PARAMOUNT EVENTS™

TASTE THE DIFFERENCE

DROPOFF@PARAMOUNTEVENTSCHICAGO.COM | 773.880.8068



GREAT THINGS HAPPEN ***OVER GREAT MEALS***

Food and community are integral parts of life. We understand that a sense of belonging is just as essential as the food we consume. Bringing people together over a meal is a powerful way to foster connection and enhance an experience – from celebrations to business meetings and with friends, family, colleagues, or peers.

We are a company that is woman-owned (WBE-certified) and green-certified. Our Chicago roots guide our practices, and we support them by sourcing locally, prioritizing minority-owned businesses, and implementing sustainable solutions whenever possible. Beyond our firm belief that food is fuel, we believe in creating impactful experiences that reflect our core values. We transform fresh, healthy ingredients into crowd-friendly, culinary-forward dishes. And we always strive to show up as our best selves and provide exceptional service that anticipates your needs and questions.

Our clients are a central part of our community, and we take great pride in our work to bring your community closer together.

Sincerely,

XO

Jodi Fyfe, Founder & CEO



FOOD IS FUEL

We believe that what you put into your body has a direct relationship to the state of your physical and mental health. Our philosophy is to create meals that not only taste good, but make you feel good too. Our meals include clean, fresh, high-quality ingredients which benefit your mood and energy levels, promote heart and immune system health, and can even improve your memory!

- Our focus is on optimizing flavor and nutritional value
- Our meals are housemade fresh, daily
- Our meat is sourced from hormone-free, pasture-raised animals
- We limit the use of artificial colors, flavors, and preservatives in our ingredients
- We reduce waste through careful preparation practices, composting, and by using sustainable and recyclable packaging
- We care about our community: we source everything as locally as we can – from our ingredients to our employees, we are all home grown!



our on-site greenhouse

FROM PLANT TO PLATE.
FROM OUR COMMUNITY TO YOURS.

For over 13 years, we have been working diligently to cultivate relationships with the community. From the local farms and purveyors we source ingredients from, to the people we serve, our community is at the core of what we do. Being a small, local business we have a great appreciation for these relationships, especially those with our culinary and delivery team.

At the center of our community is our on-site greenhouse and garden, cultivated and managed by our Chief Culinary Officer, Chef Devon Quinn. Our greenhouse allows us to control all aspects of the growth cycle from the seeds selected, to which soil and fertilizers are used, to when each ingredient is harvested. With this, we are able to provide staple ingredients to our dishes such as herbs, tomatoes, peppers, figs, and edible flowers year-round.





MENU AND ORDERING DETAILS

Email anytime: DropOff@ParamountEventsChicago.com
or call: 773.880.8068 | Monday - Friday (8:30AM-5PM)

- ***orders must be placed at least 24 hours (one business day) before delivery with a minimum order for 10 guests***
- ***inform us of any allergies or dietary restrictions***
- ***our food is produced in a facility with nuts***
- ***pricing and menu items effective as of November 2026***

GF Gluten-Free V Vegetarian VG Vegan

Dairy-Free and other dietary needs available upon request

THINK SUSTAINABLY

Even though our packaging is made from recycled material and can be composted or recycled, it doesn't always end up in the circular ecosystem. Consider upgrading your serve ware to real equipment. It's better for the environment and it will elevate the look of your meeting or celebration!

Read more about our sustainable efforts like composting and food donation programs here - https://theparamountgroupchicago.com/our-story/sustainability/

BREAKFAST

BUFFET BREAKFAST





STEEL CUT OATMEAL V
$5.25 per guest
brown sugar, nuts, raisins

PARAMOUNT CONTINENTAL V
$10.50 per guest
breakfast pastries
seasonal fruit GF VG
bagels with cream cheese - ***add $3.25 per guest***

AMERICAN
$24 per guest
scrambled eggs GF V
roasted breakfast potatoes GF V
applewood-smoked bacon or turkey sausage links GF
seasonal fruit GF VG

EGG BITES GF
$17 per guest
individual bite with egg whites, bell peppers, gruyère GF V
marinated mightyvine tomatoes GF V
assorted muffins V
seasonal fruit GF VG



LOX, STOCK & BAGELS
$22 per guest
assorted bagels & cream cheese
smoked salmon
capers, sliced tomatoes, red onions, sliced cucumbers

AVOCADO TOAST BAR
$19 per guest
whole grain or sourdough bread
mashed avocado, lime wedges, arugula, radishes,
tomato, queso fresco, hard-boiled eggs
crumbled bacon - ***add $2 per guest***
gluten-free bread - ***add $4 per guest***

