



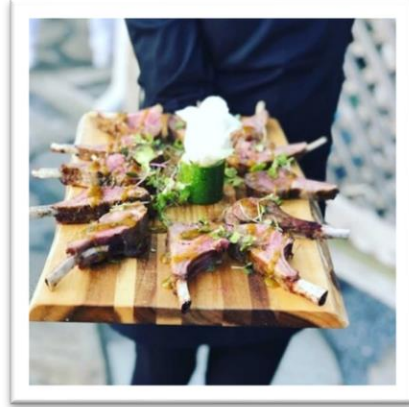
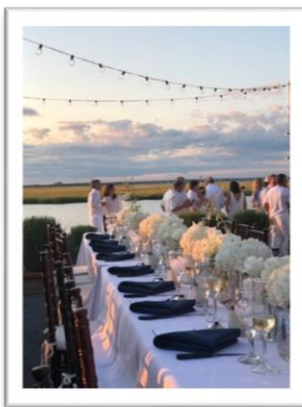
EVENT DESIGNS & CATERING

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179 Jerusalem Ave Massapequa, NY 11758

Gold Package

50-person min.

Staff & Kitchen pricing: (depends on size of event)



Cocktail Hour

Tuscan Board

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

***Seafood Display**

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

Passed Hors D'oeuvres – (Choose 6)

- *Bacon Wrapped Filet Tips w/ White Truffle Hollandaise
- *Kobe Beef Slider w/ Bourbon Onions & Vermont Cheddar
- *Mini Lobster & Avocado Rolls
- *Mini Lobster Cakes w/ Avocado Mousse

*New Zealand Lamb Chops w/ Apricot Mint Glaze
*Norwegian Smoked Salmon on Baby Potatoes w/ Onion Caper Relish
*Sesame Lamb Chops
*Sesame Seared Ahi-Tuna over Fry Wonton w/ Thai Glaze
*Smoked Salmon on Grilled Flatbread with Tomato, Capers, and Crème Fraiche
Argentinean Lamb Skewer with Chimmi Churri & Yogurt
Bordeaux Poached Pears w/ French Brie, Spiced Pecan on Tartlet Shells
Braised BBQ Pork Sliders w/ Cider Cabbage
Butternut Squash Shooters w/ Cinnamon Cream
Chicken Dumplings w/ Soy Ginger Reduction
Chopped Market Salad w/ Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup
French Brie, Poached Pears & Toasted Pistachios in Phyllo Tarts
Horseradish & Pistachio Chicken Sate w/ Orange Marmalade
Long Island Duck Confit Tart w/ Blood Orange Marmalade
Pulled Chicken Empanadas w/ Chimi Chimi Aioli
Roasted Beets, Pistachios & Goat Cheese on Belgian Endive
Roasted Pork Belly w/ Apple Glaze
Shrimp Flatbreads w/ Salsa Verde & Cotija Cheese
Sweet Potato Pancakes w Sunflower Seeds / Crème & Apple Chutney
Tandoori Lamb Kebobs w/ Cilantro Yogurt Sauce
Truffle Grilled Cheese's
Vegetable Spring Rolls w/ Sesame Thai Aioli
Wasabi Devil Eggs w/ Seared Tuna
White Bean & Bacon Shooters w/ Vermont Cheddar

Buffet Presentation

Salad Selection – (Choose 1)

Mix Greens w/ Watermelon, Feta, Yellow Cherry Tomatoes w/ Balsamic Glaze & Olive Oil
Chopped Romaine w/ Grapes, Gorgonzola, Candies Pecans, Sunflower Seeds & Pomegranate
Vinaigrette
Mix Greens w/ Cucumber, Cherry Tomatoes, Multi-Grain Croutons & Balsamic Vinaigrette
Organic Romaine w/ Shaved Parmesan, Multi-Grain Croutons & Caesar Dressing
Freshly Baked Assorted Breadbasket w/ Sweet Butter

Entrée Selection – Pasta` (Please choose 1 item)

Stuffed Shells w/ Blush Cream
Jumbo 5 Cheese Tortellini w/ Roasted Garlic Alfredo Sauce
Lobster Ravioli w/ Sherry Blush Cream
Rigatoni Bolognese w/ Creamy Ricotta

Entrée Selection – Chicken` (Please choose 1 item)

Panko Crusted Chicken Cutlet w/Marinated Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Glaze.

Pan Seared Chicken Breast w/ Wild Mushrooms & Porcini Cream

Tender Breast of Chicken Rolled w/ Feta, Spinach & Garlic w/ Lemon Béchamel

Seared Chicken Breast w/Artichokes, Capers & Lemon.

Entrée Selection – Seafood` (Please choose 1 item)

*Asian Grilled Salmon ~ w/ Pickled Pineapple Salsa.

Crab Stuffed Filet of Sole ~ w/ Lemon Butter Sauce.

Cashew Crusted Mahi Mahi w/ Mango Salsa

*Seafood Paella

*Soy Glaze Chilean Sea Bass

Entrée Selection – Meat (Please choose 1 item)

*Rosemary & Garlic Roasted Filet Mignon w/ Wild Mushroom Ragu

*Soy Ginger Skirt Steak w/ Asian Slaw

BBQ Braised Beef Brisket

Roasted Prime Rib w/ Au Jus

Oven Roasted Turkey Breast w/ Shaved Apple & Dried Cranberry Slaw.

Accompaniment – Starch` (Please choose 1 item)

Dill & Garlic Yukon Gold Potatoes w/ Sweet Paprika Butter

Rosemary Infused Red Bliss Scalloped Potatoes

Wild Rice w/ Roasted Vegetables

Saffron Rice w/ Carrots & Peas

Parmesan & Garlic Mashed Potatoes

Accompaniment – Vegetable` (please choose 1 item)

French String Beans & Corn Medley

Roasted Vegetable Medley

Garlic & Butter Broccoli Florets

Herb Roasted Zucchini Wheels

Tarragon & Honey Glazed Baby Carrots

Dessert & Candy Bar

Assorted Pastries | Mini Cupcakes | French Macarons | Assorted Cookies | Assorted Candies |
Brownies | Blondies | Cake Pops

\$94.00 Per Person

\$8.00 Upcharge for Sit Down or Family Style

*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. ^This menu item can be cooked to your liking.

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 insurances and other insurances.

