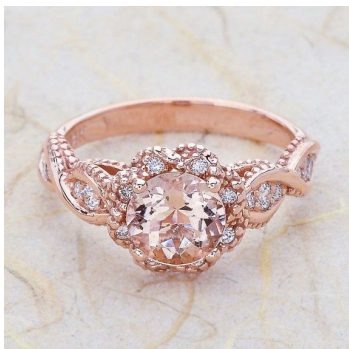




Wedding Brochure

2024-2025



ALL
YOU NEED
IS
Love



OUR COVID-19 MESSAGE

We are actively following developments of the CoronaVirus (COVID-19) and would like to let you know about our preventative measures. We are committed to operating under best health practices and are following the recommendations from ServSafe, the Centers for Disease Control and National Restaurant Association. We are also taking guidance from our local and state officials in the DMV metropolitan area. We are offering socially distant tables, small seating tables, bar shields and buffet shields. We are also offering plated hors d'oeuvres as well as individually boxed.

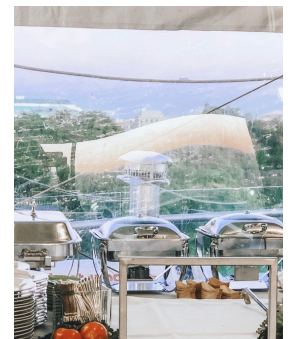
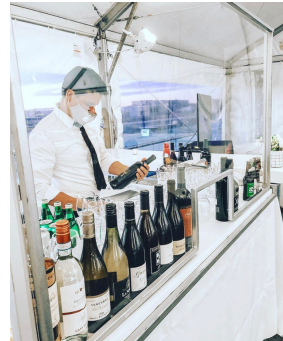
Paris Caterers' number one priority is to ensure the safety of our employees and of our clients by maintaining a healthy environment:

- Implementing more frequent cleanings of our food preparation areas with a food safe sanitation product.
- Enforcing all employees to wash their hands multiple times a day under hot water with antibacterial soap for a minimum of 20 seconds
- During this time, at events, you will see all event staff (not just kitchen staff) wearing gloves during set-up and service
- Disinfecting all company vehicles on a daily basis
- Continually providing information to our team by hosting meetings to review and communicate local and regional updates as they become available
- At the first sign of illness, employees are required to go home and seek out professional care. We appreciate your trust in us, and rest assured we are taking every precaution to keep our clients and employees safe during these challenging times.

Please feel free to contact us with any additional questions.

Thank you for trusting us with your special event,

Paris Caterers Team





MEET PARIS CATERERS

Established in 1973, Paris Caterers was **one of the first of five caterers founded in Washington D.C.** and presents you with **over 50 years of exquisite cuisine** and a passion for service excellence. Trend-setting and innovative practices have firmly established our reputation as the caterer of choice for corporate, social, weddings and special events in Washington DC, Virginia, and Maryland.

Our team of detail oriented Event Designers will assist you with every component, producing distinctive, sophisticated, and unique events while considering your culinary preferences, individual style and budget. We believe that a successful event requires art, ingenuity, **personalized service** and flawless execution that only experience can deliver. As a **boutique caterer**, we are inspired by fresh, off-the-vine ingredients as we pride ourselves in using an assortment of locally grown & seasonal products. We offer handcrafted menus to suit your own personal taste. Paris Caterers **prepares food fresh on site** for maximum wow factor at your event. We never transport prepared food across town to your event because that would not be considered fresh. With Paris Caterers' patented way of on-site cooking (even if there is no kitchen on-site); we are capable of delivering only the freshest food. Our **organic, antibiotic free and hormone free** meats + poultry are always fresh - never frozen.

One of our most important characteristics is that by choice, we usually cater only a handful of events a day, a key component in producing a remarkable event. Paris Caterers travels across the United States and services destination weddings.

OUR CORE SERVICES

Paris Caterers is a Boutique Catering company and one of the few **full service caterers** in the Metro area. Because of this unique characteristic we are able to provide all of our clients with **top quality service**. We pride ourselves in treating each one of our clients as if they are our only client, we give **attention to detail** while working alongside our clients to plan **the perfect event**. Paris Caterers will never sacrifice the quality of our food or service for anything in the world, so you can rest assured knowing that you are receiving **the best food you have ever tasted** as well as pristine service throughout the planning process and during your event.

