

SEASONALLY

SUMMER 2023 CATERING + EVENT INSPIRATION

here comes
the yum



PARAMOUNT
EVENTS™

WHAT'S ON THE MENU

Enjoying Chicago's summer vibes.

Experience the vibrant culinary scene of Chicago in the great outdoors this summer. From lively pool parties and rooftop events to charming backyard BBQs, the city offers a myriad of opportunities to indulge in delicious fare al fresco. For the first-time ever, NASCAR will be hitting the streets of downtown Chicago, so break out your visors, koozies, and wave that checkered flag as the good times roll by!



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together in unity

The month of June holds profound significance as it brings together two important celebrations: Pride Month and Juneteenth.

In the realm of hospitality and culinary arts, the importance of diversity cannot be overstated. The vibrant tapestry of cultures, backgrounds, and experiences enriches the industry, inspiring creativity, innovation, and authentic culinary expressions. Embracing diversity means embracing a multitude of flavors, techniques, and traditions, fostering a dynamic culinary landscape that reflects the richness of our global society.

It is through diversity that we can create inclusive spaces where all individuals feel welcome, respected, and represented. By recognizing and celebrating the unique contributions of individuals from different backgrounds, the hospitality industry can better connect with diverse audiences, create meaningful experiences, and foster a sense of unity and understanding.

During this pivotal month, let us come together to honor the spirit of Pride Month and Juneteenth, advocating for equality, justice, and diversity in the culinary world and beyond. By embracing diversity and promoting inclusivity, we can pave the way for a more vibrant, inclusive, and harmonious future, where the richness of culinary experiences serves as a powerful catalyst for positive social change.

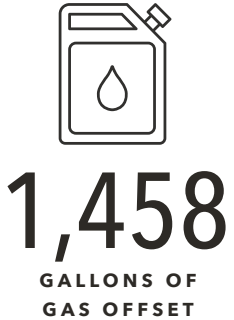
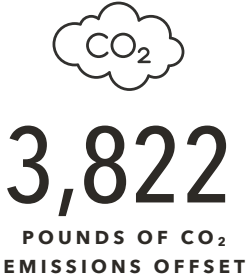
Our community, vendors, and other partners generosity have played a role in the success of unity, and we are truly grateful for the incredible relationships we have built together.



the stats keep coming

With our event schedule heating up, our stats are taking off.

A stat that isn't something to celebrate is that 40% of food produced, processed, and transported in the US ends up in landfills ¹. This is just a one-dimensional metric that doesn't bring attention to the amount of water and resources used to produce the food or the emissions created during transportation. There are a lot of layers to this issue and increasingly prevalent in the food & beverage industry. At Paramount Events, we believe it's our responsibility to react to this situation, do our part to reduce our impact, and set the tone for other businesses to follow.



Ask our team about collecting compostable material or donating food at your next event
info@paramounteventschicago.com



1 MONTH FREE COMPOSTING AT HOME!
Our Compost Partners, WasteNot, has generously provided TPG clients and partners 1 month of free residential composting service. bit.ly/wastenotxtpg
Scan to learn more.

conditions are ideal

Warm weather help our plants thrive.

While we're able to sustain temperatures suitable for growing all year, it's the summer months that really bring things to life. With warm weather comes an increase in insects that aid in pollinating and longer periods of natural light.

- ▶ Increased temperature promotes optimal plant growth and accelerates the germination process, allowing plants to flourish at a faster rate.
- ▶ The warmth creates a stable and controlled climate within the greenhouse, protecting the plants from sudden temperature fluctuations and harsh weather conditions.
- ▶ The abundance of sunlight during the warmer months provides ample energy for photosynthesis, ensuring robust plant development and higher yields.

See a full list of what we're growing in our greenhouse:
bit.ly/our-greenhouse-glossary



Our 20' x 28' greenhouse and surrounding area is filled with 18, 4'x4' garden beds and a plethora of pots and growing vessels.

