



PLATINUM CATERING  
 179 Jerusalem Ave N. Massapequa, NY 11758  
 (516) 987-1266 | [events@platinumparty.com](mailto:events@platinumparty.com)

	<b>1/2 Tray</b>	<b>Full Tray</b>
<b>POULTRY</b>	<b>8 to 10 People</b>	<b>15 to 20 People</b>
<b>CHICKEN FRANCAISE</b> Egg battered chicken breast sautéed with lemon in a white wine sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>CHICKEN MADIERA</b> Pan sautéed chicken, grilled asparagus, and Swiss cheese in a Madeira wine sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>CHICKEN ROLLATINI</b> Prosciutto, mozzarella, and sundried tomatoes in a pesto cream sauce.	<b>\$65.00</b>	<b>\$125.00</b>
<b>HAWAIIAN CHICKEN</b> Batter dipped chicken strips tossed with mandarin oranges, cherries, pineapples, and vegetables in a tangy sweet and sour sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>CURRIED CHICKEN</b>	<b>\$55.00</b>	<b>\$100.00</b>
<b>CHICKEN PARMIGIANA</b> Fresh thinly sliced chicken cutlets in our own tomato sauce topped with mozzarella.	<b>\$55.00</b>	<b>\$100.00</b>
<b>CHICKEN FINGERS</b> Classic children's favorite.	<b>\$50.00</b>	<b>\$95.00</b>
<b>CHICKEN IN FRESH BASIL SAUCE</b>	<b>\$55.00</b>	<b>\$100.00</b>

<b>CHICKEN CORDON BLEU</b> Rolled chicken cutlet with ham, imported Swiss cheese and a light brown sauce.	<b>\$60.00</b>	<b>\$110.00</b>
<b>CHICKEN MARSALA</b> Sautéed with mushrooms in a Marsala wine sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>CHICKEN WINGS</b> Traditional, Texas chipotle or teriyaki. Only Buffalo makes them better.	<b>\$65.00</b>	<b>120.00</b>
<b>BBQ CHICKEN PIECES</b>	<b>\$55.00</b>	<b>30 Pieces \$99.00 60 Pieces</b>
<b>FRIED SOUTHERN CHICKEN PIECES</b>	<b>\$45.00</b>	<b>30 Pieces \$89.00 60 Pieces</b>
<b>ROASTED TURKEY BREAST</b> w/ Country Turkey Gravy & Cranberry Relish	<b>\$50.00</b>	<b>\$90.00</b>
<b>GRILLED or FRIED CHICKEN CUTLETS</b> w/ Confetti Tomato Bruschetta & balsamic glaze.	<b>\$60.00</b>	<b>\$110.00</b>
<b>CHICKEN SORRENTINO</b> Prosciutto, eggplant, mozzarella, diced tomatoes and basil in a sherry pink sauce.	<b>\$65.00</b>	<b>\$120.00</b>
<b>LEMON ARTICHOKE CHICKEN</b> w/ Capers a lemon wine sauce.	<b>\$60.00</b>	<b>\$110.00</b>

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**ITALIAN / PASTA'S**

<b>BAKED ZITI</b> With ricotta, Romano, and mozzarella in a tomato basil sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>PENNE PASTA ALA VODKA</b> Penne pasta tossed in a rich vodka sauce with fresh parmesan cheese.	<b>\$50.00</b>	<b>\$90.00</b>
<b>BAKED MEAT LASAGNA</b>	<b>\$55.00</b>	<b>\$100.00</b>
<b>VEGETABLE LASAGNA</b>	<b>\$55.00</b>	<b>\$100.00</b>
<b>PENNE OR MINI SHELLS WITH BROCCOLI, GARLIC &amp; OIL</b>	<b>\$55.00</b>	<b>\$90.00</b>