- Custom Menu Design
- Equipment, Decor and Design
- Beverage, Wine and Specialty Cocktail Pairings
- Event Staffing + Wait-Service
- Event Management + Logistics

OUR FULL SERVICES

Paris Caterers has the biggest network of **industry relationships** and knowledge to streamline the vendor selection process and **negotiate contracts** so you receive the **best possible value in return**. Let us do all of the hard work behind the scenes while you spend your time enjoying your special event. Paris Caterers only works with **trusted professionals** within our network of event partners.

- | | | |
|--------------------------------|---------------------------|---------------------|
| • Venue Selection | • Photography/Videography | • Celebration Cakes |
| • Equipment + Linens | • Sound + Staging | • Stationary Needs |
| • Floral + Decor | • Transportation | • Theme Events |
| • Lighting | • Valet | |
| • Lounge Furniture + Vignettes | • Entertainment + Music | |



OUR PREFERRED VENUES

Paris Caterers is the preferred vendor at all of the major event venues throughout Washington, Dc, Maryland and Virginia. These venues include but are not limited to:

- Museums
- Government Buildings (Paris Caterers holds the highest security clearance)
- Historic Homes
- Embassies
- Institutions + Organizations
- Parks
- Exclusive Roof Tops

For our full list of venues please visit us online: [Paris Caterers Preferred Venues](#)





HORS D'OEUVRES

Explore a sampling of Paris Caterers Hors D'oeuvres menu below and our many other selections to the left. For a more comprehensive menu and to learn about how we can customize items especially for your celebration contact us!

CARNIVORE

POMEGRANATE GLAZED DUCK

Roasted, sliced and offered on date and walnut brushed crostini

PEKING DUCK FRIANDISE

puff pastry filled with peking Duck, hoisin sauce spring onions, baked gold

CHICKEN DIM SUM

Bamboo steamer lined with Ti leaves and ginger sauce for dipping

THAI SATAY

Choice of pork, chicken or beef satay grilled and garnished with crushed peanuts, cilantro with spicy peanut sauce OR ginger-soy emulsion

TWO-BITE CORN CAKE

Topped with pulled pork BBQ and garnished with pickled red onions with a splash of lime juice

WAGYU BEEF SLIDERS + CRAFT BEER SHOTS*

melted cheddar, caramelized onion, Paris Caterers Aioli, mini brioche

BACON WRAPPED SCALLOPS*

applewood smoked bacon, seared sea scallop

TWO-BITE FILET CANAPÉ

Sliced thin on toasted nut bread with Dijon cream and pepper

RIPENED CARIBBEAN PLAINTAIN CUP

Filled with sautéed diced pork

WAGYU BEEF SLIDERS*

melted cheddar, caramelized onion, truffled ketchup

FOIE GRAS CANAPE*

upon raspberry macaron half shell, berry compote

CARNIVORE CONTINUED...

LOLLIPOP LAMB CHOP*S

Herb-oil marinated New Zealand Lamb Chops drizzled with a Balsamic Glaze

MINI TACOS

roasted chicken, pickled red onion slaw, queso fresco, cilantro, avocado crema

FILET "MONTADITOS"

thinly sliced filet, caramelized onions, fig and house-made horseradish mayonnaise

MINI CUBAN SANDWICHES

Shredded Roast Pork, smoked ham, Swiss cheese , and pickle relish

MINI CHICAGO STYLE DOGS*

Mouth watering beef frankfurter topped with colorful array of dill and sweet relish, slice of red bell pepper, yellow mustard, and diced onions on classic bun

STROMBOLI SLICES

Artisan bread dough with a delicious pairing of meats and cheese. Smoked ham, salami, sliced pepperoni and mozzarella cheese

PHILLY CHEESESTEAK HOAGIE*

Tender sirloin steak sauteed with caramelized onions and cheese, loaded into a petit hoagie roll

