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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

**OLIVIE TAPANADE**

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 POTATTO SLIDERS**

Sliced Cucumbers, Red Onion, and Masala Yogurt Sauce

## **BUFFET DINNER PRESENTATION**

### **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 BRUSSLE 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

**\$50.00 Per Person**

*The Price per person does not include*

*Staff, Kitchen rental equipment/BOH supplies, Bar Package, Admin fee or NYS sales Tax*

**Sit Down Dinner \$8.00 p/p upcharge**

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

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

\*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.

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

**This fee is NOT gratuity.** It covers numerous administrative expenses which are incurred as a result of the planning and execution of your event. The administrative fee includes but is not limited to front of house administrative staff which manages the event on file, one-time onsite venue inspection, and walkthrough. This also covers our back-of-the-house employees who are responsible for all the prep work prior to your event, for example, shopping, 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 accepting 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.

**BAR AND BEVERAGE SERVICE:** We also offer our premium bar package for all our off-premises full-service events. **ONE DAY LIQUOR LICENSE** if needed- 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 us 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.

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*Wedding Wire Couple's Choice Award 2021-2024*

