



PARAMOUNT
EVENTS™

Go Green

Feeling lucky for Spring

GO GREEN IN MARCH WITH PARAMOUNT EVENTS

As the weather starts to ease up in the Windy City, it's time to start looking forward to Spring! Whether you're planning an intimate dinner party to celebrate the changing of the seasons, or a large St. Patrick's Day gathering, Paramount Events is here to make sure any event your putting together goes perfectly!

We hope this is just the inspiration you are looking for to jumpstart your planning. Keep reading and be sure to check out more of our Spring inspiration on Pinterest.

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

Sincerely,



Jodi Fyfe
Founder and CEO
Paramount Events



MARCH SMALL BITES

Fingerling Potato (NF, GF)

Stuffed with Camembert, Truffle Oil, Chives

Hen of the Woods Pot Pie (NF)

White Miso, Black Garlic, Black Sesame Gougère, Furikake

Fish and Chips (NF)

Battered Cod, Tartar, Fried Capers, Pickled Baby Carrot, Parsley, Russet Potato Chip

Duck Confit (DF, NF)

New Potato Cup with Caramelized Onion and Chervil

Corned Beef Reuben Rolls (NF)

Thousand Island, Sauerkraut, Swiss

Peppered Filet (GF, NF)

Horseradish Cream, Scallions, Roasted Yukon Gold Potato

Sliced Beef Tenderloin (NF)

Pretzel Crostino, Whipped Horseradish, Red Wine Reduction

Braised Pulled Short Rib (GF)

Sour Cream and Chive in a Roasted Potato Cup

Beef Tartare (DF)

Smoked Cured Egg Yolk, Calabrian Relish, Crostino

Twice Baked Roasted Fingerling Potato

Aged Cheddar, Applewood Smoked Bacon



SHOWSTOPPING STATIONS

IRISH STATION

Braised Corned Beef (GF, NF)

Cabbage, Carrots, Potatoes and Whole Grained Mustard Aioli

Individual Shepherd's Pie in Ramekins (NF)

Mashed Potato, Ground Lamb and Beef, Aromatic Herbs, Onion, Peas, Carrots, Jus

Sausages and Colcannon (GF, NF)

Irish Sausage, Mashed Potato, Kale, Leeks, Scallions, Chives, Fried Shallots, Gravy

Fingerling Potatoes (GF, DF, NF)

Tallow Confit

MEDITERRANEAN- MEZE STATION

Kabobs

-Lemon and Herbed Chicken with Roasted Garlic Red Pepper Sauce (GF, DF, NF)

-Kefta Kabobs with Tahini Sauce, Pine Nuts and Torn Parsley (GF, DF)

-Marinated and Grilled Eggplant, Red Onion, Artichoke – GF, DF, NF (Vegan)

Falafel (build your own) (NF)

Served with Tzatziki, Minted Harissa, Shredded Romaine, Cherry Tomatoes, Red Onions, Feta, Kalamata Olives, Warm Pita

Tomato and Cucumber Salad (GF)

Spring Radishes, Yogurt, Mint, Parsley, Garlic and Sumac

Hummus & Baba Ghanoush (DF, NF)

served with Pita Chips and Cucumber Slices



AN EVENING OF GREENS

FIRST COURSE

Baby Kale Salad (NF)

Broccolini, Shaved Brussels Sprouts, Butternut Squash, Pumpkin Seeds, Shaved Parmesan, Crushed Croutons, Lemon Juice and Olive Oil

ENTREES

Pan Seared Amish Chicken Breast (GF, NF)

Root Vegetable Gratin, Braised Rainbow Chard, Sorrel and Lemon Zest

Pan Roasted Ribeye of Beef (GF, NF)

Yukon Gold Potato Puree, Baby Turnips, Thumbelina Carrots, Cipollini Onions, Beef Jus

Pan Roasted Wild Mushrooms (V, NF)

Toasted Barley, Heirloom Baby Carrots, Salsify and Port-Dried Cherry Reduction

DESSERT

Spiced Almond Cake

Feuilletine Crunch, Mandarin Crème, Orange Gelee, Speculoos Mousse



SPRING TIME SWEETS

PETITE SWEETS

Matcha Peach Tart (NF)

Pecan Sable (GF)

Lavender Tea Cake

Brown Butter Rice Krispies Treats (NF)

Pistachio Cream Puff

Vanilla Bean Cheesecake Bar



SPRING INSPIRED BEVERAGES

Irish Mule

Ginger Beer, Irish Whisky, Lime

Ginger Sparkler

Ginger Ale, Mint, Orange