STUFFED POTATO WITH BACON

Mini potato skin stuffed with cheddar, bacon and Idaho mashed potatoes

BRAISED SHORT RIB PIEROGI

Slow cooked short ribs inside traditional pierogi dough

CHICKEN CORDON BLUE PUFF

Parisienne inspired, layers of flaky pastry puff, surrounded by baby Swiss cheese, black forest ham and finished with chablis cream sauce

HORS D'OEUVRES

SEAFOOD

LOBSTER BISQUE SHOOTER*

Scented with Spanish sherry

NEW ENGLAND LOBSTER ROLLS*

Garnished with chervil

MINI MARYLAND CRAB CAKES

Offered with Eastern Shore Tartar Sauce

CARRIBEAN SHRIMP

coconut + macadamia crusted, sweet piña colada glaze

FLORIDA GULF SHRIMP CEVICHE*

cilantro, red onions and lime juice

WILD-CAUGHT SMOKED SALMON CANAPES

snipped chives, creme fraiche

BACON WRAPPED SCALLOPS*

applewood smoked bacon, seared sea scallop

GULF SHRIMP COCKTAIL

jumbo shrimp, classic cocktail sauce, served in mini glass

CAJUN SHRIMP + GRITS*

sauteed shrimp, creamy butter sauce, cheesy grits
presented in mini glass with tiny fork

AHI TUNA POKE

ginger-wasabi emulsion, sweet ponzu drizzle,
seaweed salad, crispy wonton or Asian spoon

SHRIMP TACOS

Grilled Shrimp, Pickled Red Onions, Jicama Slaw, Pineapple
Papaya Salsa, Cilantro Cream

YUKON GOLD POTATO BLINI

Caviar, Crème Fraiche

VEGETARIAN

ORGANIC MICRO GREENS VERRINES

With herbs, feta cheese, mint, radishes and
pomegranate vinaigrette

SPANISH GAZPACHO*

Garnished with a cucumber stick
mini mason jar

SPINACH + ARTICHOKE + FETA CHEESE

in pastry puff

GRILLED VEGETARIAN SPIEDINI

Skewers of Portobello mushrooms, red & yellow pepper marinated
in herb-infused extra-virgin olive oil

FIREFLY FARM HONEY GOAT CHEESE TARTLET

caramelized onions, pear gems, candied pecans

AVOCADO CORN CUP

cilantro, sour cream and tomato relish

HERBED CHEVRE CHEESE TARTLETS

Garnished with dried apple slices

BRUSCHETTA

crunchy baguette, brushed with olive oil butter,
topped with tomato and mozzarella

GRILLED VEGETABLE PALMIERS

kalamata olives and parma cheese

MANGO + BRIE QUESADILLA

With watercress and house-made crema

GREEK SALAD CUCUMBER CUP

Crumbled feta cheese

FIREFLY FARM GOAT CHEESE SPHERES

rolled in chopped pistachios, thin prosciutto

PORTOBELLO SLIDERS

Mozzarella, Lemon Aioli, Pesto, Mini brioche

*Fee added to these items

HORS D'OEUVRES

VEGAN - PLANT BASED

KALE + VEGETABLE DUMPLING*

loaded with kale, spinach, corn, tofu, cabbage
carrots, edamame, onions and touch of sesame oil

ROOT VEGETABLE KABOB*

Ruby red beets, golden sweet potatoes, caramelized
carrots, silky white parsnips and seasoned with rosemary
thyme and sea salt

REFRIED BLACK BEAN TOSTADA

guacamole, pickled red onion (vg)

MUSHROOM "CHORIZO" EMPANADA

saffron sofrito (vg)

HEARTS OF PALM "CEVICHE"

hearts of palm, jalapeno, red pepper, lime, cilantro,
red onion in a shooter (vg)

AVOCADO TOAST

mashed fresh avocado, black sesame seeds with
pickled green tomato relish on toasted crostini (vg)

EDAMAME DUMPLING

soy sauce pipette(vg)

VEGETABLE SPRING ROLLS

sweet chili sauce (vg)

