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**DIAMOND DUAL PLATED**

**WEDDING MENU**

50 guest minimum

**COCKTAIL HOUR**

**MARKET CRUDITE PLATTER**

(Displayed for one hour during cocktail hour)

Assorted Crudité's

Platinum Avocado Ranch Dip

**INTERNATIONAL AND DOMESTIC CHESSE PLATTER**

(Displayed for one hour during cocktail hour)

Grapes, Berries, and Flatbreads

**MEDITERRANEAN PLATTER**

(Displayed for one hour during cocktail hour)

Grilled Pita, Hummus, Feta Cheese, Roasted Red Peppers and Marinated Kalamata Olives

**STATIONS**

(Displayed for one hour during cocktail hour)

(CHOOSE 1)

**STATIONARY PASTA STATION**

Penne Alla Vodka OR Farfalle w/ Pesto Cream

Italian Meatballs OR Sausage and Peppers

Warm Dinner Rolls & Italian Bread

Parmesan | Crushed Red Pepper | Butter Chips

**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

#### **POLISH STATION**

Pierogis | Grilled Kielbasa | Cabbage Rolls  
Polish Potato Pancakes  
Sour Cream | Apple Sauce

#### **POTATO BAR**

Baked Potato | Mashed Potatoes | French Fries  
Diced Blackened Chicken | Crumbled Bacon | Sour Cream | Cheddar Cheese  
Chili Cheese Sauce | Scallions | Jalapenos | Roasted Corn

#### **PHILLY STATION**

\*Thinly Sliced Seasoned Steak  
Fries | Sauteed Peppers | Sauteed Onions | Sauteed Mushrooms  
Chipotle Mayo | Provolone Cheese | Cheese Wiz Sauce | Mini Rolls

#### **SLIDER STATION**

\*Cheeseburger Sliders | Chicken Parmesan Sliders | BBQ Pork Sliders  
Truffle Mac & Cheese  
Ketchup | Pickles | Lettuce | Tomatoes

#### **SOFT PRETZEL STATION**

Display of Soft Pretzels  
*Sauces* Southwestern | Spicy Mustard | Honey Mustard  
Platinum Beer Cheese | Caramel Sauce | Ranch | Garlic Aioli

#### **TACO STOP STATION**

Blackened Mahi Mahi | Sofrito Lime Grilled Chicken  
Yellow Rice with Black Beans | Street Corn | Pico de Gallo | Shredded Cheese Blend  
Chopped Greens | Sour Cream | Guacamole | Onions | Jalapenos | Salsa Verde  
Soft Tortillas & Hard Taco Shells

#### **PASSED HORS D'OEUVRES**

(CHOOSE 8)

(Passed for one 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

**\*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

**\*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

**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 KEBABS**

Cilantro Yogurt Sauce

**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 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**

**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

**DIAMOND DUAL PLATED WEDDING SIT DOWN**

**FIRST COURSE**  
**PRE-PLATED SALAD**

**SECOND COURSE**  
**MAIN ENTRÉE**

THIRD COURSE  
DESSERT

**SALAD SELECTIONS**

(CHOOSE 1)

**\*CLASSIC CAESAR SALAD**

Chopped Romaine | Crispy Croutons | Shaved Parmesan | Ceasar Dressing

**FARMERS MARKET SALAD**

Arugula | Cannellini Beans | Shaved Basil | Red Onion | Confetti Tomatoes  
Balsamic Honey Vinaigrette

**GARDEN SALAD**

Cucumbers | Cherry Tomatoes | Red Onion | Croutons | Herb Vinaigrette

*Freshly Baked Assorted Breadbasket w/ Sweet Butter*

**DUAL PLATE MAIN ENTREE SELECTIONS**

(CHOOSE 2)

**PANKO CRUSTED CHICKEN CUTLETS**

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

**SEARED CHICKEN BREAST**

Artichokes, Capers & Lemon.

**\*ASIAN GRILLED NORTH ATLANTIC SALMON**

Pineapple Mango Salsa.

**\*CRAB STUFFED JUMBO SHRIMP**

Lemon Butter Sauce.

**\*MARINATED GRILLED FLANK STEAK**

Porcini Cream

**\*NEW YORK SHELL STEAK**

Bordelaise Sauce

**ACCOMPANIMENT SELECTIONS**

(CHOOSE 2)

ROSEMARY INFUSED RED BLISS SCALLOPED POTATOES

PARMESAN & GARLIC MASHED POTATOES



**WILD RICE**

Roasted Vegetables

**ROASTED LOCAL VEGETABLE MEDLEY**

Herb Butter

**FRENCH GREEN BEANS**

Garlic & Olive Oil

**PASSED DESSERT**

**ASSORTED MINI PASTRIES**

**MINI PLATINUM ICE CREAM SANDWICHES**

**MINI CINNAMON CHURROS**

Spiked Chocolate Sauce

**COFFEE STATION**

**\$70.00 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.

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**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 \$40.00 per vendor personnel (plus associated fees and taxes). It shall be 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*

