

PC Paramount Catering & Event Design

About Us

Paramount Catering is a preferred vendor at many reception sites and banquet halls with over 20 years experience in the food and hospitality industry and over 16 years experience catering corporate events and social functions.

We have a stellar reputation as a corporate and private event caterer offering service that is unsurpassed, Innovative menus, cutting edge décor and personalized attention to detail.

Our chefs are among the top in their field and have many years of experience; they are prepared to create the perfect menu for your event, never compromising quality or consistency.

Whether you chose to have a formal sit down or a semi casual buffet style dinner, hors d oeuvres that are tray passed or set up in stations, we can create a smooth flowing reception area with abundant food, artfully arranged & beautifully displayed.

Our event coordinator has several years of successful event planning experience and is available to share their suggestions with you to ensure that your next event is exactly the message that you intend to convey to your guests.

Guest satisfaction is paramount to us and it shows in our personalized service, attention to detail, beautiful table settings and quality products and incredible food!

Planning Tips

There are many things to consider, when choosing the menu that you are going to have served at your event.

A well-planned event requires the experience and efforts of many professionals. We have put together some points you may want to consider as we assist you in planning your catered event.

It is important that the ingredients of your menu reflect the season as well as entertain the eye.

If tray passed hors d' oeuvres is your forte then limit them to four and have them passed for 45 minutes while you are entertaining guests.

If you are serving hors d' oeuvres only, limit them to six. Choose dips, vegetables, cheese displays, vegetarian options, chicken, fish and beef.

You will want your event to be open and inviting with your food and beverage tables beautifully set and your menu items displayed on draped banquet tables.

The buffet should be well set and draped, the food should be abundant, colorful, garnished and staged well.

If your event takes place in the evening, (after 6)
Consider serving heavy hors d' oeuvres or a light dinner.

It is a good idea to make sure that your menu works for the type of facility you are hosting your reception in.

Choose menu items that will fare well throughout transportation from the catering kitchen to the event site and maintain their consistency.

Make certain that the menu you are considering is
Appropriate for the time of day you are having your
Reception, basically, you will determine the types of food you are serving by what
time you are hosting your event.

Avoid having your food presented in a small room where it is difficult to get at and/
or where it is not in plain view.

Hors d' Oeuvre

Beef

Beef Tenderloin Canapés

Pepper and herb crusted and cooked to perfection, thinly sliced and piled atop toasted herbed
crostini with Tarragon horseradish sour cream - \$3.75

Gingered Beef "Wraps"

Marinated and thinly sliced and wrapped around julienne Asian vegetables, served with orange,
ginger, soy dipping sauce - \$3.25

Satay Selections

Teriyaki beef Satay served with ginger peach dipping sauce
Beef Satay served with red curry peanut dipping sauce
Greek beef Satay served with yogurt cucumber dipping sauce - \$3.50

Cocktail Meatball Selections

Swedish, BBQ, Teriyaki, Sweet & Sour, Italian & Thai peanut - \$3.00

Poultry

BBQ Chicken Quesadillas

Bite sized, stuffed with shredded cheddar and jack cheese, cilantro, onions & more.
Served with sour cream, Pico de Gallo and guacamole \$3.00

Grilled Chicken Guacamole

Served atop tri color tortilla chips \$3.00

Drumsticks & Wing Selections

Thai peanut, BBQ, Wings of fire, Sweet/hot and Adobo All served with house bleu cheese dipping sauce accompanied by celery and carrot sticks \$2.50

Chicken Satay Selections

Chicken Satay with Thai peanut dipping sauce

Teriyaki served with Ginger Peach dipping sauce

BBQ served without sauce

Pistachio Crusted served with pureed berries and port dipping sauce

Parmesan and breadcrumb, Italian herbs crusted, baked, and served with sundried tomato pesto dipping Sauce - \$3.00