Borage or starflower - Both the leaves and flower are edible and can be used in either sweet or savory recipes.

reasons to celebrate

➤ **REV YOUR ENGINES FOR NASCAR**

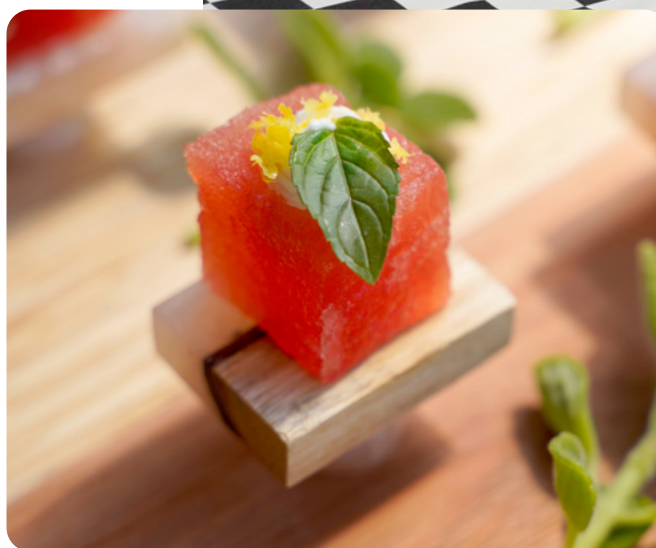
On July 1-2nd, NASCAR is bringing the races to Chicago. Whether you're hosting a viewing party at home or watching the race from your office, our team is here to make sure your party comes in first place.

➤ **COOL OFF WITH A POOL PARTY**

Tell your guests to pack their best beach towels and come on over! Pool parties are a great way to enjoy a hot summer day. Cool off with cucumber cocktails, watermelon feta bites, and other refreshing foods. Consider a bonfire with a s'mores station when the sun sets.

➤ **HOST AN OUTDOOR DINNER PARTY OR PICNIC**

Warmer weather means enjoying more meals outside. Invite your guests over for a fresh-focused summer dinner party or pack your food and plan to picnic by the water. Incorporate seasonal fruits, vegetables and flavors to add an additional summery touch to your gathering.



↑ Create an immersive station with customized menus as you cheer on your favorite drivers!

← Our Watermelon Cube with feta, lemon zest, and mint is a refreshing treat for your summer celebrations.

sweet & zesty

Summer in the Midwest brings a delightful array of flavors.

From the juicy sweetness of locally-grown corn and vibrant tomatoes to the tangy zest of freshly picked berries, the Midwest offers an abundance of fresh produce that shines in summertime dishes. The region's rich agricultural heritage also brings forth hearty barbecue fare, with smoky ribs, tender pulled pork, and tangy sauces taking center stage at backyard cookouts and festivals.

BRAISED PORK BELLY LOLLIPOP

Orange Supreme, Brown Sugar, Fennel Pollen, Pork Jus

With a nod to summer BBQs, our lollipop is a small treat, with big flavors. This dish begins with succulent braised pork belly, that is tender and melts in your mouth, imparting rich, savory notes. Each bite packs a bright citrusy sweetness of orange supreme, perfectly complementing the pork. A touch of brown sugar adds a delightful caramelized richness, enhancing the depth of flavors. To elevate the dish further, fennel pollen imparts a delicate, aromatic essence, adding hints of earthiness and herbaceousness. Finally, the ensemble is brought together with a luscious pork jus, its velvety consistency and intense meaty essence enveloping the treat in a luxurious finish.





a harmonious balance

CEVICHE CHIP

Plantain Chip, Scallions, Cilantro, Jalapeño, Citrus

The crispy plantain chip serves as the perfect vehicle while providing a hint of natural sweetness that complements the ceviche impeccably. As you take a bite, your taste buds are awakened by the bright, tangy citrus marinade that gently caresses the tender pieces of fresh seafood. The addition of finely chopped scallions and cilantro imparts a refreshing twist and the subtle heat of the jalapeño adds a delightful kick that lingers on the palate. Each bite offers a harmonious balance of flavors, as the zesty marinade and the natural sweetness of the seafood meld together, creating a delightful symphony of taste sensations.

