Paramount

SUITE MENU

PARAMOUNT FINE FOODS CENTRE

APPETIZERS

SERVES 5-6 PEOPLE

PARAMOUNT PLATTER — $37
Paramount Middle Eastern Kitchen's world-famous recipe of hummus, baba ghanouj and muhammara served with crispy pita chips and fresh veggies

NACHO PLATTER — $37
Crisp flatbread, tortilla chips with fresh pico de gallo, grated cheddar and mozzarella cheese, jalapeño,beans peppers, served with tomato salsa and guacamole.

GOLDEN CHEDDAR BITES — $30
Twelve crispy potato balls stuffed with molten cheddar, breaded and fried to golden perfection. Served with hot sauce for dipping.

ARTISAN GOURMET CHEESE BOARD — $77
Ontario aged white and orange cheddar, flavoured goat cheese and blue. Served with assorted crackers and crostini.

CRUDITÉS TRAY WITH DIPS — $37
Baby carrots, celery, cherry tomato, and broccoli served with ranch dip.

CHARCUTERIE BOARD — $80
A premium selection of cured meats, artisan cold cuts, pickles, olives, and fresh vegetables, elegantly arranged .

ASSORTED CHIPS BASKET — $20
Six bags of assorted chips.

PIZZA – FLATBREAD

CHEESE PIZZA 16 — $42
Tomato basil sauce topped with mozzarella cheese.

PEPPERONI PIZZA 16 — $48
Tomato basil sauce, pepperoni topped with mozzarella cheese.

FLATBREAD CHICKEN BRUSCHETTA — $47
Grilled chicken with wing sauce and roasted garlic topped with parmesan cheese.

FLATBREAD PESTO — $47
Broccoli and sun-dried tomato with onion and six-cheese blend.

GOLDEN CRIPSY SPRING ROLLS — $32
Twelve pieces of fried vegetarian spring rolls, served on a bed of lettuce and sweet chili sauce

FETA TOMATO CROSTINI — $30
FIVE GRILLED CROSTINI TOPPED WITH MARINATED TOMATOES, RED ONION, CRUMBLED FETA, AND FRESH BASIL. DRIZZLED WITH BALSAMIC REDUCTION FOR A BRIGHT, SAVORY FINISH.

FRENCH FRIES — $27
FAN FAVORITE CRISPY FRENCH FRIES, SEASONED WITH FLAVOURED SALT

POPCORN BOWL — $15
FLUFFY POPCORN, SERVED WITH FLAVORED SALT

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MAIN COURSE

SERVES 5-6 PEOPLE

CHICKEN SHAWARMA TACOS — $32
Six pieces of flour tortilla bread drizzled with garlic sauce, chicken shawarma, lettuce, pickles, turnip and fresh pomegranate seeds.

GOLDEN FALAFEL PIECES — $25
Twelve pieces of ground chickpeas and sesame seeds, fried to perfection, served with tahini dipping sauce and pickles.

SHRIMP TEMPURA — $32
Twelve pieces of golden, crispy shrimp tempura served with sweet chili sauce

CHICKEN TENDERS — $37
Chicken tenders served with hot sauce.

CHICKEN WINGS PREMIUM — $37
Twelve premium breaded chicken wings, fried to perfection and served with a side of mild, medium and honey garlic wing sauce.

BUFFALO CHICKEN WINGS — $40
twelve wings tossed in a zesty, tangy buffalo sauce. Served with celery sticks and blue cheese dip.

CORN DOG — $37
Six skewers of juicy, crispy hot dogs with sweet chili sauce and vegetables.

FRIED CALAMARI — $37
Tender calamari rings, lightly fried to a crisp golden brown, served with zesty dipping sauce.

FISH FILLETS — $45
Lightly breaded and fried to golden perfection. Served with tartar sauce and lemon wedges.

FULL RACK BBQ BACK RIBS — $57
Juicy, fall-off-the-bone ribs coated in a mouthwatering barbecue sauce, served with potato wedges and buns

KRISPO CHICKEN SANDWICH — $75
Six crispy, golden-fried chicken breast in a brioche bun with Nashville sauce, served with french fries.

HOMEMADE BEEF SLIDERS — $38
Six pieces of our signature AAA beef patty, served in a mini brioche bun, topped with our special homemade sauce.

MAC N CHEESE — $55
Six portions of creamy macaroni pasta smothered in a rich, gooey cheese sauce.

GRILLED LAMB RACK — $230
Expertly grilled to your preferred doneness, seasoned with a special blend of herbs and spices. Served with roasted vegetables and potato wedges.

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SALAD

GARDEN SALAD $27
Spring mixed greens, tomatoes, carrots, and cucumbers. Drizzled with balsamic vinaigrette dressing.

CLASSIC CAESAR SALAD $32
Crisp romaine hearts, parmesan cheese and garlic croutons with our creamy Caesar dressing.

TABBOULE $38
Hand-chopped parsley, mint, tomato, and bulgur tossed with lemon juice, olive oil, and pomegranate molasses. Garnished with fresh pomegranate and served with crisp romaine.

DESSERTS

MINI CHEESECAKE SQUARES $32
Twelve mini squares of assorted cheesecake.

ASSORTED CUPCAKES $25
Twelve chocolate and vanilla cupcakes topped with fresh whipped cream and chocolate/rainbow sprinkles.

APPLE BLOSSOM CAKE $27
Three pieces of individually baked cake cut into twelve pieces, with caramelized apple in a crispy tart shell.

ASSORTED CHOCOLATE BARS $20
Six bars of assorted CHOCOLATE BARS

SEASONAL FRUIT PLATTER $40
Assorted platter of melon, honeydew, pineapple and berries.

PINEAPPLE UPSIDE DOWN CAKE $27
Three pieces of individually baked cake cut into twelve pieces, with slices of pineapple, butter.

LEBANESE DESSERTS

ASSORTED BAKLAWA $25
Twelve pieces of homemade phyllo pastry stuffed with pistachio or cashew nuts, drizzled with blossom and rose water syrup.

DRINKS

DOMESTIC TALLBOY $11
Budweiser, Bud Light, Rolling Rock.

PREMIUM TALLBOY $11.50
Stella, Corona.

TALLBOY LIQUOR & CIDER $11
Smirnoff Ice, Motts Original Caesar, Brickworks Cider.

VODKA COOLER $11
Palm Bay Key Lime.

MIXED DRINKS $10
Bacardi Rum, Canadian Club Rye, Tanqueray Gin, Smirnoff Vodka.

WINE- 7OZ GLASSS $9.50
750 ML BOTTLE $45.50

BEVERAGES

COFFEE, TEA OR HOT CHOCOLATE $4
DASANI WATER $4
SOFT DRINKS (ASSORTED) $4.5
BOTTLED JUICE (ORANGE, APPLE) $4.5
POT OF COFFEE $24
(SERVES UP TO 8)

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