BREAKFAST

CONTINENTAL BOXED

FUEL UP V
$9 each
hard-boiled egg, grapes, protein bar

PARFAIT ALL DAY V
$15 each
granola, yogurt, dried fruit mix, breakfast pastry

BREAKFAST BASICS V
$10 each
breakfast pastry, seasonal fruit cup

THE NEW YORKER V
$10 each
new york style bagel, cream cheese, seasonal fruit cup

FRESH START V
$11 each
apple pumpkin seed bircher muesli, mixed berries, seasonal whole fruit, breakfast pastry

SANDWICH PLATTER

$16 per guest | includes seasonal fruit platter

choose two:

BREAKFAST BACON SANDWICH
scrambled eggs, applewood smoked bacon, spinach, gruyère, english muffin

BREAKFAST SAUSAGE SANDWICH
scrambled eggs, breakfast turkey sausage patty, cheddar, english muffin

SCRAMBLED EGG SANDWICH
scrambled eggs, spinach, gruyère, english muffin

BREAKFAST BURRITO
scrambled eggs, potatoes, black beans, pico de gallo, escabeche, queso chihuahua, salsa verde, chipotle ranch
add applewood smoked bacon - *$2 per guest*

BREAKFAST ADDITIONS

MUFFINS | *$36 per dozen, gluten-free - $54 per dozen*

BAGELS WITH CREAM CHEESE | *$39 per dozen*

SCONES | *$48 per dozen*

DONUTS | *$36 per dozen - requires 48 hours notice*

YOGURT PARFAIT GF V
$9 each
fresh berries, housemade granola

AÇAÍ CUP V
$9 each
açaí, chia seeds, agave, whipped coconut ganache, granola, berries

PROTEIN BAR V
$4.25 each
peanut & oat bar, chocolate chips, flax seeds

GRANOLA BAR V
$4.25 each
chewy sweet oat bar, dried fruit, nuts

BRUNCH

$29 per guest
SEASONAL COFFEE CAKE

YOGURT PARFAIT GF V
fresh berries, housemade granola

BAGELS AND CREAM CHEESE
plain, everything

EGG BITES
egg whites, bell peppers, gruyère, marinated cherry tomatoes GF V

FRESH FRUIT SALAD

— YOGURT —
parfait



HEALTHY INDULGENCE

Packed with protein, probiotics, vitamins, antioxidants, and dietary fiber, our yogurt parfait is a testament to the idea that healthy eating can also be a truly delightful experience. Enjoy as a breakfast indulgence, a satisfying snack, or even a light dessert.

Ask about our vegan and plant-based breakfast options!


LEMON POPPYSEED MUFFIN
EVERYTHING BAGEL
APRICOT SCONE
BLUEBERRY MUFFIN
CINNAMON ROLL
PLAIN BAGEL

BOXED **LUNCH**

$20 per guest - individually boxed
each box includes pesto pasta salad, chips & a sweet treat

SIGNATURE SANDWICHES

SMOKED TURKEY AND FARMHOUSE CHEDDAR
gem lettuce, mightyvine tomato, roasted garlic aioli, artisan white roll

NUESKE'S HAM AND SMOKED GOUDA
fried shallots, arugula, cranberry mustard aioli, pretzel roll

BÁNH MI CHICKEN
napa cabbage, pickled vegetables, fresh herbs, lime, creamy nước chấm, soft french roll

HOUSE-SMOKED BEEF 'CHICAGO-STYLE'
sweet peppers, provolone, giardiniera aioli, french roll

ITALIAN
soppressata, capicola, ham, 'nduja aioli, provolone, sweet peppers, artichokes, gem lettuce, ciabatta

CAPRESE V
mightyvine tomato, fresh mozzarella, basil, balsamic agrodolce, pistou, ciabatta

VEGAN VG
artichoke, avocado, roasted red pepper, roasted mushrooms, eggplant, artisan whole grain roll

WRAPS

BUFFALO CHICKEN WRAP
romaine, mightyvine tomato, blue cheese, herbed buttermilk dressing, honey wheat tortilla

CARNE ASADA WRAP
romaine, queso fresco, sour cream, mightyvine tomato, corn, black beans, cilantro, honey wheat tortilla

GRILLED CHICKEN CAESAR WRAP
romaine, mightyvine tomato, parmesan, caesar dressing, honey wheat tortilla

SMOKED TURKEY CLUB WRAP
applewood smoked bacon, mightyvine tomato, romaine, avocado aioli, honey wheat tortilla

GARDEN HUMMUS WRAP VG
romaine, roasted red pepper, artichoke, fennel, cucumber, shredded kale, crispy shallots, herb spinach tortilla

THAI TOFU WRAP VG
sweet peppers, shaved lettuce, 3 herb mix, curry vinaigrette, herb spinach tortilla



nueske's ham and smoked gouda



thai tofu wrap

GARDEN HUMMUS *wrap*



CHOOSING THE VEGETARIAN OPTION

Vegetarian wraps are typically rich in fiber, vitamins, minerals, and antioxidants. Exploring vegetarian wraps can also introduce you to a wide array of flavors, textures, and cuisines from around the world.

