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VEGAN MENU

50 guest minimum

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(CHOOSE 6)

(Passed for 1 hour during cocktail hour)

ROASTED VEGGIE STUFFED MUSHROOMS

GRILLED TOFU SATAY

Moroccan Sauce

MANGO GUACAMOLE

On Crispy Wontons and Salsa

CANNELLINI BEAN PUREE

Wild Mushrooms on Toasted Baguette

OLIVE TAPENADE

On Crostini

GRILLED THAI VEGGIE SKEWERS

VEGAN RICOTTA

On Crostini with Fig Jam

MINI ROASTED PEPPER HUMMUS CUPS

Crispy Veggies

CRISPY ROASTED CAULIFLOWER CAKES

Chimichurri

SWEET POTATO SLIDERS

Sliced Cucumbers, Red Onion, and Masala Yogurt Sauce

DINNER PRESENTATION

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

SALAD

(CHOOSE 1)

MIXED FIELD GREENS SALAD

Apples | Walnuts | Cherry Tomatoes | Pomegranate Vinaigrette

CAESAR SALAD

Vegan Parmesan Cheese | Multigrain Croutons | Lemon Vinaigrette

MIXED FIELD GREENS SALAD

Cucumbers | Shredded Carrot | Cherry Tomatoes | Black Olives | Vinaigrette

ARUGULA SALAD

White Beans | Confetti Cherry Tomatoes | Red Onion | Basil | Shredded Vegan Mozzarella
Herb Vinaigrette

Freshly Baked Dinner Rolls & Vegan Butter

MAIN ENTREES

(CHOOSE 3)

GRILLED CAULIFLOWER STEAKS

Romesco Sauce

VEGAN MUSHROOM BOURGUIGNON

Portobello Mushrooms, Cremini Mushrooms, Shiitake Mushrooms
with Onions, Carrots, Fresh Thyme, and Cabernet Red Wine Sauce

VEGAN PASTA PRIMAVERA

Roasted Veggies and Heirloom Tomato Sauce

GRILLED TOFU SKEWERS

Red Peppers, Onions, Pineapple and Zucchini

VEGETABLE VINDALOO

Over Basmati Rice

VEGAN CHILE RELLENO

MARINATED GRILLED PORTOBELLO MUSHROOMS

Confetti Bruschetta and Balsamic Glaze

ACCOMPANIMENTS

(CHOOSE 2)

ROASTED RED BLISS POTATOES

Herbs, Garlic, and Olive Oil

VEGETABLE MEDLEY

Seasonal Vegetables

WILD RICE

BURNT BRUSSEL SPROUTS

Herbs, Garlic, and Olive Oil

FRESH LEMON HERB COUSCOUS

ASSORTED GRILLED VEGETABLES

Carrots, Squash, Eggplant, Peppers, and Asparagus

LEMON DILL ROASTED YUKON GOLD POTATOES

DESSERT

(Passed)

MINI VEGAN CUPCAKES

MINI FRUIT KEBOBS

MINI VANILLA VEGAN ICE CREAM CUPS

Crushed Oreos

COFFEE STATION

Buffet

\$50.00 Per Person

Dual Plated Sit Down

\$50.00 Per Person

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

Traditional Plated Sit-Down Dinner

\$58.00 Per Person

Servers take each guest's entrée order at the event

Family Style

\$62.00 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**

*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.

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 **\$35.00** 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.

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.

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Best of Zola

Wedding Wire Couple's Choice Award 2021-2025

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