

# PARAMOUNT EVENTS™

ELEVATE YOUR CATERING



# DROP OFF MENU

773.880.8068

| [DROPOFF@PARAMOUNTEVENTSCHICAGO.COM](mailto:DROPOFF@PARAMOUNTEVENTSCHICAGO.COM)



Each day, our bustling drop off kitchen freshly prepares orders for client lunches, business meetings, birthday parties, bridal showers and more across the city.

And since we're committed to quality recipes and ingredients, you'll present a delicious spread that's a cut above the rest.

# HERE'S HOW IT WORKS

- Check out our customizable menu. Can't decide? We're happy to make recommendations.
- Our friendly staff will deliver and professionally set up your order.
- Love every bite. You and your hungry guests will leave full and happy.

## PARAMOUNT EVENTS™

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CONTACT US TODAY

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BREAKFAST STATIONS, BOXED  
LUNCHES, SANDWICH SPREADS  
AND SWEET TREATS AWAIT!

*\*orders must be placed by 2pm the day before delivery with a minimum order for 10 guests*

### HAVE DIETARY NEEDS? WE CAN HELP!

**V** Vegetarian

**VG** Vegan

**GF** Gluten Free

Dairy Free Available Upon Request

# BREAKFAST



*\*all eggs are cage-free*

## AMERICAN - \$14.95 per guest

Scrambled Farm Fresh Eggs with Roasted Breakfast Potatoes **GF**  
Applewood Smoked Bacon or Turkey Sausage Links **GF**  
Breakfast Pastries  
Seasonal Fruit **VG GF**

## FRITTATA BUFFET - \$12.95 per guest

Egg White Western Frittata with Seasonal Vegetables, Wilted Spinach  
Shredded Cheddar, Pico de Gallo **V GF**  
Bran Muffins  
Seasonal Fruit **VG GF**

## BRIOCHE FRENCH TOAST - \$13.95 per guest

Applewood Smoked Bacon  
Artisan Breakfast Sausage  
Macerated Berries, Whipped Butter, Maple Syrup

## STEAK & EGGS - \$18.95 per guest

Grilled Marinated Flank Steak  
Mascarpone & Chive Scrambled Eggs  
Breakfast Pastries  
Seasonal Fruit **VG GF**

## EGG STRATAS & CASSEROLES - \$14.95 per guest

Choice of:  
- Sausage, Potato, Sharp Cheddar & Chive  
- Bacon, Gruyere & Spinach  
- Seasonal Vegetables & Feta  
- French Toast Casserole

Breakfast Pastries  
Seasonal Fruit **VG GF**  
*Substitute Egg Whites for \$1.00 per guest*

# BREAKFAST SANDWICHES

\$13.95 per Guest | Choice of Two Sandwiches | Includes Seasonal Fruit

## BREAKFAST PANINI

Scrambled Eggs, Applewood Smoked Bacon, Spinach, Gruyere, Multi-Grain Bread

## ENGLISH MUFFIN

Farm Fresh Egg, Breakfast Sausage Patty, Cheddar

## CROISSANT SANDWICH

Scrambled Eggs, Turkey Sausage, Colby Jack

## STEAK & EGG

Grilled Marinated Flank Steak, Scrambled Eggs, Caramelized Onions, Peppers, Cheddar, Sriracha, Toasted Bagel

## BREAKFAST BURRITO

Scrambled Eggs, Applewood Smoked Bacon, Roasted Poblano Peppers, Chihuahua Cheese, Salsa Rojo, Tortilla

## FRIED EGG & CHEDDAR

Farm Fresh Fried Egg, Cheddar, Jones Farm Canadian Bacon, Whole Wheat English Muffin

## SCRAMBLED EGG MUFFIN **V**

Scrambled Eggs, Fontina, Arugula, English Muffin

## BREAKFAST REUBEN

Choice of Scrambled or Fried Egg, Corned Beef, Sauerkraut, Swiss, 1000 Island, Marble Rye

## PROSCIUTTO BAGEL

Prosciutto, Farm Fresh Egg, Basil Pesto, Toasted Bagel

## VEGETARIAN BREAKFAST BURRITO **V**

Scrambled Eggs, Black Beans, Caramelized Onions, Bell Peppers, Salsa Verde, Sour Cream, Tortilla  
*Substitute Egg Whites for \$1.00 per guest*

