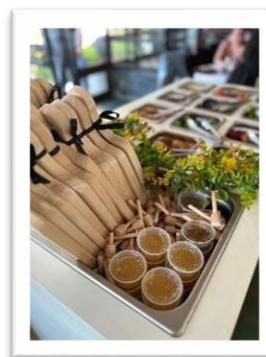




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THE JEWEL SURF & TURF SEATED DINNER

50 guest minimum

COCKTAIL HOUR

ROLLING CHARCUTERIE CART

(Presented 1 hour during cocktail hour)

Curate your own charcuterie board w/ Platinum's Charcuterie Cart and enjoy yourself with a glass of wine!

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

STATIONS

(CHOOSE 1)

(Presented 1 hour during cocktail hour)

CHEFS WORKING PASTA STATION

Assorted rolls & sliced baguettes

Penne | Linguini | Tortellini

Sauces- Vodka | Marinara | Alfredo

Shrimp | Chicken | Veggies | Peas | Garlic | Spinach | Black Olives | Capers | Parmesan | Basil

Add Parmesan Wheel w/ Fettuccine Alfredo \$400.00

FRESH MOZZARELLA & TOMATO MARKET STATION

Fresh Mozzarella | Fresh Basil | Assorted Tomatoes

Infused Oil Olive | Olives | Eggplant Caponata | Bread Sticks | Italian Breads | Flatbread

Balsamic Reduction | Salt | Black Cracked Pepper

FLAT BREAD PIZZA BAR

Displayed Assorted Pizzas
(CHOOSE 3)

Caprese Flat Bread Pizza
Roasted Vegetable Pizza
Crispy Prosciutto | Fig Jam | Burrata
Chopped Buffalo Chicken Salad Pizza w/ Crumbled Gorgonzola
Toppings: Parmesan Cheese | Red Pepper Flakes | Garlic Seasoning

ITALIAN STATION

Garlic Bread & Rolls | Parmesan | Crushed Red Pepper
Caesar Salad **OR** Mix Greens Salad w/ Cucumbers, Cherry Tomatoes, Croutons & Balsamic
Chicken Cutlets w/ Bruschetta & Balsamic Glaze **OR** Lemon Chicken Piccata
Penne Alla Vodka **OR** Four Cheese Ravioli w/ Blush Cream
Homemade Italian Meatballs W/Marinara **OR** Sweet & Spicy Sausage w/ Tri-Colored Peppers

LITTLE ITALY STATION

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

MEDITERRANEAN STATION

*Marinated Shrimp Kabobs | Lemon Chicken Kabobs | *Marinated Grilled Lamb Skewers
Grilled Pitas | Stuffed Grape Leaves | Orzo Salad
Red Onions | Feta | Chopped Greens | Plum Tomatoes | Dill Cucumber Sauce

POLISH STATION

Pierogis | Grilled Kielbasa | Cabbage Rolls

Polish Potato Pancakes

Sour Cream | Apple Sauce

YUM YUM DIM SUM STATION

Vegetable Dumplings | Kung Pao Chicken Dumplings | *Shrimp Spring Rolls
Fried Rice in White Chinese takeout Boxes | Vegetable Lo Mein in white Chinese takeout boxes
Thai Chili Sauce | Teriyaki Sauce | Soy Sauce

PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for 1 hour during cocktail hour)

