

# **PLATINUM PARTY**

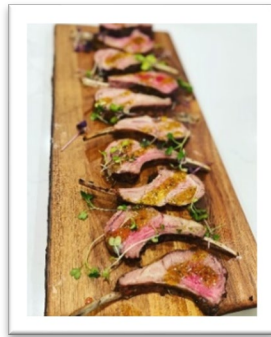
**CATERING | PLANNING | DESIGN**

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## **GOLD MENU**

50 guest minimum

## **COCKTAIL HOUR**

### **TUSCANY BOARD**

(Presented 1 hour during cocktail hour)

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

### **\*SEAFOOD DISPLAY**

(Presented 1 hour during cocktail hour)

Jumbo Shrimp | Oysters | Clams | Lemons | Cocktail Sauce

### **PASSED HORS D'OEUVRES**

(CHOOSE 8)

(Passed for 1 hour during cocktail hour)

### **BBQ CHICKEN & PEACH EMPANADAS**

Gorgonzola and Balsamic Glaze

### **\*BEEF TENDERLOIN ON GARLIC TOAST**

Merlot Jam

**BORDEAUX POACHED PEARS**  
French Brie, Spiced Pecan on Tartlet Shells

**BRAISED SHORT RIB QUESADILLAS**  
Caramelized Onions and Roquefort Cheese

**CASHEW CRUSTED CHICKEN SKEWERS**  
BBQ Thai Glaze

**CHICKEN & WAFFLES**  
Jalapeno Maple Syrup

**CRISPY MARBLE BABY POTATOES**  
Crème fraiche and Caviar

**\*FLUKE CRUDO**  
Jalapeno, Mango, and Pickled Red Onion on a Wonton Chip

**HONEY WHIPPED RICOTTA EMPANADA**  
Salted Fig Basil Jam

**HORSERADISH & PISTACHIO CHICKEN SATE**  
Orange Marmalade

**\*KOBE BEEF SLIDER**  
Bourbon Onions and Vermont Cheddar

**\*MARYLAND LUMP CRAB CAKES**  
Roasted Tomato Chile

**MELON, BLUE CHEESE, PROSCIUTTO & BASIL CANAPES**

**MINI CHICKEN MARSALA MEATBALLS**  
Marsala Cream

**\*MINI LOBSTER & AVOCADO ROLLS**

**MINI SHREDDED BEEF FLAUTAS**  
Crema and Chopped Lettuce

**\*NEW ZEALAND LAMB CHOPS**  
Apricot Mint Glaze

**\*PLATINUM FRENCH DIP**  
Roast Beef Dipped in Porcini and Rosemary Au Jus with Gruyere Cheese on Sesame Buns

**ROASTED MUSHROOMS**  
Stuffed with Blue Cheese and Bacon

**SMOKED PIMIENTO GRILLED CHEESE'S**  
Caramelized Onions

**\*SMOKED BACON WRAPPED SHRIMP**  
Garlic Lemon Aioli

**\*TANDOORI LAMB KEBOBS**  
Cilantro Yogurt Sauce

**THAI GRILLED CHICKEN SLIDERS**  
Avocado, Tomato and Micro Greens

**TORCHED GOAT CHEESE CROSTINI**  
Roasted Beet Tartar

**\*WASABI DEVILED EGGS**  
Seared Tuna

**INQUIRE WITH US FOR OUR FULL LIST OF GOLD MENU HORS D'OEUVRE OPTIONS**

**DINNER PRESENTATION**

(Buffet | Sit Down | Pre-Determined Sit Down | Family Style)

**SALAD SELECTIONS**

**(CHOOSE 1)**

**\*CLASSIC CAESAR SALAD**  
Chopped Romaine | Crispy Croutons | Shaved Parmesan, | Caesar Dressing

**WATERMELON AND FETA**  
Mix Greens | Watermelon | Candied Walnuts | Cherry Tomatoes | Feta | Balsamic Vinaigrette

**STEAKHOUSE WEDGE SALAD**  
Bacon | Diced Tomato | Bleu Cheese Crumbles | Bleu Cheese Dressing

**CHOPPED MEDITERRANEAN SALAD**  
Tomatoes | Cucumber | Red Onion | Chickpeas | Feta | Kalamata Olives | Lemon Vinaigrette

Freshly Baked Assorted Breadbasket w/ Sweet Butter

**PASTA**

(CHOOSE 1)

PENNE ALLA VODKA

JUMBO FIVE CHEESE TORTELLINI

Carbonara Sauce

WILD MUSHROOM RAVIOLI

Creamy Alfredo Sauce

\*LINGUINE WITH CLAM SAUCE

Sauteed Clams, Garlic and White Wine

**ENTRÉE SELECTIONS**

**CHICKEN**

(CHOOSE 1)

HONEY BALSAMIC MARINATED GRILLED CHICKEN

Marinated Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Glaze.