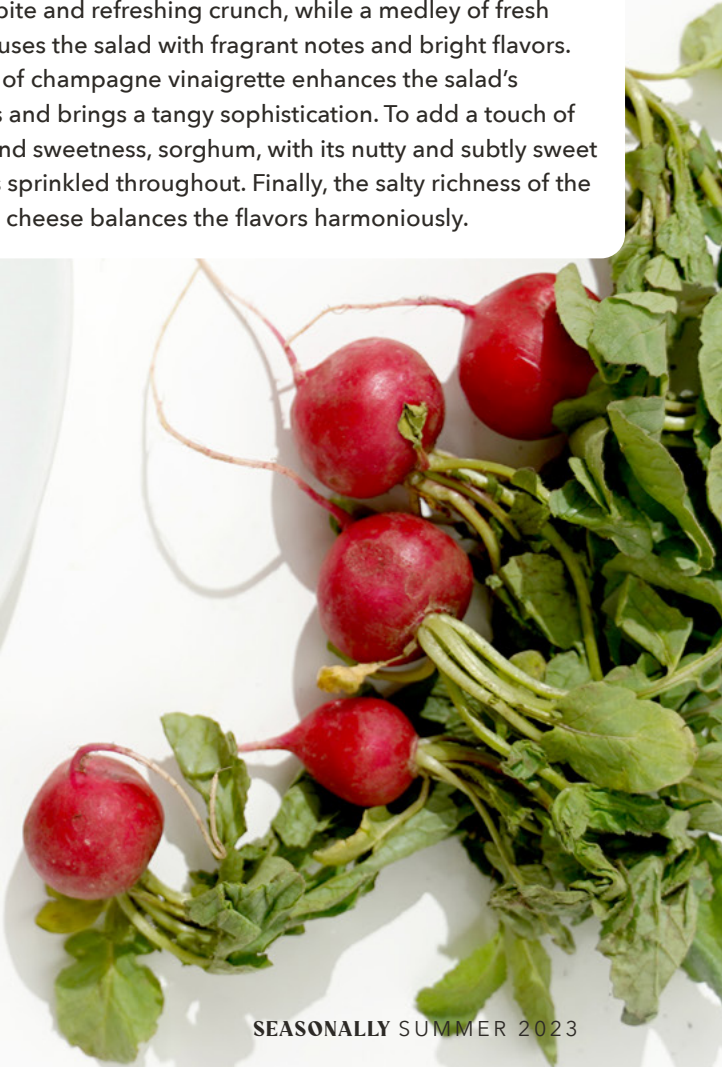
Flavors & textures a plenty



SEASONAL VEGETABLE SALAD

Peas & Carrots, White Asparagus, Shallot, Radish, Herbs, Sorghum, Pecorino, Champagne Vinaigrette

Don't be deceived by this seemingly simple salad. There is a variety of flavors including the tender, sweet peas and carrots, offering a pop of color and a burst of natural sweetness. Delicate white asparagus, tender-crisp and slightly earthy, adds an elegant touch to the ensemble. Shallots and radishes lend a subtle bite and refreshing crunch, while a medley of fresh herbs infuses the salad with fragrant notes and bright flavors. A drizzle of champagne vinaigrette enhances the salad's crispness and brings a tangy sophistication. To add a touch of texture and sweetness, sorghum, with its nutty and subtly sweet profile, is sprinkled throughout. Finally, the salty richness of the pecorino cheese balances the flavors harmoniously.