ANTIPASTO SKEWERS

Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

***ARGENTINEAN LAMB SKEWER**

Chimichurri and Yogurt Sauce

ARTICHOKE SPINACH DIP FLATBREADS

***ASIAN SESAME BEEF SKEWERS**

BACON AND WHITE BEAN SHOOTERS

Truffle Gruyere Grilled Cheese's

***BACON WRAPPED FILET TIPS**

White Truffle Hollandaise

***BAKED CLAMS**

Crispy Bacon and Vermont Cheddar Cheese

BASIL CHICKEN EMPANADA

Fresh Mozzarella and Pesto Aioli

***BBQ AND CHEDDAR SLIDERS**

BBQ CHICKEN AND PEACH EMPANADAS

Gorgonzola and Balsamic Glaze

BBQ CHICKEN SLIDERS

Bacon and Cheddar Cheese

***BEEF TENDERLOIN ON GARLIC TOAST**

Merlot Jam

BLACK & WHITE SESAME CRUSTED CHICKEN SATE

Szechuan Cream

***BLACKEND AHI TUNA ON WONTON CRISP**

Truffle emulsion and wasabi crème

BLACKEND CHICKEN AND CORN QUESADILLAS

***BLACKEND SHRIMP KABOBS**

Horseradish Crème

BLT SLIDERS

Aioli

BORDEAUX POACHED PEARS

French Brie, Spiced Pecan on Tartlet Shells

BRAISED BBQ PORK SLIDERS

Cider Cabbage

BRAISED SHORT RIB QUESADILLAS
Caramelized Onions and Roquefort Cheese

BUFFALO CHICKEN EMPANADAS
Pineapple Salsa or Blue Cheese Mousse

BUTTERNUT SQUASH AND PECORINO TART
Crispy Shallots

BUTTERNUT SQUASH SHOOTERS
Sweet Cinnamon Crème

BURRATA CROSTINI
Olive tapenade

CASHEW CRUSTED CHICKEN SKEWERS
BBQ Thai Glaze

CHICKEN AND WAFFLES
Jalapeno Maple Syrup

CHICKEN DUMPLINGS
Soy Ginger Reduction

CHICKEN, SPINACH AND FETA EMPANADAS
Tzatziki Sauce

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

COCONUT SESAME SHRIMP
Orange Ginger Gastric

CONFIT OF LONG ISLAND DUCK TARTLETS
Apple Cider Glaze or Blood Orange Marmalade

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

CRISPY BRUSSEL SPROUTS
Bacon Jam

CRISPY MARBLE BABY POTATOES
Crème fraiche and Caviar

FIGS IN A BLANKET
Pistachio Goat Cheese

***FLUKE CRUDO**

Jalapeno, Mango and Pickled Red Onion on Wonton Chip

FRENCH ONION SOUP GRILLED CHEESE'S

Gruyere Cheese

FRESH MOZZARELLA AND CHERRY TOMATO SKEWERS

Fresh Basil Fresh and Balsamic

***GLAZED SESAME LAMB CHOPS**

GRILLED HAM AND BRIE POTATO SKINS

Caramelized Shallots

GRILLED SHRIMP CORN CAKES

Chipotle Chive Cream

HAWAIIAN STYLE MEATBALLS

Pineapple and red onion

HONEY SHREDDED BRUSSELE SPROUTS AND RICOTTA TOAST

HONEY WHIPPED RICOTTA EMPANADA

Salted Fig Basil Jam

HORSERADISH AND PISTACHIO CHICKEN SATE

Orange Marmalade

JAMAICAN STEAK SKEWER

Pineapple Jerk Sauce

***KOBE BEEF SLIDER**

Bourbon Onions and Vermont Cheddar

***LEMON MARINATED LAMB KEBOBS**

Cilantro Yogurt Sauce

***LOBSTER AND CORN CAKES**

Mango Salsa

***LOBSTER DEVILED EGGS**

Chives

MAHI MAHI TACOS

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, BLUE CHEESE, PROSCIUTTO AND BASIL CANAPES

MINI BURGER SLIDERS WITH BLUE CHEESE AND BACON

MINI CHICKEN MARSALA MEATBALLS

Marsala Cream

MINI CUBAN PANINI'S

Mustard Aioli

MINI GRILLED REUBEN'S

Thousand Island

***MINI LOBSTER AND AVOCADO ROLLS**

***MINI LOBSTER CAKES**

Avocado Mousse

MINI PESTO AND PROVOLONE GRILLED CHEESES

MINI PHILLY CHEESESTEAKS

MINI SHREDDED BEEF FLAUTAS

Crema and Chopped Lettuce

MINI THAI BBQ MEATBALLS

NAAN PIZZA

Curry Grilled Eggplant, Paneer and Toasted Almonds

NEW YORK CHICKEN PARMESAN SLIDERS

***NEW ZEALAND LAMB CHOPS**

Apricot Mint Glaze

NONNA'S MINI ITALIAN MEATBALLS

Pesto Aioli

NORWEGIAN SMOKED SALMON ON BABY POTATOES

Onion Caper Relish

PLATINUM COCKTAIL FRANKS IN EVERYTHING SPICE PUFF PASTRY

Pickled Cabbage and Spicy Mustard

PLATINUM FRENCH DIP

Roast Beef Dipped in Porcini and Rosemary Au Jus with Gruyere Cheese on Sesame Buns

PULLED CHICKEN EMPANADAS

Chimichurri Aioli

RED CURRY COCONUT SKEWERS

ROASTED CAULIFLOWER PIZZETTA

Truffle Wild Mushroom and Ricotta

ROASTED CHICKEN QUESADILLA ROLL

Avocado horseradish aioli

ROASTED MUSHROOMS

Stuffed with Blue Cheese & Bacon

***ROASTED OYSTERS**

Warm Butter Greens, Bacon and Parmesan

SMOKED PIMIENTO GRILLED CHEESE'S

Caramelized Onions

***SESAME SEARED AHI TUNA**

Mango, Avocado and Thai Glaze on a Wonton Chip

***SHRIMP AND CHORIZO SKEWERS**

Platinum Chimichurri

***SHRIMP FLATBREADS**

Salsa Verde and Cotija Cheese

***SMOKED BACON WRAPPED SHRIMP**

Garlic Lemon Aioli

SMOKED SALMON ON GRILLED FLATBREAD

Tomato, Capers, and Crème Fraiche

SORULLITOS (FRIED CORN FRITTERS)

