Platinum Party
CATERING & EVENTS

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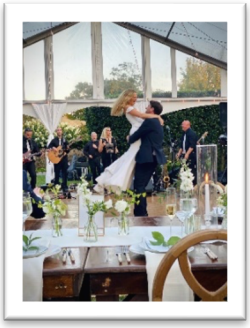
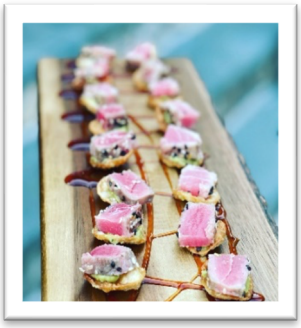

SILVER MENU

COCKTAIL HOUR

TAVOLA ITALIANA
(Presented for 1 hour during cocktail hour)

PESTO GARDEN BURRATA
Blistered Heirloom Cherry Tomatoes | Roasted Red Peppers | Grilled Zucchini | Roasted Pine Nuts

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JUMBO TORTELLINI SALAD
Basil Aioli | Roasted Vegetables

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HONEY BALSAMIC GRILLED CHICKEN SKEWERS | CONFETTI BRUSCHETTA
Sliced Italian Bread | Sliced Focaccia Bread | Marinated Italian Olives

PASSED HORS D'OEUVRES
(Passed for 1 hour during cocktail hour)
(CHOOSE 8)

ANTIPASTO SKEWERS
Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

***ARGENTINEAN LAMB SKEWER**
Chimichurri & Yogurt

ARTICHOKE SPINACH DIP FLATBREADS

***ASIAN SESAME BEEF SKEWERS**

***BAKED CLAMS**
Crispy Bacon & Vermont Cheddar Cheese

BASIL CHICKEN EMPANADA
Fresh Mozzarella and Pesto Aioli

***BBQ & CHEDDAR SLIDERS**

BBQ CHICKEN SLIDERS
Bacon & Cheddar Cheese

***BEEF TENDERLOIN ON GARLIC TOAST**
Merlot Jam

BLACKENED CHICKEN & CORN QUESADILLAS

***BLACKENED SHRIMP KABOBS**
Horseradish Crème

BLT SLIDERS
Aioli

BORDEAUX POACHED PEARS
French Brie, Spiced Pecan on Tartlet Shells

BRAISED SHORT RIB POTATO SKINS

BRAISED SHORT RIB QUESADILLAS
Caramelized Onions & Roquefort Cheese

BUFFALO CHICKEN EMPANADAS
Pineapple Salsa or Blue Cheese Mousse

BUTTERNUT SQUASH & PECORINO TART
Crispy Shallots

BURRATA CROSTINI
Olive tapenade

CASHEW CRUSTED CHICKEN SKEWERS
BBQ Thai Glaze

CHICKEN & WAFFLES
Jalapeno Maple Syrup

CHICKEN DUMPLINGS
Soy Ginger Reduction

CHICKEN, SPINACH AND FETA EMPANADAS
Tzatziki Sauce

***CHIPOTLE SHRIMP AND STREET CORN CAKES**

CHOPPED MARKET SALAD
Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup

***COCONUT SESAME SHRIMP**
Orange Ginger Gastric

***CRAB CAKE SLIDERS**
Meyer lemon aioli & Mango Chutney

CRISPY MARBLE BABY POTATOES
Crème fraiche & Caviar

FIGS IN A BLANKET
Pistachio Goat Cheese

FRENCH ONION SOUP GRILLED CHEESE
Gruyere cheese

FRESH MOZZARELLA & CHERRY TOMATO SKEWERS
Fresh Basil Fresh & Balsamic

GRILLED BIRRIA QUESADILLA

***HAWAIIAN STYLE MEATBALLS**
Pineapple and red onion

HONEY GLAZED SHREDDED BRUSSEL SPROUTS
On Ricotta Toast

HONEY WHIPPED RICOTTA EMPANADA
Salted Fig Basil Jam

HORSERADISH & PISTACHIO CHICKEN SATE
Orange Marmalade

***KOBE BEEF SLIDER**
Bourbon Onions & Vermont Cheddar

KOREAN FRIED CHICKEN AND WAFFLES

MAHI MAHI TACO
Sour Cream

MANCHEGO GRILLED CHEESE'S
Fig Jam

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

MEDITERRANEAN PIZZA TRIANGLES
Feta, black olive, and fresh herb infused olive oil

