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SILVER MENU
50 guest minimum

TUSCANY BOARD

(Presented for 1 hour during cocktail hour)

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

STATIONARY PASTA STATION

(Presented for 1 hour during cocktail hour)

Penne Alla Vodka | Farfalle w/ Pesto Cream
Warm Dinner Rolls & Italian Bread
Parmesan | Crushed Red Pepper | Butter Chips

Options

Remove the Pasta Station and add one Pasta to your Dinner Buffet Presentation
Remove the Pasta Station and add one Pasta as a 2nd course to your Sit-down Dinner

PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for 1 hour during cocktail hour)

***ARGENTINIAN LAMB SKEWERS**

Chimichurri and Yogurt Sauce

***BLACKENED SHRIMP EMPANADAS**

Chimichurri Aioli

BRAISED BBQ PORK SLIDERS

Cider Cabbage

BURRATA CROSTINI

Olive tapenade

BUTTERNUT SQUASH & PECORINO TART

Crispy Shallots

CASHEW CRUSTED CHICKEN SKEWERS

BBQ Thai Glaze

CHICKEN AND WAFFLES

Jalapeno Maple Syrup

CHICKEN, SPINACH AND FETA EMPANADA

Cucumber Yogurt Sauce

CHOPPED MARKET SALAD

Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup

***CRAB CAKE SLIDER**

Meyer lemon aioli and Mango Chutney

CRISPY MARBLE BABY POTATOES

Crème fraiche and Caviar

FRENCH ONION SOUP GRILLED CHEESES

Gruyere cheese

HAWAIIAN STYLE CHICKEN MEATBALLS

Pineapple and red onion

***JAMAICAN STEAK SKEWER**

Pineapple jerk sauce

MAHI MAHI TACOS

Sour Cream

MINI CUBAN PANINI'S

PLATINUM COCKTAIL FRANKS IN EVERYTHING SPICE PUFF PASTRY

Pickled Cabbage and Spicy Mustard

POACHED PEAR TARTLET

French Brie, Spiced Pecan on Tartlet Shells

PULLED CHICKEN EMPANADAS

Chimichurri Aioli

ROASTED CHICKEN QUESADILLA ROLL

Avocado horseradish aioli

***SESAME SEARED AHI TUNA**

Mango, Avocado, and Thai Glaze on Wonton

***SHRIMP FLATBREADS**

Salsa Verde and Cotija Cheese

***SKIRT STEAK & GORGONZOLA QUESADILLAS**

Peppers, Onions, and Chimichurri

SMOKED SALMON ON GRILLED FLATBREADS

Tomato, Capers, and Crème Fraîche

VEGETABLE SPRING ROLLS

Sesame Thai Aioli

WHIPPED FETA & CARAMELIZED ONION TARTLET

Marinated Confetti tomatoes

INQUIRE FOR OUR FULL LIST OF SILVER MENU HORS D'OEUVRE OPTIONS & UPGRADES

DINNER PRESENTATION

(Buffet | Dual Plated Sit Down | Plated Sit Down | Family Style)

SALAD SELECTION

(CHOOSE 1)

***CLASSIC CAESAR SALAD**

Crispy Croutons | Shaved Parmesan | Caesar Dressing

MIXED GREENS

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

CHEF GEORGE SALAD

Chopped Romaine | Red Grapes | Gorgonzola | Sunflower Seeds
Confetti Cherry Tomatoes | Walnuts | Raspberry Vinaigrette

CLASSIC MIXED GREENS

Cucumbers | Cherry Tomatoes | Crispy Croutons | Julienne Carrots | Russian Dressing

Freshly Baked Dinner Rolls & Butter Chips

ENTRÉE SELECTIONS

Buffet, Traditional Sit down and Family Style – Choose (3) main proteins
Dual Plated Sit down- Choose (2) main proteins

***MARINATED HANGER STEAK**

Chimichurri Sauce

***NEW YORK SHELL STEAK**

Truffle Cream

SOFRITO ROASTED PORK LOIN

Au jus

GRILLED BLACKENED SWORDFISH

Tarragon Yogurt Sauce

GRILLED SALMON

Pineapple Mango Salsa

PLATINUM BRUSCHETTA PARMESAN CHICKEN CUTLETS

Confetti Bruschetta and Balsamic Glaze

PORCINI BREAST OF CHICKEN

Chardonnay Pan Sauce

ACCOMPANIMENTS

(CHOOSE 2)

ROASTED LOCAL VEGETABLE MEDLEY

Herb Butter

FRENCH GREEN BEANS

Garlic and Olive Oil

MASHED POTATOES

Chives and Butter Cream

ROASTED YUKON GOLD POTATOES

Herbs, Garlic, and Olive Oil

WILD RICE PILAF

MEDITERRANEAN ORZO SALAD

DESSERT

(PASSED DESSERT)

If a Sit-down dinner or Dual Plated Dinner is selected, the client may choose between *Passed Dessert* or a *Plated Mini Dessert Duo*, options will be provided.

ASSORTED MINI PASTRIES

WARM CINNAMON CHURROS

Spiked Chocolate Sauce

MINI ICE CREAM CONES

Rainbow Sprinkles

COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO

PLATINUM'S GRAB AND GO EMPANADA

Presented upon exit



Buffet

\$60.00 Per Person

Dual Plated Sit Down

\$60.00 Per Person

Dual Plated Sit-down dinner, Client will select (2) main proteins and guests will get both.

Traditional Plated Sit-Down Dinner

\$68.00 Per Person

Servers take each guest's entrée order at the event

Family Style

\$72.00 Per Person

All courses and sides will be presented on platters at the table.

The Price per person does not include

Staff, Kitchen rental equipment/BOH catering 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.

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. 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 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: 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 **\$30.00** 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

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Wedding Wire Couple's Choice Award 2021-2024