Seafood

Fennel Crusted Grilled Salmon Skewers

\$3.65

Pepper Crusted & Blackened Salmon Skewers

Served with red pepper aioli - \$3.65

Trio of Salmon

Salmon prepared three ways and served with all proper accoutrements - \$6.25

Smoked Salmon Mousse Canapés

Piped onto various shaped toasted and herbed crostini - \$3.00

Curried Scallops on Pumpkin Polenta

Bite sized pumpkin polenta with curried scallops garnished with fresh herbs - \$3.25

Scallop Ceviche

With lime, peppers and more served on tri color tortillas - \$3.50

Sautéed Prawns

Wrapped in Snow Peas - \$3.50

Chilled Prawns

Served over a bed of ice and garnished with lemon wheels, fresh parsley sprigs with house made cocktail sauce - \$3.50

Crab Cocktail

Dungeness crab served over individual beds of celery slaw served with lemon wheels, fresh Parsley sprigs & cocktail sauce - Market Price

Oysters on the Half Shell

Seasonal - freshly shucked oysters served with Tabasco, celery slaw, lemons & horseradish cocktail sauce - Market Price

Northwest Crab Cakes

Dungeness crab mixed with our secret ingredients pan fried in peanut oil served over a bed of wild greens with two dipping sauces - Market Price

Coconut Prawns

Jumbo prawns dipped in our coconut batter and pan fried in peanut oil served with jalapeno, coconut marmalade - \$3.50

Blackened Ahi Canapés

Served on water cracker rounds with Cajun aioli - \$3.75

Dips/Spreads

Baked Artichoke Dip

We have several versions of the wonderfully popular and decadent dip! All made with bubbling cheeses & served with herbed crostini: Crab, Shrimp, and Jalapeno and Spinach just to name a few! \$2.95 - \$3.75

Hummus

Fresh and garlicky and served with toasted paprika pita triangles - \$2.75

Fresh Fruit Salsas

We make ours fresh using only the finest roma tomatoes, cilantro, citrus, onion and peppers and fruits and serve

Santa Fe Bean Dip

Seven layers of our favorites! Vegetarian refried beans, shredded cheddar & jack cheeses, cilantro, tomatoes, onions, peppers, sour cream and guacamole this can be served hot or at room temperature with a big bowl of tri color tortilla chips - \$2.75

Chicken & Avocado Guacamole

Shredded and seasoned chicken, onion, spices and avocado Served w/ white corn tortilla chips - \$2.95

Sweet Potted Chevre

We blend together fresh fruits with marscopone and Chevre and serve them with savory fruited biscotti's. Very unique and wonderfully flavored! \$3.25

Pesto Terrine

Layers of pesto cream cheese, sundried tomatoes and pine nuts served with herbed crostini & cracker trios - \$2.25

Smoked Salmon Mousse

The BEST! Served with pumpernickel & dilled sourdough rounds - \$2.75

Fennel, Sage & Honey Crusted Goat Cheese

Shaped into balls and rolled served with trio of water crackers - \$2.75

Baked Brie En Croute

Amaretto soaked apricots, marinated cranberries & toasted sliced almonds baked in an almond crust with apple, pear purees - \$3.25

Baked Brie with Raspberry Preserves

Served with sliced baguettes - \$2.50

Stilton & Walnut

Stilton, England's blue cheese blended with crème fraiche and topped with toasted, chopped walnuts and baked into miniature tarts - \$2.50

Displayed Hors d' Oeuvre

These menu items are beautifully displayed, artfully garnished on platters and placed on marble staging or staging stands.

Trio of Northwest Salmon

The finest the Northwest has to offer! Prepared three ways gorgeously displayed together.

Maple Glazed Apple Smoked Salmon

Served with Tillamook cheddar, Gouda wedges candied nuts, grape clusters, pears and apples.

