberry Relish | Porcini Cream Sauce | Horseradish Cream
\$22.00 Per person

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
\$16.00 per Person

Add Parmesan Wheel with Fettuccine Alfredo \$400.00

CLAM 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 Market Price

FLAT BREAD PIZZA BAR

Displayed Assorted Pizzas

(CHOOSE 3)

Caprese Flat Bread Pizza

Roasted Vegetable Pizza

Crispy Prosciutto | Fig Jam | Burrata

Chopped Buffalo Chicken | Crumbled Gorgonzola

Toppings: Parmesan Cheese | Red Pepper Flakes| Garlic Seasoning

\$12.00 Per Person

FRESH MOZZARELLA & TOMATO MARKET STATION

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

INDIAN STATION

(Halal Chicken Available)

Vegetable Samosas | Chicken Jalfrezi | Saag Paneer | Chana Masala | Jasmine Rice

Assorted Naan | Yogurt Sauce

\$25.00 Per Person

ITALIAN STATION

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

LITTLE ITALY STATION

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

\$18.00 Per Person

MEDITERRANEAN STATION

*Marinated Shrimp Kabobs | Lemon Chicken Kabobs | *Marinated Grilled Lamb Skewers

Grilled Pitas | Stuffed Grape Leaves | Orzo Salad

Red Onions | Feta | Chopped Greens | Plum Tomatoes | Dill Cucumber Sauce

\$16.00 Per Person

POLISH STATION

Pierogis | Grilled Kielbasa | Cabbage Rolls | Polish Potato Pancakes

Sour Cream | Apple Sauce

\$14.00 Per Person

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

PHILLY STATION

*Thinly Sliced Seasoned Steak | Thinly Sliced Seasoned Chicken | Fries
Sautéed Peppers | Sautéed Onions | Sautéed Mushrooms
Chipotle Mayo | Provolone Cheese | Cheese Wiz Sauce | Mini Rolls
\$14.00 Per Person

SALAD BAR

Mix Greens | Romaine | Spinach
Toppings~ Cucumbers | Cherry Tomatoes | Croutons | Cranberries | Apples
Candied Walnuts | Almonds | Parmesan | Feta
*Caesar Dressing | Raspberry Vinaigrette | Balsamic Vinaigrette.
\$5.00 Per Person | \$6.50 Per Person for Chopped

SLIDER STATION

*Cheeseburger Sliders | Chicken Parmesan Sliders | BBQ Pork Sliders | Chef's Mac & Cheese
Ketchup | Pickles | Lettuce | Tomatoes
\$12.00 Per Person

SOFT PRETZEL STATION

Display of Soft Pretzels
Sauces- Southwestern | Spicy Mustard | Honey Mustard | Beer Cheese | Caramel Sauce | Ranch | Garlic Aioli
\$10.00 Per Person

STREET TACO STATION

*Season Chopped Meat | *Grilled Habanero Shrimp | Chipotle Braised Chicken
Yellow Rice w/ 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

STEAK HOUSE STATION

*Filet Mignon **OR** *Roasted Prime Rib
Roasted Asparagus | *Lobster Mac & Cheese | Twice Baked Potato
Sauces~ Horseradish Cream | Chimichurri Sauce | Bearnaise Sauce
\$36.00 Per person

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 Brussels Sprouts | Platinum Mashed Potatoes
Sauces~ Chimichurri | Sesame Aioli | Horseradish Cream
\$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

YUM YUM DIM SUM STATION

Vegetable Dumplings | Kung Pao Chicken Dumplings | *Shrimp Spring Rolls
Fried Rice in White Chinese takeout Boxes | Vegetable Lo Mein in white Chinese takeout boxes
Thai Chili Sauce | Teriyaki Sauce | Soy Sauce
\$14.00 Per Person

