

PARAMOUNT EVENTS™

ELEVATE YOUR CATERING



DROP OFF MENU

773.880.8068

| DROPOFF@PARAMOUNTEVENTSCHICAGO.COM



Each day, our bustling drop off kitchen freshly prepares orders for client lunches, business meetings, birthday parties, bridal showers and more across the city.

And since we're committed to quality recipes and ingredients, you'll present a delicious spread that's a cut above the rest.

HERE'S HOW IT WORKS

- Check out our customizable menu. Can't decide? We're happy to make recommendations.
- Our friendly staff will deliver and professionally set up your order.
- Love every bite. You and your hungry guests will leave full and happy.

PARAMOUNT EVENTS™

ELEVATE YOUR CATERING

CONTACT US TODAY
773.880.8068

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BREAKFAST STATIONS, BOXED
LUNCHES, SANDWICH SPREADS
AND SWEET TREATS AWAIT!

*orders must be placed by 2pm the day before delivery with a minimum order for 10 guests

HAVE DIETARY NEEDS? WE CAN HELP!

Vegetarian

Vegan

Gluten Free

Dairy Free Available Upon Request

BREAKFAST



*all eggs are cage-free

AMERICAN - \$14.95 per guest

Scrambled Farm Fresh Eggs with Russet & Sweet Potato Hash or Fluffy Egg White Scramble with Cherry Tomatoes, Scallions, Peppers, Seasonal Vegetables **V GF**
Applewood Smoked Bacon or Turkey Sausage Links **GF**
Breakfast Pastries
Seasonal Fruit **VG GF**

FRITTATA BUFFET - \$12.95 per guest

Egg White Western Frittata with Seasonal Vegetables, Wilted Spinach
Shredded Cheddar, Pico de Gallo **V GF**
Bran Muffins
Seasonal Fruit **VG GF**

FRENCH TOAST STICKS - \$6.95 per guest

Macerated Berry Cups, Maple Syrup

POWER BREAKFAST - \$18.95 per guest

Green City Scramble with Seasonal Vegetables, Herbs, Parmesan
Jones Farm Turkey Sausage
Personal Protein Cups with Housemade Granola, Red Quinoa, Chia Seeds,
Mixed Berries, Soy Milk

STEAK & EGGS - \$18.95 per guest

Grilled Marinated Flank Steak
Mascarpone & Chive Scrambled Eggs
Breakfast Pastries
Seasonal Fruit **VG GF**

EXECUTIVE - \$15.95 per guest

Brioche & Caramelized Banana French Toast Casserole
Artisan Breakfast Sausage
Breakfast Pastries
Seasonal Fruit **VG GF**

BREAKFAST SANDWICHES

\$13.95 per Guest | Choice of Two Sandwiches | Includes Seasonal Fruit

BREAKFAST PANINI

Scrambled Eggs, Applewood Smoked Bacon, Spinach, Gruyere, Multi-Grain Bread

ENGLISH MUFFIN

Farm Fresh Egg, Breakfast Sausage Patty, Cheddar

CROISSANT SANDWICH

Scrambled Eggs, Turkey Sausage, Colby Jack

STEAK & EGG

Grilled Marinated Flank Steak, Scrambled Eggs, Caramelized Onions, Peppers, Cheddar, Sriracha, Toasted Bagel

BREAKFAST BURRITO

Scrambled Eggs, Applewood Smoked Bacon, Roasted Poblano Peppers, Chihuahua Cheese, Salsa Rojo, Tortilla

FRIED EGG & SWISS

Farm Fresh Fried Egg, Swiss, Jones Farm Canadian Bacon, Whole Wheat English Muffin

