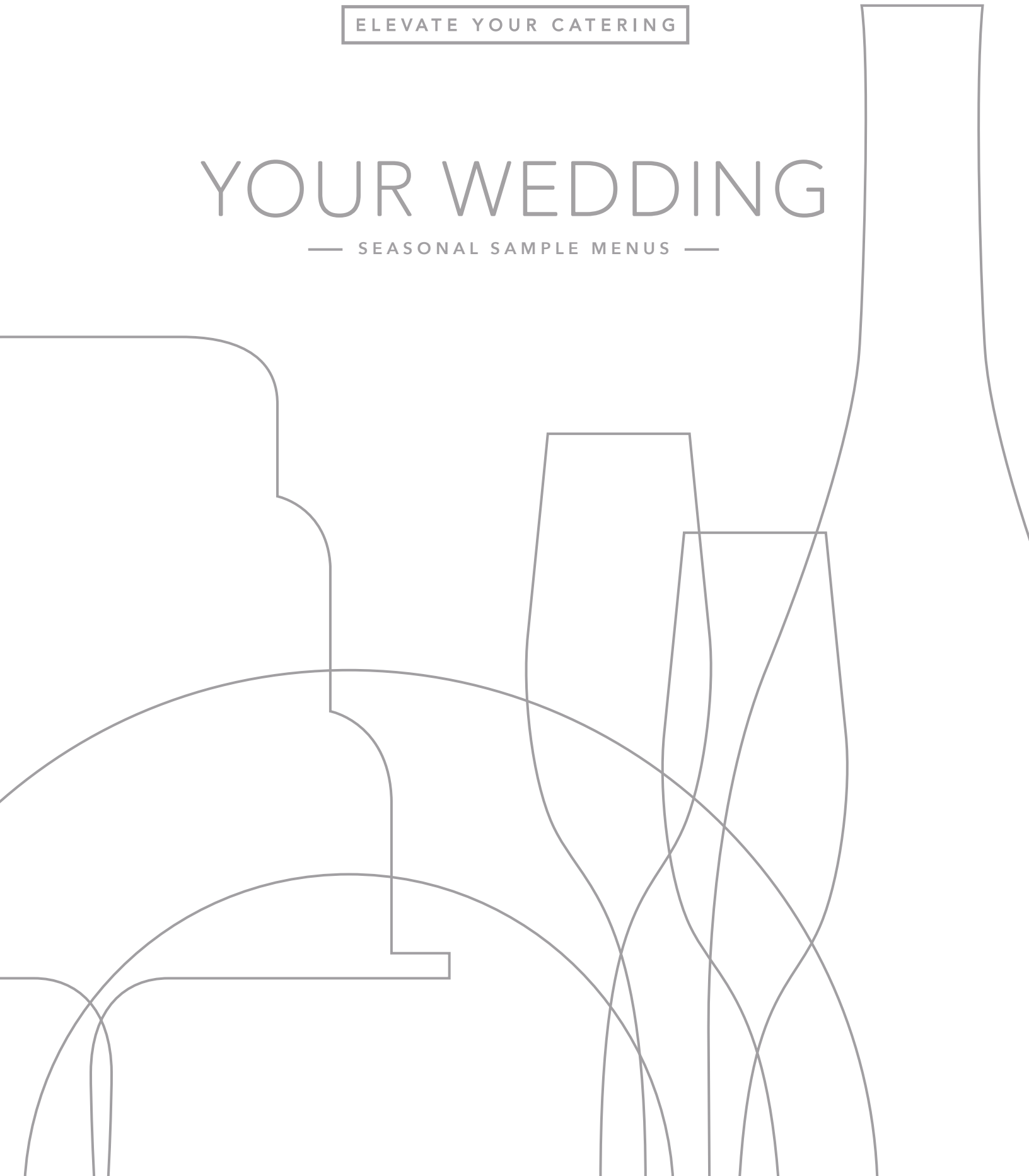
PARAMOUNT
EVENTS™

ELEVATE YOUR CATERING

YOUR WEDDING

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



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



FIRST COURSE

Choice of one salad.

BEET SALAD
Roasted & Marinated Baby Beets, Sugar Beet & Goat Cheese Purée, Beet Powder, Pistachios, Ruby Grapefruit, Mache, Lemon-Anise Vinaigrette

SQUASH SALAD
Spaghetti & Kabocha Squash, Baby Arugula, Toasted Barley, Sunchoke Purée, Fontina, Brown Butter Vinaigrette

ROASTED CAULIFLOWER SALAD
Upland Cress, Radicchio, Pine Nuts, Currants, Gruyere, Smoked Paprika, Pistou

WINTER GREEN SALAD
Belgian Endive, Tuscan Kale, Quinoa, Zestar Apples, Marcona Almonds, Lemon Juice, Olive Oil

CHICORY & CITRUS SALAD
Frisée, Treviso, Brussels Sprouts, Navel Oranges, Grapefruit, Walnuts, Pecorino, Red Wine Vinaigrette

SOUP

Available as a menu addition.

