

PARTY MENU

Offered in Full Pan or Half Pans

Meatballs with sausage
Chicken and Sausage Jambalaya
Mac n Cheese
Chicken Wangz (baked, garlic parmesan, sweet heat & sour, and fried)
Red Beans and Rice with Sausage
Fried Catfish Strips
Finger Sandwiches (ham, turkey, chicken and tuna)
Seafood Gumbo (shrimp, sausage, chicken, and crabs)
Chicken and Sausage Gumbo
Fresh Fruits
Shrimp or Crawfish Pasta
Cheese and Cracker Tray
Chicken Strips
Green Beans
Shrimp Fried Rice
Slice Ham
Pulled Brisket
Pulled Turkey

Any 5 full size pans for \$675

****Drop Off Only****

Warmers not included

Call US Today For Pricing

337-656-8770

PA

PLATINUM AFFAIRS

Catering & Event Planning

Your Dreams. Our Reality.



CATERING MENU

www.PlatinumAffairEvents.com

337-656-8770

tgreen@platinumaffairsevents.com

General Information

To assure that your menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed directly with your catering representative.

Deposits/Contracts Upon request, we will hold your date on a tentative basis for up to one week, at which time a signed contract and initial non-refundable deposit of 25% of total amount due needs to be returned to our office. We will then ask for an additional deposit equal to 50% of your estimated food and beverage revenue (your due date(s) will be outlined in your contract), with the final balance payable 30 days working days prior to the event.

Service Charges All prices are subject to a 18% service charge and state/federal sales tax. All fees, including labor charges, setup fees, ceremony fees, services charges and food and beverage charges are subject to Louisiana state tax.

Minimum Attendance & Fees For all meal functions, a minimum of 50 guests is required. If this minimum is not met, a surcharge may apply. Please contact your catering representative for more information

Guarantee Policy The guarantee is the minimum number for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance. Platinum Affairs will be prepared for 3% overage of your guaranteed figure. Increases in guaranteed attendance are accepted up to 30 days prior to your event.

Addon's

Carving Station(s) \$2.25/ppl up to 3 stations

Cook to order Pasta Station *pricing varies*

Food Serves Styles

Butler Hors d' Oeuvres

Food is passed on trays by servers. Guest serve themselves, using cocktail napkins provided by the server.

Buffet Service

Foods are arranged on tables. Guest usually move along the buffet line and serve themselves. The disadvantage of this style is uncontrolled portion sizes.

Cafeteria Service

Similar to buffet. Guest stand in line but do not help themselves. They are served by chef and/or servers from behind the buffet line. This is a way to control portion size. Sometimes foods such as salad and fruits, will be self service.

Plated (American) Service

Guests are seated. Food are proportioned in the kitchen, arranged on plates and served from the right.

Family-style Service

Guest are seated. Large serving platter and bowls are filled with foods in the kitchen and set on the dinner tables by server. Guest help themselves.

Dessert Bar

Gold

\$8.75/pp (min. 50 ppl)

Bites sized

4 desserts

Cheesecake: Strawberry, Cookies n Cream, New York, Raspberry, Blueberry, Snickers, Reese's Peanut Butter

Pies: Key Lime, Sweet Potato, Apple, Peach, Pumpkin, Lemon Meringue, Chocolate Cream Pie, Cherry, Pecan

Cakes:: Carrot, German Chocolate, Coconut, Butter Pecan, Chocolate, Red Velvet, Lemon Raspberry, Chocolate Oreo

-Bundt Cakes: Strawberry, Lemon, Peanut Butter, Sock it to Me Pound Cake, White Chocolate. Key Lime

S'mores Bar

Assorted Cookies

Assorted Donuts

Assorted Cupcakes and cake pops

Fruit Parfaits

****3-4 desserts per person****

Platinum

\$7.25/pp (min 100 ppl)

Bite sized

7-10 desserts

We will be delighted to customize and create a menu to your specifications. If you don't see it, ask if we make it. Our goal is to satisfy you

Platinum Dinner Packets \$38.99pp

Choice: Five hors d'oeuvres

Three (3) Entrees

Two sides

Dinner Rolls

One Specialty Station

White ceramic plates, water glasses, and flatware

Gold Dinner Packet \$27.99 pp

Choice: Salad or Fresh Fruit

Two Entrees or premium entrees

Two Sides

Dinner Rolls

Disposable napkins, plates, and flatware

Casual Affair Packet \$22.95 pp

Choice: One Entrée

Two Sides

Dinner Rolls

Disposable napkins, plates, and flatware

Custom Packet are also available.