SCRAMBLED EGG MUFFIN **V**

Scrambled Eggs, Fontina, Arugula, English Muffin

PAN SEARED MORTADELLA

Mortadella, Farm Fresh Egg, Stone Ground Mustard, Onions, Brioche Bun

PROSCIUTTO BAGEL

Prosciutto, Farm Fresh Egg, Basil Pesto, Toasted Bagel

FRITTATA SANDWICH **V**

Egg Whites, Seasonal Vegetables, Spinach, Provolone, English Muffin

CONTINENTAL BREAKFAST

PARAMOUNT CONTINENTAL - \$5.95 per guest

Collection of Scones, Donut Holes & Muffins

Seasonal Fruit **GF VG**

Add Bagels with Cream Cheese for \$2.00 per guest

BAGEL SPREAD - \$6.95 per guest

Assorted Bagels with Cream Cheese

Seasonal Fruit **GF VG**

STEEL CUT OATMEAL - \$5.25 per guest

Brown Sugar, Nuts & Raisins

BREAKFAST ADDITIONS

MUFFINS - \$18 per dozen

BAGELS WITH CREAM CHEESE - \$24 per dozen

SCONES - \$18 per dozen

CROISSANTS - \$30 per dozen

DONUTS - \$20 per dozen

YOGURT PARFAITS - \$5.95 each

Fresh Berries, Housemade Granola

BOXED LUNCHES



SANDWICHES

\$11.95 per Guest | Each Box Includes Pesto Pasta Salad, Chips & a Cookie

OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR
Lettuce, Tomato, Brioche

LEMON TARRAGON CHICKEN SALAD & BABY SWISS
Lettuce, Tomato, Brioche

BLACK FOREST HAM & GOUDA
Lettuce, Tomato, Pretzel Roll

ROAST BEEF & PROVOLONE
Lettuce, Tomato, Pretzel Roll

ITALIAN SALAMI & MOZZARELLA
Lettuce, Tomato, French Baguette

TOMATO & FRESH MOZZARELLA **V**
Basil & Balsamic Drizzle, Ciabatta

SALADS

\$12.95 per Guest | Each Box Includes a Roll & a Cookie

CHICKEN CAESAR SALAD
Diced Lemon & Cracked Pepper Chicken, Chopped Romaine, Shaved Parmesan, Herb Croutons, Lemon Caesar Dressing
V Without Chicken

COBB SALAD **GF**
Field Greens, Diced Chicken, Applewood Smoked Bacon, Roquefort, Shaved Red Onion, Avocado, Hard-Boiled Egg, Heirloom Cherry Tomato, Chives, Red Wine Vinaigrette
V Without Chicken, Bacon or Egg

CHOPPED SALAD **GF**
Shredded Iceberg, Salami, Provolone, Cucumbers, Radishes, Red & Yellow Peppers, Celery, Tomatoes, Red Onion, Garbanzo Beans, Kalamata Olives, Pepperoncini, Shaved Parmesan, Sherry Vinaigrette
V Without Salami

SOUTHWEST SALAD **GF**
Hickory BBQ Marinated Chicken, Chopped Romaine, Grilled Corn, Red Peppers, Scallions, Black Beans, Tortilla Strips, Buttermilk Ranch Dressing
V Without Chicken

BISTRO SALAD
Grilled Chicken, Mixed Greens, Haricot Vert, New Potatoes, Heirloom Cherry Tomatoes, Purple Haze Goat Cheese, Croutons, Whole Grain Mustard Vinaigrette

CHINESE CHOPPED SALAD
Sesame Marinated Chicken, Napa Cabbage, Scallions, Mandarin Orange Slices, Crispy Wontons, Sesame Ginger Dressing

TUNA NIÇOISE SALAD **GF**
Albacore Tuna, New Potatoes, Haricot Vert, Picholine Olives, Heirloom Cherry Tomatoes, Red Onion, Hard-Boiled Egg, Field Greens, Balsamic Vinaigrette

WRAPS

\$11.95 per Guest | Each Box Includes Pesto Pasta Salad, Chips & a Cookie

FARMERS MARKET CLUB WRAP
Roasted Seasonal Vegetables, Roasted Tomato Jam, Romaine, Avocado Mayonnaise, Honey Wheat Tortilla

BUFFALO CHICKEN WRAP
Buffalo Chicken, Romaine, Tomatoes, Blue Cheese Dressing, Chili Tortilla

STEAK WRAP
Lime Marinated Steak, Romaine, Shredded Cheddar, Sour Cream, Corn & Black Bean Salsa, Spinach Tortilla

CHICKEN CAESAR WRAP
Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Tomato Tortilla

TURKEY CLUB WRAP
Honey Glazed Turkey Breast, Applewood Smoked Bacon, Romaine, Avocado Spread, Whole Wheat Tortilla

