

MENU

APPETIZERS

SERVES 5-6 PEOPLE

PARAMOUNT PLATTER 35.00

PARAMOUNT MIDDLE EASTERN KITCHEN'S WORLD-FAMOUS RECIPE; OF HUMMUS, BABA GHANOUJ AND MUHAMMARA SERVED WITH CRISPY PITA CHIPS AND FRESH VEGGIES

MINI DELI SANDWICH 36.00

SIX ASSORTED SANDWICHES MADE WITH GOURMET WHITE AND WHOLE WHEAT BREAD ROLLS, STUFFED WITH SMOKED TURKEY / MEDITERRANEAN CHICKEN / BEEF BOLOGNA, MAYO, LETTUCE, PICKLES AND MUSTARD

ARTISAN GOURMET CHEESE BOARD 75.00

ONTARIO AGED WHITE AND ORANGE CHEDDAR, FLAVOURED GOAT CHEESE AND BLUE. SERVED WITH ASSORTED CRACKERS AND CROSTINI.

CRUDITES TRAY WITH DIPS 35.00

BABY CARROTS, CELERY, CHERRY TOMATO, AND BROCCOLI SERVED WITH RANCH DIP.

GOLDEN CRISPY SPRING ROLLS 30.00

TWELVE PIECES OF FRIED VEGETARIAN SPRING ROLLS, SERVED ON A BED OF LETTUCE AND SWEET CHILI SAUCE

SNACKS

SERVES 5-6 PEOPLE

FRENCH FRIES 25.00

FAN FAVORITE CRISPY FRENCH FRIES, SEASONED WITH FLAVOURED SALT

BUTTER POPCORN BOWL 12.00

FLUFFY POPCORN, SERVED WITH BUTTER AND SEASONED WITH FLAVORED SALT.

NACHO PLATTER 35.00

CRISP FLATBREAD, TORTILLA CHIPS WITH FRESH PICO DE GALLO, GRATED CHEDDAR AND MOZZARELLA CHEESE, JALAPENO PEPPERS, SERVED WITH TOMATO SALSA AND GUACAMOLE.

ASSORTED CHIPS BASKET 20.00

6 BAGS OF ASSORTED CHIPS.

PIZZA- FLAT BREAD

CHEESE PIZZA 16" 40.00

TOMATO BASIL SAUCE, TOPPED WITH MOZZARELLA CHEESE

PEPPERONI PIZZA 16" 45.00

TOMATO BASIL SAUCE, PEPPERONI TOPPED WITH MOZZARELLA CHEESE

FLAT BREAD CHICKEN BRUSCHETTA 45.00

GRILLED CHICKEN WITH WING SAUCE AND ROASTED GARLIC TOPPED WITH PARMESAN CHEESE

FLAT BREAD PESTO 45.00

BROCCOLI AND SUN DRIED TOMATO WITH ONION AND SIX CHEESE BLEND

SALADS

GARDEN SALAD 25.00

SPRING MIXED GREENS, TOMATOES, CARROTS, AND CUCUMBERS. DRIZZLED WITH BALSAMIC VINAIGRETTE DRESSING.

CLASSIC CAESAR SALAD 30.00

CRISP ROMAINE HEARTS, PARMESAN CHEESE AND GARLIC CROUTONS WITH OUR CREAMY CAESAR DRESSING.

VEGETARIAN | GLUTEN FREE | DAIRY FREE | SPICY | NUTS



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MAIN COURSE

SERVES 5-6 PEOPLE

CHICKEN SHAWARMA TACOS 30.00

SIX PIECES OF FLOUR TORTILLA BREAD DRIZZLED WITH GARLIC SAUCE, CHICKEN SHAWARMA, LETTUCE, PICKLES, TURNIP AND FRESH POMEGRANATE SEEDS

SHRIMP TEMPURA 30.00

TWELVE PIECES OF GOLDEN, CRISPY SHRIMP TEMPURA SERVED WITH SWEET CHILI SAUCE

CHICKEN WINGS PREMIUM 35.00

TWELVE PREMIUM BREADED CHICKEN WINGS, FRIED TO PERFECTION AND SERVED WITH A SIDE OF MILD, MEDIUM AND HONEY GARLIC WING SAUCE

CAULIFLOWER TACOS 35.00

EIGHT PIECES OF A FLOUR TORTILLA BREAD DRIZZLED WITH GARLIC TAHINI SAUCE, GRILLED CAULIFLOWER, LETTUCE, PICKLES, TURNIP, AND FRESH POMEGRANATE SEEDS

FISH TACOS 40.00

SIX PIECES OF BREADED HADDOCK FISH FILET, SERVED ON A FLOUR TORTILLA WITH FRESH CREAMY TAHINI SAUCE, LETTUCE, PICKLES, TURNIP AND FRESH POMEGRANATE SEEDS