Add glass dinnerware \$3.25

Add Full Serves Platted Dinner \$2.25

Garden Delight

Fresh garden salad

Caesar salad

Pasta salad- rotini pasta, diced ham, peas

Strawberry Feta & Spinach salad served with

balsamic vinegar

Spinach Salad

Fresh Seasonal Fruits

Fresh Vegetable

Assort Cheeses (Imported and domestic)

Sides

Rice Dressing

Mac and Cheese

Red Beans & Rice with sausage

Garlic Mash Potatoes

Roasted New Potatoes

Tri Color Tortellini

Veggie Stir-fry

Spanish Rice

Fettuccine Alfredo

Cajun Jambalaya

Spinach Madeline

Broccoli Cheese Casserole

Sausage, potatoes and Green Beans

Chicken and Sausage Gumbo

Barbecue Fest

\$22.95 ppl

Pick 3 meats, 2 sides, rolls, and a assortment of barbecue sauce. Sure to please any taste buds.

Chicken (white and dark)	Ribs
Sausage	Pork Steaks
Brisket	Beef or Chicken Kabobs
Pulled Pork	Pulled Brisket
Hamburgers	Hot Dogs
Cole Slaw	Corn on the cob
Baked Beans	Mac n Cheese
Cucumber Salad	Mexican Street Corn

Pasta Buffet

\$19.95/ppl

3 Pastas Linguini, Penne, Bowtie
Alfredo Sauce and Mariana Sauce
Meat Balls, Meat Sauce, Grilled Chicken Strips, Italian Sausage
Topping mushrooms, bacon, Onions, Peppers, Diced Tomatoes, Parmesan Cheese

Vegetables

Mixed Vegetables
Corn in the cob
Roasted Asparagus
Vegetable Stir Fry
Corn Maque Choux
Over Roasted Green Beans

Entrée's

Mesquite Grill Chicken
Baked Chicken
Smoke Sliced Brisket
Turkey Breast
Rosemary Roasted Pork Lion
Prime Rib Au Jus (*market price*)
Fried Catfish
Grilled Tilapia
Bone In- Ribeye Steak \$20pp
(14 oz.)Pan Seared Pork Chop \$15pp
Grilled Salmon topped with jumbo crabmeat \$20

Hors d'oeuvres are passed with plated dinner or Platinum Packet.. We also offer Cocktail Reception

Hors d'oeuvres and Appetizers

Mini Pizza

Fried Louisiana Shrimp

Fried Catfish Fish

Mini Egg Rolls

Mozzarella Sticks

Barbecue Shrimp

Crawfish Bread

Petit Drumsticks

Deviled Eggs

Italian Meatballs

Mini Meat Pies

Crawfish Pies

Spinach and Artichoke Dip

Finger Sandwiches (Turkey, Ham, Roast Beef, Tuna
Salad and Chicken Salad)

Specialty Items

Louisiana Classics **

Items priced per person added to packet

Seafood Gumbo with shrimp, crab and Crawfish

Add-on \$2.75/ppl

Penne Pasta in a Crawfish and

Mushroom Cream Sauce

Add-on \$2.75/ppl

Creole Shrimp and Girts *add-on \$2.75/ppl*

Mardi Gras Pasta with penne pasta
with shrimp, and andouille sausage

add-on \$2.25/ppl

Shrimp or Crawfish Effouffee *add-on \$2.50/ppl*

Cajun Sauce Pecan

with smoke turkey necks, chicken, sausage and
smoke tasso served over rice

add-on \$3.25/ppl

Drinks

\$1.25/\$2pp	Can Drinks \$1.50 pp
Sweet Tea	Coke
Unsweet Tea	Sprite
Lemonade	Diet Coke
Water	

Alcohol Menu

\$15.99 pp house brand
All bars have a \$225 setup fee

Vodka	Chardonnay	Bud Light
Whiskey	White Wine	Coors Light
Bourbon	Red Wine	Michelob Ultra
Gin		Miller Lite
Rum		<i>(pick 2)</i>
<i>Pick 5</i>		

Top Shelve

\$19.99 pp

Jack Daniel's or Cown Royal
Vodka or Gin
Grey Goose or Ciroc
3 beers
4 wines

Beer

Bud light
Miller light
Michelob Ultra
Miller
Coors
Heineken*
Corona*
Guinness*
Apple Ale*
Dos Equis*
Angry Orchard *

***For top shelve bar bar and higher*

Our "Platinum Bar" is sure to please every guest. Offering a little of just about everything. With your guest being greeted with a glass of champagne for the ceremony. Packet includes:

\$24.95 pp min 50
Champagne (for ceremony)

Red Wine	Jack Daniel's
White Wine	Crown Royal
Moscato	Ciroc (2 flavors)
Chardonnay	Grey Goose
Pinot Noir	Absolute
Any 4 Beers	Jose Cuervo
Seagram's Malt	Don Julio
Mike Hard	Rum (white and dark)

Mixers: orange juice, cranberry juice, coke, sprite, red bulls, tonic water, ginger ale, pineapple juice

Add-on's

Frozen Margarita \$5 per person plus machine

Signature Drinks *price varies starting \$8 per person*

General information

Each guest will be counted upon entering venue. Any overage in count you will require to pay before distributing of any alcohol. Alcohol count is based on each guest receiving approximately 3.5 drinks. We are not responsible for guest consuming more.