



Paramount Catering & Event Design

Boxed Lunches

Our Boxed Lunches are fabulous! Made with the finest breads, meats, vegetables and cheeses!!

All box lunches are \$11.50 and include

Gourmet Sandwich
Bag of chips or Canlis roll
5 Layer Dream Bar or Jumbo Cookie
Bottle of water
Napkin, mint and utensils

Turkey

Boars Head Turkey, Swiss cheese, dijonnaise, lettuce and fresh tomato on your choice of bread.

Grilled Vegetable

Marinated and grilled eggplant, grilled zucchini, caramelized onion, roasted peppers, roma tomato, field greens, chevre, basil and balsamic vinaigrette.

Veggie

Sliced cucumber, tomato, sprouts, avocado, field greens, Havarti or Swiss cheese and thinly sliced red onion.

Black Forest Ham

Boar's Head Black Forest Ham with Gruyere, dijonnaise, lettuce and fresh tomato.

Farmhouse Turkey

Thinly sliced turkey breast, orange cranberry sauce, cream cheese, havarti cheese, wild field greens and fresh tomato.

Rainier Bistro

Roasted Beef, grilled portabella mushrooms, roasted tri color peppers, provolone cheese and fresh herbs with wild fields and fresh tomato.

Seattle Special

European style smoked salmon with cucumber, red onion and whipped cream cheese.

Tuscan

Italian dry, salami, Proscuitto with Provolone cheese, dijonnaise, lettuce and roma tomato.

Vegan Wrap

Black beans, avocado, cilantro, Pico de Gallo, wrapped into a sundried tomato tortilla.

Chicken Wrap

Lime & cilantro marinated chicken breast, manchego cheese, romaine, tomato, Pico de Gallo and chipotle sour cream, wrapped in a soft flour tortilla.

Salads

All salad box lunches are \$11.95 and include

Entrée size salad
Side of bread and butter
Dream Bar
Beverage
Napkin, mint and utensils

Mediterranean Chicken Salad

Sliced roasted chicken breast with green beans, roma tomatoes, yellow peppers, kalamata olives, feta cheese, capers and fresh herbs.

Caesar Salad with Blackened Chicken

Crisp romaine hearts with blackened chicken, creamy Caesar dressing, parmesan & house made herbed croutons.

Caprese Salad

Fresh torn basil, buffalo mozzarella, beef steak tomato drizzled with balsamic vinegar reduction, olive oil and sea salt.

Grilled Steak Salad

Grilled & marinated steak with spinach, red onion, blue cheese, grape tomato and balsamic vinaigrette.

Northwest Field Greens

Mixed greens, gorgonzola, pralined nuts, cherry tomatoes and red onion and balsamic vinaigrette.

Spinach Salad

Torn baby spinach, slivered almonds, parmesan cheese, bacon crumbles, hard boiled egg served with Italian vinaigrette.

Cobb Salad

Crisp torn romaine, boiled egg, sliced black olive, bacon crumbles, blue cheese crumbles, chopped tomato, sliced ham and turkey, served with your choice of dressing on the side.

Bow Tie Pasta

Farfalle, basil, pine nuts, sundried tomato and pesto. Fabulous!

Boxed Lunch Particulars:

Minimum order of 15

Minimum order of 3 of each kind

No substitutions please

Orders must be received 24 hours in advance

Delivery Charges Apply:

Eastside: I-90 corridor \$15.00

Bellevue, Kirkland or Redmond \$20.00

Seattle, South Seattle \$20.00

Luncheon Selections

Each selection includes: A basket of assorted chips, fresh homemade cookies and chilled water and soda assortment!

Bistro Sandwich Platter

A selection of sandwich meats and cheeses so you can create your own sandwich! Boar's Head Roasted beef, Black Forest Ham, Oven Roasted Turkey. Tillamook cheddar, provolone, Swiss and havarti. Spring greens, fresh vine ripened tomato, thinly sliced purple onion, alfalfa sprouts and cucumber. Breads are oven fresh and served with mayo, cellar mustard, Dijon and relishes. \$12.75 per guest

Northwest Favorites

A selection of our signature sandwiches premade for you on fresh baguettes!

Roasted Vegetarian - Roma Tomatoes, Wild Greens, Artichoke Hearts, Portabella Mushrooms, Roasted Red Peppers and Chevre. Fabulous!

Tuscany Chicken Roulade - Herb Roasted Chicken Breast stuffed with Sundried Tomato Pesto, Asiago Cheese, Roasted Garlic, Wild Greens and Roma Tomatoes.

Rainier Bistro - Roasted beef, Grilled Mushrooms, Roasted Pepper Relish and Provolone Cheeses, with Wild Greens and Roma Tomatoes.
\$14.95 per guest

Additional Sandwich Selections on your choice of bread:
Just ask us! We are happy to prepare your favorites!!

Peanut Butter and Jelly

Albacore Tuna- Tuna, Mayo, Mustard, Dill, Chopped Celery and Onion and Spices.

Egg Salad- Hard Boiled Eggs, Mayo, Mustard, Sea Salt and Pepper.

Farmhouse- Oven Roasted Turkey, Cranberry Cream Cheese, Havarti, Green Lettuce and Tomato. **\$7.95**

Side Salads

Dilled Potato

Red potatoes, chopped celery, hardboiled egg, green onion, herbs and seasonings, pickles, mayo and Dijon.

Macaroni Salad

Elbow macaroni, chopped celery, onion, hardboiled egg, may, mustard, pickles and spices.