KOREAN BBQ JACKFRUIT BUN

shredded jackfruit, Korean bbq sauce, cilantro, kimchi slaw (vg)

HOISIN MUSHROOM BUN

roasted mushrooms, pickled veg, cilantro, hoisin(vg)

VEGETARIAN

ARTISAN CORN + JALAPENO JACK CAKES

mixed with Jalapeños, Monterey jack cheese and
fresh green onions

QUINOA + ZUCCHINI FRITTER

Vegetarian and Gluten Free Quinoa and Zucchini Fritter
made with pine nuts, feta cheese, lemon juice,
fresh parsley and dill

BUFFALO CAULIFLOWER STREET TACO

avocado crema, black bean puree,
cilantro, flour tortilla (v)

BBQ JACKFRUIT SLIDER

tangy BBQ sauce, vinegar-based slaw,
Hawaiian roll (v)

SMOKED GOUDA + CHEDDAR GRILLED CHEESE

tomato-basil bisque shooter(v)





CHEF INSPIRED STATIONS

Explore this sample menu of some of our chef's latest creations. Contact us for complete and extensive menu offerings. We also create customized menu items upon request.

DC STEAK HOUSE EXPERIENCE

COFFEE-RUBBED BLACK ANGUS SHORT RIBS

cabernet franc reduction & bearnaise
crispy onion straws

SCOTTISH LOCH-DUART SALMON

passion fruit pearls

WILD MUSHROOM RISOTTO

creamy risotto, shaved pecorino romano

GRILLED ASPARAGUS SPEARS

pink Himalayan sea salt crystals, EVOO olive oil drizzle

CAPRESE SKEWERS

heirloom tomatoes, mozzarella, basil, balsamic glaze

CREAMED SPINACH

PASSPORT TO SPAIN

CEVICHE

lime cured bay scallops, freshly chopped onions,
tomatoes and cilantro

INTERNATIONAL CHEESE BOARD

assorted olives, herb infused olive oil,
tapenade, nuts, dried fruit, crispy baguette

SPANISH TORTILLA BITES

caramelized onions, potatoes

MUSHROOMS EXTRAVAGANZA

medley of shiitake and domestic white mushrooms
with goat cheese, creamy sherry white wine sauce

CAMARONES AL AJILLO

jumbo gulf shrimp sautéed in garlic butter, fresh parsley

CHICKEN CROQUETTES

offered with aioli

CARVING ACTION STATION

CHEF ATTENDED

COFFEE-RUBBED ROASTED TENDERLOIN OF BEEF

presented with crispy onion straws and haystack potatoes

TOM TURKEY BREAST

BERKSHIRE PORK TENDERLOIN

OFFERED ON THE SIDE

BEARNAISE SAUCE • HORSERADISH SAUCE • DIJON MUSTARD • HONEY MUSTARD
MANGO SALSA • HOUSE-MADE HERB MAYONNAISE

ARTISAN BREAD ROLLS + GOURMET BUTTER



CHEF INSPIRED STATIONS

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MARTINI RISOTTO ACTION BAR

(chef attended action station)

The risotto will be prepared fresh on the station and transferred to chafers for quick service!

Our chef will prepare two distinct varieties for your guests (choose 2):

SEAFOOD RISOTTO

lemon basil pearl barleyrisotto topped with shrimp + bay scallopsin a lemon butter sauce, crispy panchetta

WILD MUSHROOM IMPORTED ITALIAN RISOTTO

wild mushrooms, white wine and freshly grated parmesan cheese (v)

BUTTERNUT SQUASH AND CRISPY SAGE BARLEY RISOTTO(V)

JAMBALAYA RISOTTO

traditional imported Italian arborio rice , chickenstock, creole seasonedjumbo shrimp + diced andouille sausage

CHEF INSPIRED STATIONS

Explore this sample menu of some of our chef's latest creations. Contact us for complete and extensive menu offerings. We also create customized menu items upon request.

MAC-N-CHEESE ACTION BAR

(chef attended action station)

Our pasta chef begins with cavatappi corks crewpasta and mixes it with a rich, elegant cheese sauce and the perfect pairings. Elegantly served from a chafer (no long lines for food!). Choose 2 or 3 selections for your event from our menu or let us create one just for you!

