



Washington DC's Best Kept Secret

1455 Pennsylvania Ave NW Washington, DC 20014 • www.pariscaterers.com • 202-635-3500



Paris is always a good idea

Meet Paris Caterers

Established in 1973, Paris Caterers presents you with 42 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, 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, fresh, off-the-vine ingredients inspire us as we pride ourselves in using an assortment of locally grown & seasonal products. We offer handcrafted menus to suit your own personal taste.

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



Hors D'oeuvres

Butlered Hors D'oeuvres

Classic Colossal Shrimp Shooter
Bloody Mary cocktail sauce

Fire Grilled Thai Spiced Shrimp
Skewered on sugar cane

Cumin + Cilantro Scented Shrimp
Splash of lime juice Mango coulis

Coconut Porcupine Shrimp
Pina colada coulis

Diminutive Maryland Crab Cake
Luscious jumbo lump Eastern shore remoulade

Jumbo Lump Crab Tartlet
Snipped chives + crème fraiche

Pan Seared Ahi Tuna
Thinly sliced sushi grade Scallions, ginger, crispy wonton Seaweed crown

Smoked Scottish Salmon
Petite potato pancake

Bay Scallops Ceviche
Lime + orange juice “cooked” Red onions, coconut, + ginger Micro greens
Seeded cucumber cup



Hors D'oeuvres

Butlered Hors D'oeuvres

Peking Duck Parcel
Spring onions + hoisin

Crisp Chicken Croquette
Cilantro mousseline

The Tiniest Tavuk Kebab
Flamed kissed juicy boneless breast of chicken Exotically spiced Rum reduction
enhanced guava glaze

Quesadillas al Carbon
Deep marinated fire grilled flank steak Melting queso
Hand smashed guacamole + sour cream

Rustic Chicken Crostini
Grilled garden vegetables

Guacamole + Tomato Concasse
Summer corn cake Fresh cilantro

Spanakopita
Golden greek phyllo triangles Enveloping leafy spinach + feta cheese

Tartlet au Fromage de Chevre
Merry goat round cheese + sun drenched tomato

Diminutive Dim Sum
Gingered Asian vegetable dumplings Clever in a bamboo steamer

Manzo Crostini
Fire grilled black angus flank steak



Hors D'oeuvres

Butlered Hors D'oeuvres

Crispy Thai Spring Rolls

Lemongrass marinated beef, chicken or pork Slightly spicy peanut sauce Cilantro
+ thai basil

Hand Pulled Barbeque Pork

Itty-bitty cheddar biscuit or soft roll Cole slaw

Plum Sauced Pork Tenderloin

Threaded on bamboo skewers Cognac reduction

Petit PBJ

Pear, brie + jambon madrange

Petit GC

The tiniest cheddar grilled cheese

Herbaceous Lamb Chop Pops

Parsley, sage, rosemary + thyme

Ottoman Borek

Freshly minced lamb Enveloped + baked in phyllo Cinnamon + sugar sprinkle

Arancini di Riso

Crisp risotto orbs Melting mozzarella Smoked tomato jam

Honeydew Gazpacho

Cool cucumber + mellow mint

Shaving of Smithfield Virginia Ham

Bite-size cheddar biscuit Stone ground mustard

Figs in a Blanket

Plump luscious figs Snug under prosciutto cover Balsamic reduction



Hors D'oeuvres

Butlered Hors D'oeuvres

Wild Mushroom + Camembert
Warm buttery tiny pie shell

Baby BLT
Apple wood smoked thick sliced bacon Little lettuce + tiny tomato

Two Bite Kobe Beef Burgers
Smoked gouda + black cherry compote Baby brioche





Stations

CEVICHE BAR

GULF SHRIMP CEVICHE

citrus cured shrimp, freshly chopped onions, tomatoes,
sweet potato cubes, cilantro

SCALLOP CEVICHE

citrus cured bay scallops, freshly chopped onions, tomatoes,
island spice, cilantro

AHI TUNA POKE

wasabi-ginger emulsion, crispy wonton or Asian spoon

SMOKED CEVICHE

smoked Mahi-Mahi, jicama, red onions, bbq tortilla strips,
cilantro

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CIAO ITALIA!