Smoked Salmon Pate

Garnished parsley sprigs and lemon wheels and piped atop a trio of toasted and herbed cocktail rounds Lox

Thinly Sliced Smoked Salmon served with capered cream cheese, thinly sliced purple onion, lemon wheels and garnished with grape clusters, kiwi, fresh berries accompanied by Essential and water crackers - \$6.75

Market Crudités

Celery and carrot sticks, red, green and yellow peppers, broccoli and cauliflower, cherry tomatoes and baby corn, zucchini and seasonal squash all beautifully sliced and displayed around glass bowl of our House red pepper herbed and shallot sour cream - \$3.25

Fresh Seasonal Fruit

Beautifully displayed on five tiers, grape clusters melons, pineapple, kiwi, berries and more! Served with a bowl of our minted, citrus yogurt - \$3.25

Antipasto

Italian Salamis, pepperoni, smoked cheddar and provolone, mozzarella and Swiss Marinated & grilled red and yellow peppers, artichoke hearts, roma tomatoes, wild mushrooms, elephant garlic cloves served with rustic Italian bread and pesto butter - \$4.40

Meats & Cheeses

Thick oven roasted turkey breast, tender seasoned roast beef, honey baked ham, New York Sharp Cheddar, Swiss Emmentaler & Muenster Served with a condiment platter which includes cognitions, sliced tomatoes, wild greens, sprouts, Dijon mustard, mayonnaise and Assorted cocktail breads - \$5.25

Europe Style Meat & Formage

Imported French Mort Della with pistachios, Italian Prosciutto, salamis, roasted beef, wheel of

Brie, Montrachet Goat cheese, smoked mozzarella and Gorgonzola, served with Italian hand rolled flat bread with rosemary & Focaccia wedges garnished with rosemary twigs and cured olives - \$6.25 (25 minimum)

Vegetarian Selections

Quesadillas

Smoked mozzarella, onions and spinach or grilled seasonal vegetables and jack cheese served with fresh Pico de Gallo \$3.25

Tofu Shiitake Salad Cups

Shiitake mushrooms, roasted red peppers, scallions and green and purple cabbage tossed in a sesame vinaigrette served in a crispy won ton cup \$3.75

Mediterranean Platter

Hummus, roasted red peppers, olives, tabbouleh, feta, Dolmas and fresh pita \$4.50

Pine Nut Nori Rolls

Daikon radish, red bell peppers, cucumber, avocado, wild rice and pine nut pate wrapped in Nori, served with Japanese sweet sauce \$ 4.25

Black Bean Cakes

Bite size and served with salsa Rojas and Cilantro yogurt - \$3.25

Chevre Crostini

Chevre, roasted tomatoes and basil \$2.95

Polenta Canapés

Bite sized perched atop a bed of fresh tomato basil marinara and garnished with fresh herbs, Parmesan curls, tapenade and/or sundried tomatoes - 3.25

Spanikopita

Feta cheese, spinach, scallions, herbs and mores sautéed and folded into phyllo triangles baked until golden brown and served with a orange ginger soy dipping sauce - \$2.95

Phyllo Purses

Stuffed with fresh herbs, cheeses, caramelized onions and toasted nuts and baked until golden brown - \$2.95

Market Crudités

Abundantly served fresh bite size vegetables in season served with roasted red pepper dip \$3.00

Summer Rolls

Julienne and clover sprouts, mango, rice noodles and black sesame seeds rolled into rice paper & served with orange, ginger soy dipping sauce or Thai peanut sauce - \$3.75

Trio of Stuffed Mushroom Caps

Wild mushrooms roasted and stuffed with cheeses, herbs, sundried tomatoes, crab, fennel and more! \$2.95

Caprese Skewers

Mozzarella, cherry tomatoes and basil marinated and skewered and rolled in fresh Italian herbs - \$2.50

Buffet Displayed

These menu items are beautifully displayed, artfully garnished on platters and placed on marble staging or staging stands.