# CONTINENTAL BREAKFAST

## PARAMOUNT CONTINENTAL - \$5.95 per guest

Collection of Scones, Donut Holes & Muffins

Seasonal Fruit **GF VG**

*Add Bagels with Cream Cheese for \$2.00 per guest*

## BAGEL SPREAD - \$6.95 per guest

Assorted Bagels with Cream Cheese

Seasonal Fruit **GF VG**

## STEEL CUT OATMEAL - \$5.25 per guest

Brown Sugar, Nuts & Raisins

# BREAKFAST ADDITIONS

## MUFFINS - \$18 per dozen

## BAGELS WITH CREAM CHEESE - \$24 per dozen

## SCONES - \$18 per dozen

## CROISSANTS - \$30 per dozen

## DONUTS - \$20 per dozen

## YOGURT PARFAITS - \$5.95 each

Fresh Berries, Housemade Granola

## PERSONAL PROTEIN CUPS - \$7.95 each

Housemade Granola, Red Quinoa, Chia Seeds, Mixed Berries, Soy Milk

# BOXED LUNCHES



## SANDWICHES

*\$11.95 per Guest | Each Box Includes Pesto Pasta Salad, Chips & a Cookie*

### OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR

Lettuce, Tomato, Brioche

### SMOKED CHICKEN SALAD & JALAPENO JACK CHEESE

Lettuce, Tomato, Brioche

### BLACK FOREST HAM & GOUDA

Lettuce, Tomato, Pretzel Roll

### AVOCADO BLT

Lettuce, Tomato, Avocado, Bacon, Sourdough

### ROAST BEEF & PROVOLONE

Lettuce, Tomato, Pretzel Roll

### ITALIAN

Soppressata, Finocchiona, Local Cured Ham, Provolone, Housemade Giardiniera, Ciabatta

### TOMATO & FRESH MOZZARELLA

Basil & Balsamic Drizzle, Ciabatta

# SALADS

\$12.95 per Guest | Each Box Includes a Roll & a Cookie

## CHICKEN CAESAR SALAD

Diced Lemon & Cracked Pepper Chicken, Chopped Romaine, Shaved Parmesan, Herb Croutons, Lemon Caesar Dressing

**V** Without Chicken

## COBB SALAD **GF**

Field Greens, Diced Chicken, Applewood Smoked Bacon, Roquefort, Shaved Red Onion, Avocado, Hard-Boiled Egg, Heirloom Cherry Tomato, Chives, Red Wine Vinaigrette

**V** Without Chicken, Bacon or Egg

## CHOPPED SALAD **GF**

Shredded Iceberg, Salami, Provolone, Cucumbers, Radishes, Red & Yellow Peppers, Celery, Tomatoes, Red Onion, Garbanzo Beans, Kalamata Olives, Pepperoncini, Shaved Parmesan, Sherry Vinaigrette

**V** Without Salami

## SOUTHWEST SALAD **GF**

Hickory BBQ Marinated Chicken, Chopped Romaine, Grilled Corn, Red Peppers, Scallions, Black Beans, Tortilla Strips, Buttermilk Ranch Dressing

**V** Without Chicken

## BISTRO SALAD

Grilled Chicken, Mixed Greens, Haricot Vert, New Potatoes, Heirloom Cherry Tomatoes, Goat Cheese, Croutons, Whole Grain Mustard Vinaigrette

## CHINESE CHOPPED SALAD

Sesame Marinated Chicken, Napa Cabbage, Scallions, Mandarin Orange Slices, Crispy Wontons, Sesame Ginger Dressing

## GREEK SALAD

Romaine, Tomatoes, Feta, Kalamata Olives, Pepperoncini, Red Peppers, Greek Dressing

# WRAPS

\$11.95 per Guest | Each Box Includes Pesto Pasta Salad, Chips & a Cookie

## FARMERS MARKET CLUB WRAP

Roasted Seasonal Vegetables, Roasted Tomato Jam, Romaine, Avocado Mayonnaise, Honey Wheat Tortilla

## BUFFALO CHICKEN WRAP

Buffalo Chicken, Romaine, Tomatoes, Blue Cheese Dressing, Chili Tortilla

## STEAK WRAP

Lime Marinated Steak, Romaine, Shredded Cheddar, Sour Cream, Corn & Black Bean Salsa, Spinach Tortilla

## CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Tomato Tortilla

## TURKEY CLUB WRAP

Honey Glazed Turkey Breast, Applewood Smoked Bacon, Romaine, Avocado Spread, Whole Wheat Tortilla

## HUMMUS WRAP

Roasted Red Peppers, Feta, Cucumber, Spinach, Sprouts, Artichoke Hearts, Spinach Tortilla

*Gluten-free wraps available upon request for an additional \$0.50*

# — GOURMET BOXED LUNCHES —





# GOURMET BOX

\$14.95 per Guest

## CHIPOTLE-CILANTRO GRILLED SHRIMP SALAD **GF**

Includes a Roll & a Cookie  
Romaine, Queso Fresco, Shaved Baby Carrots, Fresh Corn, Cilantro, Jalapeño-Lime Vinaigrette

## ROSEMARY-BALSAMIC GRILLED CHICKEN SANDWICH

Includes a Rice Krispie Treat & Housemade Chips  
Tomato Jam, Fresh Mozzarella, Basil, Roasted Eggplant Aioli, Arugula, Artisan Multi-Grain Bread

## COUNTRY HAM & SWISS

Includes a Farmers Market Salad, Coleslaw & Hand Pie  
Country Ham, Swiss, Sourdough

## GRILLED SALMON & ARUGULA SALAD

Includes a Roll & a Cookie  
Tabbouleh, Heirloom Cherry Tomatoes, Green Onion, Cucumber, Mint, Parsley, Lemon-Tahini Dressing

## PAN ROASTED ANGUS STRIPLOIN SANDWICH

Includes a Rice Krispie Treat & Housemade Chips  
Montmore, Blistered Cherry Tomatoes, Seasonal Greens, Chive-Tarragon Dressing, French Baguette

## SEASONAL VEGETABLE WRAP **V**

Includes a Rice Krispie Treat & Housemade Chips  
Red Quinoa, Tuscan Bean Salad, Kale, Red Peppers, Green Onions, Corn, Cilantro, Ginger-Citrus Gremolata, Garden Spinach & Vegetable Tortilla

# PICNIC BOX

\$14.95 per Guest

## PETITE "LEFT OVER" FRIED CHICKEN SANDWICH

Includes Apple Hand Pie  
Coleslaw, Brioche  
Corn & Tomato Salad, Seasonal Fruit

## TARRAGON CHICKEN SALAD CROISSANT

Includes Brownie  
Tomato & Cucumber Salad, Housemade Chips

## PROSCIUTTO SANDWICH

Includes Chocolate Dipped Biscotti  
Fig Jam, French Baguette  
Caprese Salad, Citrus Marinated Olives, Grapes

## CHICKEN KABOBS

Includes Spiced Cookie  
Yogurt-Garlic Sauce  
Tomato & Cucumber Salad, Couscous, Hummus

# LUNCH



## PETITE GOURMET SANDWICHES

*\$18.95 per Guest | Pre-made Platter, Two Petite Sandwiches per Guest | Choice of Two Sides*

### PIRI PIRI CHICKEN

Eggplant Aioli, Peashoots, Sunflower Seeds, Cucumbers, Red Onion, Focaccia

### GRILLED FLANK STEAK

Salsa Verde, Watercress, Smoked Pimento Cheese, Sourdough

### ROASTED PORK

Pickled Radish, Cucumber, Turnip, Cilantro, Scallion, Mint, Basil, Kewpie-Sriracha Mayonnaise, Baguette

### TURKEY CLUB

Avocado, Bacon, Romaine Lettuce, Spicy Pickled Onions, Smoked Gouda, Aioli, White Bread

### VEGGIE **V**

Artichoke, Mozzarella, Calabrese Chili, Crispy Mushroom, Ciabatta

# PETITE SANDWICHES

\$13.95 per Guest | Pre-made Platter, Two Petite Sandwiches per Guest | Choice of Two Sides

## TOMATO & FRESH MOZZARELLA **V**

Basil, Pesto, Balsamic Drizzle, Ciabatta

## SMOKED CHICKEN SALAD & JALAPENO JACK CHEESE

Lettuce, Tomato, Brioche

## SEARED ROAST BEEF

Watercress & Horseradish Cream, Pretzel Roll

## OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR

Avocado Spread, Brioche

## ITALIAN

Sopressata, Finocchiona, Local Cured Ham, Provolone, Giardiniera, Ciabatta

# GOURMET SANDWICHES

\$18.95 per Guest | Pre-made Platter, One Sandwich per Guest | Choice of Two Sides

