



## EVENT DESIGNS & CATERING

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179 Jerusalem Ave Massapequa, NY 11758

### Build Your Own Cocktail & Station Menu

**50-guest minimum**

Staff & Kitchen pricing: (depends on size of event)



### **Displays**

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads.

**\$6.00 Per Person**

Crudité display of carrots, celery, peppers, Asparagus, Broccoli and Cherry Tomatoes served with Vidalia Dressing.

**\$5.00 Per Person**

Miniature Fruit Kabobs Displayed around a Pineapple w/ Raspberry Yogurt Sauce Platter

**\$5.00 Per Person**

Roasted Tomato Bruschetta Display w/ Toasted Crostini Rounds (approximately 75 rounds)

**\$6.00 Per Person**

U - 15 Jumbo Shrimp Cocktail w/ 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 w/ Wasabi, Pickled Ginger & Soy sauce Platter  
**\$15.00 Per Person**

**Passed Hors d'oeuvres (Choose 7)**

Argentinean Lamb Skewer with Chimmi Churri & 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

Basil Crusted Chicken Satay w/ Honey Balsamic Reduction

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

Blacken Chicken & Corn Quesadillas

Blackened Chicken Sate w/ Creole Sauce

Blackened Shrimp Kabobs w/ Horseradish Crème

BLT Sliders w/ Aioli

Blue Cheese Crostini w/ Pickled Grapes & Balsamic Glaze

Braised BBQ Pork Sliders w/ Cider Cabbage

Braised Short Rib Quesadillas w/ Caramelized Onions & Roquefort Cheese

Brie, Poached Pears & Toasted Almonds in Phyllo Tarts

Buffalo Chicken Empanadas w/ Pineapple Salsa or Blue Cheese Mousse

Butternut Squash Shooters w/ Sweet Cinnamon Crème

Cashew Crusted Chicken Skewers w/ BBQ Thai Glaze

Cherry Tomatoes Stuffed w/ Boursin Cheese

Chicken & Vegetable Shumai w/ Soy Ginger Reduction

Chicken & Waffles w/ Jalapeno Maple Syrup  
Chicken Dumplings w/ Soy Ginger Reduction  
Chicken, Spinach & Feta Empanadas  
Chopped Market Salad w/ Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup  
Cocktail Franks in Puff Pastry w/ Spicy Mustard  
Confit of Long Island Duck Tartlets w/ Apple Cider Glaze  
Filet of Beef w/ Mushroom Duxelle En Croute  
French Brie, Poached Pears & Toasted Pistachios in Phyllo Tarts  
Fresh Mozzarella & Cherry Tomato Skewers w/ Fresh Basil Fresh & Balsamic  
Golden Parmesan Chicken Skewers w/ White Balsamic Glaze  
Grilled Fig Crostini w/ Manchego Cheese & Pistachios  
Honey Shredded Brussels Sprouts & Ricotta Toast  
Horseradish & Pistachio Chicken Sate w/ Orange Marmalade  
\*Kobe Beef Slider w/ Bourbon Onions & Vermont Cheddar  
Lemon Marinated Lamb Kebobs w/ Cilantro Yogurt Sauce  
\*Lobster & Corn Cakes w/ Mango Salsa  
Lobster Deviled Eggs w/ Chives  
Long Island Duck Confit Tart w/ Blood Orange Marmalade  
Macadamia Crusted Chicken w/ Pineapple Glaze  
Mahi Mahi Tacos w/ Sour Cream  
Malbec Poached Pears w/ French Brie & Pistachios  
Manchego Grilled Cheese's w/ Fig Jam  
Marinated Beef or Chicken Kebobs  
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 Canape's  
Mini Blue Cheese & Bacon Sliders  
Mini Chicken Parmesan Sliders  
Mini Cuban Panini's  
Mini Grilled Reuben's w/ Thousand Island  
Mini Ham, Roasted Pepper & Mozzarella Ciabatta Pizza  
\*Mini Lobster & Avocado Rolls  
\*Mini Lobster Cakes w/ Avocado Mousse  
Mini Pesto and Provolone Grilled Cheeses  
Mini Shredded Beef Flautas w/ Crema & Chopped Lettuce  
Mini Thai BBQ Meatballs  
\*New Zealand Lamb Chops w/ Apricot Mint Glaze  
\*Norwegian Smoked Salmon on Baby Potatoes w/ Onion Caper Relish

Platinum French Dip- *Roast Beef Dipped in Porcini & Rosemary Au Jus w/ Gruyere Cheese on Sesame Buns*

Pulled Chicken Empanadas w/ Chimi Chimi Aioli

Red Curry Coconut Chicken Skewers

Roasted Beets, Pistachios & Goat Cheese on Belgian Endive

Roasted Mushrooms Stuffed w/ Blue Cheese & Bacon

Roasted Pork Belly w/ Apple Glaze

\*Sesame Seared Ahi - Tuna on a wonton chip w/mango, avocado and Thai Glaze

\*Sesame Lamb Chops

Shrimp & Chorizo Skewers w/ Chimichurri

Shrimp Flatbreads w/ Salsa Verde & Cotija Cheese

Smoked Bacon Wrapped Shrimp w/ Garlic Lemon Aioli

Sorullitos (fried Corn Fritters)