HOMEMADE BEEF SLIDERS 35.00

SIX PIECES OF OUR SIGNATURE AAA BEEF PATTY, SERVED IN A MINI BRIOCHE BUN, TOPPED WITH OUR SPECIAL HOMEMADE SAUCE

PRIME TOMAHAWK RIBEYE 275.00

OUR USDA PRIME TOMAHAWK STEAK, A COLOSSAL 36-OUNCE CUT, IS SEASONED TO PERFECTION AND GRILLED OVER AN OPEN FLAME. SERVED WITH GARLIC MASHROOMS, POTATO WEDGES AND SALA VERDE

GOLDEN FALAFEL 20.00

PIECES

TWELVE PIECES OF GROUND CHICKPEAS AND SESAME SEEDS, FRIED TO PERFECTION, SERVED WITH TAHINI DIPPING SAUCE AND PICKLES

CHICKEN TENDERS 35.00

TWELVE PIECES OF GOLDEN, CRISPY CHICKEN TENDERS SERVED WITH PARAMOUNT'S FAMOUS GARLIC SAUCE

CORN DOG 35.00

SIX SKEWERS A JUICY, CRISPY HOT DOG WITH SWEET CHILLY SAUCE AND VEGETABLES

FRIED CALAMARI 35.00

TENDER CALAMARI RINGS, LIGHTLY FRIED TO A CRISP GOLDEN BROWN, SERVED WITH ZESTY DIPPING SAUCE

FULL RACK BBQ BACK RIBS 55.00

JUICY, FALL-OFF-THE-BONE RIBS COATED IN A MOUTHWATERING BARBECUE SAUCE, SERVED WITH WEDGES POTATO AND BUNS

KRISPO CHICKEN SANDWICH 75.00

SIX CRISPY, GOLDEN-FRIED CHICKEN BREAST IN A BIRIOCH BUN WITH NASHVILE SAUCE, SERVED WITH FRENCH FRIES

MC N CHEESE 50.00

SIX PORTIONS OF CREAMY MACARONI PASTA SMOTHERED IN A RICH, GOOEY CHEESE SAUCE.

GRILLED LAMB RACK 225.00

EXPERTLY GRILLED TO YOUR PREFERRED DONENESS SEASONED WITH A SPECIAL BLEND OF HERBS AND SPICES FOR AN UNFORGETTABLE FLAVOR PROFILE. SERVED WITH ROASTED VEGETABLES AND POTATO WEDGES

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DESSERTS

MINI CHEESECAKE SQUARES 30.00

TWELVE MINI SQUARES OF ASSORTED CHEESECAKE; BLUEBERRY, STRAWBERRY, AND CARAMEL.

ASSORTED CUPCAKES 20.00

TWELVE CHOCOLATE AND VANILLA CUPCAKES, TOPPED WITH FRESH WHIPPED CREAM AND CHOCOLATE/RAINBOW SPRINKLES

APPLE BLOSSOM CAKE 25.00

THREE PIECES OF INDIVIDUALLY BAKED CAKE CUT INTO TWELVE PIECES, WITH CARAMELIZED APPLE IN A CRISPY TART SHELL, BAKED WITH BUTTER AND BROWN SUGAR, SERVED WITH CARAMEL SAUCE AND FRESH WHIPPED CREAM.

ASSORTED CHOCOLCATE BARS 20.00

SIX BARS OF ASSORTED HERSHEY PRODUCTS

FRESHLY MADE MINI DOUGHNUTS 25.00

TWELVE BITE-SIZED DOUGHNUTS DUSTED WITH CINNAMON SUGAR.

SEASONAL FRUIT PLATTER 35.00

ASSORTED PLATTER OF MELON, HONEYDEW, PINEAPPLE AND BERRIES

PINEAPPLE UPSIDE DOWN CAKE 25.00

THREE PIECES OF INDIVIDUALLY BAKED CAKE CUT INTO TWELVE PIECES, WITH SLICES OF PINEAPPLE, BUTTER, AND BROWN SUGAR, SERVED WITH CARAMEL SAUCE AND FRESH WHIPPED CREAM.

ASSORTED BAKLAWA 20.00

TWELVE PIECES OF HOMEMADE PHYLLO PASTRY, STUFFED WITH PISTACHIO OR CASHEW NUTS, DRIZZLED WITH BLOSSOM AND ROSE WATER SYRUP.

DRINKS

DOMESTIC TALL BOY 11.00

BUDWEISER, BUDLIGHT, ROLLING ROCK

PREMIUM TALLBOY 11.50

STELLA, CORONA

TALLBOY LIQUOR & CIDER 11.00

SMIRNOFF ICE, MOTTS ORIGINAL CAESAR, BRICKWORKS CIDER

VODKA COOLER 11.00

PALM BAY KEY LIME

MIXED DRINKS 10.00

BACARDI RUM, CANADIAN CLUB RYE, TANQUERAY GIN, SMIRNOFF VODKA

WINE- 7OZ GLASS 9.50

750 ML BOTTLE 45.50

BEVERAGES

COFFEE, TEA OR HOT CHOCOLATE 4.00

BOTTLES DASANI WATER 4.00

SOFT DRINKS (ASSORTED FLAVOURS) 4.50

BOTTLED JUICE (ORANGE, APPLE) 4.50

POT OF COFEE (SERVED UP TO 8) 24.00

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