

Catering

SELECTIONS





CATERING

2021-2022 Pricing Guide

Using only the freshest ingredients, unique and innovative recipes, your meal is prepared from start to finish on-site, whether plated, family-style, buffet or event festive food stations, passed appetizers, and so much more.



Reception Buffet

\$36

(per person)

Includes:

*One Entrée
Accompanying Side
Grilled Vegetables
House Salad
Rolls & Butter*

Dinner Buffet

\$48

(per person)

Includes:

*Two Entrées
Choice of Two Sides
Grilled Vegetables
Choice of Salad
Rolls & Butter*

Plated Dinner

\$61

(per person)

Includes:

*Two Entrées
Choice of Two Sides
Grilled Vegetables
Choice of Salad
Rolls & Butter*

Brunch Buffet

\$25

(per person)

Includes:

*One Entrée
Choice of Two Sides
Mini Croissants
Fresh Fruit*

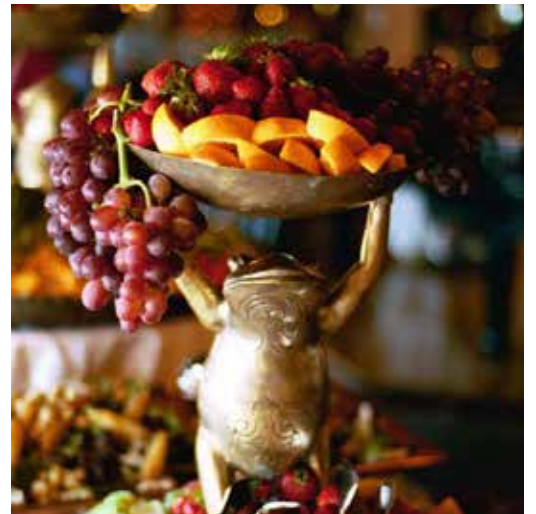
When you host your event with Imperia, you benefit from our incredible catering staff who ensure the best setup, flow, and selections for the style of event you are hosting.



2021-2022 Pricing Guide

À La Carte Additions

Festive Food Stations.....	\$9.5 - \$19.5
Tray-passed Appetizers.....	\$3.5 ea or three for \$9
Carving Station.....	\$7 - \$12
Seafood Tower.....	\$19.5
Charcuterie/Antipasto Spread.....	\$6
Fruit & Cheese Spread.....	\$4
Fruit & Cheese Table Platters.....	\$4.5
Pre-Ceremony Bubbles & Bites for the Wedding Party.....	2 for \$228
Late Night Cravings Stations.....	\$3.5 - \$7
Kids Meals.....	\$10.5
Plated Desserts.....	\$6
Add a Dinner Side.....	\$6.5
Add a Dinner Entrée.....	\$10.5
Add a Dinner Salad.....	\$5
Add a Brunch Entrée or Platter.....	\$7.5 - \$15.5
Add a Brunch Side.....	\$4.5





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The Mouthwatering Details

Tray-passed Appetizers.....\$3.5 ea or three for \$9

- Red Pepper Hummus Cucumber Cup **/**
- Wild Rice Scallion Cakes - *chili romesco* **
- Roasted Vegetable Skewer - *chive oil drizzle* **/**
- Polenta Triangle - *tomato chutney* **/**
- Stuffed Mushrooms - *quinoa, sunflower seeds, spinach* **/**
- Caprese Skewer - *mozzarella, cherry tomato, Kalamata olive, basil garlic oil, balsamic drizzle* */**
- Brie & Apricot Crostini *
- Pistachio Pork Tenderloin - *merlot jelly, wonton flower*
- Seared Black Pepper Tuna on Endive ***
- Tempura Crab Pops - *harissa aioli*
- Wild Mushroom & Prosciutto Flatbread
- Gorgonzola Beef Tenderloin - *caramelized onion galette*
- BLT Bite - *candied bacon, lettuce, tomato bites, brioche*
- Lobster Strata Bites - *lobster, bacon, cheddar, scallion bread pudding cups*
- Camembert & Apricot Chutney Pillows *
- Signature Ahi Poke Cucumber Cup
- Apple & Cashew Chicken Salad on Endive ***
- Lobster Bisque Sip with Grilled Prawn
- Blackened Prawns with avocado tequila aioli ***
- Seven-Spice Duck - *sesame pancake, peach chutney*
- Chicken & Waffle Bites - *maple mascarpone*