PASTA BAR

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

PROSCIUTTO E MELONE

prosciutto wrapped canteloupe spheres, balsamic glaze

Grilled Eggplant, Zucchini, Squash, Red Peppers



Stations

VILLA ESPANOLA {Presented Tapas Style}

CEVICHE

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

Selection of international cheeses, assorted olives, herb infused olive oil, tapenade, nuts, dried fruit, crispy baguette

SPANISH TORTILLA BITES caramelized onions, potatoes

CHAMPINONES 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

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MINI SLIDER STATION
grass-fed wagyu beef, veggie burgers, turkey burgers

all the toppings: bibb lettuce, onions, crispy onion straws, tomato, truffled ketchup, mayo, mustard, BBQ sauce, pickles
soft brioche rolls,

FRY DISPLAY
FRENCH FRIES + SWEET POTATO FRIES

MINI CRAFT BEER SHOTS



Stations

PASSPORT TO ASIA

STIR-FRY

Jumbo Gulf Shrimp, Organic Orange Chicken

WOK FRIED RICE

broccoli, zucchini, snap peas, carrots, baby bok choy, bamboo shoots,
ginger, soy sauce, spring onions, garlic
offered with mini Chinese take out boxes and chopsticks

WAKAME SEAWEED SALAD

ASSORTED SUSHI ROLLS

spicy mayo, wasabi, soy sauce, pickled ginger

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DC STEAKHOUSE STATION

Braised 24-Hour Black-Angus Short Ribs
cabernet sauvignon glaze

TRUFFLED MASHED POTATOES

GRILLED ASPARAGUS TIPS

CREAMED SPINACH

CRUMBLIED MAYTAG BLUE CHEESE

CHERRY TOMATOES, MOZZARELLA, BASIL, BALSAMIC GLAZE

MINI SOFT ROLLS

&

WINTER CHOPPED SALAD

young greens, poached pears, dried cherries, pumpkin seeds,
crumbled point Reyes blue, pear & balsamic vinaigrette
presented in mini glasses



First Course

Offered with freshly baked artisanal sticks & breads
Himalayan pink sea salt crystal butter

Roasted Pears + English Stilton
Crisp petit greens Caramelized pecans Honeyed champagne vinaigrette

Jumbo Shrimp + Tropical Mango
Baby arugula, romaine + butter lettuces Gingered mango vinaigrette

Grilled Watermelon
Young petit greens Yellow + red pear tomatoes Toasted pumpkin seeds Feta
crumbles Fragrant cumin vinaigrette

Heirloom Beet Carpaccio
Translucent slices of colorful beets Artistically arranged Frisée + carnival micro
greens Crumbled chèvre Spring dendrobiums

Spring Salade de Printemps
Lolla rosa, mizuna + baby bibb lettuces Air dried cherries, colorful carrot julienne
Pear tomatoes, sugar + spice walnuts Vintage port vinaigrette

Tender Leaves of Belgian Endive
Unusual edible wild orchids + petit greens Apple crisps + crumbled bleu cave
Fresh berry vinaigrette

Pan Seared Diver Sea Scallop
Wilted baby spinach Toasted pine nuts Saffron olive oil Curiously long grissini

Grilled Eggplant Roulade
Stuffed with fresh mozzarella Diced roma tomatoes

Portobello Mushrooms + Bell Peppers
Little mixed greens + freshly snipped herbs Sliced chevre + toasted walnuts



First Course

Offered with freshly baked artisanal sticks & breads Himalayan pink sea salt crystal butter

Mushroom + Melting Gruyere Tart

Combined with caramelized Vidalia onions Alongside delicate wild greens, apple crisps Air dried cherries, roasted red pepper vinaigrette

Pearl Couscous Plump Vine Tomato

Brunoise of Mediterranean vegetables Arugula, frisée + red oak lettuces Sautéed shallot vinaigrette

Classic Hollywood Cobb

Rich ripe avocados + vine red tomatoes Sieved hard boiled organic eggs Crisp bacon + Roquefort crumbles

Bride's Bouquet

Colorful edible blossoms Sliced strawberries + candied pecan bits Leafy romaine, lola rosa + endive lettuces Rose petals, champagne vinaigrette

Velvety Vichyssoise

Delightfully chilled leek + potato potage Subtle seasonal sorrel garnish

Charlestonian She Crab Soup

Hand-picked atlantic blue crab Whiff of sherry Buttermilk beignet

Rich Tomato Blsque

Aromatic of fresh herbs Grilled gruyere baton



Main Course

***Offered with freshly baked artisanal sticks & breads
Himalayan pink sea salt crystal butter***

USDA Black Angus Tenderloin

Pan seared + oven roasted Crusted with fresh herbs Delicately hand sliced
Cipollini onions

Barolo Braised Beef Short Ribs

Seductively tender Essence of mirepoix

Juicy Breast of Free-Range Chicken

Oven roasted boneless breast Preserved lemons + fragrant garlic Cracked olives
+ spring onions Lemon-thyme baste Fresh herbs