<b>STUFFED SHELLS</b>	<b>\$45.00</b>	<b>\$90.00</b>
<b>EGGPLANT PARMIGIANA</b>	<b>\$50.00</b>	<b>\$90.00</b>
<b>EGGPLANT ROLLATINI</b>	<b>\$55.00</b>	<b>\$100.00</b>
<b>PENNE PASTA WITH GRILLED CHICKEN AND GRILLED VEGETABLES IN A TOMATO BASIL SAUCE</b>	<b>\$55.00</b>	<b>\$90.00</b>
<b>PENNE PASTA WITH GRILLED VEGETABLES IN A CREAM BASIL SAUCE</b>	<b>\$50.00</b>	<b>\$90.00</b>
<b>BAKED STUFFED SHELLS</b> Jumbo shells topped with a tomato basil sauce and mozzarella cheese.	<b>\$50.00</b>	<b>\$90.00</b>
<b>PENNE PRIMAVERA</b> Penne pasta tossed with freshly grilled vegetables in a cream basil sauce or tomato basil sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>TORTELLINI ALFREDO</b> Cheese filled tortellini in a parmesan cream sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>PENNE WITH PESTO AND GRILLED CHICKEN</b> Tossed with fresh basil, garlic and extra virgin olive oil, topped with fresh grated Romano cheese.	<b>\$55.00</b>	<b>\$100.00</b>
<b>PENNE CARBONARA</b> Penne pasta tossed with prosciutto, bacon and onions in a parmesan cream sauce.	<b>\$55.00</b>	<b>\$95.00</b>
<b>PENNE WITH FRESHLY SAUTÉED BROCCOLI</b> Tossed in garlic and oil with fresh parmesan cheese.	<b>\$55.00</b>	<b>\$90.00</b>
<b>LOBSTER LASAGNA</b>	<b>\$75.00</b>	<b>\$150.00</b>

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**BEEF**

<b>BEEF STROGANOFF</b> Onions, mushrooms and brown sauce blended with sour cream.	<b>\$70.00</b>	<b>\$130.00</b>
<b>BEEF BURGUNDY</b> Thinly sliced flank steak with mushrooms and onions in a rich Burgundy wine sauce.	<b>\$70.00</b>	<b>\$130.00</b>

<b>BEEF &amp; BROCCOLI</b>	<b>\$70.00</b>	<b>\$130.00</b>
<b>BEEF AND MUSHROOMS IN A RICH BROWN GRAVY</b>	<b>\$70.00</b>	<b>\$130.00</b>
<b>CORNED BEEF CABBAGE &amp; POTATOES</b> In the best Irish Tradition.	<b>\$80.00</b>	<b>\$150.00</b>
<b>STEAK TERIYAKI</b> Thinly sliced marinated flank steak and broccoli in a teriyaki sauce.	<b>\$70.00</b>	<b>\$130.00</b>
<b>SWEDISH MEATBALLS</b> In a rich brown sauce with sour cream.	<b>\$55.00</b>	<b>\$100.00</b>
<b>ITALIAN MEATBALLS</b> In tomato basil sauce with fresh Romano cheese.	<b>\$55.00</b>	<b>\$100.00</b>
<b>PEPPER STEAK</b> Tender flank steak mixed with peppers and onions in a rich brown sauce.	<b>\$60.00</b>	<b>\$110.00</b>
<b>*MARINATED GRILLED FLANK STEAK</b>	<b>\$70.00</b>	<b>\$110.00</b>
<b>*ROASTED FILET MIGNON</b> w/ Porcini Cream	<b>\$140.00</b>	<b>\$280.00</b>
<b>BBQ BEEF BRISKET</b>	<b>\$80.00</b>	<b>\$150.00</b>
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<b>PORK</b>		
<b>SAUSAGE &amp; PEPPERS</b> In our own homemade tomato basil sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>SWEET &amp; SOUR PORK</b>	<b>\$55.00</b>	<b>\$100.00</b>
<b>ROASTED PORK LOIN</b> w/ Madeira Sauce	<b>\$55.00</b>	<b>\$100.00</b>
<b>ROAST PORK CHOW MEIN</b>	<b>\$55.00</b>	<b>\$100.00</b>
<b>STUFFED BONELESS PORK LOIN</b> With apple and walnut stuffing in a rich brown sauce.	<b>\$70.00</b>	<b>\$110.00</b>
<b>BONELESS BBQ PORK LOIN</b>	<b>\$60.00</b>	<b>\$110.00</b>

