



Event Designs & Catering

Office: (516) 804-2207 | Cell: (516) 987-1266 | [www.platinumparty.com](http://www.platinumparty.com) |  
[platinumpartyli@gmail.com](mailto:platinumpartyli@gmail.com) Insta~ @platinumpartyli  
179 Jerusalem Ave Massapequa, NY 11758

**Cocktail Party Package**

25 guest Minimum

**Tuscan Board**

(Presented for 1 hour)

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

**Passed Hors D'oeuvres – (Choose 6)**

(Passed for 1 hour)

- \*Bacon Wrapped Filet Tips w/ White Truffle Hollandaise
- \*Kobe Beef Slider w/ Bourbon Onions & Vermont Cheddar
- \*Mini Lobster & Avocado Rolls
- \*Mini Lobster Cakes w/ Avocado Mousse
- \*New Zealand Lamb Chops w/ Apricot Mint Glaze
- \*Norwegian Smoked Salmon on Baby Potatoes w/ Onion Caper Relish
- \*Sesame Lamb Chops
- \*Sesame Seared Ahi-Tuna over Fry Wonton w/ Thai Glaze
- \*Smoked Salmon on Grilled Flatbread with Tomato, Capers, and Cr me Fraiche
- Argentinean Lamb Skewer with Chimichurri & Yogurt
- Bordeaux Poached Pears w/ French Brie, Spiced Pecan on Tartlet Shells
- Braised BBQ Pork Sliders w/ Cider Cabbage
- Butternut Squash Shooters w/ Cinnamon Cream
- Chicken Dumplings w/ Soy Ginger Reduction
- Chopped Market Salad w/ Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup
- French Brie, Poached Pears & Toasted Pistachios in Phyllo Tarts
- Horseradish & Pistachio Chicken Sate w/ Orange Marmalade
- Long Island Duck Confit Tart w/ Blood Orange Marmalade
- Pulled Chicken Empanadas w/ Chimichurri Aioli

Roasted Beets, Pistachios & Goat Cheese on Belgian Endive  
Roasted Pork Belly w/ Apple Glaze  
Shrimp Flatbreads w/ Salsa Verde & Cotija Cheese  
Sweet Potato Pancakes w Sunflower Seeds / Crème & Apple Chutney  
Tandoori Lamb Kebobs w/ Cilantro Yogurt Sauce  
Truffle Grilled Cheese's  
Vegetable Spring Rolls w/ Sesame Thai Aioli  
Wasabi Devil Eggs w/ Seared Tuna

### **New 2023 Items**

HAWAIIAN STYLE CHICKEN MEATBALLS served with pineapple and red onion  
ROASTED BLACKENED 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  
CRISPY POTATO CAKES served with truffle crème fraiche, chives, & bacon  
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  
ANTIPASTO SKEWERS salami, artichoke, fresh mozzarella, and kalamata olives

### **Dessert**

Assorted Mini Pastries, Blondies & Cookies

**35.95 Per Person ++**

**Price per person does not include rental equipment or service staff.**

**Five hours minimum required plus gratuity.**

**There is a 3.5% credit card convenience fee on all charges.**

\*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.

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**SERVICE CHARGE:** If we stay on site, there is a full-service onsite service charge. Patron agrees to pay an amount equal to a twenty percent (20%) charge 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 is not limited to front of house administrative staff which manages the event file, management of contracted vendors, site inspections, walkthroughs, and tastings. This also covers our back of the house employees who are responsible for all equipment,

cleaning, dishwashing, cleaning, pulling, packing, loading, and unloading of all equipment required for each event. As well as truck rentals and fuel charges. In addition, this includes designers, handlers and management who are responsible for shopping, deliveries, placing, and acceptance of all party rental orders. This fee covers any breakage costs of Platinum Party Planners items during an event. General liability insurance and other insurances.