

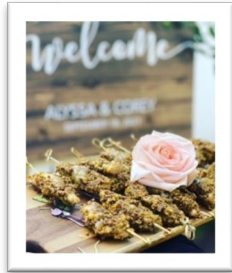


Catering | Planning & Design

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179 Jerusalem Ave Massapequa, NY 11758



The 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 Catering Style

(Buffet, Sit Down or Family Style Option)

MIXED FIELD GREENS SALAD

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

W/ Freshly Baked Dinner Rolls & Butter Chips

***MARINATED GRILLED FLANK STEAK**

w/ Asian Slaw

GRILLED ASIAN SALMON

w/ Pineapple mango salsa

PARMESAN CHICKEN CUTLETS

w/ confetti bruschetta and Balsamic Glaze

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

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.

ADMIN FEE: Patron agrees to pay an amount equal to a twenty percent (20%) charge-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 is NOT a gratuity. The Administrative fee covers numerous administrative expenses which are incurred because of the planning and execution of an event. The administrative fee is not limited to front of house administrative staff which manages the event file, management of our contracted vendors, site inspections, and walkthroughs. This also covers our back of the house employees who are responsible for all equipment, cleaning, dishwashing, cleaning, 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 all party 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.