DESSERTS

Assorted Mini Pastries-**\$5.00 Per Person**
Assorted Mini Cupcakes- **\$4.50 Per Person**
Assorted Mini Shooters - **\$4.50 Per Person**
(Carrot Cake, Tiramisu, Strawberry Cheesecake, S'mores)
Caribbean Flan-**\$3.50 Per Person**
Chocolate Covered Strawberries- **\$5.00 Per Person**
Cinnamon Churros with chocolate Sauce – **\$2.00 Per Person**
Mini Assorted Pies - **\$6.50 Per person**
Mini Brownies & Blondies -**\$3.00 Per Person**
Mini Donuts- **\$3.50 Per person**
Mini Ice Cream Cones with Sprinkles - **\$3.00 Per Person**
Mini Ice Cream Sandwiches – **\$3.00 Per person**
Warm Chocolate Chip Cookies on Shot Glasses of Milk- **\$3.00 Per Person**
10-inch One Tier Wedding Cutting Cake - **\$175.00**
¼ Sheet Cake- \$105.00 | ½ Sheet Cake- \$175.00 | Full Sheet Cake- \$310.00
Wedding Cakes **\$7.00 to \$20.00 per Person (Depending on Design)**

CANNOLI YOUR WAY

“Build your own Cannoli by Platinum”
(Walking Waiter or Displayed)
\$7.00 Per Person

DONUT WALL W/ ASSORTED DONUTS

Reg Sized Donuts- **\$4.50 Per Person**
Acrylic Wall holds (25) - **\$40.00 Rental fee**

FONDUE STATION

Flow of milk chocolate

Items to Dip: Strawberries, Sliced Bananas, Pretzels, Graham Crackers, Marshmallows
Rice Crispy Treats, Pound Cake & Pineapple Chunks
\$8.00 Per Person (Plus Fountain \$450 Rental)

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

A spectacular grand finale to a perfect evening

Assorted Miniature Pastries, Blondies, Brownies, Sliced Fruit Display, Assorted Cakes & Pies
\$18.00 Per Person

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

*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 20% Administrative Fee for all events.

This fee is not a gratuity; it is intended to cover various administrative costs incurred during the preparation and execution of your event. The administrative fee encompasses, but is not limited to, the front-of-house staff who manage the event documentation, a one-time onsite venue inspection, and walkthrough. It also includes the back-of-house team that handles all preparatory tasks prior to your event, such as shopping, organizing, packing, loading, and unloading all necessary equipment. Additionally, it accounts for truck rentals and fuel expenses. This fee supports designers, handlers, and management responsible for shopping, deliveries, and managing our event rental orders. It also covers any breakage costs for Platinum Party Planners' items during the event, as well as general liability insurance, liquor liability insurance, and all other relevant insurance.

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. Please inquire about adding our bar package to your event.

EVENT DETAILS: Client gives permission for Platinum to contact the venue and vendors to confirm event details if Platinum has any questions regarding the contracted event. Platinum Party will not be responsible for any services rendered by the venue or other vendors. If the client has hired a planner for the event, the planner and their team are responsible for setting up all design details, for example, Menu cards, Favors, Memory tables, Welcome Signs, Seating Charts, Seating Cards, Flowers, Ceremony items, anything design related. If the client *does not have a planner, please contact Platinum to discuss arrangements*. The caterer will set up all items like linen, plate charges, plateware, flatware, and glassware. These items must be left in the same area as the reception for the Caterer to dress the tables.

FURNITURE SET-UP & BREAKDOWN:

It is not the responsibility of Platinum Party staff to set up or breakdown tables, chairs, and/or other furniture. If you are unable to coordinate with your rental company, we do provide this service separately—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: Where the event is a home-based party, the owner of the home or host of the party will 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 garbage from the event. If the homeowner or venue does not provide garbage disposal or requires the caterer to remove or dispose of garbage from the party, a disposal fee will be applied for arranging garbage pickup and removal. **Disposal fee of \$750.00** for up to (150) guests, if over (150) guests there is an additional charge of \$100.00 per (50) guests. *Please inquire if interested.*

VENDOR MEALS AND BEVERAGES: We offer a professional vendor courtesy price based on your chosen menu in the amount of (depends on menu chosen) 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.

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

