YOUR WEDDING
SEASONAL SAMPLE MENUS
WHAT TO EXPECT

We know your standards are high – so are ours. From crowd pleasing first course to delectable dessert, we’ll help refine your menu and highlight fresh, seasonal ingredients.

PASSED HORS D’ŒUVRE

Paramount Events recommends 4 - 6 selections.

VEGETARIAN

MINI TRIANGLE WHITE CHEDDAR GRILLED CHEESE
Fig Jam

FINGERLING POTATO
Camembert, Truffle Oil

CAPRESE CROSTINI
Cherry Tomatoes, Mozzarella, Basil

ARANCINI
Ricotta, Tomato, Basil

VEGETABLE EMPANADAS
Avocado Salsa

GRUYERE GOUGÈRES
Truffle Oil

BABY BELL PEPPERS
Sweet Corn, Housemade Ricotta

MACARONI & CHEESE
Panko Crust, Parmesan Cup

POULTRY

JERK CHICKEN
Plantain Chip, Mango Salsa

CASHEW CHICKEN TENDERS
Asian Plum Sauce

GINGER CHICKEN SALAD
Ginger Aioli, Cucumber Cup

CHICKEN PARMESAN BITE
Tomato Jam, Fresh Mozzarella

BUFFALO CHICKEN
Buffalo Sauce Pipette, Blue Cheese, Celery

MINI CHICKEN TACOS
Pico de Gallo, Lime Wedge

THAI CHICKEN SALAD
Peanut Sauce, Cracker Cup

PULLED CHICKEN FLATBREAD
Corn, Wild Mushrooms, Pesto
SAMPLE SUMMER MENU

MEAT
BACON WRAPPED DATES
Ginger Dipping Sauce
GRISSINI
Applewood Smoked Bacon, Brown Sugar
CLASSIC ANGUS SLIDER
Cheddar, Pickle, Ketchup, Pretzel Bun
CRISPY CORNED BEEF REUBEN
Thousand Island Dressing
MINI PORK EMPANADAS
Ancho Aioli
SLICED BEEF TENDERLOIN
Pretzel Crostino, Whipped Horseradish
FRENCHED BABY BACK RIBS
Peach Barbeque Sauce
MINI BLT
Crispy Pork Belly, Tomato Jam, Arugula, Sourdough
BRAISED PULLED SHORT RIB
Sour Cream, Potato Cup

SEAFOOD
MINIATURE CRAB CAKE
Lemon Aioli
SEARED TUNA
Wonton Crisp, Wasabi Crème Fraîche
SMOKED SALMON
Caraway Crisp, Brown Sugar Mustard, Dill
FISHERMAN’S DAUGHTER SHRIMP BRUSCHETTA
Tomato, Basil, Shallot
PANKO CRUSTED CRISPY SHRIMP
Apricot Pineapple Compote
SHRIMP TEMPURA
Sriracha Aioli
WHITEFISH TOSTADOS
Fresh Cilantro, Lime
CRISPY LOBSTER BROCHE ROLL
Avocado Mayonnaise
BANG BANG SHRIMP
Sweet & Hot Chili Sauce

PASSED HORS D’OEUVRE

Continued.
SAMPLE SUMMER MENU

FIRST COURSE
Choice of one salad.

ROASTED SQUASH SALAD
Summer Squash, Shaved Raw Corn, Arugula, Chervil, Mona Sheep's Milk Cheese, Sunflower Seeds, Brown Butter Vinaigrette

TOMATO & BURRATA SALAD
Heirloom Tomatoes, Fennel, Chives, Basil, Parsley, Aged Balsamic, Extra Virgin Olive Oil

HEIRLOOM TOMATO & CORN SALAD
Baby Lettuce, Shaved Fresh Corn, Persian Cucumbers, Avocado Mousse, Chimichurri Vinaigrette

MELON & HAM SALAD
Cantalope, Honeydew, Crispy Serrano Ham, Watercress, Idiazabal Croquetta, Pedro Ximenez Reduction, Olive Oil

STONE FRUIT SALAD
Seasonal Stone Fruit, Cherries, Baby Lettuce, Mascarpone, Toasted Pecans, Manchego, Red Wine Vinaigrette

BIBB LETTUCE SALAD
Baby Bell Peppers, Cucumber, Watermelon Radish, Heirloom Cherry Tomatoes, Herbed Buttermilk Dressing

SOUP
Available as a menu addition.

