



EVENT DESIGNS & CATERING

Office: (516) 804-2207 | Cell: (516) 987-1266 | www.platinumparty.com | platinumpartyli@gmail.com

Insta- @platinumpartyli

179 Jerusalem Ave Massapequa, NY 11758

Silver Package

50-person min.

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



Tuscan Board

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Nuts | Jams | Flatbreads
Assorted Crudité's | Hummus | Avocado Ranch | Blue Cheese Mousse

Passed Hors D'oeuvres – (Choose 6)

New Zealand Lamb Chops w/ Apricot Mint Glaze

Pulled Chicken Empanadas w/ Chimi Chimi Aioli

Bordeaux Poached Pears w/ French Brie, Spiced Pecan on Tartlet Shells

Kobe Beef Slider w/ Bourbon Onions & Vermont Cheddar

Shrimp Flatbreads w/ Salsa Verde & Cotija Cheese

Roasted Pork Belly w/ Apple Glaze

Braised BBQ Pork Sliders w/ Cider Cabbage

Smoked Salmon on Grilled Flatbread with Tomato, Capers, and Crème Fraiche

Argentinean Lamb Skewer with Chimmi Churri & Yogurt

Truffle Grilled Cheese's

White Bean & Bacon Shooters w/ Vermont Cheddar
Wasabi Devil Eggs w/ Seared Tuna

Buffet Presentation

Salad Station`

(Please choose 1 item)

- *Classic Caesar Salad w/ Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing
- Mixed Field Greens Salad w/ Watermelon, Cranberries, Feta, Cherry Tomatoes & Balsamic Pomegranate Vinaigrette
- Chopped Romaine w/ Grapes, Gorgonzola, Pecans & Tomatoes w/ Red Wine Vinaigrette
- Freshly Baked Breadbasket assorted with Dinner Rolls & Butter Chips

Entrée's

(Choose 3)

- *Marinated Asian Flank Steak w/ Asian Broccoli Slaw
- Black Angus Sirloin Steak w/ Bordelaise Sauce
- 6 Hour BBQ Beef Brisket
- Bacon Wrapped Pork Loin w/ Jalapeno & Honey
- Braised Pork Shoulder with Roasted Garlic BBQ Sauce
- Asian Grilled Chicken Breast w/ Jicama & Pineapple Slaw
- Seared Chicken Cutlets w/ Pearl Mozzarella, Confetti Tomatoes & Fresh Basil
- Sauté Lemon Chicken Breast w/ Artichoke
- * Roasted Marinated Salmon w/ Pineapple & Mango Salsa

Sides

(Choose 3)

- Roasted Vegetable Medley
- French Green Beans w/ Garlic & Olive Oil
- Yukon Gold Mashed Potatoes
- Confetti Roasted Potatoes w/ Herbs & Olive Oil
- Wild Rice Pilaf
- Penne Ala Vodka
- Tortellini w/ Pesto Alfredo
- Fettuccini w/ Garlic Shrimp & White Wine

Dessert Table

Assorted Mini Pastries | Blondies | French Macarons
Sundae Bar w/ Assorted Topping & Waffle Cones
Coffee & Tea Service

\$68.00 Per Person

\$8.00 Upcharge for Sit Down or Family Style

*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.

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.