## PIRI PIRI CHICKEN

Eggplant Aioli, Peashoots, Sunflower Seeds, Cucumbers, Red Onion, Focaccia

## GRILLED FLANK STEAK

Salsa Verde, Watercress, Smoked Pimento Cheese, Sourdough

## ROASTED PORK

Pickled Radish, Cucumber, Turnip, Cilantro, Scallion, Mint, Basil, Kewpie-Sriracha Mayonnaise, Baguette

## TURKEY CLUB

Avocado, Bacon, Romaine Lettuce, Spicy Pickled Onions, Smoked Gouda, Aioli, White Bread

## VEGGIE **V**

Artichoke, Mozzarella, Calabrese Chili, Crispy Mushroom, Ciabatta

**CHOOSE TWO SIDES:** Roasted New Potato Salad with Mustard Seed Vinaigrette **GF V**, Housemade Chips **GF V**, Fresh Fruit Salad **V**, Caesar Salad, Field Greens Salad **V**, Cous Cous Salad, Pesto Pasta Salad **V**

# LUNCH



## CLASSIC SANDWICHES

*\$13.95 per Guest | Pre-made Platter, One Sandwich per Guest | Choice of Two Sides*

### OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR

Avocado Spread, Brioche

### BLACK FOREST HAM & GOUDA

Honey-Grain Mustard Spread, Pretzel Roll

### ROAST BEEF & PROVOLONE

Lettuce, Tomato, Pretzel Roll

### ITALIAN SALAMI

Soppresata, Finocchiona, Local Cured Ham, Provolone, Housemade Giardiniera, Ciabatta

### TOMATO & FRESH MOZZARELLA **V**

Basil, Pesto, Balsamic Drizzle, Ciabatta

# WRAPS

\$13.95 per Guest | Pre-made Platter, One Wrap per Guest | Choice of Two Sides

## FARMERS MARKET CLUB WRAP

Roasted Seasonal Vegetables, Roasted Tomato Jam, Romaine, Avocado Mayonnaise, Honey Wheat Tortilla

## BUFFALO CHICKEN WRAP

Buffalo Chicken, Romaine, Tomatoes, Blue Cheese Dressing, Chili Tortilla

## STEAK WRAP

Lime Marinated Steak, Romaine, Shredded Cheddar, Sour Cream, Corn & Black Bean Salsa, Spinach Tortilla

## CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Tomato Tortilla

## TURKEY CLUB WRAP

Honey Glazed Turkey Breast, Applewood Smoked Bacon, Romaine, Avocado Spread, Whole Wheat Tortilla

## GREEK CHICKEN WRAP

Grilled Chicken, Hummus, Olive-Tomato Salad, Farro, Cucumbers, Feta-Pepper Spread, Sun-Dried Tomato & Basil Tortilla

## HUMMUS WRAP **GF V**

Roasted Red Peppers, Feta, Cucumber, Spinach, Sprouts, Artichoke Hearts, Spinach Tortilla

**CHOOSE TWO SIDES:** Roasted New Potato Salad with Mustard Seed Vinaigrette **GF V**, Housemade Chips **GF V**, Fresh Fruit Salad **V**, Caesar Salad, Field Greens Salad **V**, Cous Cous Salad, Pesto Pasta Salad **V**

# LUNCH



## MIDWEST FARMERS MARKET - \$18.95 per guest

Pan Seared Chicken Breast with Grilled Asparagus, Lemon, Parmesan **GF**  
Grilled Salmon with Watercress, Shaved Fennel, Orange Supremes,  
Seasonal Puree  
Pasta Salad with Pistachio Pesto, Cherry Tomatoes, Fresh Mozzarella **V**  
Baby Lettuce Salad with Roasted Seasonal Squash, Sunflower Seeds,  
Idiazabal Cheese, Browned Butter Vinaigrette **V GF**

## ASIAN - \$16.95 per guest

Stir Fried Spicy Basil Chicken with Steamed Rice  
Chili Shrimp Salad with Vegetables, Soy-Mirin Vinaigrette  
Vegetarian Fried Rice with Tofu, Scallions, Snow Peas, Ginger **V**  
Vegetarian Spring Rolls with Orange Sauce **V**  
Cucumber Salad **V**