CARROT GINGER SOUP
Candied Ginger, Coconut Milk (Vegan)

MELON-CUCUMBER SOUP
Parisienne Melon Balls, Crème Fraiche, Crisp Proscuitto

CLASSIC MISO SOUP
Wakame, Diced Tofu

TWO TONED ROASTED RED & YELLOW PEPPER SOUP
Currants, Basil, Pine Nuts

WATERMELON GAZPACHO
Heirloom Cherry Tomatoes, Mint, Basil

BREAD BASKET
One basket per table is included.

OLIVE OIL & HERB SALTED LOVASH, PRETZEL ROLLS, WHOLE GRAIN ROLLS, BASIL ROLLS, PETITE PAN
Creamy Butter, Sea Salt
ENTRÉES

Paramount Events recommends 1 – 2 selections plus 1 vegetarian option.

SEAFOOD

PAN BASTED WILD ALASKAN HALIBUT
Stone Ground Grits, Mixed Summer Squash, Sweet & Hot Peppers, Cipollini Onions, Pickled Breakfast Radishes

PAN BASTED COBIA
Corn Purée, Baby Squash, Baby Bell Peppers, Heirloom Cherry Tomatoes, Shaved Radishes, Torn Basil, Parsley, Lemon, Browned Butter

PAN SEARED ALASKAN SALMON
Romesco Sauce, Roasted & Freeze Dried Corn, Sweet & Hot Peppers, Leeks, Persian Cucumbers, Pea Shoots, Scallions, White Anchovy, Fresh Herbs, Lemon, Olive Oil

POULTRY

HERB & CITRUS BRINED CHICKEN BREAST
Cauliflower Purée, Tabbouleh, Broccolini, Heirloom Cherry Tomatoes, Poblano Peppers, Smoked Paprika Tzatziki

BONELESS BRICK CHICKEN
Summer Herb Pesto, Pepper-Almond Purée, Heirloom Baby Carrots, New Potatoes, Green Beans

GRILLED BRINED CHICKEN BREAST
Sweet Pea Pistou, Wheat Berries, Roasted Wild Mushrooms, Tomato Confit, Chives, Whipped Goat Cheese

BEEF

GRILLED MARINATED BISTRO STEAK
Crispy Olive Oil Smashed Potatoes, Tomato Jam, Hericot Vert, Cipollini Onions, Red Chimichurri

BRAISED SHORT RIB
Anson Mills Stone Ground Polenta, Roasted Wild Mushrooms, Baby Carrots, Chives, Tomato Confit, Lemon-Tarragon Gremolata

PAN ROASTED PETITE TENDER
Sunchoke Purée, Grilled Asparagus, Baby Turnips, Tomato Confit, Ginger-Tarragon Gremolata

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VEGETARIAN

CACIO DI ROMA FILLED RAVIOLETTI
Romesco Sauce, Herbed Pesto, Heirloom Cherry Tomatoes, Roasted Corn

ROASTED SUMMER VEGETABLES
Corn Purée, Roasted Wild Mushrooms, Heirloom Cherry Tomatoes, Sweet & Hot Peppers, Truffled Pistou

HOUSEMADE GNOCCHI
Heirloom Cherry Tomatoes, Parmesan Reggiano, Tomato Basil Sauce
SAMPLE SUMMER MENU

WEDDING CAKE
Paramount Events is happy to recommend a bakery for your wedding cake. We will slice and serve your cake at no additional fee.