All prices are per person unless otherwise noted

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Carving Stations

London Broil - <i>house made coffee rub</i> ***	\$7
Garlic Rosemary & Gorgonzola Beef Tenderloin ***	\$10.5
Classic Prime Rib - <i>house-made au jus and creamy horseradish</i> ***	\$12
Brown Sugar & Brandied Ham ***	\$10.5
Roast Turkey - <i>garlic thyme butter</i> ***	\$7

Party Pleasers

Stunning Seafood Tower - <i>crab, scallops, prawns, seared ahi, smoked salmon, clams & mussels, served with lemon & house-made cocktail sauce</i> ***	\$19.5
Charcuterie/Antipasto Spread - <i>aged salami, prosciutto, barbeque pork loin, smoked gouda, dill Havarti, mozzarella, brie, spiced nuts, pickled vegetables, olives, assorted grilled bread & crostini</i>	\$6
Fruit & Cheese Spread - <i>fresh assorted fruit & assorted cheeses</i> *	\$4
Fruit & Cheese Table Platters *	\$4.5
Pre-Ceremony Bubbles & Bites for the Wedding Parties	\$228 for 2

Late Night Cravings

Seattle Street Dogs - <i>all beef hot dogs, grilled onions, ketchup, mustard, Sriracha, relish, cream cheese</i>	\$5.5
Nacho Pan - <i>corn tortilla chips, cheddar, olives, green onion, salsa & sour cream for dipping</i> */***	\$3.5
Circus Munchies - <i>mini-corn dogs, curly fries, soft pretzels, ketchup & yellow mustard</i>	\$6.5
Chocolate Chip Cookie & Milk Shots	\$3.5
Fresh Popped Pop Corn Bar with toppings */***	\$3.5
Chicken & Waffles - <i>maple mascarpone topping</i>	\$6
Mini Cheeseburger Sliders - <i>beef patty, cheddar, dijon mayo & ketchup</i>	\$7

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Entrees

- Vegan “Meat & Potatoes” - *charbroiled portabella, cauliflower mash **/***
- Eggplant Cannelloni - *red pepper chickpea puree, Walla Walla onion sauce **/***
- Stuffed Bell Peppers - *basmati rice, eggplant, golden raisins, carrots, squash, red curry, coconut milk **/***
- Braised Leek & Wild Mushroom Potato Cakes ****/****
- Pan Seared Sockeye Salmon - *soy-mirin beurre blanc & ginger gremolata*
- Grilled Salmon - *pink peppercorn & honey-garlic glaze ****
- Baked Sockeye Salmon - *herbed panko & lemon aioli*
- Grilled Sockeye Salmon - *Tuscan spiced butter, heirloom tomatoes, basil, caper berries ****
- Pan Seared Halibut - *tequila butter & roasted corn-jalapeno salsa **** add'l \$3.5pp
- Parmesan Crusted Halibut - *wasabi tartar sauce* add'l \$3.5pp
- Mahi Mahi - *cilantro butter, black bean & roasted peanut relish ****
- Seafood Brochette - *prawns, scallops salmon, lemon shallot butter* add'l \$3.5pp
- Pan Seared Airline Chicken Breast - *bacon, caramelized onion, white wine & butter ****
- Prosciutto Wrapped Chicken Breast - *Salumi prosciutto, roasted shallot cream ****
- Wild Mushroom Chicken Roulade - *calvados sauce ****
- Harissa Chicken Cutlets - *peach chutney ****
- Shoyu Chicken Drumettes - *marinated with soy sauce, brown sugar, green onion, sesame*
- Whiskey Petite Beef Tenderloin - *Walla Walla onion & mushroom Fremont whiskey demi-glaze **** add'l \$3.5pp
- Chimichurri Shoulder Loin Steak - *fresh herb & garlic chimichurri ****
- Bulgogi Beef Tips - *Korean spice rub, green onion, & sesame*
- Balsamic Shoulder Loin Steak - *caramelized balsamic & red onion ****
- Braised Beef Short Ribs - *mushrooms & bourbon demi ****
- Steak Oscar - *petit tenderloin, crab leg, asparagus béarnaise **** add'l \$3.5pp
- Grilled Pork Shanks - *Pike Brewing Co. stout & honey glaze*
- Pork Tenderloin - *Walla Walla sweet onion mustard & honey glaze ****
- Vegetable Basilicata - *eggplant, Portobello, spinach, pesto, heirloom tomato, provolone **/***

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Sides

Linguine Puttanesca - *stewed tomatoes, anchovies, capers, olives, red pepper flakes*

Moroccan Lentil Stew - *lentils, carrots, tomato, onion, Moroccan Spices **/***

Pasta Jardinière - *garden vegetables, arugula pesto, pine nuts ***

Pearl Cous Cous Salad - *peas, golden raisins, roasted cauliflower, pine nuts, curry yogurt dressing **