## ITALIANO - \$18.95 per guest

Pan Roasted Chicken Breast with Polenta, Mushrooms, Tomatoes **GF**  
Ricotta Stuffed Cannelloni with Tomato Basil Sauce  
Seasonal Vegetables, Grana Padano **V**  
Classic Caesar Salad, Brioche Croutons, Parmesan  
Caramelized Cauliflower & Heirloom Baby Carrot Salad **V GF**  
Garlic Bread Sticks

## SOUTHERN - \$16.95 per guest

BBQ Pulled Pork, Brisket or Chicken, Sliced Brisket or Pork Ribs  
Mini Brioche Buns (not served with Pork Ribs)  
Baked Mac n Cheese  
Red & Green Coleslaw with Whole Grain Mustard Vinaigrette **V GF**  
Green Bean Salad  
Cornbread Muffins

# LUNCH

## LASAGNA - \$14.95 per guest

Spinach **V** or Italian Sausage  
Caesar Salad  
Breadsticks

## FAJITAS - \$15.95 per guest

Grilled Chicken  
Flour or Corn Tortillas, Refried Beans or Black Beans  
Peppers & Onions, Rice, Diced Tomatoes, Sour Cream, Shredded Cheddar,  
Mild Salsa  
Chips & Guacamole **V GF**  
*Add Flank Steak for \$3.00 per guest*

## SALAD SAMPLER - \$15.95 per guest

Choice of Two Salads:  
Caesar Salad, Cobb Salad, Chopped Salad, Southwest Salad, Bistro Salad,  
Chinese Chopped Salad, Cherry Apple Quinoa Salad, Cous Cous Salad  
*Add Grilled Chicken for \$3.95 per guest*  
*Add Grilled Salmon for \$4.95 per guest*  
*Add Grilled Shrimp for \$4.95 per guest*  
*Add Grilled Steak for \$7.95 per guest*

## SOUP - \$5.95 per guest

Chicken Noodle  
Chili (Beef, Turkey or Vegetarian)  
Vegetable Minestrone  
Chicken & Wild Rice  
*Add Bread Bowls for \$2.00 per guest*  
Ask about our Featured Seasonal Soup

## LEMON CHICKEN - \$13.95 per guest

Pan Seared Lemon Chicken Breast, Roasted New Potatoes, Seasonal  
Vegetables, Field Greens Salad with Sherry Vinaigrette

## BAKED POTATO BAR **GF** - \$10.95 per guest

Baked Russet & Sweet Potatoes  
Applewood Smoked Bacon, Shredded Cheddar, Green Onion, Sour Cream  
Brown Sugar, Toasted Pecans, Whipped Butter  
*Add Beef, Turkey or Vegetarian Chili for \$3.95 per guest*  
*Add Shredded Beef Short Ribs for \$5.95 per guest*

## PASTA BAR **V** - \$13.95 per guest

Choice of Two Pastas & Two Sauces:  
- Penne, Farfalle or Cheese Tortellini  
- Tomato Basil, Vodka, Alfredo or Pesto  
Italian Sausage, Meatballs or Grilled Seasonal Vegetables  
Caesar Salad  
Garlic Breadsticks

## MIDDLE EASTERN **V** - \$16.95 per guest

Chicken Kabobs  
Grilled Pita, Tabbouleh, Hummus, Baba Ghanoush, Tzatziki, Harissa,  
Tomato, Cucumber & Corn Salad  
Yellow Rice  
*Add Steak Kabobs for \$1.00 per guest*