Gluten-free wraps available upon request for an additional \$0.50

GOURMET BOXED LUNCHES



GOURMET BOX

\$14.95 per Guest

CHIPOTLE-CILANTRO GRILLED SHRIMP SALAD **GF**

Includes a Roll & a Cookie
Romaine, Queso Fresco, Shaved Baby Carrots, Fresh Corn, Cilantro, Jalapeño-Lime Vinaigrette

ROSEMARY-BALSAMIC GRILLED CHICKEN SANDWICH

Includes a Rice Krispie Treat & Housemade Chips
Tomato Jam, Fresh Mozzarella, Basil, Roasted Eggplant Aioli, Arugula, Artisan Multi-Grain Bread

JERK CHICKEN WRAP

Includes a Rice Krispie Treat & Housemade Chips
Red Beans, Wild Rice, Crispy Plantains, Cabbage Slaw, Pineapple Mango Salsa, Chipotle Chili & Pepper Tortilla

GRILLED SALMON & ARUGULA SALAD

Includes a Roll & a Cookie
Tabbouleh, Heirloom Cherry Tomatoes, Green Onion, Cucumber, Mint, Parsley, Lemon-Tahini Dressing

PAN ROASTED ANGUS STRIPLOIN SANDWICH

Includes a Rice Krispie Treat & Housemade Chips
Montmore, Blistered Cherry Tomatoes, Seasonal Greens, Chive-Tarragon Dressing, French Baguette

SEASONAL VEGETABLE WRAP **VG**

Includes a Rice Krispie Treat & Housemade Chips
Red Quinoa, Tuscan Bean Salad, Kale, Red Peppers, Green Onions, Corn, Cilantro, Ginger-Citrus Gremolata, Garden Spinach & Vegetable Tortilla

PICNIC BOX

\$14.95 per Guest

PETITE "LEFT OVER" FRIED CHICKEN SANDWICH

Includes Apple Hand Pie
Coleslaw, Brioche
Corn & Tomato Salad, Seasonal Fruit

COUNTRY HAM SANDWICH

Includes French Macaron
Gruyere, Baby Lettuce, Radish, Cornichons, Garlic Aioli, French Baguette
Olive Tapenade

PROSCIUTTO SANDWICH

Includes Chocolate Dipped Biscotti
Fig Jam, French Baguette
Caprese Salad, Citrus Marinated Olives, Grapes

CHICKEN KABOBS

Includes Spiced Cookie
Yogurt-Garlic Sauce
Tomato & Cucumber Salad, Couscous, Hummus

LUNCH



PETITE SANDWICHES

\$13.95 per Guest | Pre-made Platter, Two Petite Sandwiches per Guest | Choice of Two Sides

TOMATO & FRESH MOZZARELLA **V**

Basil, Pesto, Balsamic Drizzle, Ciabatta

LEMON TARRAGON CHICKEN SALAD & BABY SWISS

Lettuce, Tomato, Brioche

SEARED ROAST BEEF

Watercress & Horseradish Cream, Pretzel Roll

OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR

Avocado Spread, Brioche

ITALIAN

Sopressata, Finocchiona, Local Cured Ham, Provolone, Housemade Giardiniera, Ciabatta

CLASSIC SANDWICHES

\$13.95 per Guest | Pre-made Platter, One Sandwich per Guest | Choice of Two Sides

OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR

Avocado Spread, Brioche

BLACK FOREST HAM & GOUDA

Honey-Grain Mustard Spread, Pretzel Roll

ITALIAN SALAMI & MOZZARELLA

Balsamic Aioli, French Baguette

ROAST BEEF & PROVOLONE

Lettuce, Tomato, Pretzel Roll

TOMATO & FRESH MOZZARELLA **V**

Basil, Pesto, Balsamic Drizzle, Ciabatta

WRAPS

\$13.95 per Guest | Pre-made Platter, One Wrap per Guest | Choice of Two Sides

FARMERS MARKET CLUB WRAP **V**

Roasted Seasonal Vegetables, Roasted Tomato Jam, Romaine, Avocado Mayonnaise, Honey Wheat Tortilla

BUFFALO CHICKEN WRAP

Buffalo Chicken, Romaine, Tomatoes, Blue Cheese Dressing, Chili Tortilla

STEAK WRAP

Lime Marinated Steak, Romaine, Shredded Cheddar, Sour Cream, Corn & Black Bean Salsa, Spinach Tortilla