GORGONZOLA TRUFFLE MAC-N-CHEESE

cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

THREE CHEESE MAC-N-CHEESE

cavatappi pasta, sharp cheddar, parmesan and asiago cheeses(v)

SMOKED GOUDA MAC-N-CHEESE

cavatappi pasta, sharp cheddar and smoked gouda cheeses(v)

BACON + SHARPCHEDDAR MAC-N-CHEESE

cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

SHREDDED SHORT RIB MAC-N-CHEESE

cavatappi pasta, shredded cabernet braised beef short rib, sharp cheddar, asiago

TOPPINGS BAR | OPTIONAL

FRIED SHALLOTS | CRISPY GARLIC | PICKLED JALAPENO | SUN DRIED TOMATO
SCALLIONS| CHARRED BROCCOLINI | BACON

CHEF INSPIRED STATIONS

CIAO, ITALIA!

PASTA BAR

Four Cheese Tortellini and Penne Pasta
Classic Pesto • Bolognese • Fire Roasted Marinara • Creamy
Garlic Alfredo
Pecorino Romano

PROSCIUTTO E MELONE

prosciutto wrapped canteloupe spheres, balsamic glaze

TUSCAN VEGETABLES

Grilled Eggplant, Zucchini, Squash, Red Peppers

CAPRESE SKEWERS

heirloom grape tomatoes, Cieglini mozzarella, basil chiffonade
balsamic glaze drizzle

MEDITERRANEAN

SHRIMP SCAMPI A LA GRECA

Sauteed Shrimp in a Santorini Lemon Wine Sauce, Topped with
Shaved Parmesan Cheese

EGGPLANT FETA ROLLS

Baked Eggplant Rolled in Feta Cheese Stuffing and Topped with
Fresh Tomato Basil Sauce

MINI CHICKEN KEBABS

Marinated Chicken Medallions Skewered with Onions, Tomatoes
and Green Peppers

DOLMADES

Grapevine leaves stuffed with Rice and Herbs,
crumbled feta cheese

THE SPREADS

Hummus, Taramosalata, Tzatziki, Mediterranean Olives,
Tapenade,
pita bread

CHINATOWN

JUMBO GULF SHIMP AND ORANGE CHICKEN

WOK FRIED RICE

broccoli, zucchini, snap peas, carrots,
baby bok choy, bamboo shoots, ginger,
soy sauce, spring onions, garlic and

OFFERED WITH

mini Chinese take out boxes and chopsticks

SUSHI BAR

SMOKED SALMON, TUNA AND YELLOWTAIL

ACCOMPANIED BY

pickled ginger and
wasabi, soy sauce. eel sauce, spicy mayo

chopsticks

STREET BOWL BAR

CHOICE OF BASE:

steamed jasmine rice, brown rice,
lo mein noodles

CHOICE OF PROTEIN

**TERIYAKI CHICKEN, POKE TUNE,
CRISPY BEEF**

STIR-FRIED CANTONESE VEGETABLES

hoisin sauce • spicy mayo • Sriracha



CHEF INSPIRED STATIONS

SOUTHERN COMFORT

ADULT WHITE MAC + CHEESE BAR

Cavatappi, Gruyere & Asiago Cheese

Variety of Toppings;

Market Roasted Tomatoes, Pancetta,
Applewood Smoked Bacon Bits and Tri Colored Bell Peppers,
Black Truffle Oil Breadcrumbs

ORGANIC GEORGIA CHICKEN BITES

grilled chicken, peach + orange glaze

FIREFLY FARM HONEY GOAT CHEESE + POTATO CROQUETTE

TRUFFLED DEVILED EGGS

crumbled caramelized walnuts

WEDGE SALAD

ice burg lettuce, applewood smoked bacon bits,
diced tomato, creamy gorgonzola dressing
presented in mini individual glasses

