

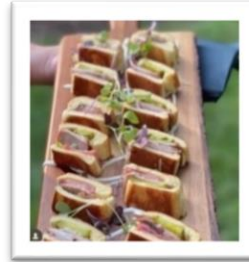


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BRONZE MENU

50 guest minimum

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

***ASIAN SESAME BEEF SKEWERS**

***BBQ & CHEDDAR SLIDERS**

BUFFALO CHICKEN EMPANADAS

Pineapple Salsa or Blue Cheese Mousse

BURRATA CROSTINI

Olive tapenade

CHOPPED MARKET SALAD

Gorgonzola, Pistachios & Cranberries in Seedless Cucumber cup

***CRAB CAKE SLIDERS**

Meyer lemon aioli & Mango Chutney

FRENCH ONION SOUP GRILLED CHEESE

Gruyere cheese

HORSERADISH & PISTACHIO CHICKEN SATE

Orange Marmalade

MINI CUBAN PANINI'S
Mustard Aioli

MINI GRILLED REUBEN'S
Thousand Island

PLATINUM COCKTAIL FRANKS IN EVERYTHING SPICE PUFF PASTRY
Pickled Cabbage & Spicy Mustard

PULLED CHICKEN EMPANADAS
Chimichurri Aioli

ROASTED CAULIFLOWER PIZZETTA
Truffle Wild Mushroom & Ricotta

* TUNA CRUDO
Mango, Avocado and Thai Glaze on a Wonton Chip

*SHRIMP & CHORIZO SKEWERS
Platinum Chimichurri

*SHRIMP FLATBREADS
Salsa Verde & Cotija Cheese

VEGETABLE SPRING ROLLS
Sesame Thai Aioli

WARM MINI PRETZEL
Brie and Fig jam

DINNER PRESENTATION

Buffet | Dual Plated Sit Down | Traditional Plated Sit-Down | Family Style Options

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

PLATINUM'S GRAB AND GO EMPANADA
Presented upon exit



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

\$49.00 Per Person

Servers take each guest's entrée order at the event

Family Style

\$57.00 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**

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. 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 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 \$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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