



Place Your Order

The Paramount Fine Food Centre offers an easy way to place your order 72 hours in advance. Simply complete a Pre-Order form, and send it to william@paramountfinefoods.com

To ensure the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 12:00am, three business days prior to an event.

We guarantee all our menu items are 100 % Halal.

All items on the menu serve a minimum of 6 guests. All group sizes over and above must order appropriate quantities.

Alcoholic or non-Alcoholic beverages can be pre-ordered, or ordered directly with the Suite attendant assigned once the guests arrive.

Any additional items can also be ordered directly in the Suite when needed. To simplify the ordering process, and to ensure orders arrive in a timely fashion, it is highly recommended to pre-order, with the preferred service time included.

Event Day Menu

If you are unable to place a pre-order, a limited event day menu has been designed to satisfy your catering needs. During an event, orders may be placed through your Suite attendant.

Please allow 15 - 30 minutes for preparation and delivery.

Special Requests

Paramount Fine Foods will be happy to answer any questions and accommodate any special menu requests, including kosher and vegetarian meals, whenever possible.

Our Policy

Paramount Fine Foods is the exclusive food and beverage service provider at the Paramount Fine Foods Centre. All Guests are prohibited from bringing personal food or non-alcoholic beverages into the building, without proper authorization or approval.

Food and Beverage Delivery

Your food and beverage selections will be delivered to your suite as per the service time notified on the Pre – Order form, unless alternative arrangements have been made.

Alcohol Service

The safety and enjoyment of our fans is always our first priority. Please enjoy alcoholic beverages responsibly. Please be aware that according to the Alcohol and Gaming Commission of Ontario (AGCO) and the policies of Paramount Fine Foods Centre “no alcoholic beverages may be brought into or removed from the suite except by Suites attendants”.

Alcohol consumption is monitored and tracked by our certified Smart Serve Suite attendants, the last call will be made based on the event type or game day.

General Information

Payment Process

We accept all payment methods cash or Credit card (except AMEX) at all times as below:

By completing a CC Authorization form if not available on the event day, or payment can be made directly with the server assigned once service is complete.

A credit card is required for all pre-ordered food and beverage. Should you wish to pay cash upon arrival in the suite or split the bill please inform the Suite attendants accordingly, to avoid any further delay or confusion prior to the bill being printed.

Pre-ordered food and beverage will be charged to your credit card on the day of the event. If you choose to purchase additional food and beverage while in your suite, the suite attendant will have it added to your bill. A final bill will be presented at the close of the event, for your review and signature.

Administrative Charges

A standard 15% administrative charge is automatically added to the net total of your entire order for any group size of 8 or more.

Cancellations

If you find it necessary to cancel your suite order, a minimum of 48 hours advance notice is required to not incur any cancellation charges.

Please email us at william@paramountfinefoods.com

APPETIZERS

Serves 5-6 People

HUMMUS & CRISPY PITA DIP

\$15.00

Paramount Middle Eastern Kitchen's world-famous recipe; blended chickpeas, tahini and fresh lemon juice served with crispy pita chips and fresh veggies

ARTISAN GOURMET CHEESE BOARD

\$45.00

Ontario aged white and orange cheddar, flavored goat cheese and blue. Served with assorted crackers and crostini

MINI DELI SANDWICH

\$25.00

Nine assorted sandwiches made with gourmet white and whole wheat bread rolls, stuffed with Smoked Turkey / Mediterranean Chicken / Beef Bologna, mayo, lettuce, pickles and mustard

SALADS

Serves 5-6 People

CLASSIC CAESAR SALAD

\$20.00

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

FATTOUSH SALAD

\$20.00

Chopped romaine lettuce, cucumber, mixed peppers, radishes, tomatoes, onions and crispy pita, served with Paramount Middle Eastern Kitchen's traditional dressing topped with pomegranate seeds

ADD GRILLED CHICKEN OR SHAWARMA
TO ANY SALAD FOR \$10

SNACKS

Serves 5-6 People

FRENCH FRIES

\$15.00

Fan favourite crispy french fries, seasoned with flavored salt

BOTTOMLESS BUTTERY POPCORN

\$8.00

Fluffy popcorn, served with butter and seasoned with flavored salt

NACHO PLATTER

\$20.00

Crisp flatbread, tortilla chips with fresh Pico de Gallo, grated cheddar and mozzarella cheese, jalapeno peppers, served with tomato salsa and guacamole

WARM SOURDOUGH SALTED PRETZEL BITES

\$15.00

Warm sourdough salted pretzel bites, served with melted cheddar cheese dip

MAIN COURSE

Serves 5-6 People

CHICKEN SHAWARMA TACOS

\$30.00

Eight pieces of flour tortilla bread drizzled with garlic sauce, chicken shawarma, lettuce, pickles, turnip and fresh pomegranate seeds

BREADED AVOCADO WEDGES

\$25.00

Fifteen pieces of crispy breaded avocado slices served with jalapeno cheese sauce & Pico de Gallo

CHICKEN SHAWARMA BITES

\$35.00

Authentically seasoned chicken shawarma, shredded lettuce, pickles and garlic sauce wrapped in pita bread and cut in twelve bite size pieces

MIXED BBQ PLATTER WITH FRIES

\$90.00

Shish Tawouk (4), BBQ beef (4), and Kafta (7) skewers, served with fries, and garlic and Tahini dipping sauce

