



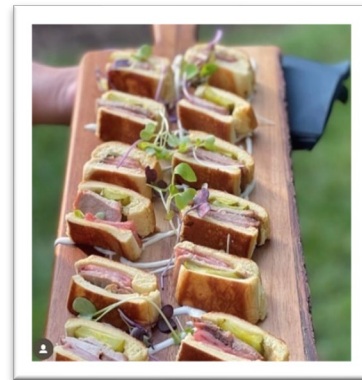
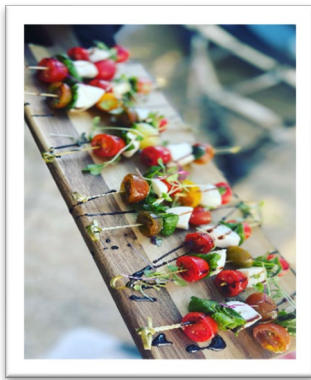
CATERING | PLANNING | DESIGN

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BRONZE MENU

50 guest minimum

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(Passed for 1 hour during cocktail hour)

HORSERADISH AND PISTACHIO CHICKEN SKEWERS

w/ Blood Orange Gastric

***PAN SEARED MARYLAND CRAB CAKES**

w/ Chipotle Aioli

BURRATA CROSTINI

w/ Olive Tapenade

***GRILLED BBQ SLIDERS**

w/ Sharp Vermont Cheddar Cheese

PRETZEL AND BRIE

w/ Fig Jam

***TUNA CRUDO**

w/ Mango & Black Sesame Seeds on Wonton Chips

MINI CUBANS

w/ Pernil, Grilled Ham, Swiss & Mustard Aioli

ANTIPASTO SKEWERS

Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

DINNER PRESENTATION

(Buffet, Sit Down, Pre-Determined Sit Down or Family Style Option)

SALAD

MIXED FIELD GREENS SALAD

w/ Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola, and Pomegranate Vinaigrette

W/ Freshly Baked Dinner Rolls & Butter Chips

MAIN ENTREES

***MARINATED GRILLED FLANK STEAK**

w/ Asian Slaw

GRILLED ASIAN SALMON

w/ Pineapple mango salsa

PARMESAN CHICKEN CUTLETS

w/ confetti bruschetta and Balsamic Glaze

ACCOMPANIMENTS

(Sit-Down dinners, ravioli will be used as a Silent Vegetarian option)

FOUR CHEESE RAVIOLI

w/ Blush Cream

ROASTED RED BLISS POTATOES

w/ Herbs, Garlic, and Olive Oil

VEGETABLE MEDLEY

Seasonal Vegetables

DESSERT & COFFEE

(Passed, Displayed or Plated Duo if a sit-down dinner)

Assorted Mini Pastries

\$50.00 Per Person

The Price per person does not include staff or kitchen rental equipment/BOH supplies.

Sit Down Dinner \$8.00 p/p upcharge.

*If the client chooses a **pre-determined entrée count**, there is no upcharge.*

Client must submit entrée counts no later than (10) days prior to the event.

Family Style \$12.00 p/p upcharge

*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.

ADMIN FEE: Platinum Party Planners charges a 20% Administrative Fee for all events.

This fee is NOT a gratuity. It covers numerous administrative expenses which are incurred as a result of the planning and execution of an event. The administrative fee includes but is not limited to front of house administrative staff which manages the event file, one-time onsite venue inspection, and walkthrough. This also covers our back of the house employees who are responsible for all equipment, cleaning, dishwashing, 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 our event rental orders. This fee covers any breakage costs of Platinum Party Planners items during an event. As well as General liability insurance and all other insurances.

VENDOR MEALS AND BEVERAGES: We offer a professional courtesy price of \$30.00 per vendor personnel (plus associated fees and taxes)

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

ADDITIONAL CHARGES:

\$150.00 FOR A ONE DAY LIQUOR LICENSE

\$250.00 GARBAGE REMOVAL FEE IF THERE IS NO DUMPSTER ON SITE

