

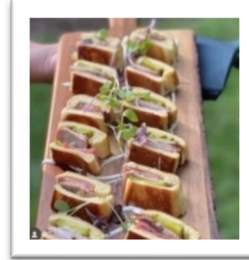
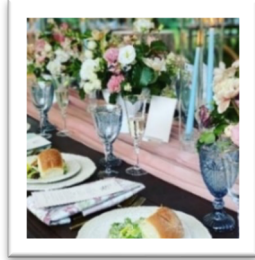


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BRONZE MENU

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(Passed for 1 hour during cocktail hour)

(CHOOSE 8)

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

***BLACKENED AHI TUNA ON WONTON CRISP**
Truffle emulsion and wasabi crème

BLACKENED CHICKEN AND CORN QUESADILLAS

***BLACKENED 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 BRUSSEL 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 KEBOBS**

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 CHICKEN SKEWERS

ROASTED CAULIFLOWER PIZZETTA

Truffle Wild Mushroom and Ricotta

ROASTED CHICKEN QUESADILLA ROLL

Avocado horseradish aioli

ROASTED MUSHROOMS
Stuffed with Blue Cheese & Bacon

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 DEVEILED EGGS**
Seared Tuna

WHIPPED FETA AND CARAMELIZED ONION TARTLET
Marinated Confetti tomatoes

DINNER PRESENTATION

Dual Plated Sit Down or Traditional Plated Sit-Down

SALAD

(CHOOSE 1)

MIXED FIELD GREENS SALAD

Apples | Candied Walnuts | Cherry Tomatoes | Gorgonzola | Pomegranate Vinaigrette

***CLASSIC CAESAR SALAD**

Crispy Romaine | Croutons | Shaved Parmesan | Caesar Dressing

Freshly Baked Dinner Rolls & Butter Chips

PASTA

(CHOOSE 1)

PENNE ALLA VODKA

FOUR CHEESE RAVIOLI

Pomodoro Sauce

RIGATONI BROCCOLI RABE

Garlic and Oil

MAIN ENTREES

(CHOOSE 2)

***MARINATED GRILLED FLANK STEAK**

Asian Slaw

***MARINATED GRILLED LONDON BROIL**

Romesco Sauce

MEDITERRANEAN GRILLED SALMON

Tzatziki Sauce

FILET OF SOLE OREGANATA

Lemon Infused Olive Oil

BASIL PESTO CHICKEN ALFREDO

CHICKEN MARSALA

ACCOMPANIMENTS

(CHOOSE 2)

ROASTED RED BLISS POTATOES

Herbs, Garlic and Olive Oil

VEGETABLE MEDLEY

Seasonal Vegetables

PLATINUM MASHED POTATOES

ROASTED CAULIFLOWER

STRING BEANS
Garlic and Oil

PLATINUM RICE PILAF

DESSERT

(CHOOSE 1)

PASSED ASSORTED MINI PASTRIES

WARM CHURRO
Vanilla Ice Cream

ICE CREAM SUNDAE BAR
Assorted Toppings

WARM BROWNIE
Vanilla Ice Cream

COFFEE STATION

COMPLIMENTARY LATE-NIGHT SNACK TO GO

CHOOSE (1) OF OUR GRAB & GO EXIT STATIONS
COMPLIMENTS OF PLATINUM

Presented upon exit
Inquire for list of options

Buffet

\$45.00 Per Person

Dual Plated Sit Down

\$45.00 Per Person

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

Traditional Plated Sit-Down Dinner

\$60.00 Per Person

Servers take each guest's entrée order at the event

**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.

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 **\$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.