DESSERT COURSE
Available as a menu addition.

APRICOT BREAD PUDDING
Apricots, Brioche, White Chocolate Gelato, Pine Nuts Nougat, Apricot Purée

PEACH COBBLER
Toasted Almonds, Basil, Black Pepper, Blackberry-Peach Jam, Crème Fraîche

PLUM CROSTADA
Buttermilk Gelato, Cognac Vanilla Sauce, Cardamom Maple Syrup, Macadamia Nuts

CHERRY PIE
Streusel, Vanilla Ice Cream, Almond Chocolate Sauce, Mint, Honey

SEMI SWEET CHOCOLATE MOUSSE
Chocolate Sponge Cake, Chocolate Wafer, Sautéed Figs, Port Wine Reduction, Crispy Rice

COFFEE SERVICE
Paramount Events serves coffee and tea tableside, or at a station, with creamers, sweeteners and lemon.

PARAMOUNT EVENTS
ELEVATE YOUR CATERING
PASSED OR PLACED SWEETS
Available as a menu addition.

Apple Caramel Tartlets
Peanut Brittle
Classic or Chocolate Dipped Cheesecake Lollipops
Carrot Cake Lollipops (other flavors available)
Chocolate Mousse or Peanut Butter Mousse Cups
Chocolate or White Chocolate Dipped Strawberries
Fresh Fruit Tarts
Strawberry Shortcake
Chocolate Caramel Fleur de Sel Tartlets
Chocolate Dipped Pretzels
Lavender or Grand Marnier Truffles
Dream Bars

Black Bottom Cupcakes
Snickerdoodle Cookies
Chocolate or Vanilla Eclairs
Fudge, Cream Cheese or Turtle Brownies
Assorted Macaroons
Toffee Date Cakes
Maple Glaze
Cherry Crumb Bar
Tangerine Teacakes
Strawberry Lemon Tartlet
Mini Malted Milkshake
Whipped Cream, Cherry
## LATE NIGHT SNACKS

Available as a menu addition.

<table>
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<tr>
<th>Option</th>
<th>Description</th>
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<tr>
<td>Housemade Sea Salt &amp; Vinegar Potato Chips</td>
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<tr>
<td>Housemade Jamaican Jerk Potato Chips</td>
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<td>Mac &amp; Cheese Grilled Cheese</td>
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<td>Classic Angus Slider</td>
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<td>Cheddar, Pickle, Ketchup, Pretzel Bun</td>
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<td>Mini Reuben Sandwich</td>
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<td>Sauerkraut, Marble Rye</td>
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<td>Buffalo Chicken Sliders</td>
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<td>Blue Cheese</td>
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<tr>
<td>Mini Chicago Style Hot Dogs</td>
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<td>Mustard, Sport Pepper, Relish, Tomato, Onion, Pickle, Celery Salt</td>
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<td>Buttermilk Fried Chicken Breast</td>
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<td>Crisp Bacon Waffle</td>
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<td>Meatloaf Slider</td>
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<td>Crispy Fried Onion</td>
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<tr>
<td>Miniature Black Bean Burritos</td>
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<td>Chihuahua Cheese, Pico de Gallo</td>
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<td>Open Face BLT</td>
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<td>Braised Pork Belly, Frisée, Yellow Tomatoes</td>
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<td>Sausage, Egg &amp; American Cheese McMuffins</td>
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<td>Mini Corn Dogs</td>
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<td>Yellow Mustard</td>
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<tr>
<td>Mini Pepperoni &amp; Sausage Deep Dish Pizzas</td>
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<tr>
<td>Soft Baked Mini Pretzels</td>
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<td>Melted Cheese or Mustard</td>
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<tr>
<td>Classic Salted Popcorn Cups</td>
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<tr>
<td>Turkey Sliders</td>
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<tr>
<td>Feta &amp; Roasted Red Pepper Aioli, Brioche</td>
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<tr>
<td>Mini Breakfast Burritos</td>
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