BURRATA CHICKEN PARMESAN

Chicken Cutlet, Topped with Marinara, Burrata, and Parmesan Cheese

FETA AND SPINACH STUFFED CHICKEN BREAST

Lemon Béchamel

SEARED FRENCH CHICKEN BREAST

Artichokes, Capers and Lemon.

**SEAFOOD**

(CHOOSE 1)

\* GRILLED NORTH ATLANTIC SALMON

Citrus Butter Caviar Cream

\*CRAB STUFFED JUMBO SHRIMP

Lemon Butter Sauce

CASHEW CRUSTED MAHI MAHI

Mango Salsa

\*MISO GLAZED CHILEAN SEA BASS

**STEAK**

(CHOOSE 1)

\*GRILLED FILET MIGNON

Porcini Port Cream

\*SOY GINGER SKIRT STEAK

Asian Slaw

\*ROASTED PRIME RIB

Au Jus

\*SLICED NEW YORK STRIP

Bordeaux Glaze

**ACCOMPANIMENTS**

**STARCH**

(CHOOSE 1)

DILL & GARLIC YUKON GOLD POTATOES

Sweet Paprika Butter

PARMESAN & GARLIC MASHED POTATOES

ROSEMARY INFUSED RED BLISS SLICED POTATOES

SAFFRON RICE

Carrots & Peas

WILD RICE

Roasted Vegetables

**VEGETABLE**

(CHOOSE 1)

ROASTED LOCAL VEGETABLE MEDLEY

Herb Butter

FRENCH GREEN BEANS

Garlic & Olive Oil

BURNT BROCCOLI AND CAULIFLOWER FLORETS

TARRAGON AND HONEY BABY CARROTS

**DESSERT**

*(Passed or displayed)*

*(Sit-down dinner selection; either passed dessert or a plated mini dessert duo, options will be provided)*

Assorted Mini Pastries  
French Macarons | Brownies | Mini Donuts

Cannoli Your Way  
“Build your own Cannoli by Platinum”

COFFEE STATION

**\$90.00 Per Person**

*The Price per person does not include*

*Staff, Kitchen rental equipment/BOH supplies, Bar Package, Admin fee or NYS sales Tax*

**Sit Down Dinner \$8.00 p/p upcharge**

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

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

**Family Style \$12.00 p/p upcharge**

*[Inquire with us to add on your One-Tiered Cutting Cake \\$175.00](#)*



\*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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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 your event. The administrative fee includes but is not limited to front of house administrative staff which manages the event on file, one-time onsite venue inspection, and walkthrough. This also covers our back of the house employees who are responsible for all the prep work prior to your event, for example,

shopping, 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.

**BAR AND BEVERAGE SERVICE:** We also offer our premium bar package for all our off-premises full-service events. **ONE DAY LIQUOR LICENSE** if needed- acquired by Platinum Party Planners. Please inquire about adding our bar package to your event.

**GARBAGE:** Garbage disposal is the responsibility of the client/party-host. Where the event is a home-based party, the owner of the home or host of the party will maintain and dispose of all garbage. Catering staff will gather and tie up all garbage bags. Where the venue requires garbage disposal, on-site garbage bins must be present for the caterer to dispose of the same. Where a homeowner or hall/venue does not provide garbage disposal or requires the caterer to remove or dispose of garbage off-site, a **\$250 disposal fee** will be applied for arranging garbage pickup and removal. ***Please inquire if interested.***

**VENDOR MEALS AND BEVERAGES:** We offer a professional vendor courtesy price based on your chosen menu in the amount of **\$40.00** per vendor personnel (plus associated fees and taxes). It shall be the responsibility of the client to provide the total number of vendor personnel meals needed for the event no later than 30 days prior to the event.

**MEAL FEE FOR CHILDREN:** Children Five years and younger are free; Children Six to Twelve are **\$30.00** 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. It shall be the responsibility of the client to provide the total number of Children no later than 30 days prior to the event.

*The Knot Best of Weddings 2022-2024*

*Wedding Wire Couple's Choice Award 2021-2024*

