



PARAMOUNT
EVENTS™

DROP OFF MENU

DROPOFF@PARAMOUNTEVENTSCHICAGO.COM

773.880.8068



Food is one of the most fundamental parts of life, intimately tied to our health, with the power to increase strength, focus and productivity. We believe that many of life's most memorable moments are connected to food, and the interactions that come while sharing a meal with others. Our recipe has always been the combination of great food and wonderful people. As a WBE-certified family owned and operated business, we place special focus on passion and integrity in the kitchen and through the services we provide. We attribute the meaningful relationships we build between our employees, clients, vendors, and community partners as the key to our success and the purpose of our team. Every customer is welcomed into our Paramount family, and we take great pride in the privilege to fuel your day through our carefully crafted and responsibly sourced menus. We strive to nourish our clients today, while creating a healthy and sustainable tomorrow.

Sincerely,

Jodi Fyfe, Founder & CEO

A PREMIUM EXPERIENCE, DELIVERED

ORDER AWAY - We pride ourselves on handling customizations, dietary restrictions and substitutions to make your options endless. Paramount is dedicated to providing you with an unparalleled level of service.

IT STARTS FROM SCRATCH - Each day, our bustling drop-off kitchen prepares orders for client lunches, business meetings, birthday parties, bridal showers, office parties, and more. We begin by making all the food for every meal from scratch. Attention is paid to the smallest of details, from baking of our housemade scones and rugelach to handcrafting each sandwich with personal attention and care.

YOUR CRAVINGS DELIVERED - Our delivery personnel will drop-off your order, unwrap and set-up the food. Unparalleled service and delicious cuisine is our passion, and your seamless and stress-free experience is the result.

CONTACT US TODAY

773.880.8068 | DROPOFF@PARAMOUNTEVENTSCHICAGO.COM

* orders must be placed by 2pm the business day before delivery with a minimum order for 10 guests
* pricing effective as of January 2019 * inform us of any allergies or dietary restrictions

HAVE DIETARY NEEDS? WE CAN HELP!

☐ Vegetarian ☐ Vegan ☐ Gluten Free Dairy Free Available Upon Request

For nutritional information, visit: paramounteventschicago.com/nutrition



BREAKFAST

AMERICAN - \$14.95 per guest

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

FRITTATA - \$14.95 per guest

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

BRIOCHE FRENCH TOAST CASSEROLE - \$13.95 per guest

Breakfast Sausage
Macerated Berries, Whipped Butter, Syrup

BREAKFAST SANDWICHES

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

BREAKFAST PANINI

Scrambled Eggs, Applewood Smoked Bacon, Spinach, Gruyère,
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 Roja, Tortilla

CONTINENTAL BREAKFAST

PARAMOUNT CONTINENTAL **V** - \$5.95 per guest

Breakfast Pastries **V**
Seasonal Fruit **VG** **GF**

Add Bagels with Cream Cheese for \$2.00 per guest

BAGEL SPREAD **V** - \$7.95 per guest

Assorted Bagels with Cream Cheese
Seasonal Fruit **VG** **GF**

STEEL CUT OATMEAL - \$5.25 per guest

Brown Sugar, Nuts & Raisins **V**

STEAK & EGGS - \$18.95 per guest

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

EGG STRATAS & CASSEROLES - \$14.95 per guest

Choice of one:

- Sausage, Potato, Sharp Cheddar & Chive **GF**
- Bacon, Gruyère & Spinach **GF**
- Seasonal Vegetables & Feta **V** **GF**

Breakfast Pastries **V**

Seasonal Fruit **VG** **GF**

Substitute Egg Whites for \$1.00 per guest

AVOCADO TOAST BAR - \$15.95 per guest

Whole Grain, Sourdough and Gluten Free Bread, Mashed Avocado
in Lime Juice, Arugula, Crumbled Goat Cheese, White Cheddar,
Radishes, Roasted Red Pepper, Tomato, Red Onion, Bacon, Hard
Boiled Egg

