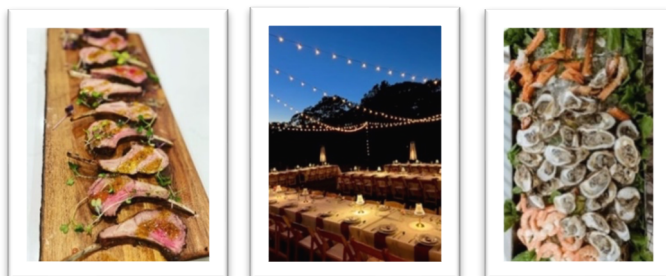




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GOLD MENU

COCKTAIL HOUR

AMALFI PASTA BAR

(Presented 1 hour during cocktail hour)

Paccheri Pasta | Gnocchi Pasta

Sauces: Lemon Butter Parmigiano | Slow-Simmered Pomodoro | Wild Mushroom Truffle Cream
Basil | Pesto | Whipped Ricotta | Shaved Parmigiano- Reggiano | Crushed Red Pepper | Focaccia Bread

***THE COASTAL SEAFOOD BAR**

(Presented 1 hour during cocktail hour)

Shrimp Cocktail | Oysters

Baked Clams | Mussels Marinara | Marinated Seafood Salad

Lemons | Cocktail Sauce | Tabasco

PASSED HORS D'OEUVRES

(Passed 1 hour during cocktail hour)

(CHOOSE 10)

ANTIPASTO SKEWERS

Salami, Pepperoni, Fresh Mozzarella, Tomato and Kalamata Olives

***ARGENTINEAN LAMB SKEWER**

Chimichurri & Yogurt

ARTICHOKE SPINACH DIP FLATBREADS

***ASIAN SESAME BEEF SKEWERS**

***BACON WRAPPED FILET TIPS**

White Truffle Hollandaise

***BAKED CLAMS**

Crispy Bacon & Vermont Cheddar Cheese

BASIL CHICKEN EMPANADA

Fresh Mozzarella and Pesto Aioli

***BBQ & CHEDDAR SLIDERS**

BBQ CHICKEN SLIDERS

Bacon & Cheddar Cheese

***BEEF TENDERLOIN ON GARLIC TOAST**

Merlot Jam

BLACKENED CHICKEN & CORN QUESADILLAS

***BLACKENED SHRIMP KABOBS**

Horseradish Crème

BLT SLIDERS

Aioli

BORDEAUX POACHED PEARS

French Brie, Spiced Pecan on Tartlet Shells

BRAISED SHORT RIB POTATO SKINS

BRAISED SHORT RIB QUESADILLAS

Caramelized Onions & Roquefort Cheese

BUFFALO CHICKEN EMPANADAS

Pineapple Salsa or Blue Cheese Mousse

***BUTTER POACHED LOBSTER**

Brioche Bun

BUTTERNUT SQUASH & PECORINO TART

Crispy Shallots

BURRATA CROSTINI

Olive tapenade

CASHEW CRUSTED CHICKEN SKEWERS

BBQ Thai Glaze

CHICKEN & WAFFLES

Jalapeno Maple Syrup

CHICKEN DUMPLINGS

Soy Ginger Reduction

CHICKEN, SPINACH AND FETA EMPANADAS

Tzatziki Sauce

***CHIPOTLE SHRIMP AND STREET CORN CAKES**

CHOPPED MARKET SALAD

Gorgonzola, Pistachios & 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 & Mango Chutney

CRISPY MARBLE BABY POTATOES

Crème fraîche & Caviar

FIGS IN A BLANKET

Pistachio Goat Cheese

FRENCH ONION SOUP GRILLED CHEESE

Gruyere cheese

FRESH MOZZARELLA & CHERRY TOMATO SKEWERS

Fresh Basil Fresh & Balsamic

***FRIED SCALLOP LOLLIPOPS**

Romesco Sauce

***GLAZED SESAME LAMB CHOPS**

GRILLED BIRRIA QUESADILLA

***HAWAIIAN STYLE MEATBALLS**

Pineapple and red onion

HONEY GLAZED SHREDDED BRUSSEL SPROUTS

On Ricotta Toast

HONEY WHIPPED RICOTTA EMPANADA

Salted Fig Basil Jam

HORSERADISH & PISTACHIO CHICKEN SATE

Orange Marmalade

***KOBE BEEF SLIDER**

Bourbon Onions & Vermont Cheddar

KOREAN FRIED CHICKEN AND WAFFLES

***LOBSTER & CORN CAKES**

Mango Salsa

***LOBSTER DEVILED EGGS**

Chives

MAHI MAHI TACO

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, PROSCIUTTO & BASIL SKEWERS