SWEET POTATO PANCAKES

Sunflower Seeds, Crème and Apple Chutney

***TANDOORI LAMB KEBOBS**

Cilantro Yogurt Sauce

THAI GRILLED CHICKEN SLIDERS

Avocado, Tomato and Micro Greens

TOMATO SOUP SHOOTERS
Grilled Cheeses

TORCHED GOAT CHEESE CROSTINI
Roasted Beet Tartar

TRUFFLE GRILLED CHEESE

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

THE JEWEL SURF & TURF PLATED SIT DOWN

FIRST COURSE
PRE-PLATED SALAD

SECOND COURSE
APPETIZER

THIRD COURSE
MAIN

FOURTH COURSE
DESSERT

FIRST COURSE

SALAD SELECTIONS

(CHOOSE 1)

CHARDONNAY POACHED PEAR AND BLUE CHEESE SALAD
Candied Pecans, Mixed Greens, and Champagne Vinaigrette

CAPRESE NAPOLEON
Layered Tomatoes, Fresh Mozzarella, Roasted Red Peppers, Balsamic Glaze, Basil, and Olive Oil

STEAKHOUSE WEDGE SALAD

Bacon, Diced Tomato, Blue Cheese Crumbles and Bleu cheese dressing

Freshly Baked Focaccia Breads w/ Sweet Butter

SECOND COURSE

APPETIZER SELECTIONS

(CHOOSE 1)

***PAN SEARED MARYLAND CRAB CAKE**

Apple Slaw | Old Bay Lemon Aioli | Mirco Greens

WILD MUSHROOM RISOTTO

Truffle Oil | Parmesan Cheese

PLATINUM BURATTA

Honey Grilled Peaches | Toasted Pistachios | Olive Oil | Balsamic Reduction

THIRD COURSE

MAIN ENTRÉE SELECTIONS

(CHOOSE 1 DUO)

***GRILLED FILET MIGNON**

Porcini Port Cream

***SIX OUNCE LOBSTER TAIL**

Clarified Butter

-OR-

*** CABERNET BRAISED SHORT RIBS**

***CHILEAN SEA BASS**

ENTRÉE ACCOMPANIED WITH

JULIENNE VEGETABLES

AND

TWICE BAKED POTATOES

Vermont cheddar and chives

PLATED DESSERT & COFFEE SERVICE

(CHOOSE 1)

CRÈME BRULEE

WARM BREAD PUDDING W/ VANILLA ICE CREAM

SILK AND SATIN CHOCOLATE CAKE

OR

PASSED DESSERT & COFFEE STATION

Assorted Mini Pastries

Cannoli Your Way
“Build your own Cannoli by Platinum”

COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO

PLATINUM'S GRAB AND GO EMPANADA

Presented upon exit



\$115.00 Per Person

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

Inquire with us to add on your One-Tiered Cutting Cake for \$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 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 accepting 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.

EVENT DETAILS: Client gives permission for Platinum to contact the venue and vendors to confirm event details if Platinum has any questions regarding the contracted event. Platinum Party will not be responsible for any services rendered by the venue or other vendors. If the client has hired a planner for the event, the planner and their team are responsible for setting up all design details, for example, Menu cards, Favors, Memory tables, Welcome signs, Seating Charts, Seating Cards, Flowers, Ceremony items, anything design related. If the client does not have a planner, please contact us to discuss arrangements.

The caterer will set up all items like linen, plate charges, plateware, flatware, and glassware. These items must be left in the same area as the reception for the Caterer to dress the tables.

FURNITURE SET-UP & BREAKDOWN:

It is not the responsibility of Platinum Party staff to set up or breakdown tables, chairs, and/or other furniture. If you are unable to coordinate with your rental company, we do provide this service separately—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: 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 garbage from the event. If the homeowner or venue does not provide garbage disposal or requires the caterer to remove or dispose of garbage from the party off-site, a **disposal fee** will be applied for arranging garbage pickup and removal. **Disposal fee of \$350.00** for up to (150) guests, if over (150) guests there is an additional charge of \$100.00. *Please inquire if interested.*

VENDOR MEALS AND BEVERAGES: We offer a professional vendor courtesy price based on your chosen menu in the amount of \$55.00 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.

MEAL FEE FOR CHILDREN: Children Five years and younger are free; Children Six to Eleven are \$25.00 each (plus associated fees and taxes) and will be served chicken fingers, mac & cheese, or buttered Pasta. Children Twelve 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

Featured on Zola

Wedding Wire Couple's Choice Award 2021-2024