FRIED EGG & CHEDDAR

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

BREAKFAST ADDITIONS

MUFFINS - \$18 per dozen **GF** - \$24 per dozen

BAGELS WITH CREAM CHEESE - \$36 per dozen

SCONES - \$18 per dozen **GF** - \$24 per dozen

DONUTS - \$36 per dozen

YOGURT PARFAITS **V** - \$5.95 each

Fresh Berries, Housemade Granola

PERSONAL PROTEIN CUPS **V** - \$7.95 each

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

BIRCHER MUESLI CUPS **V** - \$7.95 each

Apple, Yogurt, Oats, Milk



BOXED LUNCHES

SANDWICHES

\$12.95 per Guest | Each Box Includes Pesto Pasta Salad, Chips & a Cookie

OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR

Lettuce, Tomato, Brioche

SMOKED CHICKEN SALAD & JALAPEÑO 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

Gluten-Free Options Available

SALADS

\$13.95 per Guest | Each Box Includes a Roll & a Cookie

CHICKEN CAESAR SALAD

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

☐ Without Chicken

COBB SALAD ☐

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

☐ Without Chicken, Bacon or Egg

CHOPPED SALAD ☐

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

☐ Without Salami

SOUTHWEST SALAD ☐

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

☐ Without Chicken

BISTRO SALAD

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

☐ Without Chicken

CHINESE CHOPPED SALAD

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

☐ Without Chicken

GREEK SALAD ☐

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

WRAPS

\$12.95 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, 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, Artichoke Hearts, Spinach Tortilla

Gluten-Free & Vegan Options Available



GOURMET BOXED LUNCHES

GOURMET BOX

\$14.95 per Guest

CHIPOTLE-CILANTRO GRILLED SHRIMP SALAD

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

ROSEMARY-BALSAMIC GRILLED CHICKEN SANDWICH

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

SEASONAL VEGETABLE WRAP ☒

Includes Housemade Chips & a Rice Krispie Treat
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 Cookie
Yogurt-Garlic Sauce
Tomato & Cucumber Salad, Couscous, Hummus

Gluten-Free Options Available



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, Cucumber, 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, Spicy Pickled Onion, Smoked Gouda, Aioli, Brioche

VEGGIE ☐

Artichoke, Mozzarella, Calabrese Chili, Crispy Mushroom, Ciabatta

Full Size & Gluten-Free Options Available

PETITE SANDWICHES

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

TOMATO & FRESH MOZZARELLA ☐

Basil, Pesto, Balsamic Drizzle, Ciabatta

SMOKED CHICKEN SALAD & JALAPEÑO JACK CHEESE

Lettuce, Tomato, Brioche

ROAST BEEF

Watercress, Horseradish Cream, Pretzel Roll

OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR

Avocado Spread, Brioche

ITALIAN

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

Gluten-Free Options Available

GOURMET SANDWICH PLATTER

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

SMOKED BRISKET

Red Onion Marmalade, Arugula, Marble Rye

ROASTED PORTABELLA MUSHROOM

Spinach, Herbed Goat Cheese Spread, Ciabatta ☐

PULLED BRAISED CHICKEN

Butter Lettuce, Gruyère, Rémoulade on Seeded Harvest Roll

ROASTED EGGPLANT

Roasted Red Pepper, Northern Bean Spread, Arugula, Vegan Roll ☐

PORK LOIN

Dill Pickle, Dijonnaise, Romaine, Shaved Red Onion, Pretzel Baguette

Gluten-Free Options Available

CHOOSE TWO SIDES: Roasted New Potato Salad with Mustard Seed Vinaigrette ☐ ☐ GF, Housemade Chips ☐ ☐ GF,

Fresh Fruit Salad ☐ ☐ GF, Caesar Salad, Field Greens Salad ☐ ☐ GF, Cous Cous Salad ☐ ☐ GF, Pesto Pasta Salad ☐ ☐ GF



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 SALUMI

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

TOMATO & FRESH MOZZARELLA ☐

Basil, Pesto, Balsamic Drizzle, Ciabatta

Gluten-Free Options Available

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, Tomato, Blue Cheese Dressing, Chili Tortilla

