



CATERING | PLANNING | DESIGN

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TO GO BUFFET

25 Person Minimum

Details- Includes catering menu below (please choose), and Assorted Rolls & Butter

SALAD SELECTIONS

(Choose 1)

Classic Caesar~ Romaine Lettuce, Garlic Croutons & Parmesan Cheese w/ Caesar Dressing

Garden Salad~ Mix Greens, Cucumbers, Tomatoes and Croutons w/ Balsamic Vinaigrette

Chef George Salad~ Chopped Romaine w/ Grapes, Gorgonzola, Sunflower Seeds, Yellow Cherry Tomatoes w/ Blue Cheese Dressing or Raspberry Vinaigrette

ENTRÉE SELECTIONS

(Choose 3)

Stuffed Shells~ filled with ricotta cheese served in our tomato-basil sauce.

Baked Ziti ~ imported ziti mixed with ricotta cheese, homemade tomato-basil sauce & topped with mozzarella cheese.

Penne Vodka ~ a creamy pink vodka sauce over imported penne pasta.

Farfalle Pasta w/ Roasted Veggies in a Creamy Basil Cream.

Eggplant Rollantini ~ Breaded & Baked Eggplant Layered with Ricotta Cheese, a Touch of Homemade Red Sauce, Then Topped with Mozzarella Cheese.

Meatballs ~ Homemade Meatballs Prepared in our Homemade Tomato-Basil Sauce.

Sausage & Peppers ~ Sausage & Sweet Tri-Colored Peppers Sautéed in our Homemade Tomato-Basil Sauce.

Chicken Francaise ~ Chicken Sautéed in our Imported White Wine & Lemon Sauce.

Chicken Marsala ~ Sautéed cutlet with Mushroom Marsala Sauce

Pecan Crusted Salmon ~ w/ Roasted Red Pepper Beurre Blanc.

Paella Valenciana ~ Chicken, Clams, Mussels, Shrimp & Sausage w/ Peas & Pepper
Crab Stuffed Shrimp- with Lemon Butter Sauce
Marinated Asian Grilled Salmon w/ Mango & Papaya Salsa
Roasted Pork Loin w/ Apple Cranberry Chutney
Braised Beef Chasseur w/ Tomatoes, Mushrooms, Thyme & Red Wine

ACCOMPANIMENTS

(Choose 2)

Parmesan Mashed Potatoes
Roasted Yukon Gold Potatoes w/ Rosemary & Garlic
Wild Rice Pilaf
Saffron Rice
Roasted Vegetable Medley
French Green Beans w/ Garlic & Olive Oil
Roasted Cauliflower & Broccoli Medley

DESSERT

Assorted Cookies | Brownies

OR

Add on an Occasion Sheet Cake @ 4.00/p

(Cake Options: Vanilla or Chocolate **Fillings**-Chocolate Fudge / Chocolate Mousse / Cannoli/
Strawberry / Lemon Custard / Raspberry Mousse)

\$34.00/p plus Tax

All prices quoted reflect a 3.99% discounted cash, check, or wire price. If paid by credit card, the 3.99% deviation from the quoted discounted cash price will be added back.

**If we are on site, the price per person does not include rental equipment or onsite service staff.
There is a (5) hour minimum for staff plus gratuity.**

*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: (Applies if on-site.) 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 an event. The administrative fee includes but is not limited to front of house administrative staff which manages the event file, one-time onsite venue inspection, and walkthrough. This also covers our back of the house employees who are responsible for all equipment, cleaning, dishwashing, 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.