BOXED **LUNCH**

SALADS

$22 per guest
each box includes a roll
and a sweet treat

SOUTHWEST SALAD
grilled chicken, romaine, grilled corn, sweet peppers, scallions, black beans, tortilla strips, smoky buttermilk ranch dressing
V - without chicken

CHICKEN CAESAR SALAD
grilled chicken, romaine, parmesan, herb croutons, lemon caesar dressing

COBB SALAD
diced chicken, field greens, applewood smoked bacon, blue cheese, red onion, avocado, hard-boiled egg, mightyvine tomato, chives, red wine vinaigrette
V - without chicken, bacon or egg

ASIAN CHOPPED SALAD
grilled chicken, napa and red cabbage, gem lettuce, mandarin orange, carrot, celery, cucumber, radish, scallion, crispy wonton, soy-ginger vinaigrette
VG - without chicken

CHOPPED SALAD
iceberg, provolone, cucumber, radish, sweet peppers, celery, mightyvine tomato, red onion, chickpeas, black olives, pepperoncini, parmesan, sherry vinaigrette

GREEK SALAD
romaine, mightyvine tomato, cucumber, feta, kalamata olive, pepperoncini, sweet peppers, greek dressing
VG - without feta

– COBB – *salad*

HEARTY. WHOLESOME. FRESH

At the heart of our Cobb salad, you'll find grilled chicken, hard-boiled eggs, crisp bacon, and crumbled blue cheese. These ingredients provide a satisfying mix of protein and richness that contribute to the salad's overall depth of flavor.

To enhance vibrancy and nutrition, our Cobb salad is embellished with an assortment of colorful vegetables. Ripe cherry tomatoes and creamy avocado slices add freshness, while the sharpness of red onions offers a contrasting bite.



BOXED LUNCH

BISTRO BOWLS

$23 per guest
served ambient
includes sweet treat

LATIN GF
choice of:
grilled chimichurri chicken, vegetable VG or beef (+$2)
served with:
roasted corn salad with peppers, black beans, queso fresco, pepitas, mixed greens, sherry vinaigrette

MEDITERRANEAN
choice of:
kabobs - chicken, vegetable VG , shrimp (+$2)
served with:
yogurt-garlic sauce, tomato & cucumber salad, couscous, raisins, pine nuts, mixed greens,
sherry vinaigrette

CALIFORNIAN
choice of:
wood-grilled salmon (+$2)
couscous, raisins, pine nuts, mixed greens,
sherry vinaigrette
or
herb-grilled chicken breast
red quinoa, kale, dried cranberries, peas, green apple, avocado, mixed greens, sherry vinaigrette
or
herb-grilled cauliflower VG
red quinoa, kale, dried cranberries, peas, green apple, avocado, mixed greens, sherry vinaigrette

Applies to savory bistro box main entrée. Please request a gluten-free or vegan sweet treat if needed
GF VG

GRILLED CHIMICHURRI
zucchini



SANDWICH **PLATTERS**

Please select two sides: Pesto Pasta Salad, Couscous Salad, Fresh Fruit, Housemade Potato Chips, Field Greens Salad with Sherry Vinaigrette

FULL SIZED SANDWICHES

$19 per guest
1 full size sandwich per guest
with the choice of 2 sides

OR

PETITE SANDWICHES

$22 per guest
2 petite size sandwiches per guest with the choice of 2 sides

SMOKED TURKEY AND FARMHOUSE CHEDDAR
gem lettuce, mightyvine tomato, roasted garlic aioli, artisan white roll

NUESKE'S HAM AND SMOKED GOUDA
fried shallots, arugula, cranberry mustard aioli, pretzel roll

BÁNH MI CHICKEN
napa cabbage, pickled vegetables, fresh herbs, lime, creamy nước chấm, soft french roll

HOUSE-SMOKED BEEF 'CHICAGO-STYLE'
sweet peppers, provolone, giardiniera aioli, french roll

ITALIAN
soppressata, capicola, ham, 'nduja aioli, provolone, sweet peppers, artichokes, gem lettuce, ciabatta

CAPRESE V
mightyvine tomato, fresh mozzarella, basil, balsamic agrodolce, pistou, ciabatta

VEGAN VG
artichoke, avocado, roasted red pepper, roasted mushrooms, eggplant, artisan whole grain roll

WRAPS

$20 per guest
1 full size wrap per guest with the choice of 2 sides

BUFFALO CHICKEN WRAP
romaine, celery, mightyvine tomato, blue cheese, herbed buttermilk dressing, honey wheat tortilla

CARNE ASADA WRAP
romaine, queso fresco, sour cream, mightyvine tomato, corn, black beans, cilantro, honey wheat tortilla