FLATBREAD BAR

WILD MUSHROOM + PROSCIUTTO

Ricotta, Fontina, black mission figs

MARGHERITA

Roasted Tomato, Mozzarella, Basil

PESTO CHICKEN

Pesto Chicken Flatbread
White Sauce, Sauteéd Spinach, Tomatoes

CARNE ASADA

sliced skirt steak, blue cheese crumbles, caramelized onions

ROASTED VEGETABLE + GOAT CHEESE

mozzarella, roasted grape tomatoes, pesto, basil, balsamic glaze

PEAR + GORGONZOLA

Olive Oil, Sliced Pear, Gorgonzola, Lemon Spritz, Arugula

CANTINA BAR

MINI TACOS

MOJO MARINATED SHREDDED PORK &
GRILLED STEAK
CILANTRO, QUESO FRESCO, PICKLED SLAW,
CHIPOTLE MAYO DRIZZLE

MINI QUESADILLA

GRILLED CHICKEN + VEGETARIAN SELECTION
FILLED WITH CARAMELIZED
ONIONS, MEXICAN CHEESE,
TOPPINGS: MANGO SALSA, MEXICAN CREMA

ELOTE

OFF THE COBB, FLAME-GRILLED MEXICAN
STREET CORN
QUESO FRESCO, CHILI-LIME ZEST,
CHIPOTLE MAYO DRIZZLE, CILANTRO

TABLESIDE GUACAMOLE

FRESH HASS AVOCADOS, LIME, CHOPPED ONIONS,
DICED TOMATOES, CILANTRO, SEA SALT,
CRACKED PEPPER, SERVED IN MOLCAJETE

LOCAL + IMPORTED CHEESE DISPLAY

selection of cheese, dried fruits, gourmet nuts, grapes fig
tapenade, quince paste, hummus, marinated olives
baguette, toasted pita

***INTERNATIONAL CHARCUTERIE MAY BE
ADDED FOR UP-CHARGE**



SEATED DINNER OPTIONS

FIRST COURSE

FARMERS SALAD OF YOUNG GREENS

Mini poached pears, crumbled Gorgonzola, candied almonds
Traditional vinaigrette

ARTISTIC SALAD OF MACHE + ROCKETTE

hydro cucumber bracelet, mini poached pear, caramelized walnuts, edible blooms,
champagne vinaigrette

SHRIMP, CRAB, AVOCADO + MANGO STACK*

shrimp and crab tossed in remoulade, layered with avocado and mango with Lobster bisque shooter

ROMANCE SALAD

Mixed baby greens, chèvre, candied walnuts, edible blooms,
Strawberries, drizzled with raspberry vinaigrette

DECONSTRUCTED ARUGULA SALAD

Arugula, Cold-pressed Olive Oil, Gorgonzola Panna Cotta
Roasted Wild Mushrooms, Grilled Garlic Crostini

SEARED SCALLOPS*

Yellow Tomato Gazpacho, edible bloom, orange segments

HEIRLOOM TOMATO CAPRESE

garden basil, house made mozzarella
extra virgin olive oil, balsamic

ORGANIC BABY LETTUCES

pears, candied walnuts
red wine vinaigrette, blue cheese



SEATED DINNER OPTIONS

MAIN COURSE - MEAT + POULTRY

CHICKEN PROVENÇAL

roasted organic chicken, aromatic sauce of garlic, tomatoes & white wine

PARMESAN-CRUSTED CHICKEN

tomato basil relish, lemon butter, shaved parmesan

GRILLED SONOMA CHICKEN BREAST

sun dried tomatoes, goat cheese, wild mushroom-marsala sauce

GRAND MARNIER BREAST OF CHICKEN

roasted organic chicken, grand marnier glaze, apricot, orange zest

**COFFEE RUB ROASTED GRASS-FED FLAT-IRON STEAK
OR FILET MIGNON***

Fig Balsamic Demi glaze, pearl onions

24-HOUR BRAISED BEEF SHORT RIBS

natural jus

BOURBON LACQUERED BBQ PORK CHOP*

boneless pork loin

RACK OF NEW ZEALAND LAMB*

rosemary glaze

• ***FEES APPLY **WAGYU BEEF AVAILABLE UPON REQUEST**



SEATED DINNER OPTIONS

MAIN COURSE -VEGETARIAN + VEGAN

(vg) denotes vegan dishes

PORTOBELLO MUSHROOM RAVIOLI

Pink vodka sauce + parmesan curls

GORGONZOLA GNOCCHI

white wine + shallot creme reduction, toasted pine nuts

PAN-FRIED TOFU STEAK

coriander cream, asparagus, wild mushroom risotto cake

WILD MUSHROOM + SWEET PEA RISOTTO

Parmesan Curls

MEDITERRANEAN GRILLED EGGPLANT

with couscous and preserved lemon gremolata (vg)

