

BREAKFAST BUFFET

**Minimum
12 Guests**

**All breakfast buffets include freshly brewed coffee,
decaffeinated coffee, and assorted tea**

Served with skim & 2% milk, cream, sugar, and sweeteners

PACKAGE ONE

\$16/guest

**Assorted bread rolls, and
croissants**

*Served with - whipped butter,
Nutella, peanut butter, cream
cheese and strawberry jam*

Seasonally inspired fruit platter

**Assorted Danish pastries, and
warm cinnamon rolls**

**Selection of chilled fruit juices
and water**

PACKAGE TWO

\$20/guest

**Assorted bread rolls, and
croissants**

*Served with - whipped butter,
Nutella, peanut butter, cream
cheese and strawberry jam*

**Assorted Danish pastries, and
warm cinnamon rolls**

Assorted freshly baked muffins

Seasonally inspired fruit platter

Cereal station

*Served with skim & 2% milk, dried
fruit, nuts, and seeds*

Assorted fruit yogurt

**Selection of chilled fruit juices
and water**

HOT BREAKFAST

\$25/guest

**Assorted bread rolls, and
croissants**

*Served with - whipped butter,
Nutella, peanut butter, cream
cheese and strawberry jam*

**Assorted Danish pastries, and
warm cinnamon rolls**

Seasonally inspired fruit platter

Fluffy scrambled eggs

Paramount sausage links

Rosemary roasted potato wedges

Assorted fruit yogurt

**Selection of chilled fruit juices
and water**

ADD-ON BREAKFAST ITEMS

**Selection of oatmeal with
toppings | \$3/guest**

**Eggs: Omelet, scrambled, or
fried | \$2.50/guest**

Turkey/beef bacon | \$2/guest

**Potatoes: Hash browns or
wedges | \$2/guest**

**Sliced seasonal fruit platter |
\$3/guest**

**Whole seasonal fruit platter |
\$2/guest**

**Artisan gourmet cheese
board | \$4/guest**

**Assorted freshly baked
cookies & muffins |
\$20/dozen**

**Assorted dessert squares |
\$30/dozen**

**Assorted cold cut tray |
\$4/guest**

MIDDLE EASTERN BUFFET

\$35/guest

Suitable for lunch or dinner.
Minimum 20 guests

- Artisan rolls and sweet butter
- Mixed pickles and olives tray
- Moutabbal (Baba Ganouj)
- Hummus
- Fattoush salad
- Tabbouleh salad
- Roasted chicken with nuts
- Beef stew
- Falafel
- Saffron rice with Middle Eastern spices
- Assorted grilled vegetables
- Freshly brewed coffee, decaffeinated coffee, and assorted tea
Served with skim & 2% milk, cream, sugar and sweeteners
- Spring water
- Assorted regular and diet pop

SNACK STATION

\$10/guest

Limited to - 4 hours service

Assorted freshly baked cookies

Chocolate chip, oatmeal raisin, macadamia and white chocolate chip

Assorted nuts or chips

Granola bars

Whole fresh seasonal fruit platter

Spring water

Freshly brewed coffee, decaffeinated coffee, and assorted tea

Served with skim & 2% milk, cream, sugar and sweeteners

Add pop \$2

Add chilled fruit juices \$3

DRINK STATION

\$5/guest

Limited to - 4 hours service

Freshly brewed coffee, decaffeinated coffee, and assorted tea

Served with skim & 2% milk, cream, sugar and sweeteners

Spring water

Add pop \$2

Add chilled fruit juices \$3

THE WORKING LUNCH

\$22/guest

Minimum
12 Guests

*Paramount's World Famous Hummus, served with pita bread, crudité (assorted vegetables with dips)
Lentil Soup (lentil, onion, garlic, bell pepper, carrots and spices), and sliced seasonal fruit platter*

Assorted Sandwiches and Wraps

- Mediterranean chicken slices with Swiss Cheese and Dijon-mayo
- Smoked turkey with jalapeno cheese and mellow garlic mayo
- Stacked beef bologna with aged cheddar and English mustard
- Seasoned chicken shawarma, lettuce, pickles, and garlic sauce wrapped in pita bread
- Falafel, parsley, onions, turnips, pickles, tomatoes and tahini wrapped in pita bread

Cold Beverages

- Spring water
- Assorted diet and regular pop

Hot Beverages

- Freshly brewed coffee, decaffeinated coffee, and assorted tea
Served with skim & 2% milk, cream, sugar and sweeteners

BOXED LUNCH

\$15/guest

Pick any of the 2 Options
Minimum 12 guests

PARAMOUNT

Chicken shawarma wrap
Garden salad (8oz)
French fries
Three pieces of baklava
Pop or bottled water