GRILLED CHICKEN CAESAR WRAP
romaine, mightyvine tomato, parmesan, caesar dressing, honey wheat tortilla

SMOKED TURKEY CLUB WRAP
applewood smoked bacon, mightyvine tomato, romaine, avocado aioli, honey wheat tortilla

GARDEN HUMMUS WRAP V
romaine, roasted red pepper, artichoke, fennel, cucumber, shredded kale, crispy shallots, herb spinach tortilla

THAI TOFU WRAP VG
sweet peppers, shaved lettuce, 3 herb mix, curry vinaigrette, herb spinach tortilla



LUNCH / **DINNER**

GLOBAL INSPIRATIONS

NONNA'S KITCHEN
$22 per guest
chicken parmesan with mozzarella, tomato sauce
pasta primavera with parmesan lemon [V]
can be made dairy free
grilled zucchini agrodolce with basil [VG]
chopped salad [V]

TASTE OF TUSCANY
$30 per guest
shrimp fra diavolo with white wine, tomato
eggplant parmesan with mozzarella, tomato sauce [V]
roasted fennel with orange, balsamic [VG]
caesar salad

TRATTORIA CLASSICS
$26 per guest
chicken piccata with capers, lemon
ricotta cannelloni with basil, vodka sauce [V]
grilled broccolini with calabrian chili oil, balsamic glaze [V]
antipasti salad with salami, pepperoncini, sweet italian

PACIFIC RIM
$21 per guest
sweet chili chicken or sweet chili tofu with sesame seeds and green onion, stir-fried vegetables, steamed rice, vegetable potstickers with ponzu, miso cucumber salad

NACHO BAR
$25 per guest
housemade corn tortilla chips
braised pulled chicken or pulled pork
guacamole, pico de gallo, salsa verde, salsa roja, black beans, lettuce, pickled jalapeños, diced onion, black olives, cilantro, lime

choice of one cheese sauce:
- fresno pepper & chihuahua
- poblano pepper & caramelized onion
- cheddar & chorizo

FLAVORS OF MEXICO
$23 per guest
choose two proteins:
tacos rajas – grilled poblano, onion, chipotle crema [V]
chicken tinga – roasted tomato, chipotle, onion [GF]
braised pork verde – tomatillo, onion, garlic [GF]
carne asada – grilled onion, guajillo, cilantro (+ $2) [GF]
corn tortilla [GF] [V]
stewed black beans - epazote, onion
rice a la mexicana [GF] [V]
diced onion, sour cream, queso fresco salsa fresca, guacamole, tortilla chips [GF] [V]

TASTE OF THE MEDITERRANEAN
$24 per guest
choose two proteins:
chicken, steak (+$3), shrimp or vegetable kabobs [GF] [VG]
garlic sauce [GF] [V]
tomato & cucumber salad [GF] [VG]
couscous, raisins, pine nuts, lemon vinaigrette [VG]
pita [V]
hummus [GF] [VG]

SERVING REGIONAL FLAVORS

Through our Global Inspirations menu, we craft culinary experiences that pay homage to the regional fl avors we incorporate into our dishes. Our commitment to sourcing the freshest ingredients from nearby farms and artisans takes center stage in a meal that's not just a delight to the palate, but a celebration of each region's unique flavors.



LUNCH / **DINNER**

HOMEGROWN FLAVORS

SPA MENU
$20 per guest
served ambient
includes mixed greens, sherry vinaigrette

choose two proteins:
wood-grilled salmon (+$4)
couscous, raisins, pine nuts, lemon vinaigrette
or
herb-grilled chicken breast
red quinoa, kale, dried cranberries, peas, green apple, avocado, lemon-basil vinaigrette
or
herb-grilled cauliflower VG
red quinoa, kale, dried cranberries, peas, green apple, avocado, lemon-basil vinaigrette