MISO GLAZED EGGPLANT

with carrot ginger quinoa, lentils, and sesame seeds (vg)

EGGPLANT ETOUFFEE

roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices, served over parmesan polenta (v)

STUFFED SWEET POTATO

with roasted romanescos, beans, blistered grape tomatoes, currants, caper, pistachio, lemon, herbs (vg)

PAN FRIED GNOCCHI

with roasted cauliflower, parmesan cream and crispy sage (v)

MUSHROOM + TRUFFLE RISOTTO CAKE

citrus dressed arugula, roasted zucchini, balsamic syrup (v)

BUTTERNUT SQUASH "FILET MIGNON"

topped with wild mushroom ragout (vg)

TUSCAN PORTOBELLO MUSHROOM

grilled and sliced; served over grilled vegetables + cannellini bean salad, fresh spinach, roasted red peppers, EVOO, topped with preserved lemon gremolata (vg)



SEATED DINNER OPTIONS

MAIN COURSE - SEAFOOD

CHARLESTON STYLE SHRIMP+ GRITS

onions, peppers, andouille sausage in a white wine cream sauce
served with Southern Braised Collard Greens

JUMBO LUMP CRAB CAKES

New Orleans style, with creole white remoulade sauce, corn macque-choux

FRESH-CAUGHT FISH SELECTIONS:

We use only the freshest seafood, locally sourced and we would be happy to suggest the best option for your event based on the season and availability

LOCH-DUART WILD-CAUGHT PAN-SEARED SALMON

MAHI MAHI A LA PLANCHA

fresh, wild caught

MISO GLAZED GULF-COAST GROUPER

GRILLED HALIBUT*

FISH PREPARATIONS:

artichoke, lemon, and leek cream sauce, creole remoulade crusted
grilled fennel & lemon salad, smoked eggplant caponata, citrus salsa verde,
pistachio pesto

***FEES APPLY**

****WAGYU BEEF AVAILABLE UPON REQUEST**

SEATED DINNER OPTIONS

MAIN COURSE ACCOMPANIMENTS

MIXED WILD MUSHROOM RISOTTO

Portobello, Crimini, Shiitake, Button and Oyster Mushrooms,
Organic Spinach, Truffle Oil, Parmesan (Vegan w/out Parm)

SAFFRON BASMATI RICE

with almonds, peas, and crispy garlic (vg)

TRADITIONAL JASMINE RICE

seasoned perfectly with salt (vg)

WILD + BROWN RICE BLEND

steamed with aromatics (vg)

SEASONED QUINOA PILAF

CRISPY POLENTA CAKE

CREAMY PARMESAN POLENTA(V)

CAULIFLOWER MASH

seasoned simply with salt, cream and butter

PEARLED COUS COUS

spinach, toasted pine nuts

YUKON GOLD + SWEET POTATO GRATIN

POTATO DAUPHINOISE

ROASTED FINGERLING POTATOES

celtic sea salt, fresh herbs, cold-pressed olive oil

ROASTED CREAMER POTATOES

herbs, cold-pressed olive oil, garlic, red onions

LOW COUNTRY MASHED POTATOES

with truffle oil

GRILLED EGGPLANT INVOLTINI

with peppers, tied with chives

CHARRED BRUSSEL SPROUTS

sea salt, honey + goat cheese

ASIAN SLAW

shaved cabbage, cilantro, creamy dressing

SHERRY-GLAZED MUSHROOMS

INDIVIDUAL CORN SOUFFLÉ

HAND-PEELED BABY CARROTS + HARICOT VERTS

shallots + honey butter

ROASTED ASPARAGUS

seasoned simply with Kosher salt and
fresh ground black pepper (vg)