GRILLED CHICKEN BREAST WITH RICE

Sliced chicken breast (4oz)
Saffron rice
Garden salad (8oz)
Home-made chocolate chip cookies
Pop or bottled water

VEGETARIAN

Falafel wrap
Garden salad (8oz)
French fries
Three pieces of baklava
Pop or bottled water

COLD CUT SANDWICHES

Three assorted mini deli sandwiches
French fries
Garden salad (8oz)
Home-made chocolate chip cookies
Pop or bottled water

CREATE YOUR OWN HOT BUFFET

\$40/guest

Minimum
20 Guests

*Served with artisan rolls and sweet butter
Freshly brewed coffee, decaffeinated coffee, and assorted tea
Roasted potato wedges, Paramount rice, and a medley of grilled vegetables*

HOT APPETIZER

(Select One)

Falafel

Ground chickpeas and sesame seeds, fried to perfection served with tahini dipping sauce

Garlic Cheese Bread

Freshly baked bread with garlic butter, herbs and parmesan cheese

Chicken Wings

Breaded chicken wings fried and served with wing sauce

Crispy Avocado Slices

Crispy breaded avocado slices, served with jalapeno cheese sauce and pico de gallo

Crispy stuffed Jalapeño Peppers

Breaded jalapeno peppers, filled with cream cheese and served with salsa

Breaded Chicken Strips

Golden and crispy chicken tenders served with Paramount's famous garlic sauce

Vegetables Spring Rolls

Fried vegetarian spring rolls served on a bed of lettuce and sweet chili sauce

SOUP

(Select One)

Lentil soup

Vegetable soup

Chicken noodle soup

Cream of broccoli soup

SALAD

(Select Two)

Beet and Spinach Salad

Served with pomegranate vinaigrette

Classic Caesar Salad

Crisp romaine hearts, Parmesan cheese, and garlic croutons tossed in our creamy Caesar dressing

Garden Salad

Mixed greens with cucumbers, tomatoes, julienned carrots and peppers, served with assorted dressings

Fattoush Salad

Crispy romaine lettuce, cucumbers, mixed peppers, radishes, tomatoes, onions and crispy pita, served with Paramount traditional dressing, topped with pomegranate seeds

ENTREE

(Select Two)

Kafta Kabab with Tomato Sauce

Paramount's famous kafta, grilled and simmered with homemade tomato sauce

Roasted Chicken

Grilled slices of chicken breast seasoned with aromatic spices

Chicken Shawarma

Authentically seasoned chicken shawarma, served with garlic sauce

Vegetable Goulash

Butternut squash, tomato, garlic, onion, zucchini and potato

Baked Atlantic Salmon

Grilled 4 oz. fillet, baked with herbs and lemon butter sauce

Penne Pasta Primavera

Tender pasta, mixed vegetables, served with a light lemony sauce

Mixed BBQ Platter

Shish tawouk, BBQ beef, and kafta skewers

RECEPTION/FINGER FOOD

Price per
dozen

Items may vary depending on availability,
please contact the Catering Department for more information

Falafel Skewer

\$20.40

Mini falafels, cherry tomato, tahini sauce and parsley

Falafel in a Bun/Wrap

\$26.40

Mini brioche bun/pita, falafel, tomato, pickles and tahini sauce

Hummus

\$24.00

Paramount hummus, smoked paprika infused extra virgin olive oil, served with pretzel sticks

Moutabbal

\$24.00

Grilled eggplant and tahini paste, smoked paprika infused extra virgin olive oil, served with pretzel sticks and fresh pomegranate seeds

Caprese Skewer

\$26.40

Fresh bocconcini, cherry tomato, and pesto sauce

BBQ Shish Tawouk Mini Skewer

\$30.00

Chicken breast with garlic sauce

BBQ Beef Mini Skewer

\$30.00

Beef with grilled onion and cherry tomato

Watermelon, Feta & Mint Skewer

\$24.00

Watermelon, feta and fresh mint leaves

Chicken Wings

\$21.50

Served with a variety of mild, medium and honey garlic sauces

Crispy Avocado Slices

\$24.00

Lightly breaded avocado slices, fried and served with chunky salsa

Chicken Shawarma in a Bun/Wrap

\$30.00

Mini brioche bun/pita, chicken shawarma, lettuce, pickles & garlic sauce

Beef Shawarma in a Bun/Wrap

\$30.00

Mini brioche bun/pita, beef shawarma, tomato, pickles and tahini sauce

Breaded Chicken Strips

\$21.50

Crispy chicken tenders served with garlic mayo sauce

Vegetable Spring Rolls

\$20.40

Filo pastry, stuffed with mixed vegetables, served with sweet chili sauce