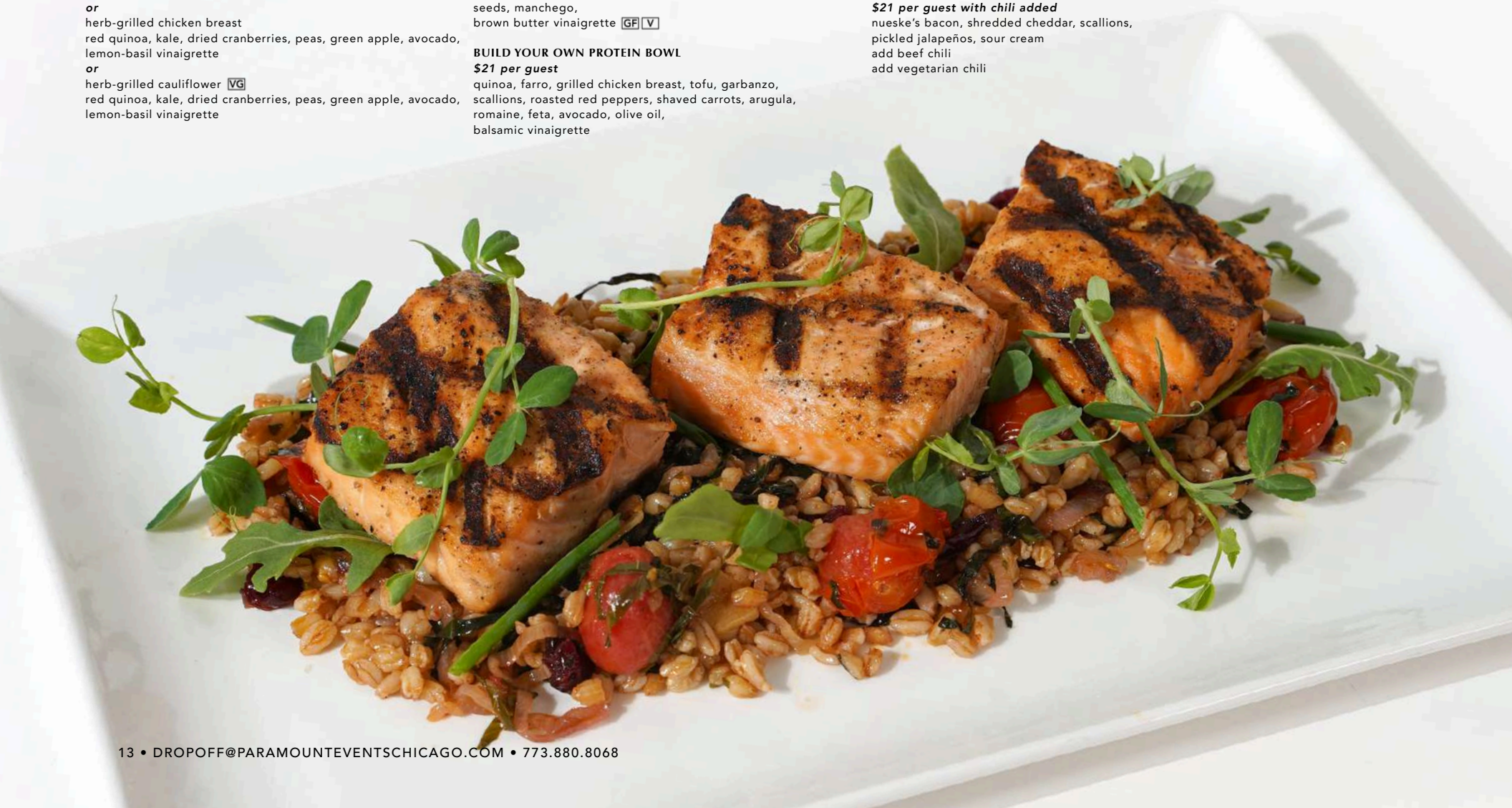
MIDWEST FARMER'S MARKET
$25 per guest
pan-seared chicken breast with peperonata, lemon, parmesan GF
grilled salmon with farro, kale and cranberry roasted cauliflower and carrot salad with currants, fresh herbs, sherry vinaigrette
baby lettuce salad with roasted seasonal squash, sunflower seeds, manchego, brown butter vinaigrette GF V

BUILD YOUR OWN PROTEIN BOWL
$21 per guest
quinoa, farro, grilled chicken breast, tofu, garbanzo, scallions, roasted red peppers, shaved carrots, arugula, romaine, feta, avocado, olive oil, balsamic vinaigrette

BACKYARD BBQ
$28 per guest
carolina BBQ shredded pork or sweet & spicy BBQ chicken, coleslaw, green bean salad, mac 'n' cheese, brioche rolls

BAKED POTATO BAR
$18 per guest
$21 per guest with chili added
nueske's bacon, shredded cheddar, scallions, pickled jalapeños, sour cream
add beef chili
add vegetarian chili

— GRILLED —
salmon



SNACK BOXES

CRUDITES
$10 each
spinach artichoke dip, pita chips, carrots, cucumbers
GF without pita chips

SAY CHEESE
$11 each
local & imported cheeses, dried fruit, nuts, crackers
GF without crackers

ARTISANAL CHARCUTERIE & CHEESE
$13 each
imported meats, local & imported cheeses, dried fruit, nuts, crackers
GF without crackers

SAVORY SNACKS

INDIVIDUAL

PROTEIN BAR V
$4.25
peanut & oat bar, chocolate chips, flax seeds

GRANOLA BAR V
$4.25
chewy sweet oat bar, dried fruit, nuts

FOR THE CROWD

SALTED POPCORN GF V
small (10-15 servings) | ***$20 each***
large (25-30 servings) | ***$40 each***

HOUSEMADE POTATO CHIPS GF V
small (10-15 servings) | ***$40 each***
large (25-30 servings) | ***$90 each***

