



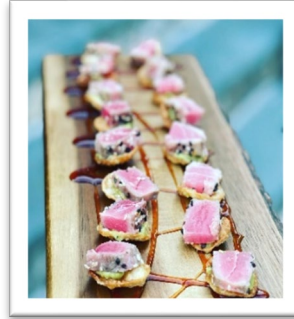
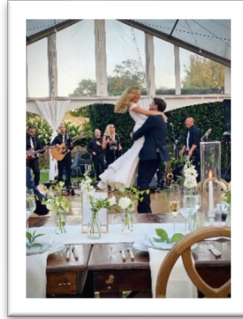
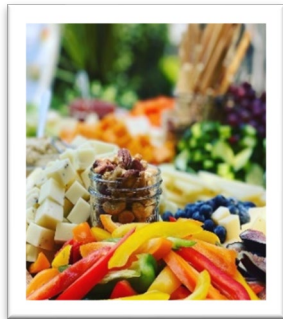
CATERING | PLANNING | DESIGN

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SILVER MENU

50 guest minimum

TUSCAN BOARD

(Presented for 1 hour during cocktail hour)

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Nuts | Jams | Flatbreads
Assorted Crudit 's | 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

PASSED HORS D'OEUVRES

(CHOOSE 8)

(Passed for 1 hour during cocktail hour)

BLACKENED SHRIMP EMPANADAS

w/ Chimichurri Aioli

SKIRT STEAK & GORGONZOLA QUESADILLAS

Peppers, Onions, and Chimichurri

POACHED PEAR TARTLET

w/ French Brie, Spiced Pecan on Tartlet Shells

CASHEW CRUSTED CHICKEN SKEWERS

w/ BBQ Thai Glaze

SHRIMP FLATBREADS

w/ Salsa Verde & Cotija Cheese

BRAISED BBQ PORK SLIDERS

w/ Cider Cabbage

SMOKED SALMON ON GRILLED FLATBREADS

with Tomato, Capers, and Crème Fraiche

ARGENTINIAN LAMB SKEWERS

with Chimichurri & Yogurt

HAWAIIAN STYLE CHICKEN MEATBALLS

served with pineapple and red onion

ROASTED CHICKEN QUESADILLA ROLL

served with an avocado horseradish aioli

JAMAICAN STEAK SKEWER

served with a pineapple jerk sauce

CRISPY MARBLE BABY POTATOES

served with crème fraiche & Caviar

WHIPPED FETA & CARAMELIZED ONION TARTLET

w/ Marinated Confetti tomatoes

BURRATA CROSTINI

w/ olive tapenade

BLACKENED AHI ON WONTON CRISP

soy truffle emulsion & wasabi crème

CRAB CAKE SLIDER

served with meyer lemon aioli & Mango Chutney

FRENCH ONION SOUP GRILLED CHEESES

w/ gruyere cheese

VEGETABLE SPRING ROLLS

w/ Sesame Thai Aioli

MINI CUBAN PANINI'S

CHICKEN, SPINACH AND FETA EMPANADA

w/ Cucumber Yogurt Sauce

PRETZEL AND BRIE

w/ Fig Jam

CHICKEN AND WAFFLES

w/ Jalapeno Maple Syrup

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

DINNER PRESENTATION

(Buffet | Sit Down | Pre-Determined Sit Down | Family Style)

SALAD SELECTION

(CHOOSE 1)

***CLASSIC CAESAR SALAD**

w/ Crispy Croutons, Shaved Parmesan and Caesar Dressing

MIXED GREENS

w/ Watermelon, Candied Walnuts, Cherry Tomatoes, Feta and Balsamic Vinaigrette

CRISPY WEDGE SALAD

w/ bacon, diced tomato, bleu cheese crumbles, herb vinaigrette or bleu cheese dressing

Freshly Baked Dinner Rolls & Butter Chips

ENTRÉE SELECTIONS

(CHOOSE 3)

***MARINATED GRILLED FLANK STEAK**

w/ Asian Slaw

N.Y SHELL STEAK
w/ Truffle Cream

MUSHROOM DUXELLE STUFFED PORK LOIN
w/ Madeira Sauce

GRILLED BLACKENED SWORDFISH
w/ Tarragon Yogurt Sauce

GRILLED SALMON
w/ Citrus Butter Caviar Cream

PARMESAN CHICKEN CUTLETS
w/ confetti bruschetta and Balsamic Glaze

PORCINI BREAST OF CHICKEN
w/ Chardonnay Pan Sauce

ACCOMPANIMENTS SELECTIONS

(CHOOSE 3)

(If the sit-down dinner option is chosen, Eggplant Rustica will be the 3rd accompaniment, and offered as a silent vegetarian)

ROASTED LOCAL VEGETABLE MEDLEY
w/ Herb Butter

FRENCH GREEN BEANS
w/ Garlic & Olive Oil

MASHED POTATOES
w/ Chives and Butter Cream

ROASTED YUKON GOLD POTATOES
w/ Herbs, Garlic, and Olive Oil

WILD RICE PILAF

MEDITERRANEAN ORZO SALAD

EGGPLANT RUSTICA

DESSERT

(Passed)

(If the sit-down dinner option is chosen, the client has the option to choose a plated dessert duo)

ASSORTED MINI PASTRIES

WARM CHOCOLATE CHIP COOKIES ON SHOTS OF MILK

MINI ICE CREAM CONES W/ RAINBOW SPRINKLES

COFFEE STATION

\$64.00 Per Person

The Price per person does not include staff, kitchen rental equipment/BOH supplies or Bar

Sit Down Dinner \$8.00 p/p upcharge.

*If the client chooses a **pre-determined entrée count**, there is no upcharge.*

Client must submit entree counts no later than (10) days prior to the event.

Family Style \$12.00 p/p upcharge

*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.

ADMIN FEE: Platinum Party Planners charges a 20% Administrative Fee for all events.

This fee is NOT a gratuity. It covers numerous administrative expenses which are incurred as a result of the planning and execution of an event. The administrative fee includes but is not limited to front of house administrative staff which manages the event file, one-time onsite venue inspection, and walkthrough. This also covers our back of the house employees who are responsible for all equipment, cleaning, dishwashing, 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 acceptance 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.

VENDOR MEALS AND BEVERAGES: We offer a professional courtesy price of \$30.00 per vendor personnel (plus associated fees and taxes)

MEAL FEE FOR CHILDREN: Children Five years and younger are free; Children Six to Twelve are \$25.00 each (plus associated fees and taxes) and will be served chicken fingers, mac & cheese, or buttered Pasta. Children thirteen and older are charged as an adult price.

ADDITIONAL CHARGES:

\$250.00 GARBAGE REMOVAL FEE IF THERE IS NO DUMPSTER ON SITE

The Knot Best of Weddings 2022-2024

Wedding Wire Couple's Choice Award 2021-2024