STEAK WRAP

Lime Marinated Steak, Romaine, 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, Cucumber, Feta-Pepper Spread, Sun-Dried Tomato & Basil Tortilla

HUMMUS WRAP ☐

Roasted Red Pepper, Feta, Cucumber, Spinach, Artichoke Heart, Spinach Tortilla

Gluten-Free & Vegan Options Available

HOT SANDWICHES

\$15.95 per Guest | Pre-made Platter, One Sandwich per Guest | Choice of Two Sides

SMOKED BBQ CHICKEN

Cheddar, BBQ Sauce, Shredded Cabbage, Red Onion, Scallions, Brioche

ASIAN CHICKEN

Kewpie Mayo, Hoisin Sauce, Julienned Carrots and Scallions, Pickled Jalapeño, Baguette

MEATBALL SUB

Marinara, Provolone, Italian Loaf

CAPRESE

Fresh Mozzarella, Basil Pesto, Balsamic Roasted Tomato, Ciabatta ☐

CHOOSE TWO SIDES: Roasted New Potato Salad with Mustard Seed Vinaigrette ☐ ☐ , Housemade Chips ☐ ☐ ,

Fresh Fruit Salad ☐ ☐ , Caesar Salad, Field Greens Salad ☐ ☐ , Cous Cous Salad ☐ , Pesto Pasta Salad ☐



LUNCH-DINNER

MIDWEST FARMERS MARKET - \$19.95 per guest

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

ASIAN - \$18.95 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**
Potstickers (choice of Pork, Chicken or Vegetarian)
Cucumber Salad **V**

FAJITAS - \$15.95 per guest

Grilled Chicken with Peppers & Onions
Flour or Corn Tortillas
Refried Beans or Black Beans **V**
Spanish Rice
Tomato, Sour Cream, Cheddar
Tortilla Chips, Salsa, Guacamole **V GF**

Add Steak for \$3.00 per guest

Add Shrimp for \$5.00 per guest

ITALIANO - \$19.95 per guest

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

SOUTHERN - \$16.95 per guest

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

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

Chicken Kabobs **GF**
Grilled Pita, Tabbouleh, Hummus, Baba Ghanoush, Tzatziki, Harissa,
Tomato, Cucumber & Corn Salad
Yellow Rice **GF**

Add Steak Kabobs for \$3.00 per guest **GF**



LUNCH-DINNER

SOUP - \$5.95 per guest

Chicken Noodle

Chili (Beef, Turkey or Vegetarian)

Vegetable Minestrone **V**

Chicken & Wild Rice **GF**

Ask about our Featured Seasonal Soup

LEMON CHICKEN **GF** - \$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, 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

LASAGNA - \$14.95 per guest

Spinach **V** or Italian Sausage

Caesar Salad

Breadsticks

PASTA BAR - \$15.95 per guest

Choice of Two:

- Penne with Grilled Chicken Breast, Peas, Alfredo

- Rigatoni with Italian Sausage, Bell Peppers, Onions, Marinara

- Farfalle with Mirepoix, San Marzano, Parmigiano Reggiano **V**

- Cheese Tortellini with Marinara or Alfredo **V**

Caesar Salad

Garlic Breadsticks

SPA MENU - \$19.95 per guest

Grilled Salmon with Couscous, Raisins, Pine Nuts, Lemon Vinaigrette

Grilled Chicken with Red Quinoa, Kale, Cranberries, Peas, Green

Apples, Avocado, Lemon Basil Vinaigrette **GF**

Mixed Green Salad with Sherry Vinaigrette **V** **GF**

BURRITO - \$14.95 per guest

Cilantro Lime Rice, Pork Carnitas or Braised Pulled Chicken, Black

Beans or Refried Beans, Shredded Romaine, Pickled Jalapeños,

Cilantro, Tomato, Sour Cream, Cheddar

Tortilla Chips, Salsa, Guacamole

PROTEIN BOWLS - \$15.95 per guest

Build Your Own

Quinoa, Farro, Grilled Chicken Breast, Tofu, Black Beans, Scallions,

Roasted Red Peppers, Shaved Carrots, Arugula, Feta, Avocado, Olive

Oil and Balsamic Vinaigrette



HORS D'OEUVRES

**48 pieces per tray*

BEEF

BEEF WRAPPED ASPARAGUS GF - \$84 per tray

VIETNAMESE BEEF SKEWER GF - \$84 per tray
Nuoc Mam Sauce

MINI BEEF EMPANADAS - \$72 per tray
Avocado Crema

CORNEBEEF REUBEN ROLLS - \$72 per tray
1000 Island Dressing

PORK

MINI PORK EMPANADAS - \$72 per tray
Ancho Aioli

PORK POTSTICKERS - \$84 per tray
Soy-Mirin Dipping Sauce

PROSCIUTTO WRAPPED MELON GF - \$72 per tray

APPLEWOOD BACON WRAPPED DATE GF - \$72 per tray
Chorizo Stuffed

POULTRY

PEKING DUCK ROLL - \$84 per tray
Hoisin Sauce, Green Onion

CASHEW CHICKEN TENDERS - \$60 per tray
Asian Plum Sauce

CHICKEN WINGS GF - \$72 per tray
BBQ, Hot Buffalo, Mild Buffalo or Asian
Choice of Ranch or Blue Cheese Dipping Sauce

JERK CHICKEN SKEWER - \$72 per tray
Apricot Pineapple Compote

SEAFOOD

MINI MARYLAND STYLE CRAB CAKES - \$104 per tray
Cornichons, Lemon-Caper Rémoulade

CORIANDER-LIME MARINATED SHRIMP SKEWER GF - \$104 per tray
Roasted Chili-Tomato Sauce

CLASSIC SHRIMP COCKTAIL GF - \$104 per tray
Lemons, Classic Cocktail Sauce

COCONUT SHRIMP - \$104 per tray
Orange Chili Dipping Sauce

VEGETARIAN

TRI COLOR CHEESE TORTELLINI SKEWERS - \$72 per tray
Pistachio Pesto Dipping Sauce

TOMATO & MOZZARELLA CAPRESE SKEWERS GF - \$72 per tray
Pistachio Pesto Dipping Sauce

STUFFED MUSHROOM CAPS - \$60 per tray
Sun-Dried Tomatoes, Asiago

ARANCINI - \$60 per tray
Tomato Basil Sauce

RED GRAPES, GOAT CHEESE & PISTACHIO GF - \$60 per tray

HUMMUS FILLED CUCUMBER CUP VGGF - \$60 per tray



EXTRAS

SEASONAL FRUIT PLATTER **V** **GF**

10-15 Servings - \$50.00

25-30 Servings - \$90.00

VEGETABLE CRUDITÉ **V** **GF**

Tarragon Buttermilk Dressing

10-15 Servings - \$40.00

25-30 Servings - \$80.00

GRILLED VEGETABLE DISPLAY **V**

Marinated Seasonal Vegetables, Citrus Marinated Olives,
Fresh Mozzarella

Sliced Baguette, Assorted Crackers

10-15 Servings - \$50.00

25-30 Servings - \$90.00

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

Assorted 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

SAVORY CHEESECAKES **V**

Assorted Crackers, Pita Chips, Sliced Baguettes

Choice of One:

- Sun Dried Tomato with Basil, Pine Nuts
- Blue Cheese-Walnut with Caramelized Onions

10-15 Servings - \$30.00

25-30 Servings - \$60.00

CHARCUTERIE PLATTER

Assorted Local & Imported Meats & Cheeses

Roasted Nuts, Dried Fruits, Sliced Baguette, Assorted Crackers

10-15 Servings - \$84.00

25-30 Servings - \$149.00

ARTISAN CHEESE BOARD **V**

Assorted Local & Imported Cheeses

Roasted Nuts, Dried Fruits, Walnut Raisin Bread, Assorted Crackers

10-15 Servings - \$84.00

25-30 Servings - \$149.00

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,

Lettuce, 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

AFTERNOON POWER PACKS - \$8.00 per box

OPTION 1

Hard Boiled Egg
Crispy Garbanzo Beans
Protein Bite
Banana Chips

OPTION 3

Mini Power Bar
Black Bean Dip
Plantain Chips
Grapes

OPTION 2

Hummus
Cucumber, Carrots
Dried Fruit
Pita Crisps

OPTION 4

Marinated Olives
Pepperoni
Fresh Mozzarella
Flatbread



DESSERTS

COOKIES **V** - \$1.50 each **GF** - \$2.25 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****GF** - \$1.95 each