a little sweet & heat

SWEET CORN & PICKLED BLUEBERRY SALAD

Spicy Greens, Montmore, Black Walnut, Calabrian Chili Vinaigrette

Crisp and sweet corn kernels dance among a bed of spicy greens, creating a delightful contrast of textures and tastes. The pickled blueberries add a tangy and slightly sweet note, elevating the salad's complexity with their unique burst of flavor. Shavings of Montmore cheese lend a creamy and nutty richness, while black walnuts add a crunch and earthy undertones. The salad is tied together with a drizzle of zesty Calabrian chili vinaigrette, which infuses a delightful kick of heat and a hint of smokiness. Each bite is a harmonious blend of sweetness, spiciness, and savory elements.



a vegetarian masterpiece

CRESCENZA RAVIOLETTI

Spring Onion Soubise, English Pea, Fava Bean, Pearl Onion, Asparagus

The delicate raviolletti, filled with creamy Crescenza cheese, offers a burst of velvety richness with every bite. The accompaniment of spring onion soubise creates a luscious and savory sauce, perfectly complementing the raviolletti. As you savor the dish, you'll discover the vibrant sweetness of English peas, adding a fresh and vibrant element to the plate. The addition of fava beans, with its nutty and buttery flavor, adds depth and complexity to the ensemble. Delicate pearl onions and tender asparagus complete the dish, bringing a delightful crunch and a hint of sweetness.

6 SUMMER REFRESHMENTS

fizzle the summer sizzle

Chicago's vibrant atmosphere comes to life during the summer, offering the perfect setting to indulge in refreshing cocktails and mocktails.

From rooftop venues with stunning skyline views to intimate outdoor courtyards, the city offers an array of venues where you can sip on delightful concoctions under the warm sun. Whether you prefer a classic cocktail or a creative mocktail bursting with seasonal flavors, Chicago's mixology scene has something for everyone. Imagine savoring a crisp chamomile infused gin and club soda while taking in the breathtaking views of Lake Michigan or enjoying a refreshing white cranberry and lime tonic at a lively sidewalk café in the heart of the city. With its diverse range of establishments and a thriving culinary scene, Chicago is a haven for those seeking the perfect summer libations.





LIFE'S A PEACH

*Peach Nectar, Black Tea, Lemon Juice,
Thai Basil Syrup, Orange Lacroix*



SUNSET SPRITZ

*St~Germain, Prosecco, Pink Guava Purée,
Yuzu Sour Syrup*



PARADISE PUNCH

*Apricot and Coconut Purée,
Tarragon Lemonade, Club Soda*



SIP, SPLASH, REPEAT

*Tequila or Mezcal, Grapefruit Juice,
Aperol, Carmelized Pineapple, Lime
Juice, Pepper Bitters*



SWEET & SOUR SUNSHINE

*White Cranberry Juice, Lime Juice,
Cherry Cilantro Syrup, Tonic*



CALM BREEZE

*Chamomile Infused Gin, Plum Puree,
Lemon Juice, Club Soda, Thai Basil*

SEASONALLY SUMMER 2023

7 VENUES WITH A VIEW

breezy & sunny venue spaces

**Check out our favorite venue spaces to
celebrate in during the warm-weather months.**

Below: Bridgeport Art Center | The Meadow, The Old Post Office



SKYLINE LOFT | BRIDGEPORT ART CENTER

Enjoy panoramic views of the city, exposed brick, extravagant wood beams, and beautiful natural lighting at the Skyline Loft. Great for galas and weddings, the Skyline Loft can accommodate a large guest count.

RIVER ROOM | BURNING BUSH BREWERY

The River Room is a flexible space great for weddings, corporate gatherings, and smaller more intimate parties. During the summer, you can enjoy their private outdoor deck for cocktail hour, live music, and more.

THE MEADOW | THE OLD POST OFFICE

Experience the city's largest urban rooftop oasis at Meadow, complete with sprawling green space, a basketball court, and plenty of room to relax. Host a casual meeting or summer celebration with this stunning change of scenery.



soak up the summer

When hosting outdoor events during the summer be mindful of your guests' health. Below are some tips to keep everyone in top form no matter how hot it gets!