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Tomato Tortilla

TURKEY CLUB WRAP

Honey Glazed Turkey Breast, Applewood Smoked Bacon, Romaine, Avocado Spread, Whole Wheat Tortilla

GREEK CHICKEN WRAP

Grilled Chicken, Hummus, Olive-Tomato Salad, Farro, Cucumbers, Feta-Pepper Spread, Sun-Dried Tomato & Basil Tortilla

CHOOSE TWO SIDES: Roasted New Potato Salad with Mustard Seed Vinaigrette **GF V**, Housemade Chips **GF V**, Fresh Fruit Salad **V**, Caesar Salad, Field Greens Salad **V**, Cous Cous Salad, Pesto Pasta Salad **V**

LUNCH



MIDWEST FARMERS MARKET - \$18.95 per guest

Pan Seared Chicken Breast with Grilled Asparagus, Lemon, Parmesan **GF**
Grilled Salmon with Watercress, Shaved Fennel, Orange Supremes, Seasonal Puree
Pasta Salad with Pistachio Pesto, Cherry Tomatoes, Fresh Mozzarella **V**
Baby Lettuce Salad with Roasted Seasonal Squash, Sunflower Seeds, Idiazabal Cheese, Browned Butter Vinaigrette **V GF**

ASIAN - \$16.95 per guest

Stir Fried Spicy Basil Chicken with Steamed Rice
Chili Shrimp Salad with Vegetables, Soy-Mirin Vinaigrette
Vegetarian Fried Rice with Tofu, Scallions, Snow Peas, Ginger **V**
Vegetarian Spring Rolls with Orange Sauce **V**
Cucumber Salad **V**

LASAGNA - \$14.95 per guest

Spinach **V** or Italian Sausage
Caesar Salad
Breadsticks

FAJITAS - \$15.95 per guest

Grilled Vegetables **V** or Chicken
Flour Tortillas, Black Beans & Rice, Green Pepper & Onion Mix, Diced Tomatoes, Sour Cream, Shredded Cheddar, Mild Salsa
Chips & Guacamole **V GF**

SALAD SAMPLER - \$15.95 per guest

Choice of Two Salads:
Caesar Salad, Cobb Salad, Chopped Salad, Southwest Salad, Bistro Salad, Chinese Chopped Salad, Cherry Apple Quinoa Salad, Cous Cous Salad
Add Grilled Chicken for \$3.95 per guest
Add Grilled Salmon for \$4.95 per guest
Add Grilled Shrimp for \$4.95 per guest
Add Grilled Steak for \$2.00 per guest

SOUP - \$5.95 per guest

Chicken Noodle
Chili (Beef, Turkey or Vegetarian)
Add Bread Bowls for \$2.00 per guest
Ask about our Featured Seasonal Soup

ITALIANO - \$18.95 per guest

Pan Roasted Chicken Breast with Polenta, Mushrooms, Tomatoes **GF**
Ricotta Stuffed Cannelloni with Tomato Basil Sauce
Seasonal Vegetables, Grana Padano **V**
Classic Caesar Salad, Brioche Croutons, Parmesan
Caramelized Cauliflower & Heirloom Baby Carrot Salad **V GF**
Garlic Bread Sticks

SOUTHERN - \$16.95 per guest

BBQ Chicken or Beef Brisket **GF**
Grilled Corn on the Cob **V**
Baked Beans with Applewood Smoked Bacon **GF**
Red & Green Coleslaw with Whole Grain Mustard Vinaigrette **V GF**
Assorted Breads & Rolls

CLASSIC GRILLED CHICKEN - \$13.95 per guest

Marinated Grilled Chicken, Roasted New Potatoes, Seasonal Vegetables, Field Greens Salad with Sherry Vinaigrette

BAKED POTATO BAR **GF** - \$10.95 per guest

Baked Russet & Sweet Potatoes
Applewood Smoked Bacon, Shredded Cheddar, Green Onion, Sour Cream
Brown Sugar, Toasted Pecans, Whipped Butter
Add Beef, Turkey or Vegetarian Chili for \$3.95 per guest
Add Shredded Beef Short Ribs for \$5.95 per guest