Trio of Northwest Salmon

The finest the Northwest has to offer! Prepared three ways gorgeously displayed together

Maple Glazed Apple Smoked Salmon

Served with Tillamook cheddar, Gouda wedges, candied nuts, grape clusters, pears and apples

Imported and Domestic Cheeses

A Classic assortment of brie, pepper jack, Gouda, Swiss, sharp cheddar garnished with seasonal fruit served with an assortment of crackers \$ 3.00

Artisan Cheese Selection

Handcrafted cheeses from around the world, includes Taleggio, cambozola, chevre, cave aged cheddar and water crackers served with seasonal fruits \$ 3.95

Smoked Salmon Pate

Garnished parsley sprigs and lemon wheels and piped atop a trio of toasted and herbed cocktail rounds Lox .Thinly Sliced Smoked Salmon served with capered cream cheese, thinly sliced purple onion, lemon wheels and garnished with grape clusters, kiwi, fresh berries accompanied by Essential and water crackers - \$6.75

Market Crudités

Celery and carrot sticks, red, green and yellow peppers, broccoli and cauliflower, cherry tomatoes and baby corn, zucchini and seasonal squash all beautifully sliced and displayed around glass bowl of our House red pepper herbed and shallot sour cream - \$2.95

Fresh Seasonal Fruit

Beautifully displayed on five tiers, grape clusters melons, pineapple, kiwi, berries and more! Served with a bowl of our minted, citrus yogurt - \$2.95

Antipasto

Smoked cheddar and provolone, mozzarella and Swiss Marinated & grilled red and yellow peppers, artichoke hearts, roma tomatoes, wild mushrooms, elephant garlic cloves served with rustic Italian bread and pesto butter - \$3.95

Europe Style Formage

Imported French Mort Della with pistachios, wheel of Brie, Montrachet, Goat Cheese, smoked mozzarella and Gorgonzola, served with Italian hand rolled flat bread with rosemary & Focaccia wedges garnished with rosemary twigs and cured olives - \$6.25 (25 minimum)

Salads

Caesar

Caesar Salad w/hand cut croutons and shaved parmesan cheese.

\$3.95

Orzo w/Wild Rice

Dried cherries, basil, red pepper, mandarin oranges, \$4.25

Spinach Salad

Baby spinach, toasted almonds, egg, maple bacon bits, green onion, cherry tomato and parmesan cheese.

\$3.95

Caprese Salad

Roma tomatoes, Fresh basil, mozzarella with \$3.95

Southwestern Black Bean & Rice

Black beans, rice, green onion, cilantro, tri colored peppers, corn, lime.

\$3.95

Wild Greens w/Pralined Nuts

Wild field greens, slivered purple onion, pralined nuts, gorgonzola & dried cranberries
Poppy seed vinaigrette.

\$3.95

Tortellini Salad

W/ pesto, sundried tomato, fresh Italian herbs and grated parmesan cheese.

\$4.25

Penne Pasta Salad

Penne pasta, fresh basil, olives, sundried tomato, tri colored peppers tossed in light olive oil
vinaigrette.

\$3.95

Social Menus

We have put together some menus for your consideration, these menus are suggestions and you
are welcome to mix them or have us assist in creating a custom menu to suit your event or
personal taste.

Rustic

Imported & domestic cheese selections served
W/water cracker assortments & garnished w/fresh
Fruit & berries
Chicken roulade canapés
Herbed Potted Chevre w/trio of olive biscotti
Antipasto w/grilled & marinated vegetables & fresh herbs
Artichoke Pesto Chicken Skewers
Caesar spears w/hand cut croutons
\$19.00 per guest

Social

Imported & domestic cheese selections w/assorted water crackers & garnished w/fresh fruit &
berries
Baked artichoke & crab dip w/crostini
Fresh seasonal fruit
Beef tenderloin canapés w/tarragon horseradish
Market crudités w/red pepper sour cream
Teriyaki crusted salmon skewers w/ginger plum dipping sauce
\$20.50 per guest

