

Paramount Pictures

Gourmet Lunch

at an exclusive studio location

beverages

soft drinks and water

petite wedge salad

local baby romaine lettuce topped with gorgonzola cheese crumbles, heirloom tomatoes, applewood smoked bacon, and buttermilk ranch dressing

caprese platter

tomato, mozzarella, basil, wild rocket, lemon, with balsamic and extra virgin olive oil

flat iron steak

grilled with fresh rosemary and house blend spices

pan seared chicken breast

marinated in lemon and thyme served with traditional chimichurri sauce

seasonal grilled vegetable platter

finished with extra virgin olive oil, sea salt and micro basil

cocoa ganache brownies

crowned with a fresh raspberry coulis

artisan levain bread

served with whipped butter and sea salt

Please note any food allergies or dietary restrictions at the time of booking or no later than 24 hours of tour date. We will try our best to accommodate your request.