# HORS D'OEUVRES

\*24 pieces per tray



## MEAT

MINI PORK EMPANADAS - \$30 per tray  
Ancho Aioli

PORK POTSTICKERS - \$30 per tray  
Soy-Mirin Dipping Sauce

CLASSIC VIETNAMESE PORK SPRING ROLLS - \$30 per tray  
Nuoc Cham Sauce

APPLEWOOD BACON WRAPPED DATE **GF** - \$30 per tray  
Chorizo Stuffed

VIETNAMESE BEEF SKEWER **GF** - \$42 per tray  
Nuoc Mam Sauce

BEEF TAQUITO - \$36 per tray  
Chipotle Crema

MINI BEEF EMPANADAS - \$36 per tray  
Avocado Crema

PROSCIUTTO WRAPPED MELON - \$30 per tray

ANTIPASTO SKEWER - \$35 per tray

ITALIAN SAUSAGE SKEWER - \$36 per tray

BEEF WRAPPED ASPARAGUS - \$35 per tray



## POULTRY

### PEKING DUCK ROLL - \$36 per tray

Hoisin Sauce, Green Onions

### CASHEW CHICKEN TENDERS - \$30 per tray

Asian Plum Sauce

### CHICKEN WINGS - \$36 per tray

BBQ, Hot Buffalo, Mild Buffalo or Asian

Choice of Ranch or Blue Cheese Dipping Sauce

### JERK CHICKEN SKEWER - \$36 per tray

Apricot Pineapple Compote

### CHICKEN POTSTICKERS - \$45 per tray

Soy-Mirin Dipping Sauce

### CHICKEN TAQUITO - \$36 per tray

Salsa Verde

## SEAFOOD

### MINI MARYLAND STYLE CRAB CAKES - \$52 per tray

Cornichons, Lemon-Caper Rémoulade

### CORIANDER-LIME MARINATED SHRIMP SKEWER

- \$52 per tray

Roasted Chili-Tomato Sauce

## VEGETARIAN

### TRI COLOR CHEESE TORTELLINI SKEWERS **V** - \$30 per tray

### TOMATO & MOZZARELLA CAPRESE SKEWERS - \$30 per tray

### STUFFED MUSHROOM CAPS - \$30 per tray

Sun-Dried Tomatoes, Asiago

### MINI VEGETABLE EMPANADAS - \$30 per tray

Ancho Aioli

### ARANCINI - \$30 per tray

Tomato Basil Sauce

### FRUIT SKEWER - \$24 per tray

Yogurt Dipping Sauce

### RED GRAPES, GOAT CHEESE & PISTACHIO - \$30 per tray

### HUMMUS FILLED CUCUMBER CUP - \$30 per tray

# EXTRAS



# EXTRAS

## SEASONAL FRUIT PLATTER **VG**

10-15 Servings - \$50.00

20-25 Servings - \$90.00

## VEGETABLE CRUDITÉ **V**

Tarragon Buttermilk Dressing

10-15 Servings - \$40.00

20-25 Servings - \$80.00

## GRILLED VEGETABLE DISPLAY **V**

Marinated Seasonal Vegetables, Citrus Marinated Olives, Fresh Mozzarella

Sliced Baguette, Carr's Crackers

10-15 Servings - \$50.00

20-25 Servings - \$90.00

## CHARCUTERIE PLATTER

Assorted Local & Imported Meats & Cheeses

Roasted Nuts, Dried Fruits, Sliced Baguette, Carr's Crackers

10-15 Servings - \$84.00

20-25 Servings - \$149.00

## ARTISAN CHEESE BOARD **V**

Assorted Local & Imported Cheeses

Roasted Nuts, Dried Fruits, Walnut Raisin Bread, Carr's Crackers

10-15 Servings - \$84.00

20-25 Servings - \$149.00

## DIPS & SPREADS **V** - \$6.95 per guest

Carr's Crackers, Pita Chips, Sliced Baguettes, Fresh Cut Vegetables

### Choice of Three:

- Spinach & Artichoke Dip
- French Onion Dip
- Roasted Red Pepper & Feta Dip
- Black Bean Hummus
- Edamame Dip
- Pimento Cheese Ball
- Maytag Blue Cheese Dip
- Bacon & Spinach Yogurt Dip
- Charred Red Onion Yogurt Dip
- Burmese Peanut Dip

## MEATBALL BAR - \$13.95 per guest

### Choice of Two Meatballs:

- Italian Meatballs & Marinara
- BBQ Pork
- Teriyaki Beef
- Swedish
- Tsukune (Japanese Chicken)
- Five Spiced Duck
- Lamb Merguez
- Curried Shrimp

## NACHO BAR - \$14.95 per guest

Housemade Corn Tortilla Chips

Braised Chicken Thighs or Pulled Pork

Guacamole, Pico de Gallo, Salsa Verde, Salsa Roja, Black Beans, Shredded Iceberg, Pickled Jalapeños, Diced Onion Blend, Black Olives, Cilantro, Lime