TORTILLA CHIPS, SALSA, & GUACAMOLE GF V
$9 per guest

PRETZELS V
small (10-15 servings) | ***$40 each***
large (25-30 servings) | ***$90 each***

PITA CHIPS & HUMMUS VG
$7 per guest

SEASONAL CUT FRUIT PLATTER GF VG
small (10-15 servings) | ***$60 each***
large (25-30 servings) | ***$120 each***

TRAILBLAZER V
small (10-15 servings) | ***$49 each***
large (25-30 servings) | ***$98 each***
dried fruit mix (apples, peaches, cranberries, blueberries, raisins), mixed nuts, toasted oat crumbles

CHEX AND BALANCES V
small (10-15 servings) | ***$49 each***
large (25-30 servings) | ***$98 each***
toasted rice chex, wasabi peas, sesame sticks, candied ginger

ELVIS HAS LEFT THE BUILDING V
small (10-15 servings) | ***$48 each***
large (25-30 servings) | ***$98 each***
dried banana, pretzels, roasted peanuts, chocolate puffs, milk chocolate chips



NOSH

CHARCUTERIE & CHEESE
assorted local & imported meats & cheeses
fresh & dried fruit, assorted nuts, marinated olives, fig jam assorted crackers, sliced baguette, grissini sticks
10-15 servings - *$175*
25-30 servings - *$285*
GF - without crackers or crostini

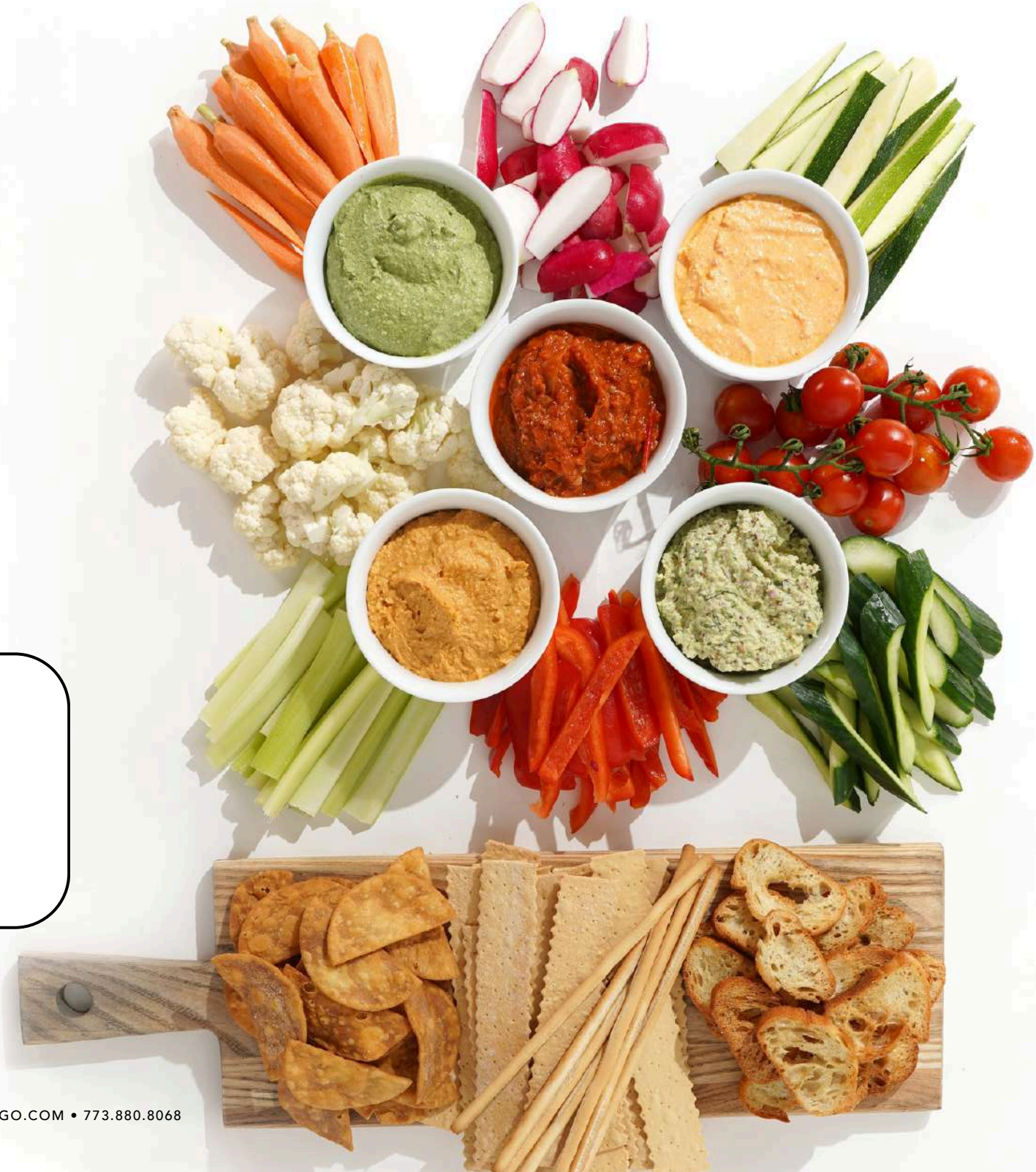
ARTISAN CHEESE BOARD V
local & imported cheeses, dried fruit, nuts, assorted crackers, sliced baguette, grissini sticks
10-15 servings - *$115*
25-30 servings - *$185*
GF- without crackers or baguette

