



Give Thanks

Time for Family. Time for Food.

GIVE THANKS WITH PARAMOUNT EVENTS

Now that fall is officially upon us, it's time to get cozy and bring out those savory and hearty meals. At Paramount Events we incorporate all the favorite fall harvest flavors into food, drink and ambience to make any event one your guests are sure to remember. Let us help you create your fall harvest table.

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

We are here to help make your party, meeting or family outing perfect and cannot wait to work with you.

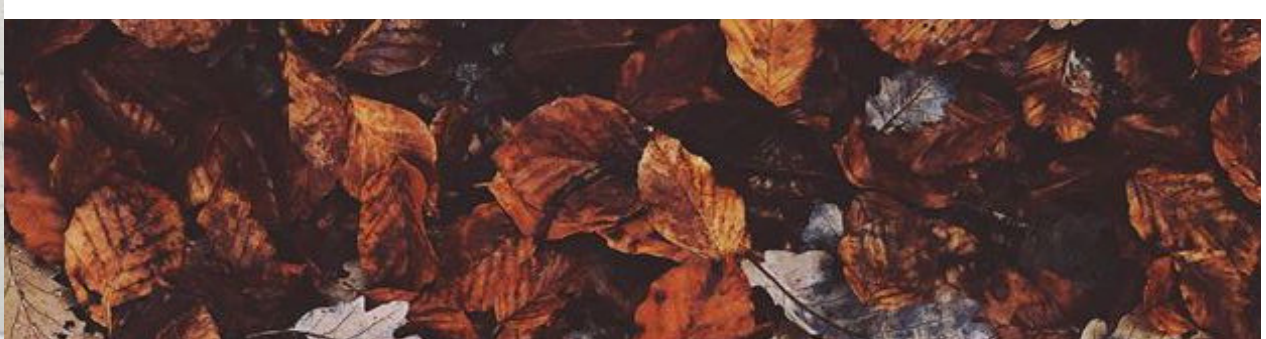
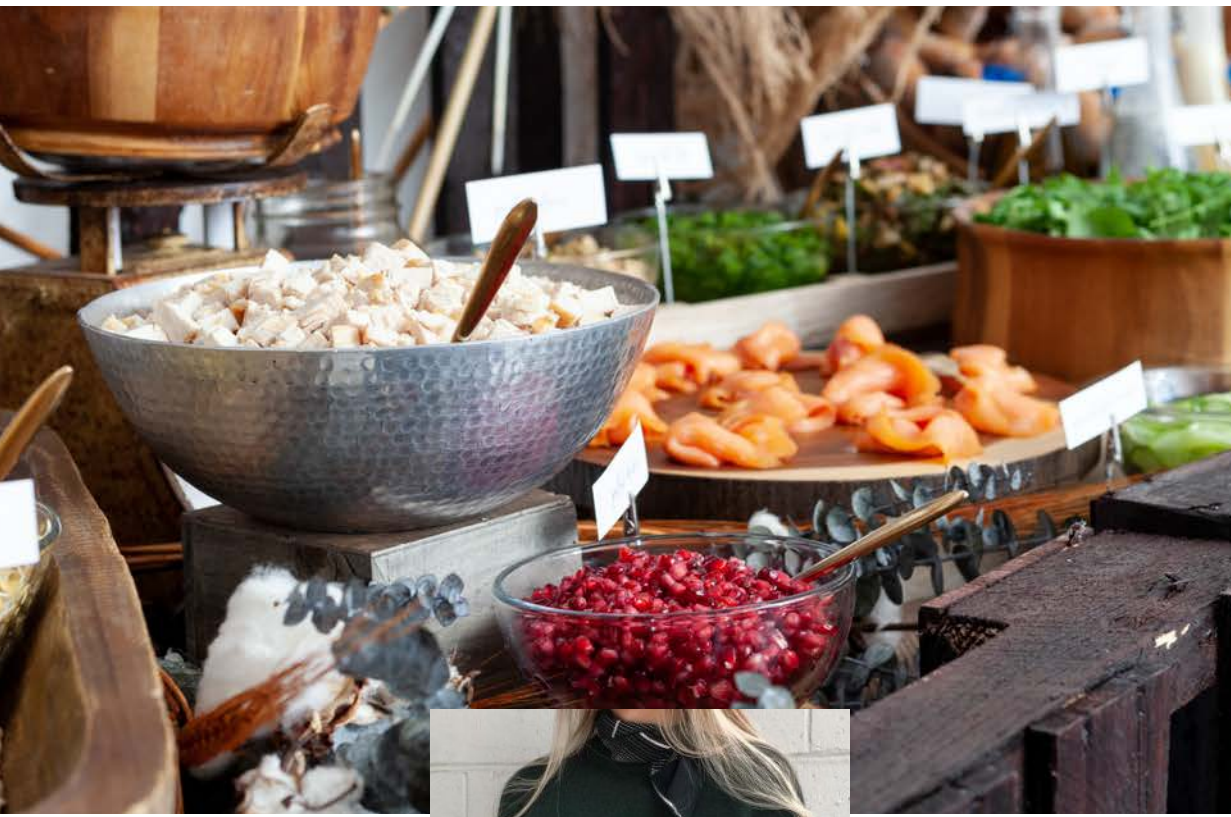
Sincerely,