CHICKEN WINGS PREMIUM

\$25.00

Fifteen premium breaded chicken wings, fried to perfection and served with a side of mild, medium and honey garlic wing sauce

CAULIFLOWER TACOS

\$25.00

Eight pieces of a flour tortilla bread drizzled with garlic Tahini sauce, grilled cauliflower, lettuce, pickles, turnip, and fresh pomegranate seeds

HOMEMADE BEEF SLIDERS

\$25.00

Nine pieces of our signature AAA Beef patty, served in a mini brioche bun, topped with our special homemade sauce

GOLDEN FALAFEL PIECES

\$20.00

Fifteen pieces of ground chickpeas and sesame seeds, fried to perfection, served with tahini dipping sauce and pickles

GOLDEN CRISPY SPRING ROLLS

\$20.00

Fifteen pieces of fried vegetarian spring rolls, served on a bed of lettuce and sweet chili sauce

FISH TACOS

\$30.00

Eight pieces of breaded haddock fish file, served on a flour tortilla with fresh creamy Tahini sauce, lettuce, pickles, turnip and fresh pomegranate seeds

JALAPEÑO STUFFED WITH CREAM

\$25.00

Fifteen pieces of breaded jalapenos filled with cream cheese and served with salsa

MINI FALAFEL BITES

\$30.00

12 mini Falafel wraps, fresh parsley, onions, turnips, pickles, tomatoes, and tahini sauce wrapped in pita bread and cut in halves

CHICKEN TENDERS

\$25.00

Fifteen pieces of golden, crispy chicken tenders served with Paramount's famous garlic sauce

PIZZA

Serves 5-6 People

CHEESE PIZZA 16"

\$25.00

Tomato basil sauce, topped with mozzarella cheese

PEPPERONI PIZZA 16"

\$30.00

Tomato basil sauce, pepperoni topped with mozzarella cheese

CHICKEN PIZZA 16"

\$35.00

Tomato basil sauce, chicken shawarma, topped with mozzarella cheese, served with garlic sauce

GOURMET PIZZA 16"

\$30.00

Tomato basil sauce, fresh tomato, onion, basil, topped with mozzarella cheese and extra virgin olive oil

DESSERT

Serves 5-6 People

ECLAIR PLATTER

\$20.00

Twenty pieces of mini pastries, filled with cream, and topped with chocolate

FRIED CHEESE CAKE

\$25.00

Eight mini rolls of sweet tortilla, stuffed with creamy cheese, fried, and topped with strawberry sauce

ASSORTED CUPCAKES

\$15.00

Six chocolate and vanilla cupcakes, topped with fresh whipped cream and chocolate/rainbow sprinkles

APPLE BLOSSOM CAKE

\$20.00

Four pieces of individually baked cake, with caramelized apple in a crispy tart shell, baked with butter and brown sugar, served with caramel sauce and fresh whipped cream

PINEAPPLE UPSIDE DOWN CAKE

\$18.00

Four pieces of individually baked cake, with slices of pineapple, butter, and brown sugar, served with caramel sauce and fresh whipped cream

ASSORTED BAKLAWA

\$15.00

Twelve pieces of homemade filo pastry, stuffed with pistachio or cashew nuts, drizzled with blossom and rose water syrup

SEASONAL FRUIT PLATTER

\$35.00

Assorted platter of melon, honeydew, pineapple and berries

DRINKS

Domestic Tallboy \$11.00
 Budweiser, Bud Light, Rolling
 Rock

Premium Tallboy \$11.50

 Stella, Corona

Non Alcoholic Beer

 Budweiser Prohibition \$7.00
 Budweiser Prohibition \$10.50

Tallboy Liquor & Cider
 Smirnoff Ice, Motts Original Caesar,
 Brickworks Cider

Vodka Cooler \$11.00

 Palm Bay Key Lime

Mixed Drinks
 \$9.00
 Bacardi rum, Canadian Club rye, Tanqueray gin,
 Smirnoff vodka \$6.00

Wine - 5 oz glass
 \$31.00
750 ml bottle

Red:
 Fuzion Shiraz Malbec (Argentina)
 Pelee Island Cabernet Sauvignon (Ontario)

White:
 Fuzion Chenin Chardonnay (Argentina) Pelee
 Island Pinot Grigio (Ontario)

BEVERAGES

Coffee, Tea or Hot Chocolate - 12 fl oz \$3.00
 Bottled Aquafina Water \$3.00
 Soft Drinks - bottled Pepsi, Diet Pepsi, & other assorted flavours \$4.00
 Bottled Juice - orange, apple \$4.00
 Pot of Coffee (serves up to 8) Starbucks Medium Roasted or French Vanilla \$14.00

Please note: menu prices and availability are subject to change
 Prices do not include taxes or gratuities

Paramount Fine Foods Centre Credit Card Authorization Form



Name (print): _____

Company Name: _____

Address: _____

City, Postal Code: _____

I authorize Paramount Fine Foods Centre to charge the following credit card for the following:

EVENT: _____

EVENT Date (MM/DD/YY): _____ Date of Deposit (MM/DD/YY): _____

Credit card #: _____ Expiry Date: _____

CVV Code: _____ Cardholder Name: _____

Breakdown of Charges:

Food & Beverage Total: _____

Deposit Amount _____

Balance: _____

Cardholder or Authorized Signature: _____

Paramount Fine Foods Centre
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Tel : 647-863-9205

www.paramountfinefoodscentre.com