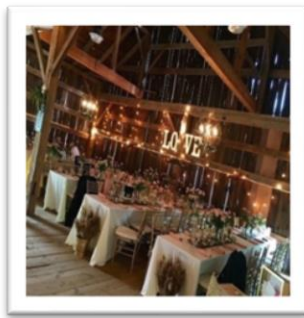




Event Designs & Catering

Office: (516) 804-2207 | Cell: (516) 987-1266 | www.platinumparty.com |
platinumpartyli@gmail.com Insta~ @platinumpartyli
179 Jerusalem Ave Massapequa, NY 11758



Bronze Package

50-person min.

Staff & Kitchen Set-up is separate

Cocktail Hour

Passed Hors D'oeuvres – (Choose 5)

Passed for (1) Hour

- Horseradish & Pistachio Chicken Skewers w/ Blood Orange Marmalade
- *Black & White Sesame Beef Sate w/ Soy Ginger Aioli
- *Louisiana Crab & Corn Cakes w/ Chipotle Aioli
- Mahi Mahi Tacos w Micro Greens & Avocado Cream
- *Bourbon BBQ Beef Sliders w/ Cheddar Cheese
- Sweet Potato Pancakes w/ Sunflower Seeds, Apple Puree & Sour Cream
- Chicken, Spinach & Feta Empanadas w/ Cilantro Yogurt Sauce
- Confetti Tomato Skewers w/ Fresh Mozzarella, Fresh Basil & Balsamic Glaze
- Pretzel & Brie Grilled Cheese w/ Fig Jam
- *Tuna Crudo w/ Mango & Black Sesame Seeds on Wonton Chips
- Confetti Potato Skins w/ Smoked Bacon, Chives & Sour Cream
- Mini Cubans w/ Pernil, Grilled Ham, Swiss & Mustard Aioli
- Grass Fed Beef Meatballs w/ Pesto Aioli & Shaved Arugula

Fried Chicken & Waffles w/ Jalapeno Maple Syrup
Grilled Chicken Canapes w/ Grapes, Dried Cherries & Walnuts

Buffet Presentation

Salad Selection

(Please choose 1 salad)

w/ Freshly Baked Breadbasket assorted with Dinner Rolls & Butter Chips

*Classic Caesar Salad w/ Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing
Mixed Field Greens Salad w/ Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate

Vinaigrette

Baby Arugula w/ White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze

Entrée Selection

(Choose 3)

*Marinated Asian Flank Steak w/ Asian Broccoli Slaw
Herb Crusted Black Angus Top Round w/ Porcini Au Jus
Slow Cooked Brisket with Zinfandel and Charred Onion
Roasted Pork Loin w/ Madeira Mushroom
Braised Pork Shoulder with Roasted Garlic BBQ Sauce
Grilled Chicken Breast with Mango and Avocado
Seared Chicken Cutlets w/ Pearl Mozzarella, Confetti Tomatoes & Fresh Basil
Sauté Chicken Breast w/ Lemon Caper Beurre Blanc
* Grilled Asian Marinated Salmon w/ Pineapple & Mango Salsa

Accompaniments Selection

(Choose 3)

Roasted Vegetable Medley
French Green Beans w/ Garlic & Olive Oil
Parmesan Mashed Potatoes
Roasted Red Bliss Potatoes w/ Herbs & Olive Oil
Rice & Orzo Pilaf
Penne Ala Vodka
Rigatoni w/ Pomodoro

Dessert Table

Assorted Mini Pastries | Blondies | French Macarons

\$55.00 Per Person

\$8.00 Upcharge for Sit Down or Family Style

*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.

SERVICE CHARGE: Patron agrees to pay an amount equal to twenty percent (20%) of the charge hereunder for food and beverage, which will be applied as an Administrative Cost to offset operation and administrative expenses associated with your function. The administrative fee covers numerous administrative expenses which are incurred because of the planning and execution of an event. The administrative fee but is not limited to front of the house administrative staff which manages the event file, management of contracted vendors, site inspections, walkthroughs, tastings, back of the house equipment, dishwashing, designers, and handlers who are responsible for shopping, delivery, set-up, breakdown, cleaning, pulling, packing, loading, and unloading of all equipment required for each event. Rental management which includes the placing and acceptance of all party rentals. Breakage costs of our items during an event and incurred by the contracted rental companies. Truck rentals and fuel charges. General liability insurances and other insurances.