DIPS & SPREADS V
$15 per guest
assorted crackers, sliced baguette, grissini sticks, fresh cut vegetables
choose 3:
- spinach & artichoke dip
- roasted red pepper & feta dip
- hummus VG
- artichoke olive tapenade
- romesco

GF - without crackers or baguette

A SYMPHONY OF COLORS AND CRUNCH

Our dips and spreads are served with a vibrant assortment of fresh cut vegetables. From the vivid orange hue of carrots to the tender green cucumber, and the regal red of radishes, these unprocessed gems not only delight the eye but also provide a healthy connection to nature's offerings.



HORS D'OEUVRES

36 pieces minimum per selection

VEGETARIAN

COLD

TOMATO & MOZZARELLA CAPRESE SKEWERS GF V
pistou, basil
$3.50 each

POTATO MASALA LETTUCE WRAP VG
mint chutney
$3.00 each

PERSIAN CUCUMBER CUPS GF V
hummus, za'atar
$2.50 each

TORTILLA ESPAÑOL V
potato, sauce bravas
$3 each

HOT

BLACK TRUFFLE RISOTTO BITES GF V
wild mushrooms, saffron aioli
$3.50 each

MUSHROOM SKEWERS VG
daikon, shishito, ponzu
$4.50 each

CACIO E PEPE ARANCINI V
lemon crème fraîche
$3 each

SWEET CORN FRITTER V
cheddar, hot honey
$2.50 each

POULTRY

COLD

BUFFALO CHICKEN LETTUCE WRAPS GF
buttermilk blue cheese, celery
$3 each

SESAME CHICKEN SATAY GF without sauce
ginger-soy dipping sauce
$3.50 each

HOT

THAI CHICKEN MEATBALL
coconut curry
$3.00 each

BBQ CHICKEN SLIDER
slaw, yellow mustard
$6 each

PORK

COLD

PROSCIUTTO WRAPPED MELON SKEWERS GF
balsamic, basil
$3.50 each

HOT

CHORIZO-STUFFED DATE WRAPPED IN BACON GF
$3.50 each

PORK BELLY & SCALLION SKEWERS
five spice, chinese mustard
$4.50

BEEF

COLD

FILET FRITES CROSTINI
focaccia, caramelized onion, truffle aioli
$4 each

HOT

SNAKE RIVER BEEF SLIDER
garlic aioli, aged cheddar
$6 each

BIRRIA BEEF EMPANADA
salsa verde
$6 each

SHORT RIB STUFFED POTATOES GF
sour cream, chives
$3.50 each

PIGS IN A BLANKET
yellow mustard, ketchup
$3.50 each