PASTA BAR **V** - \$13.95 per guest

Choice of Two Pastas & Two Sauces:
- Penne, Farfalle or Cheese Tortellini
- Tomato Basil, Vodka, Alfredo or Pesto
Italian Sausage, Meatballs or Grilled Seasonal Vegetables
Caesar Salad
Garlic Breadsticks

MIDDLE EASTERN BAR **V** - \$14.95 per guest

Chickpea Falafel
Grilled Pita, Tabbouleh, Hummus, Baba Ghanoush, Tzatziki, Harissa, Tomato, Cucumber & Corn Salad
Add Chicken or Beef Kabobs for \$3.95 per guest

HORS D'OEUVRES

*24 pieces per tray

POULTRY

PEKING DUCK ROLL - \$36 per tray
Hoisin Sauce, Green Onions

CASHEW CHICKEN TENDERS - \$30 per tray
Asian Plum Sauce

FIVE SPICE CHICKEN SKEWER **GF - \$30 per tray**
Peanut Sauce

JERK CHICKEN SKEWER - \$36 per tray
Apricot Pineapple Compote

MEAT

MINI PORK EMPANADAS - \$30 per tray
Ancho Aioli

PORK POTSTICKERS - \$30 per tray
Soy-Mirin Dipping Sauce

CLASSIC VIETNAMESE PORK SPRING ROLLS - \$30 per tray
Nuoc Cham Sauce

APPLEWOOD BACON WRAPPED DATE **GF - \$30 per tray**
Chorizo Stuffed

VIETNAMESE BEEF SKEWER **GF - \$42 per tray**
Nuoc Mam Sauce

SEAFOOD

MINI MARYLAND STYLE CRAB CAKES - \$52 per tray
Cornichons, Lemon-Caper Remoulade

CORIANDER-LIME MARINATED SHRIMP SKEWER - \$52 per tray
Roasted Chili-Tomato Sauce

VEGETARIAN

TRI COLOR CHEESE TORTELLINI SKEWERS **V - \$30 per tray**

TOMATO & MOZZARELLA CAPRESE SKEWERS **GF V - \$30 per tray**

STUFFED MUSHROOM CAPS - \$30 per tray
Sun-Dried Tomatoes, Asiago

EXTRAS

SEASONAL FRUIT PLATTER **VG**

10-15 Servings - \$50.00

20-25 Servings - \$90.00

VEGETABLE CRUDITÉ **V**

Tarragon Buttermilk Dressing

10-15 Servings - \$40.00

20-25 Servings - \$80.00

GRILLED VEGETABLE DISPLAY **V**

Marinated Seasonal Vegetables, Citrus Marinated Olives, Fresh Mozzarella Sliced Baguette, Carr's Crackers

10-15 Servings - \$50.00

20-25 Servings - \$90.00

CHARCUTERIE PLATTER

Assorted Local & Imported Meats & Cheeses

Roasted Nuts, Dried Fruits, Sliced Baguette, Carr's Crackers

10-15 Servings - \$84.00

20-25 Servings - \$149.00

ARTISAN CHEESE BOARD **V**

Assorted Local & Imported Cheeses

Roasted Nuts, Dried Fruits, Walnut Raisin Bread, Carr's Crackers

10-15 Servings - \$84.00

20-25 Servings - \$149.00

DIPS & SPREADS **V** - \$6.95 per guest

Carr's Crackers, Pita Chips, Sliced Baguettes, Fresh Cut Vegetables

Choice of Three:

- | | |
|---------------------------------|--------------------------------|
| - Spinach & Artichoke Dip | - Pimento Cheese Ball |
| - French Onion Dip | - Maytag Blue Cheese Dip |
| - Roasted Red Pepper & Feta Dip | - Bacon & Spinach Yogurt Dip |
| - Black Bean Hummus | - Charred Red Onion Yogurt Dip |
| - Avocado Hummus | - Burmese Peanut Dip |
| - Edamame Dip | |

MEATBALL BAR - \$13.95 per guest

Choice of Two Meatballs:

- | | |
|------------------------------|-----------------|
| - Tsukune (Japanese Chicken) | - BBQ Pork |
| - Five Spiced Duck | - Teriyaki Beef |
| - Lamb Merguez | - Swedish |
| - Curried Shrimp | |