Crunchy Macadamia Chicken

Embellished with Japanese breadcrumbs Gingered mango chutney

Poulet Paillard Roulade

Hand-flattened boneless breast of hen Rolled, roasted + medallion sliced Silver
queen corn, olives, capers + raisins Rich reduction of barolo

Fire Grilled Filet of Atlantic Salmon

Roasted tomato, basil + thyme salad

Sherry Splashed Roasted Cod

Fresh herbs Brilliant stroke of Spanish saffron creme

Open Flame Grilled Mahi-Mahi

Sparkling fresh boneless filet Crown of mango salsa



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Vegetarian Options

Portobello Tower

Balsamic bathed mushroom caps Wilted garden spinach + fresh tomatoes
gruyere + baked to perfection in individual terracotta vessels

Spinach + Three Cheese Ravioli

Melting buffalo mozzarella Grana padano + parmagianno di reggiano
Yellow bell pepper crème Diced vine ripe tomatoes Basil chiffonade

Sides

Seasonal Selections

Fresh Asparagus Arrows
Shallot butter + carrot quiver

Gold + Red Roasted Beets
Herbal infused extra virgin olive oil

Bouquet of Haricot Verts
Baby French green beans Gathered in translucent carrot ribbon Lavender
butter

Roasted Red + Yellow Peppers Sugar Snap Peas Tangerine honey butter

Julienne of Carrots
Cinnamon scented butter



Main Course

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Sides

Seasonal Selections

Rosemary Roasted Baby Ratatouille Provencal
Zucchini, peppers, eggplant Parsley, thyme, garlic

Red + Yellow Pear-jolais Tomatoes
Sauteed with crushed garlic Hand snipped fresh herbs

Silver Queen Corn Soufflé
Individually portioned

Creamy Wild Mushroom Risotto
Parmagianno di reggiano curls

Saffron Rice Timbale
English garden peas

Aromatic Jasmine Rice Pilaf
Vermicelli, slivered silver almonds

Israeli Pearl Couscous
Garden spinach + butternut squash Extra virgin olive oil + fresh herbs

Smashed Potatoes
Slow roasted garlic

Roasted Golden Yukons + Shallots
Fragrant of rosemary Sea salt crystals + cracked peppercorns

Rainbow Fingerlings
Fine herbs + olive oil

Towering Gratin
Amethyst, gold + sweet potatoes Caramelized onions Melting gruyere +
crème fraiche