SEAFOOD

COLD

SHRIMP COCKTAIL
cocktail sauce, sauce louis
$4.00 each

SEAFOOD SALAD
celery, new england roll
$4.00 each

HOT

LOUISIANA CRAB CAKE
cajun aioli
$3.50 each

COCONUT PANKO SHRIMP
sweet chili sauce
$5 each

STEAMED SHRIMP DUMPLING
nước chấm
$5 each



SWEETS

ASSORTED COOKIES V
$3.50 each

GLUTEN-FREE CHOCOLATE CHIP COOKIES GF
$4.50 each

SEASONAL DESSERT BARS V
$4 each

BROWNIES V
$3.75 each

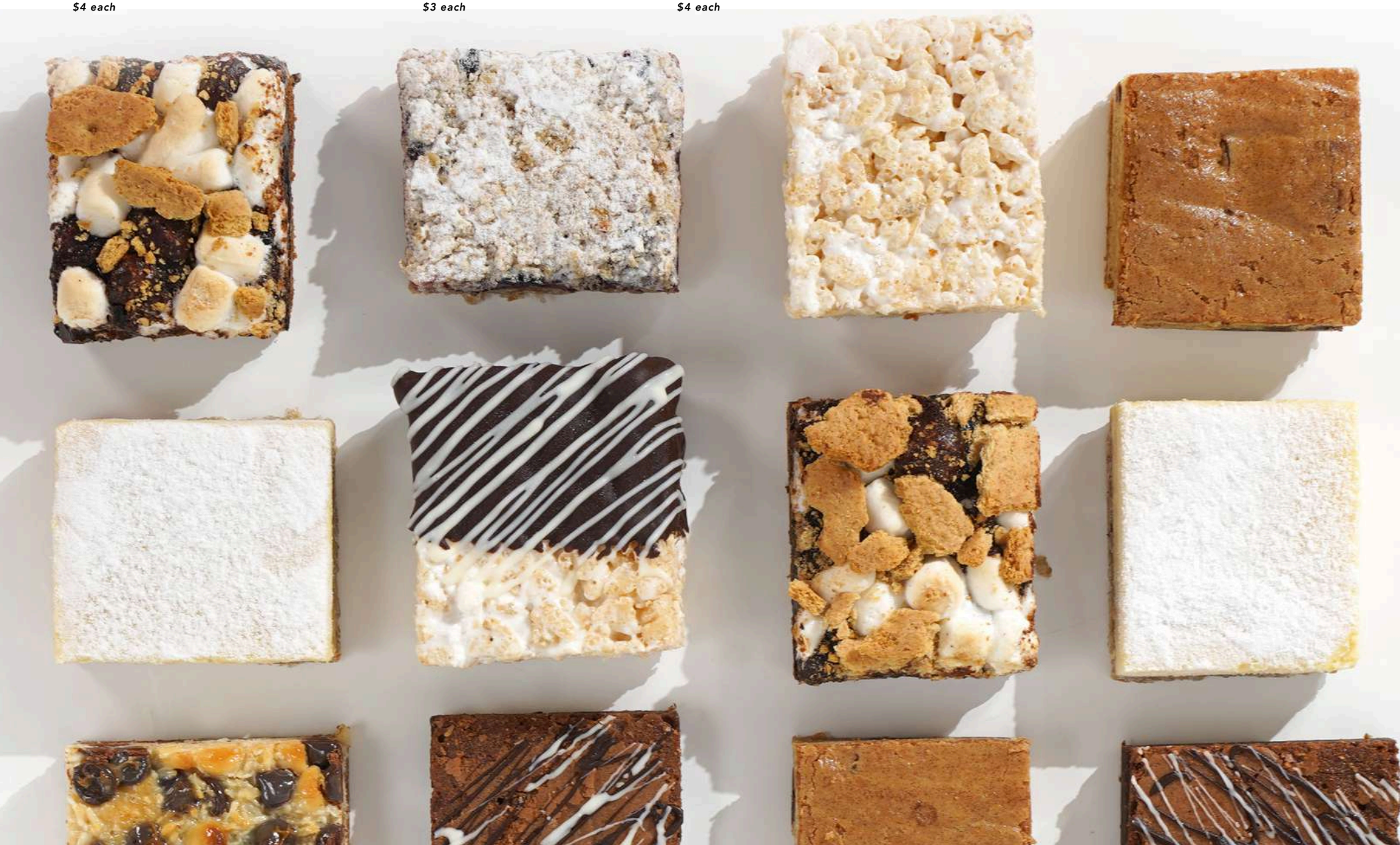
VEGAN BROWNIES VG
$5 each

RICE KRISPIE TREATS
$3 each

CHOCOLATE DIPPED PRETZELS V
$2 each

CHOCOLATE DIPPED RICE KRISPIE TREATS
$4 each

CAKE POPS
$4 each



BEVERAGES

COFFEE SERVICE
regular, decaffeinated, cream, assorted sweeteners
small box (8-10 servings) $40 each
large box (40-50 servings) $110 each

HOT TEA SERVICE
assorted rishi tea bags, assorted sweeteners,
lemon wedges
small box (8-10 servings)$30 each
large box (40-50 servings) $110 each

HOUSEMADE HOT CHOCOLATE
mini marshmallows, whipped cream
small Box (8-10 servings) $52 each
large Box (40-50 servings) $185 each

LEMONADE
$28 per gallon (serves 12)

FRESH BREWED ICED TEA
$21 per gallon (serves 12)
assorted sweeteners, lemon wedges

BOTTLED JUICES
$4 each
orange, grapefruit, cranberry

WATER
$3.25 each, 12oz
open water, eco-friendly aluminum can

SPARKLING WATER
$3 each, 12oz

ASSORTED SODAS
$3 each, 12oz
coke, diet coke, sprite



REDUCING PLASTIC WASTE

Paramount Events has eliminated plastic water bottles in our offices, on our drop-off menu, and at full-service events. We switched to aluminum cans because they are infi nitely recyclable and our water supplier, Open Water, offsets their carbon emissions with their packaging and by their company operations as a whole. Paramount Events is striving to do its part, and we ask you to join us in this effort!

READY TO **ORDER?**

DROPOFF@PARAMOUNTEVENTSCHICAGO.COM
773.880.8068

PARAMOUNT EVENTS™