

PARAMOUNT
EVENTS™

ELEVATE YOUR CATERING

YOUR EVENT

— SEASONAL SAMPLE MENUS —



WHAT TO EXPECT

We know your standards are high – so are ours. From crowd pleasing first course to delectable dessert, we'll help refine your menu and highlight fresh, seasonal ingredients.



PASSED HORS D'OEUVRE

Paramount Events recommends 4 – 6 selections.

VEGETARIAN

MINI TRIANGLE WHITE CHEDDAR GRILLED CHEESE
Fig Jam

FINGERLING POTATO
Camembert, Truffle Oil

CAPRESE CROSTINI
Cherry Tomatoes, Mozzarella, Basil

ARANCINI
Ricotta, Tomato, Basil

VEGETABLE EMPANADAS
Avocado Salsa

GRUYERE GOUGÈRES
Truffle Oil

BABY BELL PEPPERS
Sweet Corn, Housemade Ricotta

MACARONI & CHEESE
Panko Crust, Parmesan Cup

POULTRY

JERK CHICKEN
Plantain Chip, Mango Salsa

CASHEW CHICKEN TENDERS
Asian Plum Sauce

GINGER CHICKEN SALAD
Ginger Aioli, Cucumber Cup

CHICKEN PARMESAN BITE
Tomato Jam, Fresh Mozzarella

BUFFALO CHICKEN
Buffalo Sauce Pipette, Blue Cheese, Celery

MINI CHICKEN TACOS
Pico de Gallo, Lime Wedge

THAI CHICKEN SALAD
Peanut Sauce, Cracker Cup

PULLED CHICKEN FLATBREAD
Corn, Wild Mushrooms, Pesto

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PASSED HORS D'OEUVRE

Continued.

MEAT

BACON WRAPPED DATES

SPICY BEEF WONTONS

Ginger Dipping Sauce

GRISSINI

Applewood Smoked Bacon, Brown Sugar

CLASSIC ANGUS SLIDER

Cheddar, Pickle, Ketchup, Pretzel Bun

CRISPY CORNED BEEF REUBEN

Thousand Island Dressing

MINI PORK EMPANADAS

Ancho Aioli

SLICED BEEF TENDERLOIN

Pretzel Crostino, Whipped Horseradish

FRENCHED BABY BACK RIBS

Peach Barbeque Sauce

MINI BLT

Crispy Pork Belly, Tomato Jam, Arugula, Sourdough

BRAISED PULLED SHORT RIB

Sour Cream, Potato Cup

SEAFOOD

MINIATURE CRAB CAKE

Lemon Aioli

SEARED TUNA

Wonton Crisp, Wasabi Crème Fraîche

SMOKED SALMON

Caraway Crisp, Brown Sugar Mustard, Dill

FISHERMAN'S DAUGHTER SHRIMP BRUSCHETTA

Tomato, Basil, Shallot

PANKO CRUSTED CRISPY SHRIMP

Apricot Pineapple Compote

SHRIMP TEMPURA

Sriracha Aioli

WHITEFISH TOSTADOS

Fresh Cilantro, Lime

CRISPY LOBSTER BRIOCHE ROLL

Avocado Mayonnaise

BANG BANG SHRIMP

Sweet & Hot Chili Sauce

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FIRST COURSE

Choice of one salad.

ROASTED SQUASH SALAD

Summer Squash, Shaved Raw Corn, Arugula, Chervil, Mona Sheep's Milk Cheese, Sunflower Seeds, Brown Butter Vinaigrette

TOMATO & BURRATA SALAD

Heirloom Tomatoes, Fennel, Chives, Basil, Parsley, Aged Balsamic, Extra Virgin Olive Oil

HEIRLOOM TOMATO & CORN SALAD

Baby Lettuce, Shaved Fresh Corn, Persian Cucumbers, Avocado Mousse, Chimichurri Vinaigrette

MELON & HAM SALAD

Cantalope, Honeydew, Crispy Serrano Ham, Watercress, Idiazabal Croquette, Pedro Ximenez Reduction, Olive Oil

STONE FRUIT SALAD

Seasonal Stone Fruit, Cherries, Baby Lettuce, Mascarpone, Toasted Pecans, Manchego, Red Wine Vinaigrette

BIBB LETTUCE SALAD

Baby Bell Peppers, Cucumber, Watermelon Radish, Heirloom Cherry Tomatoes, Herbed Buttermilk Dressing

SOUP

Available as a menu addition.

CARROT GINGER SOUP

Candied Ginger, Coconut Milk (Vegan)

MELON-CUCUMBER SOUP

Parisienne Melon Balls, Crème Fraiche, Crisp Prosciutto

CLASSIC MISO SOUP

Wakame, Diced Tofu

TWO TONED ROASTED RED & YELLOW PEPPER SOUP

Currants, Basil, Pine Nuts

WATERMELON GAZPACHO

Heirloom Cherry Tomatoes, Mint, Basil

BREAD BASKET

One basket per table is included.

