



 **PARAMOUNT
EVENTS™**

Indulge

Splurge a Little. -You Deserve it.

PLAN YOUR HOLIDAYS WITH PARAMOUNT EVENTS

The most wonderful time of the year is nearly upon us. Yes, the holidays will be here before we know it and there's no better time to gather your family, co-workers, friends or neighbors around a table to indulge in delicious food and create some magical memories. We want to help you create those memorable experiences by transforming any space, big or small, into a holiday wonderland complete with festive bites, twinkle lights and merriment.

Whether it's your office, your home or another venue, we hope this sparks some holiday ideas to bring your next party or event to life. Check out our Pinterest board for even more holiday trends and concepts.

We look forward to helping you redefine the season with a customized experience.

Sincerely,

Jodi Fyfe

Jodi Fyfe

Founder and CEO

Paramount Events



HOLIDAY SMALL BITES

Macaroni and Cheese with a Panko Crust (V)
Crisp Parmesan Cup

Cherry Tomato (V)
Avocado Mousse, Cilantro

Warm Crispy Brie Cake (V)
Chipotle Raspberry Sauce, Parsley, Radish Slaw

Potato White Cheddar Pierogi (V)
Browned Butter, Chives

Cachapas de Jojoto
Smoked Salmon, Caviar, Wasabi Cream Sauce

Sliced Seared Tuna on a Wonton Crisp
Wasabi Cream

Miniature Crab Cake (DF)
Lemon Aioli

Chicken Schnitzel Bite
Black Forest Ham, Gruyere, Brioche, Aioli

Maple Chicken Sausage
Biscuit, House American Cheese, Sage

Peppered Filet with Horseradish Cream and Scallions (GF)
Roasted Yukon Gold Potato

Brussel Sprout and Crisp Pancetta Skewer (GF)
Parmesan Crema

Braised Pork Belly Lollipop with an Orange Supreme and Brown Sugar-Fennel Pollen, Pork Jus (GF, DF)

Baby Bell Pepper (GF, DF, Vegan)
Lemon Hummus, Zaatar



SHOWSTOPPING STATIONS

MAC N CHEESE

American

Elbow Macaroni, American, Aged Cheddar Cheese

Italian

Penne, Parmesan, Montamore, Fontina

French

Orecchiette, Triple Cream Brie, Black Truffles

Accompaniments

Grilled Diced Chicken Breast, Applewood Smoked Bacon, Braised Beef Brisket, Sun Dried Tomatoes, Diced Butternut Squash, Caramelized Brussel Sprouts, Blue Cheese Crumbles, Chives

CARVED TO ORDER

Beef (GF)

Pan Seared Beef Tenderloin

Rib Eye -Striploin

Bistro Steak

Flank Steak

Poultry (GF)

Slow Roasted Turkey Breast

Wood Grilled Chicken Thighs

Piri Piri Chicken

Pork (GF)

Pork Loin

Pork Tenderloin

Honey Roasted Ham

Accompaniments

Mashed or Fingerling Potatoes, Roasted Root Vegetables or Roasted Brussel Sprouts, Horseradish Sauce, Jus, Stone Ground Mustard

Twice Baked Potatoes (GF)

Sour Cream, Cheddar, Scallions



AN EVENING OF CELEBRATION

FIRST COURSE

Winter Green Salad (GF, DF)

Belgian Endive, Tuscan Kale, Quinoa, Zestar Apples, Marcona Almonds, Lemon, Olive Oil

ENTREES

Clover Honey and Chive Brined Chicken Breast

Sweet Potato Puree, Farro, Swiss Chard, Roasted Wild Mushrooms, Cipollini Onions, Heirloom Cherry Tomatoes

Braised Short Rib (GF)

White Bean Cassoulet, Leeks, Heirloom Baby Carrots, Brussel Sprouts, Spanish Salsa Verde

House Made Potato Gnocchi (V)

Butternut Squash, Chives, Tarragon, Parmesan, Browned Butter

DESSERT

Sweet Potato Custard

Pumpkin Crème, Pecan Praline Powder, Cinnamon Streusel, Candied Pecans



INDULGENT SWEETS

PETITE SWEETS

Chocolate Crème Brûlée Tart

Raspberry Truffle

Hazelnut Financier

Brown Butter Rice Krispie Treats

Almond Biscotti

Chocolate Chip Cookies (Vegetarian/GF)



LUXURIOUS BEVERAGES

Deck the Halls

Gin, Rosemary Syrup, Blood Orange, Ginger Beer

Merriment Mule

Ginger Beer, Cranberry