<b>BAKED APPLEWOOD SMOKED HAM</b> With a brown sugar honey glaze	<b>\$60.00</b>	<b>\$110.00</b>
<b>BAKED VIRGINIA HAM</b> With a rum raisin pineapple sauce.	<b>\$55.00</b>	<b>\$100.00</b>
<b>BBQ SPARERIBS</b> Mouthwatering meat that falls off the bone.	<b>\$70.00</b>	<b>\$130.00</b>
<b>SAUSAGE, PEPPERS AND POTATOES</b> Sautéed in a light garlic and oil.	<b>\$55.00</b>	<b>\$100.00</b>
<b>PULLED PORK</b> Mouthwatering BBQ pork pulled off the bone for easy eating.	<b>\$55.00</b>	<b>\$100.00</b>

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#### **VEAL**

<b>VEAL MARSALA *</b> Sautéed with mushrooms in a Marsala wine sauce.	<b>\$70.00</b>	<b>\$130.00</b>
<b>VEAL PARMIGIANA *</b> Tomato sauce, Romano and mozzarella cheese.	<b>\$70.00</b>	<b>\$130.00</b>
<b>VEAL FRANCAISE *</b> Egg battered veal, sautéed with lemon in a white wine sauce.	<b>\$70.00</b>	<b>\$130.00</b>

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#### **SEAFOOD**

<b>SEAFOOD PAELLA *</b> Shrimp, Chicken, Sausage, Clams , Mussels in Saffron Rice	<b>\$80.00</b>	<b>\$150.00</b>
<b>SHRIMP SCAMPI *</b> Sautéed in a garlic butter sherry sauce with fresh parsley,	<b>\$75.00</b>	<b>\$140.00</b>
<b>SEAFOOD SCAMPI *</b> Clams, Mussels, Shrimp & Scallops	<b>\$80.00</b>	<b>\$150.00</b>
<b>SHRIMP CREOLE *</b>	<b>\$75.00</b>	<b>\$140.00</b>
<b>SHRIMP CHOW MEIN *</b>	<b>\$75.00</b>	<b>\$140.00</b>

<b>FLOUNDER FILLET STUFFED *</b> With crabmeat.	<b>\$65.00</b>	<b>\$120.00</b>
<b>ASIAN SALMON *</b> w/ Pineapple & Mango Salsa.	<b>\$70.00</b>	<b>\$130.00</b>
<b>SHRIMP PARMIGIANA *</b> Deep fried shrimp topped with tomato basil sauce, Romano and mozzarella cheese.	<b>\$70.00</b>	<b>\$130.00</b>
<b>SHRIMP MARINARA OR FRA DIAVOLO *</b> Tossed in an olive oil, garlic, tomatoes and fresh basil sauce.	<b>\$70.00</b>	<b>\$130.00</b>
<b>JUMBO SHRIMP OREGANATA *</b> Fantail shrimp topped with seasoned breadcrumbs, parsley and olive oil.	<b>\$75.00</b>	<b>\$140.00</b>
<b>STUFFED SHRIMP *</b> Jumbo shrimp stuffed with a crabmeat stuffing.	<b>\$80.00</b>	<b>\$150.00</b>

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**SIDE DISHES**

<b>MACARONI &amp; CHEESE</b>	<b>\$35.00</b>	<b>\$60.00</b>
<b>RICE PILAF</b>	<b>\$35.00</b>	<b>\$60.00</b>
<b>FRIED RICE</b>	<b>\$35.00</b>	<b>\$60.00</b>
<b>RICE PRIMAVERA</b>	<b>\$35.00</b>	<b>\$60.00</b>
<b>STRING BEANS ALMONDINE</b>	<b>\$40.00</b>	<b>\$70.00</b>
<b>OVEN ROASTED RED BLISS POTATOES</b>	<b>\$35.00</b>	<b>\$60.00</b>
<b>SCALLOPED POTATOES</b>	<b>\$50.00</b>	<b>\$100.00</b>
<b>BROCCOLI AU GRATIN</b>	<b>\$40.00</b>	<b>\$70.00</b>
<b>VEGETABLE MEDLEY</b>	<b>\$40.00</b>	<b>\$70.00</b>
<b>ASIAN ROASTED BRUSSEL SPROUTS</b>	<b>\$50.00</b>	<b>\$90.00</b>
<b>MASHED POTATOES</b>	<b>\$35.00</b>	<b>\$60.00</b>

