

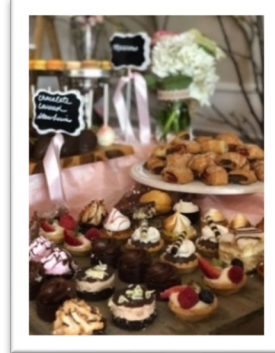
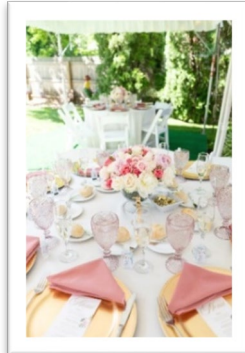
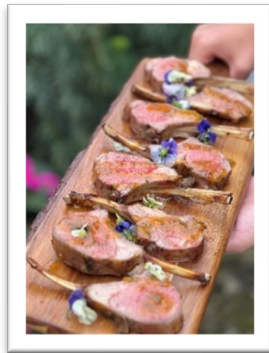


Catering | Planning & Design

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179 Jerusalem Ave Massapequa, NY 11758



PLATINUM MENU

50 Person Minimum

Cocktail Hour

Tuscan Board

(Presented for 1 hour during cocktail hour)

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

***Seafood Display**

(Presented for 1 hour during cocktail hour)

w/ Jumbo Shrimp | Oysters | Clams | Lemons | Cocktail Sauce

Little Italy

(Presented for 1 hour during cocktail hour)

Caprese Platter | Fresh Basil | Olive Oil | Balsamic Glaze

Parmesan Wheel

Fettuccine | Alfredo Sauce | Shaved Truffles | Pecorino

Clams Oreganata | Sausage & Peppers | Eggplant Rollatini
Sliced Italian Breads w/ Infused Olive Oils

Carving Station

(Presented for 1 hour during cocktail hour)

Oven Roasted Turkey w/ Country Gravy & Cranberry Sauce
Roasted Filet Mignon w/ Porcini Cream
Assorted Rolls & Sweet Butter

Passed Hors D'oeuvres

(Choose 8)

(Passed for 1 hour during cocktail hour)

LOBSTER AND AVOCADO SLIDER
w/ Meyer Lemon Aioli

NEW ZEALAND LAMB CHOPS
w/ Apricot Mint Glaze

BLACKENED SHRIMP EMPANADAS
w/ Chimichurri Aioli

POACHED PEAR TARTLET
w/ French Brie, Spiced Pecan on Tartlet Shells

KOBE BEEF SLIDERS
w/ Bourbon Onions & Vermont Cheddar

SHRIMP FLATBREADS
w/ Salsa Verde & Cotija Cheese

BRAISED BBQ PORK SLIDERS
w/ Cider Cabbage

SMOKED SALMON ON GRILLED FLATBREADS
with Tomato, Capers, and Crème Fraiche

ARGENTINIAN LAMB SKEWERS
with Chimichurri & Yogurt

HAWAIIAN STYLE CHICKEN MEATBALLS
served with pineapple and red onion

ROASTED 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

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

CONFIT OF LONG ISLAND DUCK TARTLETS

w/ Apple Cider Glaze or Blood Orange Marmalade

MINI RUEBENS

w/ Thousand Island

CHICKEN, SPINACH AND FETA EMPANADA

w/ Cucumber Yogurt Sauce

***BACON WRAPPED FILET TIPS**

w/ White Truffle Hollandaise

HORSERADISH AND PISTACHIO CHICKEN SKEWERS

w/ Orange Gastric

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

Dinner Catering Style
(Buffet, Sit Down or Family Style Option)

Salad Selection
(Choose 1 item)

***CLASSIC ORGANIC CEASAR SALAD**
w/ Crispy Croutons, Shaved Parmesan and Ceasar Dressing

WATERMELON AND FETA
w/ Mix Greens, Watermelon, Candied Walnuts, Cherry Tomatoes, Feta and Balsamic Vinaigrette

STEAKHOUSE WEDGE SALAD
w/ bacon, diced tomato, bleu cheese crumbles, herb vinaigrette or bleu cheese dressing