MEXICAN ELOTE ARANCINI

***MINI BURGER SLIDERS WITH BLUE CHEESE & BACON**

MINI CHICKEN MARSALA MEATBALLS

Marsala Cream

MINI CUBAN PANINI'S

Mustard Aioli

MINI GRILLED REUBEN

Thousand Island

MINI GRILLED MEDITERRANEAN TURKEY SLIDERS

Tomato, Feta, Cucumber and Tzatziki Sauce

***MINI LOBSTER & AVOCADO ROLLS**

***MINI LOBSTER CAKES**

Avocado Mousse

MINI NASHVILLE CHICKEN SLIDERS

Pickled Cucumbers and Hot Honey

MINI PESTO AND PROVOLONE GRILLED CHEESES

***MINI PHILLY CHEESESTEAKS**

MINI PULLED PORK SLIDERS

Cider Cabbage

***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

OPEN FACE SPANAKOPITA

Sauteed Spinach, Garlic, Feta Cheese on a Tartlet Shell

PERUVIAN CHICKEN SKEWERS

Creamy Verde Sauce

PLATINUM COCKTAIL FRANKS

Everything- seasoned Puff Pastry, Pickled Cabbage & Spicy Mustard

***PLATINUM FRENCH DIP**

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

PULLED CHICKEN EMPANADAS

Chimichurri Aioli

ROASTED CAULIFLOWER PIZZETTA

ROASTED MUSHROOM

Stuffed with Blue Cheese & Bacon

***ROASTED OYSTERS**

Warm Butter, Greens, Bacon and Parmesan

***SESAME SEARED AHI TUNA**

Mango, Avocado and Thai Glaze on a Wonton Chip

***SHRIMP & CHORIZO SKEWER**

Platinum Chimichurri

***SHRIMP FLATBREADS**

Salsa Verde & Cotija Cheese

***SMOKED BACON WRAPPED SHRIMP**

Garlic Lemon Aioli

***SMOKED SALMON ON GRILLED FLATBREAD**

Tomato, Capers, and Crème Fraiche

SWEET POTATO PANCAKES

Sunflower Seeds, Crème and Apple Chutney

THAI GRILLED CHICKEN SLIDERS

Avocado, Tomato & Micro Greens

TOMATO SOUP SHOOTERS

Grilled Cheeses

TRUFFLE BURRATA CROSTINI

Roasted Peaches

TRUFFLE GRILLED CHEESE'S

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

WILD MUSHROOM FLATBREADS

Truffle Oil and Arugula

YUKON GOLD POTATO PANCAKES

Chives, Sour Cream and Caviar

DINNER PRESENTATION

BUFFET, DUAL PLATED SIT DOWN OR TRADITIONAL PLATED SIT DOWN

SALAD

(CHOOSE 1)

***CLASSIC CAESAR SALAD**

Chopped Romaine | Crispy Croutons | Shaved Parmesan, | Caesar Dressing

WATERMELON AND FETA

Mix Greens | Watermelon | Candied Walnuts | Cherry Tomatoes | Feta | Balsamic Vinaigrette

STEAKHOUSE WEDGE SALAD

Bacon | Diced Tomato | Bleu Cheese Crumbles | Bleu Cheese Dressing

CHOPPED MEDITERRANEAN SALAD

Tomatoes | Cucumber | Red Onion | Chickpeas | Feta | Kalamata Olives | Lemon Vinaigrette

Freshly Baked Dinner Rolls & Butter Chips

APPETIZER

(CHOOSE 1)

JUMBO LUMP CRAB CAKE

Lemon Chipotle Aioli | Citrus Herb Salad

WILD MUSHROOM ARANCINI

Truffle Cream, Shaved Parmesan | Micro Greens

BRAISED SHORT RIB RAVIOLI

Cabernet Cream Reduction | Whipped Ricotta | Pecorino Cheese

BURRATA CAPRESE

Heirloom Tomatoes | Basil Pesto | Grilled Focaccia | Extra-Virgin Olive Oil

MAIN ENTRÉE

DUAL PLATED SIT DOWN- CHOOSE (2) MAIN PROTEINS

BUFFET, AND TRADITIONAL SIT DOWN- CHOOSE (3) MAIN PROTEINS

CHICKEN

(CHOOSE 1)

HONEY BALSAMIC MARINATED GRILLED CHICKEN

Marinated Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Glaze.