### Choice of One Cheese Sauce:

- Fresno Pepper & Chihuahua Cheese Sauce
- Poblano Pepper & Caramelized Onion Cheese Sauce
- Cheddar & Chorizo Cheese Sauce
- Refried Beans & Cotija Cheese

# DESSERTS



## **COOKIES** **V** - \$1.50 each

Chocolate Chip, Sugar, Peanut Butter, Macadamia Nut, Oatmeal Raisin

## **SEASONAL DESSERT BARS** **V** - \$2.25 each

## **BROWNIES** **V** - \$1.95 each

## **CHOCOLATE DIPPED PRETZELS** **V** - \$1.95 each

## **RICE KRISPIE TREATS** **V** - \$1.95 each

## **CHOCOLATE DIPPED RICE KRISPIE TREATS** **V** - \$2.50 each

## **CAKE POPS OR CHEESECAKE POPS** **V** - \$2.00 each

## **LOGO COOKIES** **V** - Price varies based on logo

## **CAKES & CUPCAKES** **V**

Please call to discuss flavors and pricing

### **SIZES**

10-inch Round (15-20 Servings)

12-inch Round (25-30 Servings)

Half Sheet Cake (36 Servings)

Full Sheet Cake (72 Servings)

### **CAKE FLAVORS**

Yellow, Chocolate, Carrot, Red Velvet

### **FILLING FLAVORS**

Fresh Strawberries, Fresh Bananas, Raspberries, Chocolate Fudge, Lemon

Custard, Cream Cheese

### **FROSTING FLAVORS**

Buttercream, Chocolate Buttercream, Chocolate Fudge, Cream Cheese

# SNACKS

POPCORN **GF V** - \$1.90 per guest

Choice of Three:

- Parmesan
- Cheddar
- Cajun
- Cumin with Lime & Chili Powder

PRETZELS **V** - \$1.50 per guest

WHOLE FRUIT **GF V VG** - \$1.50 per guest

Apples, Oranges, Bananas

HOUSEMADE GRANOLA BARS **V** - \$2.95 per guest

HOUSEMADE POTATO CHIPS **GF V** - \$1.95 per guest

Umami, BBQ or Salt & Vinegar Seasoning for \$.50 per person

MIXED NUTS **GF V** - \$2.95 per guest

TRAIL MIX **V** - \$2.95 per guest

CHEX MIX **V** - \$2.95 per guest

CHIPS & SALSA **GF V** - \$2.95 per guest

Add Guacamole for \$1.00 per guest

PITA CHIPS & HUMMUS **VG** - \$2.95 per guest

# BEVERAGES

COFFEE SERVICE

Regular, Decaffeinated, Cream, Assorted Sweeteners

Small Box (8-10 Servings) \$19.50 each

Large Box (40-50 Servings) \$88.75 each

STUMPTOWN COLD BREW COFFEE (16 OZ) - \$3.15 each

With Milk, Chocolate Milk or Coconut Milk

TEA SERVICE

Assorted Tea Bags, Cream, Assorted Sweeteners, Lemon Wedges

Small Box (8-10 Servings) \$19.50 each

Large Box (40-50 Servings) \$88.75 each

HOUSEMADE HOT CHOCOLATE

Marshmallows, Whipped Cream

Small Box (8-10 Servings) \$19.50 each

Large Box (40-50 Servings) \$88.75 each

FRESH BREWED ICED TEA

Assorted Sweeteners, Lemon Wedges

Small Box (8-10 Servings) \$21.00 each

Large Box (40-50 Servings) \$90.00 each

BOTTLED JUICES - \$1.95 per guest

Orange, Grapefruit, Cranberry

BOTTLED WATER - \$2.00 per guest

BOTTLED ICED TEA - \$2.25 per guest

ASSORTED SODAS - \$1.50 per guest

Coke, Diet Coke, Sprite

SEASONAL SPA WATERS - Price varies based on ingredients

COCKTAIL & BAR PACKAGES ARE AVAILABLE - JUST ASK!

# LOVE PARAMOUNT EVENTS?

WE CAN  
ALSO BE YOUR  
GO-TO FOR:

Corporate Events &  
Social Gatherings

Stunning Galas &  
Non-Profit Functions

Gorgeous Weddings &  
Rehearsal Dinners



# THE LAKEWOOD

Ask us about The Lakewood - A one of a kind event space.

PARAMOUNT  
EVENTS™

ELEVATE YOUR CATERING



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