Artesian

Antipasto display with imported cheeses, Italian meats, smoked pates, marinated & grilled
Vegetables, trio of olives, peppers & roasted garlic cloves served w/rustic breads
Pesto cheese terrine layered w/sundried tomatoes & served w/cracker trios
Tuscany chicken roulade sliced thin & served
W/pepper & herb crusted goat cheese
Pasta potpourri tossed in olive oil, garlic, and
Fresh herbs
Caesar Spears w/shaved Parmesan & hand cut crouton crumbles
\$23.75 per guest

Simple Elegance

Thai peanut summer rolls w/chicken & crunchy vegetables served w/Thai peanut dipping sauce

Fresh seasonal fruit
Chicken skewers w/ginger plum dipping sauce
Baked artichokes dip w/crostini
Market crudités with red pepper dip
\$24.00 per guest

Just Elegance

Pate a choux w/artichoke and crab mouse
Melon, strawberries & pineapple skewers, served
W/minted, yogurt dipping sauce
Ginger beef skewers w/scallions & orange plum
Dipping sauce
Grilled salmon w/lemon & thyme on toast points
Prawn cocktails w/lemon celery slaw & fresh parsley
\$26.50 per guest

Northwest Seafood Elegance

Iced Tiger prawns & Dungeness crab claws served on a bed of shaved ice w/lemon wheels,
Parsley sprigs & cocktail sauce
Northwest Dungeness crab cakes w/sauce remoulade
Seasonal Oysters on the Half Shell freshly shucked & served on a bed of rock salt w/vodka
cocktail sauce,
Tabasco, lemon wedges & mignonette
Singing Pink Scallops w/mango, cilantro & shaved lemon ice
\$48.95 per guest

Vegetarian Elegance

Bruchetta w/herbed crostini
Seasonal crudités bundles w/dilled red
Pepper sour cream
Baked artichoke & Asiago dip w/rustic breads
Goat cheese, spinach & toasted pecan brochettes
Grilled wild mushroom and tortellini skewers rolled in artichoke pesto & Parmesan cheese
\$19.95 per guest

La Carte Sweets Minimum of 25 guests

Chocolate Fountain (includes white or dark chocolate.
Served with fresh fruits, pound cake, potato chips, pretzels, marshmallows and cookies!
\$6.95 per person (fountain priced separately)

Champagne Marinated Fruit Skewers served with crème de cassis whipped cream.
\$ 3.75 per person

Fresh Jumbo Cookies

Chocolate Chip, Oatmeal Raisin, Coconut Chocolate Chip, Chocolate Espresso Shortbread,
Pumpkin Spice and many more!
\$2.50 per person (1.5)

Bar Cookies

Lemon Bars, Walnut Brownies, Fudge Brownies, Chocolate Chip Mint Brownies, Chocolate Chip
Bars, Key Lime Bars, Chocolate Shortbread and More!
\$2.50 per person (1.5)

House made Cupcakes

Dark Chocolate, Milk Chocolate, Vanilla, Strawberry Champagne and Cherry!
Assorted Frostings
\$2.75 per person

Cheesecake Bites

Pumpkin Cheesecake, Strawberry Cheesecake, New York Style Cheesecake, Chocolate Cheesecake and more!
\$3.50 per guest

Beverage Service**Gourmet Coffee and Tea Station**

Featuring Home made Herbal Teas and Fresh Whipping Cream, Chocolate Shavings, Honey and Cinnamon Sticks.

\$2.95

Iced Tea a tropical blend of many flavors

\$2.75

Bottles of chilled water

\$1.50

Herb Infused Lemonades/ Lemonade Rosemary, lavender or strawberry

\$2.50

Sparkling Cider Marten Elli's

2.50

Sparkling Punch

\$2.75

Lemon Iced Water

\$.50

Cucumber and Lime Iced Water

\$.50

Rentals

Because we own all of our own china, flatware, stemware and water goblets we are able to offer them to you at a significant cost reduction

Please ask us for pricing on rentals,

Rental delivery applies and ranges between

\$95.00-\$175.00

Dishwashing fee applies **\$95.00**

Staffing

Our staff members are available to assist you and are professionally dressed and well groomed. We discuss event particulars before each event to ensure that your event runs smoothly.