NACHO BAR - \$14.95 per guest

Housemade Corn Tortilla Chips

Braised Chicken Thighs or Pulled Pork

Guacamole, Pico de Gallo, Salsa Verde, Salsa Roja, Black Beans, Shredded Iceberg, Pickled Jalapeños, Diced Onion Blend, Black Olives, Cilantro, Lime

Choice of One Cheese Sauce:

- Fresno Pepper & Chihuahua Cheese Sauce
- Poblano Pepper & Caramelized Onion Cheese Sauce
- Cheddar & Chorizo Cheese Sauce
- Refried Beans & Cotija Cheese

DESSERTS



COOKIES **V** - \$1.50 each

Chocolate Chip, Sugar, Peanut Butter, Macadamia Nut, Oatmeal Raisin

SEASONAL DESSERT BARS **V** - \$2.25 each

BROWNIES **V** - \$1.95 each

CHOCOLATE DIPPED PRETZELS **V** - \$1.95 each

RICE KRISPIE TREATS **V** - \$1.95 each

CHOCOLATE DIPPED RICE KRISPIE TREATS **V** - \$2.50 each

CAKE POPS OR CHEESECAKE POPS **V** - \$2.00 each

LOGO COOKIES **V** - Price varies based on logo

CAKES & CUPCAKES **V**

Please call to discuss flavors and pricing

SIZES

10-inch Round (15-20 Servings)

12-inch Round (25-30 Servings)

Half Sheet Cake (36 Servings)

Full Sheet Cake (72 Servings)

CAKE FLAVORS

Yellow, Chocolate, Carrot, Red Velvet

FILLING FLAVORS

Fresh Strawberries, Fresh Bananas, Raspberries, Chocolate Fudge, Lemon Custard, Cream Cheese

FROSTING FLAVORS

Buttercream, Chocolate Buttercream, Chocolate Fudge, Cream Cheese

SNACKS

POPCORN **GF V** - \$1.90 per guest

Choice of Three:

- Parmesan

- Cheddar

- Cajun

- Cumin with Lime & Chili Powder

PRETZELS **V** - \$1.50 per guest

WHOLE FRUIT **GF V VG** - \$1.50 per guest

Apples, Oranges, Bananas

HOUSEMADE GRANOLA BARS **V** - \$2.95 per guest

HOUSEMADE POTATO CHIPS **GF V** - \$1.95 per guest

MIXED NUTS **GF V** - \$2.95 per guest

TRAIL MIX **V** - \$2.95 per guest

CHEX MIX **V** - \$2.95 per guest

CHIPS & SALSA **GF V** - \$2.95 per guest

Add Guacamole for \$1.00 per guest

PITA CHIPS & HUMMUS **VG** - \$2.95 per guest

BEVERAGES

COFFEE SERVICE

Regular, Decaffeinated, Cream, Assorted Sweeteners

Small Box (8-10 Servings) \$19.50 each

Large Box (40-50 Servings) \$88.75 each

TEA SERVICE

Assorted Tea Bags, Cream, Assorted Sweeteners, Lemon Wedges

Small Box (8-10 Servings) \$19.50 each

Large Box (40-50 Servings) \$88.75 each

HOUSEMADE HOT CHOCOLATE

Marshmallows, Whipped Cream

Small Box (8-10 Servings) \$19.50 each

Large Box (40-50 Servings) \$88.75 each

FRESH BREWED ICED TEA

Assorted Sweeteners, Lemon Wedges

Small Box (8-10 Servings) \$21.00 each

Large Box (40-50 Servings) \$90.00 each

BOTTLED JUICES - \$1.95 per guest

Orange, Grapefruit, Cranberry

BOTTLED WATER - \$1.95 per guest

BOTTLED ICED TEA - \$2.25 per guest

ASSORTED SODAS - \$1.50 per guest

Coke, Diet Coke, Sprite

SEASONAL SPA WATERS - Price varies based on ingredients

COCKTAIL & BAR PACKAGES ARE AVAILABLE - JUST ASK!

LOVE PARAMOUNT EVENTS?

WE CAN
ALSO BE YOUR
GO-TO FOR:

Corporate Events &
Social Gatherings

Stunning Galas &
Non-Profit Functions

Gorgeous Weddings &
Rehearsal Dinners



Ask us about The Smith on Lake - our private event space.

You can book group cooking classes, parties, showers, meetings and more.

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