MELON, PROSCIUTTO & BASIL SKEWERS

MEXICAN ELOTE ARANCINI

***MINI BURGER SLIDERS WITH BLUE CHEESE & BACON**

MINI CHICKEN MARSALA MEATBALLS
Marsala Cream

MINI CUBAN PANINI'S
Mustard Aioli

MINI GRILLED REUBEN
Thousand Island

MINI GRILLED MEDITERRANEAN TURKEY SLIDERS
Tomato, Feta, Cucumber and Tzatziki Sauce

MINI NASHVILLE CHICKEN SLIDERS
Pickled Cucumbers and Hot Honey

MINI PESTO AND PROVOLONE GRILLED CHEESES

***MINI PHILLY CHEESESTEAKS**

MINI PULLED PORK SLIDERS
Cider Cabbage

***MINI THAI BBQ MEATBALLS**

NAAN PIZZA
Curry Grilled Eggplant, Paneer and Toasted Almonds

NEW YORK CHICKEN PARMESAN SLIDERS

***NONNA'S MINI ITALIAN MEATBALLS**
Pesto Aioli

OPEN FACE SPANAKOPITA
Sauteed Spinach, Garlic, Feta Cheese on a Tartlet Shell

PERUVIAN CHICKEN SKEWERS
Creamy Verde Sauce

PLATINUM COCKTAIL FRANKS
Everything- seasoned Puff Pastry, Pickled Cabbage & Spicy Mustard

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

PULLED CHICKEN EMPANADAS
Chimichurri Aioli

ROASTED CAULIFLOWER PIZZETTA

ROASTED MUSHROOM
Stuffed with Blue Cheese & Bacon

***SESAME SEARED AHI TUNA**
Mango, Avocado and Thai Glaze on a Wonton Chip

***SHRIMP & CHORIZO SKEWER**
Platinum Chimichurri

***SHRIMP FLATBREADS**
Salsa Verde & Cotija Cheese

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

***SMOKED SALMON ON GRILLED FLATBREAD**
Tomato, Capers, and Crème Fraiche

SWEET POTATO PANCAKES
Sunflower Seeds, Crème and Apple Chutney

THAI GRILLED CHICKEN SLIDERS
Avocado, Tomato & Micro Greens

TOMATO SOUP SHOOTERS
Grilled Cheeses

TRUFFLE BURRATA CROSTINI
Roasted Peaches

TRUFFLE GRILLED CHEESE'S

VEGETABLE SPRING ROLLS
Sesame Thai Aioli

WARM MINI PRETZEL
Brie and Fig jam

***WASABI DEVILED EGGS**
Seared Tuna

WHIPPED FETA AND CARAMELIZED ONION TARTLET
Marinated Confetti tomatoes

WILD MUSHROOM FLATBREADS
Truffle Oil and Arugula

YUKON GOLD POTATO PANCAKES
Chives, Sour Cream and Caviar

INQUIRE WITH US ABOUT OUR HORS D'OEUVRE UPGRADES

DINNER PRESENTATION

BUFFET, DUAL PLATED SIT DOWN OR TRADITIONAL PLATED SIT DOWN

SALAD

(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

MAIN ENTREE

DUAL PLATED SIT DOWN- CHOOSE (2) MAIN PROTEINS
BUFFET, AND TRADITIONAL SIT DOWN– CHOOSE (3) MAIN PROTEINS

***NEW YORK SHELL STEAK**

Truffle Cream

***CABERNET SHORT RIBS**

PARMESEAN HERB CRUSTED COD

Lemon Chive Champagne Cream

MISO GLAZED GRILLED SALMON

Pineapple Mango Salsa

BURATTA CHICKEN PARMESEAN

Alla Vodka Sauce

PORCINI BREAST OF CHICKEN

Chardonnay Pan Sauce

PLEASE INQUIRE ABOUT OUR SLIENT VEGAN/VEGETERIAN, AND GLUTEN FREE MEALS

ACCOMPANIMENTS
(CHOOSE 2)

LOCAL VEGETABLE MEDLEY
Herb Olive Oil

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

DESSERT
(PASSED)

ASSORTED MINI PASTRIES

WALKING CANNOLI
"Build Your Own Cannoli"
+
COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO
(CHOOSE 1 OF THE BELOW OPTIONS)

AFTER PARTY SLIDERS
Cheeseburger Sliders
Chicken Parmesan Sliders

CHURRO CRAZE
Cinnamon Churros
Chocolate Sauce | Caramel Sauce

SLICE OF THE NIGHT
(CHOOSE 1)
Personal Caprese Flatbread Pizza Pie
Personal Pepperoni Flatbread Pizza Pie

A NEW YORK MINUTE
Nathan's Hot Dogs
Relish | Ketchup | Mustard

MELT WITH ME

(CHOOSE 1)

Classic American Grilled Cheese

Pesto & Provolone

NYC PRETZEL

Soft Pretzels

Honey Mustard

EMPANADA AFTER HOURS

Traditional Ground Beef Empanada with Platinum Chimichurri Sauce

Buffalo Chicken Empanada

*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.

