



EVENT DESIGNS & CATERING

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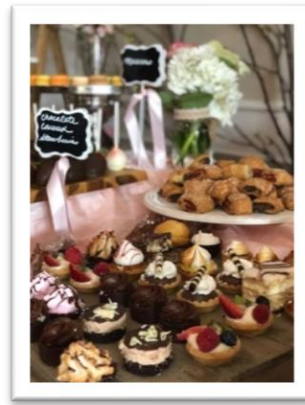
Insta- @platinumpartyli

179 Jerusalem Ave Massapequa, NY 11758

Platinum Package

50-person min.

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



Cocktail Hour

Tuscan Board

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

*Seafood Display

w/ Jumbo Shrimp | Oysters | Clams | Lemons | Cocktail Sauce

Cheese Board

International & Domestic Cheese Board w/ Assorted Berries, Grapes & Flatbreads

Crudité Display

Crudité Display of Raw Veggies w/ Blue Cheese Mouse

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
- *Mini Lobster Cakes w/ Avocado Mousse
- Long Island Duck Confit Tart w/ Blood Orange Marmalade
- Roasted Beets, Pistachios & Goat Cheese on Belgian Endive
- Vegetable Spring Rolls w/ Sesame Thai Aioli
- Sweet Potato Pancakes / Sunflower Seeds / Crème & Apple Chutney
- Chopped Market Salad w/ Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup
- Horseradish & Pistachio Chicken Sate w/ Orange Marmalade
- Tandoori Lamb Kebobs w/ Cilantro Yogurt Sauce
- French Brie, Poached Pears & Toasted Pistachios in Phyllo Tarts
- Chicken Dumplings w/ Soy Ginger Reduction
- *Sesame Lamb Chops
- Butternut Squash Shooters w/ Cinnamon Cream
- *Bacon Wrapped Filet Tips w/ White Truffle Hollandaise
- *Norwegian Smoked Salmon on Baby Potatoes w/ Onion Caper Relish
- *Mini Lobster & Avocado Rolls
- *Sesame Seared Ahi-Tuna over Fry Wonton w/ Thai Glaze

Buffet Cocktail Hour

Sausage & Tri- Peppers
Eggplant Rollatini
Italian Meatballs w/ Marinara

Carving Board

Oven Roasted Turkey w/ Country Gravy & Cranberry Sauce
Pineapple Glaze Spiral Ham
Assorted Rolls & Sweet Butter

Buffet Presentation

Salad Selection – (Please Choose 1 item)

Mix Greens w/ Watermelon, Feta, Yellow Cherry Tomatoes w/ Balsamic Glaze & Olive Oil
Chopped Romaine w/ Grapes, Gorgonzola, Candies Pecans, Sunflower Seeds & Pomegranate
Vinaigrette
Mix Greens w/ Cucumber, Cherry Tomatoes, Multi-Grain Croutons & Balsamic Vinaigrette
Organic Romaine w/ Shaved Parmesan, Multi-Grain Croutons & Caesar Dressing
Freshly Baked Assorted Breadbasket w/ Sweet Butter

Entrée Selection – Pasta` (Please choose 1 item)

Stuffed Shells w/ Blush Cream
Jumbo 5 Cheese Tortellini w/ Roasted Garlic Alfredo Sauce
Lobster Ravioli w/ Sherry Blush Cream
Rigatoni Bolognese w/ Creamy Ricotta

Entrée Selection – Chicken` (Please choose 1 item)

Panko Crusted Chicken Cutlet with Marinated Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Glaze.
Pan Seared Chicken Breast w/ Wild Mushrooms & Porcini Cream
Tender Breast of Chicken Rolled w/ Feta, Spinach & Garlic w/ Lemon Béchamel
Seared Chicken Breast w/Artichokes, Capers & Lemon.

Entrée Selection – Seafood` (Please choose 1 item)

*Asian Grilled Salmon ~ w/ Pickled Pineapple Salsa.
Crab Stuffed Filet of Sole ~ w/ Lemon Butter Sauce.
Cashew Crusted Mahi Mahi w/ Mango Salsa
*Seafood Paella
*Soy Glaze Chilean Sea Bass

Entrée Selection – Meat (Please choose 1 item)

*Rosemary & Garlic Roasted Filet Mignon w/ Wild Mushroom Ragù

*Soy Ginger Skirt Steak w/ Asian Slaw
Roasted Prime Rib w/ Au Jus
Marinated London Broil

Accompaniment – Starch` (Please choose 1 item)

Dill & Garlic Yukon Gold Potatoes w/ Sweet Paprika Butter
Rosemary Infused Red Bliss Scalloped Potatoes
Wild Rice w/ Roasted Vegetables
Saffron Rice w/ Carrots & Peas
Parmesan & Garlic Mashed Potatoes

Accompaniment – Vegetable` (please choose 1 item)

French String Beans & Corn Medley
Roasted Vegetable Medley
Garlic & Butter Broccoli Florets
Herb Roasted Zucchini Wheels
Tarragon & Honey Glazed Baby Carrots

Dessert & Candy Bar

Assorted Pastries | Mini Cupcakes | French Macarons | Assorted Cookies | Assorted Candies |
Brownies | Blondies | Cake Pops

\$128.00 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.