



Fresh Start

WITH



PARAMOUNT
EVENTS™

JANUARY 2022

Start the New Year Off Right

ENJOY REFRESHING, REJUVENATING FLAVORS WITH PARAMOUNT EVENTS

The change of the year can mark a fresh beginning. Start 2022 out on a high note and let Paramount Events partner with you in creating a breathtaking event for the new year. In preparation for the year ahead, we want you to focus on spending time with friends and family while celebrating the refreshing local flavors that are welcome after a season of indulgence.

We hope this is just the inspiration you are looking for to jumpstart your new year.

We are here to help make your event perfect and cannot wait to work with you.

Sincerely,

Jodi Fyfe

Jodi Fyfe
Founder and CEO
Paramount Events



PARAMOUNTEVENTSCHICAGO.COM
773.880.8044



JANUARY SMALL BITES

Hen of the Woods Pot Pie (NF)

White Miso, Black Garlic, Black Sesame Gougère, Furikake

Fingerling Potato (NF, GF)

Stuffed with Camembert, Truffle Oil, Chives

Seared Tuna Lollipop (GF)

Togarashi, Avocado Mousse, Arare, and Shiso

Duck Confit (DF, NF)

New Potato Cup, Caramelized Onions, Chervil

Chicken Mole (GF)

Crispy Chicken Skin, Pickled Onion, Cilantro, Cotija

Beef Carpaccio Crostino (NF)

Hen of the Woods, Charred Onion Soubise, Salsa Verde

Bulgogi Skewer (GF,DF,NF)

Scallion, Sesame Seed, Korean Chili Flake

Croque Monsieur (NF)

Brioche, Ham, Gruyere, Bechamel, Herbs de Provence

Brussel Sprout and Crisp Pancetta Skewer (NF, GF)

Parmesan Crema

Frenched Lamb Lollipop (GF, DF, NF)

Dried Cherry-Port Wine Jus



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AN EVENING OF FRESH BEGINNINGS

FIRST COURSE

Chicory and Citrus Salad (GF)

Frisee, Treviso, Brussel Sprouts, Navel Oranges, Grapefruit, Walnuts, Pecorino and Red Wine Vinaigrette

ENTREES

Chicken Breast (GF)

Farro, Butternut Squash Puree, Braised Black Kale

Braised Short Rib (GF,NF)

White Bean Cassoulet, Leeks, Heirloom Baby Carrots, Brussel Sprouts, Spanish Salsa Verde

Farro Risotto (VG, DF, NF)

Roasted Kabocha Squash, Celery Root, Baby Turnips, Baby Arugula, Lemon Juice and Olive Oil

DESSERT

Tarte Tatin (NF)

Amaretto Poached Apple, Vanilla Bean Mousseline, Cinnamon Crème Fraiche Cremoso, Pate Feuilletée



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SHOWSTOPPING STATIONS

ASIAN STATION

Chinese Steamed Bao Buns (DF, NF)

BBQ Pork Shoulder, Hoisin Sauce

Steamed Open Face Bao (DF, NF)

Chicken Confit, Hoisin, Scallions, Napa Cabbage

Rice Noodle Salad (DF, GF, NF)

Carrots, Baby Bell Peppers, Snow Peas, Bean Sprouts, Scallions, Cilantro, Soy Ginger Dressing

Cucumber Salad (GF, DF, NF)

Pea Shoots, Shaved Red Onion, Shaved Baby Carrot, French Breakfast Radish, Nuoc Mam

Crying Tiger Lettuce Cups (GF, DF, NF)

Marinated Flank Steak, Jasmine Rice, Carrots, Bean Sprouts, Scallions, Cilantro, Tamarind Soy Sauce, Lettuce

RAW BAR

Oysters Displayed in the Half Shell (DF, GF, NF)

Served on Rock Salt with Lemon Wedges and Mignonette Sauce

Shrimp Cocktail (DF, GF, NF)

Served with Classic Horseradish Cocktail Sauce and Lemon Wedges

Snow Crab Claws (DF, GF, NF)

Served with Dijonnaise and Cocktail Sauce

Main Lobster (GF, NF)

Served with Drawn Butter



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TEMPTING TREATS

PETITE SWEETS

Almond Cranberry Bars

Brûléed Meringue Tarts

Chocolate Financier

Apple Strudel Bites

Blackberry Upside Down Cakes

Mini Chocolate Pecan Pies

REFRESHING BEVERAGES

Bosc On The Rocks

Spiced Pear Infused Vodka, Fresh Lemon, Ginger Syrup, Club Soda

Ginger Pineapple Punch

Pineapple Juice, Lemon Juice, Lime Juice, Sparkling Water



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READY TO START PLANNING YOUR EVENT?

Place your order today at info@tpgchi.com or
give us a call at 773.880.8044.



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