Delectable Desserts

Chocolat Royale

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

Gateau a la Mousse de Mangu

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

Designer Wedding Cake Whimsical Cupcake Tower

Hand Carved Fresh Fruits Offered with chocolate truffle sauce

Driscoll Strawberries

Triple dipped in decadent dark chocolate

Chocolat Royale Gateau

Tiramisu

Italian Almond Cream Cake Hazelnut Torte Lemon + Coconut Cake

Petite Crème Brulee Tiny Napoleons Bite-Size Brownies + Blondies

Jeweled Fruit Tarts

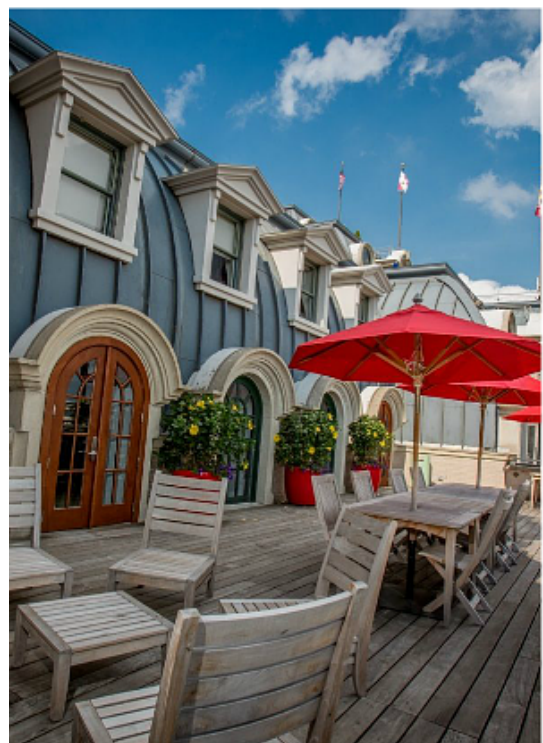
Macarons Cheesecake Lollipops

Milk, White & Deep Dark Chocolate European Inspired Cookies

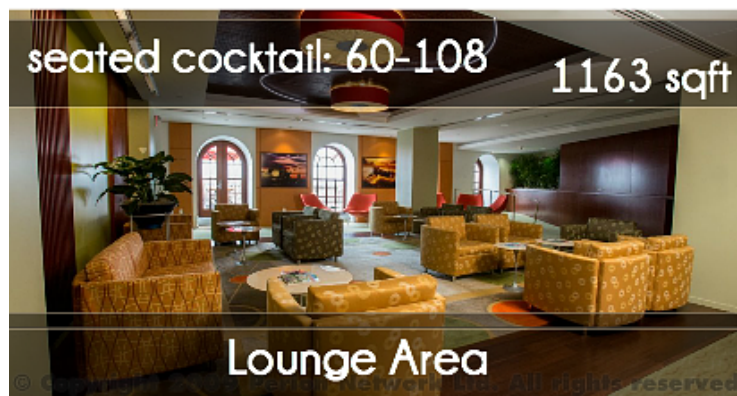


Exclusive Venues

The Willard Event Center - by, Paris Caterers



seated/cocktail: 70-100
Roof-top Terrace 1065 sqft



seated cocktail: 60-108 1163 sqft
Lounge Area



seated/cocktail: 20-30 393 sqft
Ambassador Room



seated/cocktail: 40-60 592 sqft
International Room

Perfect space for

- Receptions
- Sit-Down Dinners
- Weddings
- Special Soirees
- Personal Celebrations
- Rehearsal Dinners
- Retirement Parties
- Holiday Parties



Exclusive Venues

101 Roof-Top Terrace

Whether you are planning a work event, an extravagant wedding, or your group numbers 40 or 400, 101 Constitution's roof terrace will help you create and define an unforgettable, signature event. With its spectacular views, the roof will be perfect for your occasion.

The Terrace at 101 Constitution is the place to gather, celebrate and enjoy the panoramic views of our Nation's Capital. Perfect for more intimate events, with close proximity to Capitol Hill, this venue will embellish any gathering. Whether it's a sit down dinner or a standing reception that flows onto the terrace, guests can take in the unprecedented and historic views from all vantage points.

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Exclusive Venues

The Observatory | Rooftop Terrace

Experience a breathtaking rooftop event space under the stars in the heart of DC, overlooking our nation's Capitol Building. With a backdrop of historic Washington, DC, the Observatory at America's Square is centrally located within walking distance of the Capitol Building, the Smithsonian Museums, Union Station and other national landmarks. The intimate outdoor veranda is the perfect enchanting space for any modern and contemporary wedding or event.

Rental Information

- \$8,000 Fee for 5 hours
- Rental includes discounted parking in-house
- Capacity: 120 seated; 242 standing
- Deposit: 50% of rental fee
- Address: 300 New Jersey Avenue, NW Washington, DC 20001



Exclusive Venues

Capitol View

Capitol View at 400 is Washington's newest and most distinctive rooftop venue featuring spectacular views of the US Capitol, The Washington Monument and Union Station. This rooftop even comes complete with a ship's compass binnacle. The space is equipped with a unique retractable canopy, heating, and air conditioning, providing year round comfort for your special event. Experience a spectacular view of Washington from Capitol View at 400.

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- Personal Celebrations
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- Retirement Parties
- Holiday Parties



Paris Caterers - References

WEDDINGS

Elizabeth Reid
reidsannapolis@aol.com
Wedding at White Hall, Annapolis MD
300 Guests

Maggie Sommers
mdsommers@gmail.com
Wedding at 101 Rooftop, Washington DC
164 Guests

Elizabeth Kinney
ekinney@annapolislighthouse.org
Wedding at Private Residence &
Multiple events
260 Guests

Amanda Volkoff
amanda.volkoff@gmail.com
Wedding at 101 Rooftop
Washington DC
155 Guests

CORPORATE

American Frozen Food Institute
Katelyn Palatucci
kpalatucci@affi.com
500-600 Guests

Exelon
Jennifer Wolle
JenniferWolle@aimia.com
101 Rooftop, Washington DC
350 Guests

Finnegan Law Firm
Adrian Hamilton
adrianhamilton@finnegan.com
50-325 Guests

National Mining Association, Hecla
Ashley Hurst
ahurst@nma.org
500-600 Guests
Multiple Events

Yahoo!
Maureen Ezeike •
mezeike@yahoo-inc.com
500 Guests
Multiple Events

American Healthcare Association
Platinum Donors
Will Griffith • wgriffith@ahca.org
150-175 Guests
Multiple Events



Paris Caterers - Stay Connected