BURRATA CHICKEN PARMESAN

Chicken Cutlet, Topped with Marinara, Burrata, and Parmesan Cheese

FETA AND SPINACH STUFFED CHICKEN BREAST

Lemon Béchamel

SEARED FRENCH CHICKEN BREAST

Artichokes, Capers and Lemon.

SEAFOOD

(CHOOSE 1)

*** GRILLED NORTH ATLANTIC SALMON**

Pineapple Cucumber Salsa

***MISO GLAZED CHILEAN SEA BASS**

*** PARMESEAN HERB CRUSTED BRANZINO**

Prosecco Lemon Butter Sauce

*** PISTACHIO CRUSTED HALIBUT**

Charred Lemon Champagne Sauce

STEAK

(CHOOSE 1)

***CABERNET BRAISED SHORT RIBS**

***GRILLED FILET MIGNON**

Porcini Port Cream

***SOY GINGER SKIRT STEAK**

Asian Slaw

***SLICED NEW YORK STRIP**

Bordeaux Glaze

PLEASE INQUIRE ABOUT OUR SLIENT VEGAN/VEGETERIAN, AND GLUTEN FREE MEALS

ACCOMPANIMENTS

STARCH

(CHOOSE 1)

ROSEMARY INFUSED RED BLISS POTATOES

TRUFFLE PARMESAN MASHED POTATOES

WHIPPED SWEET POTATOES

Brown Butter & Maple

WILD RICE

Roasted Vegetables

VEGETABLE

(CHOOSE 1)

LOCAL VEGETABLE MEDLEY

Herb Olive Oil

FRENCH GREEN BEANS

Garlic & Olive Oil

GARLIC ROASTED ZUCCHINI AND SQUASH

TARRAGON AND HONEY BABY CARROTS

DESSERT
(PASSED)

ASSORTED MINI PASTRIES

CANNOLI YOUR WAY
"BUILD YOUR OWN CANNOLI BY PLATINUM"

MINI ASSORTED DONUTS

CINNAMON CHURROS
Chocolate Sauce
+
COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO
(CHOOSE 1)

AFTER PARTY SLIDERS
Cheeseburger Sliders
Chicken Parmesan Sliders

CHURRO CRAZE
Cinnamon Churros
Chocolate Sauce | Caramel Sauce

SLICE OF THE NIGHT
(CHOOSE 1)
Personal Caprese Flatbread Pizza Pie
Personal Pepperoni Flatbread Pizza Pie

A NEW YORK MINUTE
Nathan's Hot Dogs
Relish | Ketchup | Mustard

MELT WITH ME
(CHOOSE 1)
Classic American Grilled Cheese
Pesto & Provolone

NYC PRETZEL
Soft Pretzels
Honey Mustard

EMPANADA AFTER HOURS
Traditional Ground Beef Empanada with Platinum Chimichurri Sauce
Buffalo Chicken Empanada

*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.

BUFFET

\$95.00 p/p

DUAL PLATED SIT DOWN

\$95.00 p/p

Client will select two (2) main proteins, and each guest will enjoy both proteins served together as a dual-plated entrée.

TRADITIONAL PLATED SIT DOWN

\$107.00 p/p

Client will select three (3) main proteins. Servers will take each guest's entrée selection tableside during the event.

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

ADMINISTRATIVE FEE: Platinum Party Planners charges a 20% Administrative Fee for all events.

This fee is not a gratuity; it is intended to cover various administrative costs incurred during the preparation and execution of your event. The administrative fee encompasses, but is not limited to, the front-of-house staff who manage the event documentation, a one-time onsite venue inspection, and walkthrough. It also includes the back-of-house team that handles all preparatory tasks prior to your event, such as shopping, organizing, packing, loading, and unloading all necessary equipment. Additionally, it accounts for truck rentals and fuel expenses. This fee supports designers, handlers, and management responsible for shopping, deliveries, and managing our event rental orders. It also covers any breakage costs for Platinum Party Planners' items during the event, as well as general liability insurance, liquor liability insurance, and all other relevant insurance.

BAR AND BEVERAGE SERVICE: We also offer our premium bar package for all our off-premises full-service events. **ONE DAY LIQUOR LICENSE** acquired by Platinum Party Planners.

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 Platinum 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: Where the event is a home-based party, the owner of the home or host of the party will 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, a disposal fee will be applied for arranging garbage pickup and removal. **Disposal**

fee of \$750.00 for up to (150) guests, if over (150) guests there is an additional charge of \$100.00 per (50) guests. *Please inquire if interested.*

VENDOR MEALS AND BEVERAGES: We offer a professional vendor courtesy price based on your chosen menu in the amount of **\$50.00** 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.

