



PARAMOUNT
EVENTS™

Sparkle

Start the new year off right

ADD SOME SPARKLE TO JANUARY WITH PARAMOUNT EVENTS

The change of the year can mark a fresh beginning. Start 2020 out on a high note and let Paramount Events partner with you in creating a dazzling event for the new year. In preparation for the year ahead, we want you to focus on savoring the last of the holiday season with friends and family before taking on what comes next for 2020.

We hope this is just the inspiration you are looking for to jumpstart your new year. Keep reading and be sure to check out more of our 2020 inspiration on Pinterest.

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

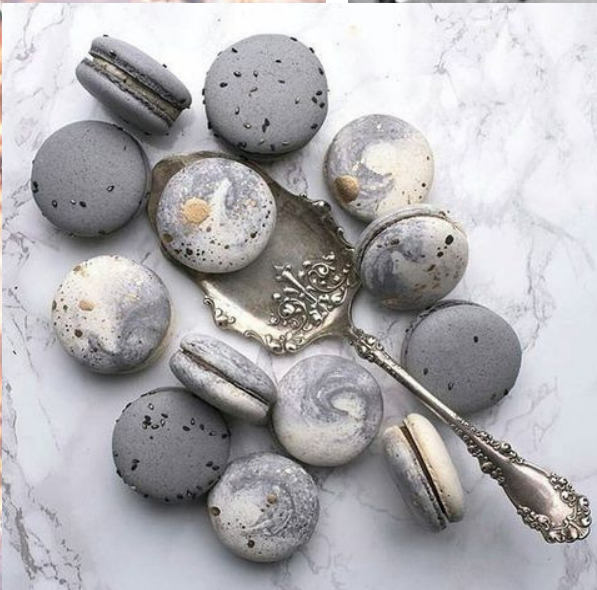
Sincerely,



Jodi Fyfe

Founder and CEO

Paramount Events



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

Olive & Goat Cheese Crostino (NF)

Baby Bell Pepper, Lemon, Olive Oil

Seared Tuna Lollipop (GF)

Togarashi, Avocado Mousse, Arare, and Shiso

Crispy Scallop (GF, DF)

Horseradish Lime Dipping Sauce

Coxinhas (NF)

Brazilian Chicken Croquette with Spicy Cilantro Crème

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 Skwer (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

Beer Battered Buffalo Cauliflower Skewer, Celery Ribbons (DF, Vegan)



SHOWSTOPPING STATIONS

PARISIAN FETE

Mini French Onion Soup (NF)

Served in 4oz Ramekin or Mini Bread Bowl with Toasted Gruyere Baguette

Grilled Marinated Hanger Steak (GF, NF)

With Pommes Frites and Garlic Aioli

Beef Bourguignon (GF, NF)

Braised Beef Shortrib, Pearl Onions, Baby Carrots and Crimini Mushrooms

Onglet a l'echalote (GF, NF)

Roasted Wild Mushrooms and Shallot Jus

Beluga Lentils (GF, NF)

Brussel Sprouts, Baby Turnips, Wild Mushrooms, and Truffle Beurre Monte

Pain D'Epi (NF)

Salted Butter

RAMEN STATION

Kombu (DF,NF)

BBQ Pork Belly, Poached Egg, Pork Kombu Broth, Shitake, Chili Threads, Charred Garlic Oil and Scallion

Miso (DF,NF)

Maitake, 5 Minute Egg, Spicy Miso Mushroom Broth, Scallions, Chili Oil, Toasted Nori, Chinese Broccoli

Saffron-Fennel (DF,NF)

Saffron-Fennel Broth, Spanish Fried Egg, Prawns, Market Fin Fish, Corn, and Anchovy



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

Pistachio Stuffed Chicken Breast (GF)

Farro, Butternut Squash Puree, Braised Black Kale

Braised Short Rib (GF,NF)

White Bean Cassoulet, Leeks, Heirloom Baby Carrots, Brussel Sprouts and 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



DAZZLING SWEETS

PETITE SWEETS

Almond Cranberry Bars

Brûléed Meringue Tarts

Chocolate Financier

Apple Strudel Bites

Blackberry Upside Down Cakes

Mini Chocolate Pecan Pies



SPARKLING 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