Jodi Fyfe

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Founder and CEO

Paramount Events



HARVEST SMALL BITES

Blistered Shishito Pepper (GF, DF, V)

Sweet Chili Nuoc Cham, Arare, Scallion

Goat Cheese Croquette (V)

Spiced Membrillo

Crostino (V)

Olive Tapenade, Goat Cheese, Baby Bell Pepper, Lemon, Olive Oil

Sliced Seared Tuna on a Wonton Crisp

Wasabi Cream

Smoked Salmon in a Black Sesame Cone

Crème Fraiche, Chives

Tarragon Chicken (GF)

Garlic-Lemon Aioli, Crispy Chicken Skin

Maple Chicken Sausage

Biscuit, House American Cheese, Sage

Duck Roll (DF)

Peking Duck, Hoisin Sauce, Green Onions

Peppered Filet with Horseradish Cream and Scallions (GF)

Roasted Yukon Gold Potato

Applewood Smoked Bacon Wrapped Date (GF, DF)

Chorizo

Bulgogi Skewer (GF, DF)

Scallions, Sesame Seeds, Korean Chili Flake

Pork Pot Sticker (DF)

Soy-Mirin Dipping Sauce

Vegetable Spring Roll (GF, Vegan)

Rice Paper, Pickled Carrot, Jicama, Sprouts, Mint, Basil, Cilantro, Black Garlic-Peanut Sauce



SHOWSTOPPING STATIONS

THANKSGIVING DINNER

Autumn Salad

Baby Kale, Watercress, Cranberries, Roasted Squash, Pecans, Parmesan, Citrus Vinaigrette

Herb Roasted Turkey

Maple Brined, Pan Gravy

Holiday Stuffing

Country Bread, Celery Root, Carrots, Pearl Onion, Roasted Garlic & Herbs

Roasted Fall Vegetables

Brussel Sprouts, Sweet Potato, Baby Turnips, Baby Carrots, Cauliflower

Roasted Squash

Brown Butter, Rosemary, Pepitas

Garlic Roasted Mashed Potatoes

Cranberry Orange Chutney

Assorted Dinner Rolls

Pumpkin Pie, Pecan Pie, Apple Pie (Pick 2)

Whipped Chantilly Cream

Ask Us About Our Vegan Thanksgiving!

CHICAGO CHOP HOUSE

Strip Steak Carvery (DF)

Pan Roasted Angus Strip Loin, Freshly Grated Horseradish Cream, Whole Grained Mustard Aioli, Cabernet Beef Jus, Assorted Artisan Rolls

Chopped Salad (DF)

Iceberg, Romaine, Tomato, Garbanzos, Red Onion, Corn, Celery, Carrots, Bell Peppers, Pepperoncini, Hearts of Palm, Italian Vinaigrette

Twice Baked Potatoes (GF)

Sour Cream, Cheddar, Scallions

Roasted Mushroom Medley (GF)

Torn Parsley, Chives

Steamed Broccolini (GF)

Hollandaise



AN EVENING TOGETHER

FIRST COURSE

Cranberry Salad (GF)

Red Oak Lettuce, Dried Cranberries, Green Grapes, Fennel, Toasted Walnuts, Goat Cheese, Champagne Vinaigrette

ENTREES

Grilled Bone-In Chicken

Sweet Potato Puree, Braised Black Tuscan Kale, Farro, Caramelized Red Onion, Roasted Pumpkin, Sage Browned Butter

Grilled Hanger Steak

Parsnip Puree, Braised Black Kale, Port-Dried Cherry Reduction

Squash and Spinach Rotolo (V)

Butternut Puree, Spinach, Roasted Maitake, Brown Butter, Parmesan, Saba

DESSERT

White Chocolate Pumpkin Mousse

Spiced Pecan Shortbread, Candied Cranberries, Vanilla Bean Whipped Ganache, Cognac Gelee



HARVEST SWEETS

PETITE SWEETS

Milk Chocolate Raspberry Tart

Espresso Tart

Earl Grey-Raspberry Mignon

Cherry Mini Hand Pie (DF, Vegan)

Carrot Cake with Cream Cheese Whoopie Pie



GIVE THANKS SEASONAL BEVERAGES

Bacon & Brown Sugar Old Fashioned

Brown Sugar Simple Syrup, Bacon Infused Bourbon, Bitters, Orange Wedge, Cocktail Cherry

Spiced Apple Cider

Pressed Apple Cider, Ginger