TWO TONED POTATO LEEK SOUP
Applewood Smoked Bacon

WINTER SQUASH SOUP
Maple Cinnamon Pecans, Thyme

PARSNIP SOUP
Pickled Cherry, Parsnip Crisp, Pistou

TUSCAN WHITE BEAN SOUP
Rosemary, Crispy Pancetta

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

PARAMOUNT EVENTS™

ELEVATE YOUR CATERING

SAMPLE WINTER MENU



ENTRÉES

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

SEAFOOD

LOBSTER OIL POACHED MONKFISH
Salsify Purée, Lumpfish Roe, Grilled Escarole & Treviso, Blood Orange Vinaigrette, Supremes, Crisp Rice Cracker

PAN SEARED FLOUNDER
Beluga Lentils, Goat Cheese, Tri-Colored Cauliflower, Tomato Confit, Haricot Vert, Lemon Remoulade

COURT BOUILLON POACHED SALMON
Wild Caught Scottish Salmon, Root Vegetable Purée, Haricot Vert, Tomato Confit, Watercress

BEEF

THYME & GARLIC MARINATED HANGER STEAK
Parsnip Purée, Roasted Sunchokes, Crispy Pork Belly, Marinated Beets, Grilled Beef Aioli, Currant Aigre-Doux

HERB MARINATED GRILLED FILET OF SIRLOIN
Yukon-Tallow Confit, Broccolini, Leeks, Thumbelina Carrots, Pedro Ximenez-Dried Cranberry Reduction

BRAISED SHORT RIB
Burgundy Marinated & Braised with Pommes Purée, French Beans, Pearl Onions, Heirloom Baby Carrots, Braising Reduction

POULTRY

ROASTED AMISH CHICKEN BREAST
Braised Thigh, Crispy Skin, Herbed Whole Wheat Spaetzel, Haricot Vert, Pancetta, Heirloom Cherry Tomatoes, Crème Fraiche, Tarragon Chicken Jus

PAN ROASTED GUNTHORP FARM'S CHICKEN BREAST
Leg Confit, Crispy Skin, Sweet Potato Purée, Brussel Sprouts, Spaghetti Squash, Drop Dumplings

GRILLED LEMON CHICKEN
Parsnip Purée, Heirloom Baby Carrots, Braised Turnip Greens, Caramelized Cauliflower, Chicken Cracklings

VEGETARIAN

BUCKWHEAT CREPE
Chestnut Purée, Winter Root Vegetable Ragout, Pomegranate Gastrique, Chives, Truffle Hollandaise

CACCIO DI ROMA FILLED RAVIOLETTI
Poached Egg, Creamed Brussel Sprouts, Celery Root, Sweet Potato, Black Truffles

PAN TOASTED COUSCOUS
Broccolini, Baby Turnips, Mirepoix, Pine Nuts, Currants, Scallions, Butternut Squash Purée, Lemon, Ginger



WEDDING CAKE

Paramount Events is happy to recommend a bakery for your wedding cake. We will slice and serve your cake at no additional fee.

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.

CRANBERRY-APPLE CROSTADA
Brown Sugar Streusel, Buttermilk Caramel Sauce, Candied Orange Zest, Vanilla-Thyme Gelato, Walnut Tuile

PUMPKIN PIE
Cognac Crème Anglaise, Whipped Cream, All Spice Sugar, Candied Pecans, Tuile

PEAR ALMOND CAKE
Almonds, Pear Purée, Crumbled Blue Cheese, Balsamic Vinegar, Brown Butter, Almond Tuile

CHOCOLATE WALNUT CAKE
Semisweet Chocolate Mousse, Chocolate Walnut Cake, Candied Walnuts, Crème Fraiche Gelato, Honey, Chocolate



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



LATE NIGHT SNACKS

Available as a menu addition.

Housemade Sea Salt & Vinegar Potato Chips

Housemade Jamaican Jerk Potato Chips

Mac & Cheese Grilled Cheese

Classic Angus Slider
Cheddar, Pickle, Ketchup, Pretzel Bun

Mini Reuben Sandwich
Sauerkraut, Marble Rye

Buffalo Chicken Sliders
Blue Cheese

Mini Chicago Style Hot Dogs
Mustard, Sport Pepper, Relish, Tomato, Onion, Pickle, Celery Salt

Buttermilk Fried Chicken Breast
Crisp Bacon Waffle

Meatloaf Slider
Crispy Fried Onion

Miniature Black Bean Burritos
Chihuahua Cheese, Pico de Gallo

Open Face BLT
Braised Pork Belly, Frisée, Yellow Tomatoes

Sausage, Egg & American Cheese McMuffins

Mini Corn Dogs
Yellow Mustard

Mini Pepperoni & Sausage Deep Dish Pizzas

Soft Baked Mini Pretzels
Melted Cheese or Mustard

Classic Salted Popcorn Cups

Turkey Sliders
Feta & Roasted Red Pepper Aioli, Brioche

Mini Breakfast Burritos

PARAMOUNT EVENTS™

ELEVATE YOUR CATERING

INFO@PARAMOUNTEVENTSCHICAGO.COM
773.880.8044 1932 W. LAKE STREET, CHICAGO, IL 60612