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

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

CAKES & CUPCAKES

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)

Cupcake

Mini Cupcake

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 **V****GF**

Choice of Two:

- Parmesan

- Cheddar

- Cajun

- Cumin with Lime & Chili Powder

10-15 Servings - \$40.00

25-30 Servings - \$80.00

PRETZELS **V**

10-15 Servings - \$30.00

25-30 Servings - \$60.00

HOUSEMADE POTATO CHIPS **V****GF** MIXED NUTS **V****GF**

Umami, BBQ or Salt & Vinegar

Seasoning for \$.50 per person

10-15 Servings - \$30.00

25-30 Servings - \$60.00

10-15 Servings - \$40.00

25-30 Servings - \$80.00

TRAIL MIX **V**

10-15 Servings - \$40.00

25-30 Servings - \$80.00

CHEX MIX **V**

10-15 Servings - \$40.00

25-30 Servings - \$80.00

TORTILLA CHIPS, SALSA & GUACAMOLE **V****GF**

- \$7.95 per guest

PITA CHIPS & HUMMUS

- \$3.95 per guest **VG**

BEVERAGES

COFFEE SERVICE

Regular, Decaffeinated, Cream, Assorted Sweeteners

Small Box (8-10 Servings) \$21.95 each

Large Box (40-50 Servings) \$89.95 each

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) \$21.95 each

Large Box (40-50 Servings) \$89.95 each

FRESH BREWED ICED TEA

Assorted Sweeteners, Lemon Wedges

Small Box (8-10 Servings) \$21.95 each

Large Box (40-50 Servings) \$89.95 each

BOTTLED JUICES - \$2.25 each

Orange, Grapefruit, Cranberry

ASSORTED SODAS - \$2.25 each

Coke, Diet Coke, Sprite

WATER - \$2.25 each

Still or Sparkling

SEASONAL SPA WATERS

Price varies based on ingredients

COCKTAIL & BAR PACKAGES ARE AVAILABLE - JUST ASK!



MORE ABOUT THE PARAMOUNT GROUP

The Paramount Group is a hospitality group focused on creating exceptional customer experiences through food, service, and surroundings. The Paramount Group is comprised of a collection of eight brands; Paramount Events, Eden, The Lakewood, Lake Street Staffing, HighGround, Spaces at 1756, West Lake Market and Paramount Fresh.

TPG | THE PARAMOUNT GROUP



PARAMOUNT
EVENTS™



LAKE STREET
STAFFING

PARAMOUNT
FRESH

WEST LAKE
MARKET

Eden

THE **LAKEWOOD**

SPACES
AT 1756

**HIGH
GROUND**



SUSTAINABILITY AND OUR GREENHOUSE

We maintain our commitment to sustainable and earth-friendly practices through sourcing many of our ingredients and products from local farms and purveyors. We utilize our own greenhouse year-round to source herbs, lettuces, tomatoes, peppers and more. We use all organic practices and hand pick daily. We also proudly employ green practices by delivering all drop-off cuisine in packaging, and with cutlery, that is plant-based and compostable.



OUR COMMUNITY AND PHILANTHROPY

Paramount Events is proud to grow roots in our greenhouse and within our local community by partnering with Growing Home, an organization dedicated to providing farm-based job opportunities to those with previous employment barriers. After valuable agricultural training at Growing Home, many graduates have joined the Paramount family to continue their career growth and further our goals for sustainable practices.

Paramount Events is deeply committed to giving back and has developed community partnerships with causes that align closely with our core values and mission. We support these organizations through collaborative partnerships which focus on promoting each cause by curating annual events, participating in volunteer activities, and furthering each of their missions.