GRAPE AND GORGONZOLA
Chopped Romaine, Grapes, Gorgonzola, Cherry Tomatoes, Candied Walnuts & Raspberry Vinaigrette

Freshly Baked Assorted Breadbasket w/ Sweet Butter

Entrée Selection – Pasta
(Choose 1 item)

PENNE ALLA VODKA

JUMBO FIVE CHEESE TORTELLINI
w/ Roasted Garlic Alfredo Sauce

SHRIMP AND CRAB RAVIOLI
w/ Sherry Blush Cream

LASAGNA BOLOGNAISE
w/ Creamy Ricotta

LINGUINE
w/ Julienne Vegetables

**Entrée Selection – Chicken
(Choose 1 item)**

PANKO CRUSTED CHICKEN CUTLETS
w/Marinated Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Glaze.

PAN SEARED FRENCH CHICKEN BREAST
w/ Wild Mushrooms Pan Sauce

FETA AND SPINACH STUFFED CHICKEN BREAST
w/ Lemon Béchamel

SEARED CHICKEN BREAST
w/Artichokes, Capers & Lemon.

SEARED TUSCAN CHICKEN
w/ Roasted Tomatoes, Thyme, Kalamata Olives, Lemon, Olive Oil

**Entrée Selection – Seafood
(Choose 1 item)**

***ASIAN GRILLED NORTH ATLANTIC SALMON**
w/ Pineapple Mango Salsa.

CRAB STUFFED JUMBO SHRIMP
w/ Lemon Butter Sauce.

CASHEW CRUSTED MAHI MAHI
w/ Mango Salsa

***MISO GLAZED CHILEAN SEA BASS**

BLACKEND SEARED AHI TUNA
w/ Grilled Corn and Mango Hash

**Entrée Selection – Meat
(Choose 1 item)**

***GRILLED FILET MIGNON**
w/ Porcini Port Cream

***SOY GINGER SKIRT STEAK**
w/ Asian Slaw

ROASTED PRIME RIB
w/ Au Jus

NEW YORK SHELL STEAK
w/ Bordelaise Sauce

CABERNET BRAISED SHORT RIBS

Accompaniment – Starch
(Choose 1 item)

DILL & GARLIC YUKON GOLD POTATOES
w/ Sweet Paprika Butter

ROSEMARY INFUSED RED BLISS SCALLOPED POTATOES

PARMESAN & GARLIC MASHED POTATOES

WILD RICE
w/ Roasted Vegetables

SAFFRON RICE
w/ Carrots & Peas

TWICE BAKED POTATOES
w/ Vermont cheddar and chives

Accompaniment – Vegetable
(Choose 1 item)

BURNT BROCCOLI AND CAULIFLOWER FLORETS

TARRAGON AND HONEY BABY CARROTS

ROASTED LOCAL VEGETABLE MEDLEY
w/ Herb Butter

FRENCH GREEN BEANS

w/ Garlic & Olive Oil

ROASTED BRUSSEL SPROUTS

Olive Oil, Garlic, Salt and Pepper

Dessert Bar & Coffee

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

Assorted Pastries | Mini Cupcakes | French Macarons

Assorted Shooters | Brownies | Mini Donuts

AND

DISPLAYED SUNDAE BAR

w/ Assorted Topping & Waffle Cones

\$138.00 Per Person

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

\$8.00 Upcharge for Sit Down or Family Style

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

Client must submit entree counts (10) days prior to the event.

*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.

SERVICE CHARGE: Patron agrees to pay an amount equal to twenty percent (20%) of the charge hereunder 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 but is not limited to front of the house administrative staff which manages the event file, management of contracted vendors, site inspections, walkthroughs, tastings, back of the house equipment, dishwashing, designers, and handlers who are responsible for shopping, delivery, set-up, breakdown, cleaning, pulling, packing, loading, and unloading of all equipment required for each event. Rental management which includes the placing and acceptance of all party rentals. Breakage costs of our items during an event and incurred by the contracted rental companies. Truck rentals and fuel charges. General liability insurance and other insurances.