House Greens

Field greens, tomato, shredded carrots and cucumber.

Specialty Salads

All Specialty Salad Selections come with a Canlis Roll and Butter Patty.

Caesar Salad

Crisp romaine, hand cut garlic and herb croutons, parmesan crisps. **\$7.95**

Northwest Field Greens

Spring greens, dried cranberries, sliced toasted almonds tossed in very light house vinaigrette. **\$6.95**

Spinach Salad

Baby spinach leaves, thinly sliced purple onion, poppy seeds, toasted almonds, shredded Asiago cheese, fresh berries and our house made berryed yogurt vinaigrette. **\$7.95**

Oriental Chicken Salad

Sliced chicken breast served over vermicelli noodles, carrots, cabbage toasted almonds served over crisp romaine and topped with our own sesame soy dressing! Yum! **\$8.50**

Caprese

Torn basil, fresh buffalo mozzarella, beefsteak tomato, balsamic reduction, olive oil, sea salt and cracked pepper. **\$7.95**

Cobb Salad

Tender Chicken, bacon, egg, blue cheese, diced tomatoes and olives served over a bed of crisp romaine. Served with blue cheese dressing. \$7.50

Boardroom Lunch Selections

These menus are served hot and are complete meals for your guests to enjoy!

The Rainier Boardroom

Lasagna Beef and / or vegetarian
Caesar Salad with hand cut croutons and dressing on the side
Artisan Breads with butter
Fresh baked cookies
Chilled beverages
\$14.95 per person

The Mt. Baker Boardroom

Wild mushroom and sundried tomato stuffed chicken breast
Bow tie pasta lightly tossed in pesto and basil
Field baby greens with house vinaigrette
Cheesecake squares
Chilled beverages
\$15.95 per person

The Mt Si. Boardroom

Grilled chicken breast seasoned with white wine and herbs
Penne pasta with grilled seasoned vegetables
Caesar Salad with parmesan cheese and house cut croutons
Brownies
Chilled beverages
\$16.25 per guest

Cougar Mtn. Boardroom

Baked Salmon with dill, lemon and white wine
Bow tie pasta salad with pesto and basil
Field greens with house vinaigrette
Cupcakes with chocolate cream frosting
Chilled beverages
\$16.95 per guest

Tiger Mtn. Boardroom

Baked Manicotti
Grilled seasonal vegetables
Caprese salad
Cookie bars
Chilled beverages
\$17.00 per guest

Particulars

These menus require a set up and delivery charge of \$75.00 Eastside- \$95.00 Seattle. Lunches include: Ice for beverages and paper plates, napkins and eating utensils.

All Day Meeting Planners

We have put these menus together for meetings that you are hosting that last all day.

The Signature Planner

Breakfast

Pastry Assortment

Fresh fruit display

Coffee, chilled bottles of juice & pitchers of iced water

AM Break

Cookie Assortment

Beverage refresher

Lunch

Sandwich Bar Buffet

Turkey, Roasted Beef & Black Forrest ham

Swiss emmenthaler, cheddar & provolone

Green leaf lettuce, sliced tomato, purple onion, cucumber & sprouts

Basket of Whole wheat, rye, sourdough & Hoagie rolls

Individual Bags of Lay's chips

Bow tie pasta salad or Northwest Field greens with herbed vinaigrette

Dessert Bars

PM Break

Sweet savories

Beverage Refresher

\$25.50 per person

The Executive Planner

Breakfast

Seattle Scramble with eggs, onion, fresh herbs, potatoes, peppers & cheeses

Apple chicken sausage links

Muffins, donuts & pastries

Coffee, decaf, fresh cream & sugars, chilled juice & pitchers of iced water

AM Break

Cookie Board - An assortment of homemade cookies & cookie bars

Beverage refresher

Lunch

Lasagna, vegetarian lasagna

Caesar Salad

Artisan bread with butter

Espresso shortbread cookies with chocolate drizzle

Chilled soda & pitchers of iced water

PM Break

Chocolate dipped strawberries (seasonal)
Beverage refresher

\$39.50 per person

Meeting Planners

The Boardroom Planner

Breakfast

Fresh Pasties and bagels with jam & cream cheese
Fresh Seasonal Fruit
Yogurt assortment
Coffee, decaf with cream & sugar, chilled juice and pitchers of iced water

AM Break

Lemon Bars, Coconut & chocolate dream bars
Beverage refresher

Lunch

Stuffed Chicken breast with wild mushrooms, sundried tomatoes, chevre & fresh herbs
Bow tie pasta tossed in a light vinaigrette with pesto & basil
Northwest Field greens w/praline nuts, Gorgonzola, mandarin oranges & raspberry yogurt vinaigrette
Canlis rolls with butter
Brownies
Chilled soda & pitchers of iced water

PM Break

Assortment of cave ripened cheeses with crackers
Beverage refresher

\$42.95 per guest

Particulars:

Menu items require all day staffing \$135.00
Rentals items are additional.

Add paper products, napkins and eating utensils for \$3.25 per day.

Linens and floral arrangements are provided for buffet and beverage tables.

Contact and Ordering Information:

Website Address:

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E-mail us at:

info@paramountcatering.com

Telephone Number:

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Office Hours:

Monday- Friday 9-5.

Saturday 9-12.

Sunday- Closed

We accept visa, MasterCard and American express.

Please give us 24 hour notice to accommodate your order.

Discounts apply for non-profit organizations, schools, corporate clients, large parties and repeat clients.

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