Servers

Our servers are trained to assist in all the “basics” of the event; this person will help w/the delivery, set up, maintenance and conclusion of the event.

Lead Server

This person is trained to assist in all phases of the vent. From delivery, prop set up, table set up maintenance, food serving, pre bussing break down and event conclusion. We require that this person has a minimum of 3 years restaurant/hospitality training and is able to run smaller functions smoothly & efficiently. Ideal for Intimate formal or informal parties. They are licensed to serve alcohol, beer and wine & Are “jack of all trades” type people!

Chef

All of our chefs have culinary art’s degrees and are formally trained to prepare menus specifically designed for our catering company. They are highly trained and knowledgeable in their field & include some of the very best in the industry.

Event Coordinator

This person will know all of the event specifics & particulars. They will lead the rest of the staff

Members throughout the event and ensure that the event is handled and concluded to the guest’s specifications. This person will implement any special instructions and requests that our clients may have.

Bartender

All of our bartenders are licensed through the State of Washington to serve alcohol to our clients; they are knowledgeable about the laws regarding alcohol service in this state. They are trained to serve beer, wine or Spirits of any kind.

They will set up the bar Station for our client and maintain the bar area throughout the event.

Hourly Rates

Staff members are paid on a portal-to-portal basis; they are paid from the time they clock into our place of business to the time, they clock out of our place of business.

Gratuity is charged & paid to each staff member and calculated at 18%.

We ask that our staff members be paid by our clients directly.

Staffing Charges

Server	18.00 per hour
Lead Servers	20.00 per hour
Chef	25.00 per hour
Lead Coordinator	30.00 per hour
Bartender	22.00 per hour
Bar back	18.00 per hour

Minimums

All staff members require a 6 hour minimum.

Beverage Service Quantities

One keg of beer serves 120 12 oz glasses of beer

1/2 keg 60 12 oz glasses of beer

One bottle of champagne serves four 4 oz glasses of champagne

One bottle of wine serves four 4 oz glasses of wine

Serving Percentages

Sixty percent beer drinkers

25-30% wine drinkers

20% non-alcohol drinkers

Wine Drinkers

Sixty percent will drink red

30% will drink white

10% blush or rose

Calculations are based upon our experience.

We will be happy to help you determine approximately, how much alcohol you will need to serve at your reception based upon the number of guests you plan to invite.

Terms & Conditions

Price Guarantees

Menu prices may vary from event to event, depending upon seasonal costs and event sizes.

Prices are only guaranteed at contract confirmation for the initial number of guests quoted.

Prices are subject to change if the guest counts decreases.

Guest Count

We ask for a final number of confirmed guests 7 days in advance.

Payment Policy

A \$700.00 non-refundable deposit is required to hold and confirm your wedding date and applied to the balance of your contract.

Fifty percent of the projective total balance will be due within 30 days of your wedding date.

The remaining balance, including all gratuities, staffing fees & rentals will be due 14 days before your wedding date.

Washington State sales tax is additional and will be applied to the balance.

Gratuity charges are additional & are calculated at 15% of the total food cost.

Any other additional fees will be billed separately & due 14 days before your event.

Contract

The contract must be signed & deposit paid w/in 1 day of mutual acceptance.

Cancellation Policy

There will be a 50% cancellation charge if the event is cancelled 45 days prior to the start of your event.

There will be a 100% cancellation charge for events that are cancelled w/in 14 days of the event.

Credit Cards

Invoices paid by credit card will be charged an additional 4% surcharge.

Venue/Facility Surcharge

Surcharges will be passed on to the client & are typically based upon a percentage of the food & beverage sales.

Contact Information

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