

PLATINUM PARTY

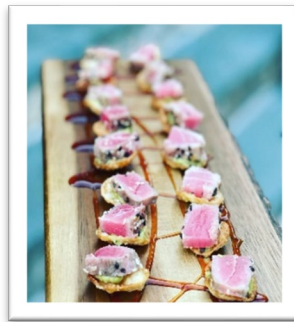
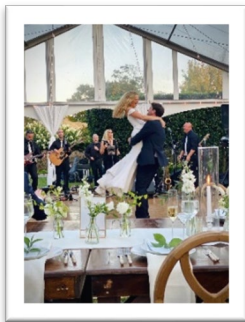
CATERING | PLANNING | DESIGN

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SILVER MENU

50 guest minimum

TUSCANY BOARD

(Presented for 1 hour during cocktail hour)

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

STATIONARY PASTA STATION

(Presented for 1 hour during cocktail hour)

Penne Alla Vodka | Farfalle w/ Pesto Cream
Warm Dinner Rolls & Italian Bread
Parmesan | Crushed Red Pepper | Butter Chips

Other Options

Remove the Pasta Station and add a Pasta to your Dinner Buffet Presentation
Remove the Pasta Station and instead add Pasta as a 2nd course to your Sit-down Dinner

PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for 1 hour during cocktail hour)

***ARGENTINIAN LAMB SKEWERS**

Chimichurri and Yogurt Sauce

***BLACKENED SHRIMP EMPANADAS**

Chimichurri Aioli

BRAISED BBQ PORK SLIDERS

Cider Cabbage

BURRATA CROSTINI

Olive tapenade

BUTTERNUT SQUASH & PECORINO TART

Crispy Shallots

CASHEW CRUSTED CHICKEN SKEWERS

BBQ Thai Glaze

CHICKEN AND WAFFLES

Jalapeno Maple Syrup

CHICKEN, SPINACH AND FETA EMPANADA

Cucumber Yogurt Sauce

***CRAB CAKE SLIDER**

Meyer lemon aioli and Mango Chutney

CRISPY MARBLE BABY POTATOES

Crème fraiche and Caviar

FRENCH ONION SOUP GRILLED CHEESES

Gruyere cheese

HAWAIIAN STYLE CHICKEN MEATBALLS

Pineapple and red onion

***JAMAICAN STEAK SKEWER**

Pineapple jerk sauce

MAHI MAHI TACOS

Sour Cream

MINI CUBAN PANINI'S

PLATINUM COCKTAIL FRANKS IN EVERYTHING SPICE PUFF PASTRY

Pickled Cabbage and Spicy Mustard

POACHED PEAR TARTLET

French Brie, Spiced Pecan on Tartlet Shells

PULLED CHICKEN EMPANADAS

Chimichurri Aioli

ROASTED CHICKEN QUESADILLA ROLL

Avocado horseradish aioli

***ROASTED OYSTERS**

Warm Butter Greens, Bacon, and Parmesan

***SESAME SEARED AHI TUNA**

Mango, Avocado, and Thai Glaze on Wonton

***SHRIMP FLATBREADS**

Salsa Verde and Cotija Cheese

***SKIRT STEAK & GORGONZOLA QUESADILLAS**

Peppers, Onions, and Chimichurri

SMOKED SALMON ON GRILLED FLATBREADS

Tomato, Capers, and Crème Fraiche

VEGETABLE SPRING ROLLS

Sesame Thai Aioli

WHIPPED FETA & CARAMELIZED ONION TARTLET

Marinated Confetti tomatoes

INQUIRE FOR OUR FULL LIST OF SILVER MENU HORS D'OEUVRE OPTIONS & UPGRADES

DINNER PRESENTATION

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

SALAD SELECTION

(CHOOSE 1)

***CLASSIC CAESAR SALAD**

Crispy Croutons | Shaved Parmesan | Caesar Dressing

MIXED GREENS

Watermelon | Candied Walnuts | Cherry Tomatoes | Feta | Balsamic Vinaigrette

CHEF GEORGE SALAD

Chopped Romaine | Red Grapes | Gorgonzola | Sunflower Seeds
Confetti Cherry Tomatoes | Walnuts | Raspberry Vinaigrette

CLASSIC MIXED GREENS

Cucumbers | Cherry Tomatoes | Crispy Croutons | Julienne Carrots | Russian Dressing

Freshly Baked Dinner Rolls & Butter Chips

ENTRÉE SELECTIONS

(CHOOSE 3)

***MARINATED HANGER STEAK**

Chimichurri Sauce

***NEW YORK SHELL STEAK**

Truffle Cream

SOFRITO ROASTED PORK LOIN

Au jus

GRILLED BLACKENED SWORDFISH

Tarragon Yogurt Sauce

GRILLED SALMON

Pineapple Mango Salsa

PLATINUM BRUSCHETTA PARMESAN CHICKEN CUTLETS

Confetti Bruschetta and Balsamic Glaze

PORCINI BREAST OF CHICKEN

Chardonnay Pan Sauce

ACCOMPANIMENTS SELECTIONS

(CHOOSE 2)

ROASTED LOCAL VEGETABLE MEDLEY

Herb Butter

FRENCH GREEN BEANS

Garlic and Olive Oil

MASHED POTATOES
Chives and Butter Cream

ROASTED YUKON GOLD POTATOES
Herbs, Garlic, and Olive Oil

WILD RICE PILAF

MEDITERRANEAN ORZO SALAD

DESSERT

(PASSED DESSERT)

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

ASSORTED MINI PASTRIES

WARM CINNAMON CHURROS
Spiked Chocolate Sauce

MINI ICE CREAM CONES
Rainbow Sprinkles

COFFEE STATION

\$60.00 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 entrée 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.

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 **\$30.00** 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