Sweet Potato Pancakes / Sunflower Seeds / Crème & Apple Chutney

Tandoori Lamb Kebobs w/ Cilantro Yogurt Sauce

Thai Grilled Chicken Burgers w/ Avocado, Tomato & Micro Greens

Tomato Soup Shooters with Grilled Cheeses

Truffle Grilled Cheese's

Vegetable Spring Rolls w/ Soy Ginger Sauce

Warm Mini Pretzel w/ Brie and Fig jam

Warm Mini Pretzel w/ Gouda Beer Fondue

Wasabi Devil Eggs w/ Seared Tuna

White Bean & Bacon Shooters w/ Vermont Cheddar

**\$15 to 20 Per Person (Depending on the Hors d'oeuvres Chosen)**

### Stations

#### ***Salad Station***

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 | Truffle Mac & Cheese | Ketchup | Pickles | Lettuce | Tomatoes

**\$9.00 Per Person**

### **Street Taco Station**

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

### **Italian Station**

Garlic Bread & Rolls | Parmesan | Crushed Red Pepper

Caesar Salad **OR** Mix Greens w/ Cucumbers, Cherry Tomatoes, Croutons & Balsamic

Vinaigrette

Chicken Cutlets w/ Bruschetta & Balsamic Glaze **OR** Lemon Chicken Picatta

Penne a la Vodka **OR** Four Cheese Ravioli w/ Blush Cream

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

**\$18.00 Per Person**

### **Chefs Working Pasta Station**

Assorted rolls & sliced baguettes

Penne | Linguini | Tortellini.

**Sauces**~ Ala Vodka | Marinara | Alfredo

**Toppings**- Shrimp | Chicken | Veggies | Peas | Garlic | Spinach | Black Olives | Capers

Parmesan & Basil.

**\$18.00 per Person | Add Parmesan Wheel w/ Fettuccine Alfredo \$350.00**

### **Mediterranean Station (make your own gyro)**

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

**\$12.00 Per Person**

### **Asian Station**

Steamed Chicken & Vegetable Dumpling | Assorted Sushi & Sashimi | Asian Sesame Beef

Vegetable Fried Rice | Wasabi | Soy Sauce | Thai Glaze | Teriyaki | Chop Sticks

**\$20.00 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**

### **Barbecue Station**

Barbecue Braised Brisket | Smoked Pineapple Ribs | Sweet Chili Chicken Kabobs  
Corn on The Cob | Yukon Gold Potato Salad | Baked Beans

**\$24.00 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

**\$26.00 Per person**

### **Steak House Station**

Filet Mignon **OR** Roasted Prime Rib | Lobster Lasagna

Roasted Asparagus | Roasted Confetti Potatoes

**Sauces~** Horseradish Cream | Chimichurri Sauce | Bearnaise Sauce

**\$36.00 Per person**

### **Caribbean Station**

Arroz con Gandules (Yellow Rice with Pigeon Peas) | Sweet Plantains/ Pernil Hacado (6 Hr.  
Roasted Pork) Abicuelas Rosada (Stewed Beans) | Empanadas de Pollo

**\$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**

### **Clam Bake**

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

**\$36.00 Per Person**

**Whole Lobsters Available Market Price**

## **Desserts**

Caribbean Flan-**\$3.50 Per Person**

Pistachio and Ricotta Cheesecake- **\$3.50 Per Person**

Assorted Mini Pastries-**\$4.50 Per Person**

Assorted Mini Cupcakes- **\$4.50 Per Person**

Mini Brownies & Blondies -**\$3.00 Per Person**

Warm Chocolate Chip Cookies on Shot Glasses of Milk- **\$3.00 Per Person**

Mini Assorted Pies - **\$5.50 Per person**

Wedding Cakes **\$5.00 to \$10 per Person (Depending on Design)**

Donut Wall w/ Assorted Donuts - **\$3.50 Per Person w/ \$75.00 Rental fee for Wall.**

Viennese Table -A spectacular grand finale to a perfect evening Assorted Miniature Pastries, Cookies, Sliced Fruit Display, Chocolate Covered Strawberries, Assorted Cakes & Pies -  
**\$12.00 Per Person**

Chocolate Fountain - flow of milk chocolate as guests will dip items such as: Strawberries, Sliced Bananas, Pretzels, Graham Crackers, Marshmallows, Rice Crispy Treats, Pound Cake & Pineapple Chunks **\$5.00 Per Person (Plus Fountain \$400 Rental)**

Sundae Bar - Vanilla, Strawberry & Chocolate Ice Cream with various fruit & candy toppings.  
**\$4.50 Per Person**

\*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. ^This menu item can be cooked to your liking.

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**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 insurances and other insurances.