OLIVE OIL & HERB SALTED LOVASH, PRETZEL ROLLS, WHOLE GRAIN ROLLS, BASIL ROLLS, PETITE PAN
Creamy Butter, Sea Salt

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ENTRÉES

Paramount Events recommends 1 - 2 selections plus 1 vegetarian option.

SEAFOOD

PAN BASTED WILD ALASKAN HALIBUT

Stone Ground Grits, Mixed Summer Squash, Sweet & Hot Peppers, Cipollini Onions, Pickled Breakfast Radishes

PAN BASTED COBIA

Corn Purée, Baby Squash, Baby Bell Peppers, Heirloom Cherry Tomatoes, Shaved Radishes, Torn Basil, Parsley, Lemon, Browned Butter

PAN SEARED ALASKAN SALMON

Romesco Sauce, Roasted & Freeze Dried Corn, Sweet & Hot Peppers, Leeks, Persian Cucumbers, Pea Shoots, Scallions, White Anchovy, Fresh Herbs, Lemon, Olive Oil

BEEF

GRILLED MARINATED BISTRO STEAK

Crispy Olive Oil Smashed Potatoes, Tomato Jam, Hericot Vert, Cipolinni Onions, Red Chimichurri

BRAISED SHORT RIB

Anson Mills Stone Ground Polenta, Roasted Wild Mushrooms, Baby Carrots, Chives, Tomato Confit, Lemon-Tarragon Gremolata

PAN ROASTED PETITE TENDER

Sunchoke Purée, Grilled Asparagus, Baby Turnips, Tomato Confit, Ginger-Tarragon Gremolata

POULTRY

HERB & CITRUS BRINED CHICKEN BREAST

Cauliflower Purée, Tabbouleh, Broccolini, Heirloom Cherry Tomatoes, Poblano Peppers, Smoked Paprika Tzatziki

BONELESS BRICK CHICKEN

Summer Herb Pesto, Pepper-Almond Purée, Heirloom Baby Carrots, New Potatoes, Green Beans

GRILLED BRINED CHICKEN BREAST

Sweet Pea Pistou, Wheat Berries, Roasted Wild Mushrooms, Tomato Confit, Chives, Whipped Goat Cheese

VEGETARIAN

CACIO DI ROMA FILLED RAVIOLETTI

Romesco Sauce, Herbed Pesto, Heirloom Cherry Tomatoes, Roasted Corn

ROASTED SUMMER VEGETABLES

Corn Purée, Roasted Wild Mushrooms, Heirloom Cherry Tomatoes, Sweet & Hot Peppers, Truffled Pistou

HOUSEMADE GNOCCHI

Heirloom Cherry Tomatoes, Parmesan Reggiano, Tomato Basil Sauce

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COFFEE SERVICE

Paramount Events serves coffee and tea tableside, or at a station, with creamers, sweeteners and lemon.

DESSERT COURSE

Available as a menu addition.

APRICOT BREAD PUDDING

Apricots, Brioche, White Chocolate Gelato, Pine Nuts Nougat, Apricot Purée

PEACH COBBLER

Toasted Almonds, Basil, Black Pepper, Blackberry-Peach Jam, Crème Fraiche

PLUM CROSTADA

Buttermilk Gelato, Cognac Vanilla Sauce, Cardamom Maple Syrup, Macadamia Nuts

CHERRY PIE

Streusel, Vanilla Ice Cream, Almond Chocolate Sauce, Mint, Honey

SEMISWEET CHOCOLATE MOUSSE

Chocolate Sponge Cake, Chocolate Wafer, Sautéed Figs, Port Wine Reduction, Crispy Rice

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PASSED OR PLACED SWEETS

Available as a menu addition.

Apple Caramel Tartlets
Peanut Brittle

Classic or Chocolate Dipped Cheesecake Lollipops

Carrot Cake Lollipops (other flavors available)

Chocolate Mousse or Peanut Butter Mousse Cups

Chocolate or White Chocolate Dipped Strawberries

Fresh Fruit Tarts

Strawberry Shortcake

Chocolate Caramel Fleur de Sel Tartlets

Chocolate Dipped Pretzels

Lavender or Grand Marnier Truffles

Dream Bars

Black Bottom Cupcakes

Snickerdoodle Cookies

Chocolate or Vanilla Eclairs

Fudge, Cream Cheese or Turtle Brownies

Assorted Macaroons

Toffee Date Cakes

Maple Glaze

Cherry Crumb Bar

Tangerine Teacakes

Strawberry Lemon Tartlet

Mini Malted Milkshake

Whipped Cream, Cherry

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