BUFFET

$70.00 p/p

DUAL PLATED SIT DOWN

$70.00 p/p

Client will select two (2) main proteins, and each guest will enjoy both proteins served together as a dual-plated entrée.

TRADTIONAL PLATED SIT DOWN

$82.00 p/p

Client will select three (3) main proteins. Servers will take each guest's entrée selection tableside during the event.

The Price per person does not include Staff, Kitchen rental equipment/BOH catering supplies, Bar Package, Admin fee or NYS sales Tax

ADMINISTRATIVE FEE: Platinum Party Planners charges a (22%) Administrative Fee on the event subtotal, including, but not limited to, food, beverages, staffing, rentals and equipment. **This fee is not a gratuity**. The Administrative Fee helps offset the administrative, operational, logistical, and production-related expenses associated with the planning, preparation, execution, and post-event responsibilities of a full-service off-premises catered event. These expenses include, but are not limited to, front-of-house administrative and event management personnel, event documentation, production planning, logistical coordination, and a one-time onsite venue inspection and walkthrough. The fee also covers back-of-house operations, including purchasing, inventory management, equipment preparation, packing, staging, loading, transportation, and the coordination and management of Platinum Party Planners' catering-related rental orders, deliveries, and pickups. Additionally, the fee covers post-event operations, including truck unloading, equipment cleaning and sanitization, inventory restocking, repacking, and storage. These responsibilities often extend into the following day and require additional labor and operational resources. The fee further accounts for transportation expenses, truck rentals, fuel, equipment handling, general wear and tear, incidental equipment breakage, general liability and liquor liability insurance, and other necessary business operating expenses. Any additions to the contracted event subtotal are subject to the 22% Administrative Fee.

BAR AND BEVERAGE SERVICE: We also offer our premium bar package for all our off-premises full-service events. **ONE DAY LIQUOR LICENSE** acquired by Platinum Party Planners.

EVENT DETAILS: The client authorizes Platinum Party to communicate directly with the venue and/or other vendors to confirm event details, should any questions arise regarding the contracted event. Platinum Party is not responsible for any services provided by the venue or third-party vendors. If the client has retained an event planner/coordinator, the planner and their team will be responsible for the setup of all design-related elements, including but not limited to menu cards, favors, memory tables, welcome signage, seating charts, place cards, floral arrangements, ceremony décor, and any additional design components. If the client has not hired a planner, please contact Platinum Party in advance to discuss adding a coordination package or arranging setup services for these items. Please note that these services are available at an additional cost. If no prior arrangements have been made, it will remain the responsibility of the client to ensure all design-related items are properly set up prior to the event. The caterer will be responsible for setting all tabletop elements, including linens, chargers, plateware, flatware, and glassware. These items must remain in the reception area to allow the catering team to properly dress the tables.

FURNITURE SET-UP & BREAKDOWN: It is not the responsibility of Platinum Party staff to set up or break down tables, chairs, and/or other furniture. If you are unable to coordinate with your rental company, we do provide this service separately at an additional cost. Please reach out to Platinum to explore your options. If no arrangements have been made it will remain the responsibility of the client to set up all tables, chairs, and/or other furniture prior to the caterers' arrivals and break down all tables, chairs and /or furniture after the event**.**

GARBAGE: Platinum Party staff will collect, bag, and securely tie all garbage generated during the event. The client is responsible for ensuring adequate on-site garbage receptacles are available for disposal, whether at a private residence or event venue. If on-site disposal is unavailable and Platinum Party is required to arrange off-site garbage removal, an additional disposal fee of **$750.00 for up to 150 guests** will apply. For events exceeding 150 guests, an additional **$100.00 per 50 guests or portion thereof** will be charged. Off-site garbage removal must be arranged with Platinum Party in advance

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 is 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.