GRILLED GREEN BEANS

garlic, sea salt

GRILLED ASPARAGUS

lemon zest

BLISTERED TOMATOES

BRUSSEL SPROUTS + CRISP SHALLOTS

ROASTED RATATOUILLE STACK

ROASTED BROCCOLINI

seasoned simply with Kosher salt and
fresh ground black pepper

GARLICKY BROCCOLINI

tossed in melted butter with fresh
garlic and herbs

LATE NIGHT SNACK OPTIONS

CAJUN SHRIMP + GRITS

sautéed shrimp, andouille sausage in Cajun low-country reduction, house-roasted tomatoes, onions, cheddar, parmesan cheese grits

MINI CROQUE MONSIEUR

smoked ham, tomato, Gruyere cheese and Dijonnaise béchamel drizzle, mini artisan bread

MILLIONAIRE'S BACON

baked with brown sugar, black pepper, cayenne and maple syrup drizzle

SILVER DOLLAR PANCAKES

with fruit + maple drizzle

BITE-SIZE GRILLED CHEESE + TOMATO BISQUE SHOOTER

melted cheddar, toasted buttery bread

CHOCOLATE CHIP COOKIES + VANILLA MILK SHOTS

MINI DONUTS + ESPRESSO SHOTS

SHOESTRING FRIES

sea salt, ketchup, melted cheese sauce



DESSERT OPTIONS

DESSERTS

CHOCOLATE ROYALE

Valrhona chocolate mousse Layered with dark chocolate decadence cake And raspberry confit Fresh seasonal berries

GATEAU A LA MOUSSE DE MANGUE

Moist mango mousse cake Interspersed with layers of strawberry jam

SOUTHERN CHOCOLATE BROWNIE

Douse of Kentucky bourbon Crème anglaise Plump raspberries

CREME BRULEE

Madagascar vanilla infused custard Crisp caramel on top garnished with Fresh fruit

MEYER LEMON MOUSSELINE + CAKE

Ginger snaps + fresh raspberries

CARAMELIZED APPLE CRISP

Butterscotch sauce + fresh mint Chocolate macaron

HAND CARVED FRESH FRUITS

Offered with chocolate truffle sauce

DRISCOLL STRAWBERRIES

Triple dipped in decadent dark chocolate

TIRAMISU

Italian Almond Cream Cake Hazelnut Torte Lemon + Coconut Cake

CHEFS SELECTION OF MINI PATISSERIE

FRENCH MACARONS

FLOURLESS CHOCOLATE CAKE

INDIVIDUAL PANNA COTTA

berry coulis

TRES LECHES

ALMOND CAKE WITH RUM

DESSERT STATIONS

NEW ORLEANS BANANAS FOSTER

Vanilla Ice Cream, Brown Sugar, Banana Liqueur, 151 Rum

CHERRIES JUBILEE

Kirsch Brandy, Vanilla Ice Cream

FLAMING S'MORES

Marshmallows, Chocolate Chips, Graham Cracker Crumbs

MINIATURE PIE STATION

Apple • Mixed Berry • Pumpkin • Chocolate • Pecan Key Lime

APPLE CIDER DONUTS

Salted Caramel & Mexican Hot Chocolate Sauces

DESSERT SHOTS

TIRAMISU

Lady Fingers, Espresso Syrup, Caramel, Mascarpone Mousse, Chocolate, Espresso Beans

STRAWBERRY SHORTCAKE

Strawberry Shortcake Dessert Shot | Whipped Cream

KEY LIME PIE

Graham Cracker Crumble, Whipped Cream

CARROT CAKE

Cream Cheese Mousse, Walnuts, Raisins

RED VELVET

Cream Cheese Mousse, Pecan

CHOCOLATE CRUNCH

Chocolate Cake, Chocolate Covered Crispies Chocolate Mousse, Whipped Cream

MINI VERRINES

choice of: chocolate, lemon, raspberry, mango, lemon



Equipment Included in Proposals



***upgrades available upon request**



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