SUNSCREEN STATION

Hosting a pool party or daytime BBQ? Add a sunscreen station for your guests as a quick reminder to protect themselves from UV rays! When building your sun-protection station, opt for environmentally-friendly products such as reef-safe sunscreen or reusable sun protection accessories like wide-brimmed hats or long sleeved shirts.

REFUELING WITH FRESH INGREDIENTS

Staying fueled is central to maintaining energy levels and supporting your body's needs. It's even more important that you choose to fuel your body with foods that are as fresh as possible. One way to achieve this is by creating delicious and easy bites with ingredients from your local farmers market. At Paramount Events, we source and work with farmers at Green City Market weekly, allowing us to use the freshest ingredients around. It's also beneficial to choose balanced snacks that provide all the necessary nutrients. These can include nuts, seeds, whole grains, hummus, nut butters, fruits, and vegetables.

HYDRATION

Hydration is key when it comes to spending time outdoors but, if plain water seems too monotonous, try infusing it with natural flavors by adding slices of fruits. Choose from a variety of seasonal options like lemon, lime, cucumber, or berries. These additions can make drinking water more enjoyable and staying hydrated much easier. Not only are these fruits great enhancements to your drink of water, but they are also great for snacking on. Include hydrating foods such as watermelon, cucumbers, oranges, strawberries, lettuce and celery at your next outdoor activity. These foods have high water content and can contribute to your overall hydration, functioning as both a snack and refreshment!



the livin's sustainably

When you entertain this summer, make sustainability key.

Hosting mindfully sustainable events provide an opportunity to creatively rethink the way we gather. They also provide plenty of interesting fodder for guest conversation, opening doors for perspectives around the intention of the event - along with the mindful incorporation of locality and that ever polarizing topic of to eat meat vs. not to eat meat.

There is serious creativity in circularity and an amazing positivity associated with acting in favor of the earth - and ultimately, all everyone really wants is authentic human connection right?

Read tips on the next page on ways to host sustainably this summer.



MARLEY FINNEGAN
CHIEF SUSTAINABILITY OFFICER

Always working to align teams with their sustainability intentions, Marley Finnegan is elevating hospitality for the utmost of sustainable futures. Focused on food insecurity, circular solutions, event emissions technology, and more - she directs solutions toward more conscious ways of conducting business and events. Learn more about her at eventsofpurpose.com.



sustainability doesn't have to be boring

Bud vases are underrated and easy to find - a few bud vases with a trio of billy balls or locally foraged wildflowers will never disappoint.

Linen napkins are a wonderful way to up-level your dining year round. When you have multiple sets, it's easy to create a boho-chic table every night of the week.

Source your menu from your local farmer's market. Think plant forward and minimize meat, if possible. If you include meat, source it from a regenerative farm.

Design out anything that would go directly to landfill - think circularly and only use elements which have a next phase use to their life. I.E. All reusable china, flatware, glassware, napkins, vessels etc.

Rent or borrow if you need to! Pre-pour water in pitchers (not in individual glasses) and any water not utilized, save in your watering can for watering the plants.

Waste matters - design your menu to minimize food waste & provide guests with a post-meal option to compost their food scraps. Design out any single-use plastic so there is no need for recycling.

Eco-friendly taper candles can bring a whole mood to your experience. Natural and renewable materials like soy wax or beeswax and scented with essential oils for a more natural aroma. Further, natural elements like crystals, stones, shells and wood can add natural, romantic details to your tabletop.

Curating a dashing summer tabletop can be as easy as thinking eclectically with your design, mixing vintage glassware, bringing out or borrowing "the fine china" from loved ones or use your own - don't keep your best stuff hidden away in the china cabinet, unleash it to the wild!

warm summer wishes!



TO LEARN MORE

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