Cremini Mushroom Risotto Cakes **/***

Crispy Loaded Baked Potato Roll - *mashed potatoes, bacon, cheddar, chives, sour cream rolled in a lumpia wrapper & fried*

Lemon Ricotta Ravioli - *spring peas, leeks, champagne cream **

Portobello Mushroom Ravioli - *browned butter, basil, leeks, parmesan, pine nuts **

Mac n' Cheese - *smoked gouda, cheddar, parmesan, mascarpone **

Lobster Mac n' Cheese - *Maine lobster claws, smoked gouda, cheddar, parmesan, mascarpone*

Roasted Cauliflower & Garlic Mash ***/***

Brown Butter Gnocchi - *sage, parmesan, shallots **

Roasted Brussels Sprouts - *shallots, bacon, granny smith apples, butter ****

Wild Rice - *dried cranberries, almonds, mirepox */***

Pumpkin Ravioli - *asparagus tips, walnuts, olive oil, Romano **

French Green Beans - *butter, garlic, almonds */***

Vegetable Trio - *rainbow carrots, fingerling potatoes, butternut squash, rosemary & garlic **/***

Seasonal Grilled Vegetables - *olive oil, salt & pepper **/***

Herb Roasted Potatoes ***/***

Roasted Garlic Mashed Potatoes **/***

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Salads

Mixed Green Salad - *Washington apples, dried cherries, gorgonzola, five-spice almonds, apple honey vinaigrette */****

Panzanella Salad - *baby spinach, Kalamata olives, tomatoes, mozzarella, grilled focaccia, white balsamic vinaigrette **

Arugula & Shaved Fennel Salad - *cucumber, pickled red onion, cherry tomatoes, parmesan, lemon-basil vinaigrette */****

Spinach & Arugula Golden Beet Salad - *goat cheese, hazelnuts, pomegranate seeds, coriander vinaigrette */****

Caesar Salad - *romaine, focaccia croutons, parmesan crisps*

Butternut Squash Salad - *oven roasted tomatoes, artichoke, spiced pipitas, frisée, coriander vinaigrette **/****

Picky Palate Pleasers - Kid-Friendly Options.....\$10.5

Signature Mac n' Cheese with baby carrots *

Cod Fish & Chips with tartar sauce for dipping

Chicken Strips & Fries with ketchup for dipping

Penne Pasta Alfredo with grilled chicken & parmesan



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Festive Food Stations

Loaded Baked Potato Bar - crumbled bacon, shredded cheddar & crumbled blue cheese, herbed butter, diced scallion, & dill sour cream ***\$11

Slider Bar Trio - rainbow slaw, pretzel rolls *\$14.5

Includes:

- Braised barbeque pork ***
- Scallion & herb salmon patties
- Grilled Portobello mushrooms **/**

Fiesta Nacho Bar - pico de gallo, Becher's cheese sauce, sliced olives, diced scallions, corn chips */*** \$9.5

Includes:

- Tequila-lime shredded chicken ***

Bruschetta & Antipasto Bar - cured meats, artisan cheeses, capresé, smoked salmon, olive tapenade, red pepper hummus, artichoke dip, pickled vegetables, assorted grilled breads & crostini **\$14.5**.....\$14.5

Seafood Tower - crab, scallops, prawns, seared ahi, smoked salmon, clams & mussels, served with lemon & house-made cocktail sauce ***\$19.5

Garden Favorites.....\$11.5

Includes:

- Mixed Greens Salad-Washington apples, dried cherries, gorgonzola, five-spice almonds, apple honey vinaigrette */***
- Mediterranean Faro Salad – roasted beets, artichoke hearts, sundried tomato, champagne vinaigrette **
- Roasted Vegetable & Goat Cheese Flatbread *

Satay bar - rainbow slaw, Thai peanut & sweet chili dipping sauce *\$14.5

Includes:

- Moo-ping pork skewers ***
- Thai curry chicken skewers ***
- Spring vegetable gyoza *

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Festive Food Stations - cont.

Italian Pasta Bar - *penne pasta three ways (classic marinara, roasted garlic alfredo, basil pesto) parmesan **.....\$11.5

Includes:

Beef & sausage meatballs

*Grilled chicken breast ****

*Seasonal grilled vegetables ***

Dessert Bar (**Choice of Three**).....\$8

Cheesecake Bites

Double Chocolate Brownies

Zesty Lemon Bars

Assorted Cookies

Chocolate Covered Strawberries

Brunch

Mains:

Roasted Vegetable Strata - *roasted veggies, rustic bread, eggs, gruyere cheese **

South of the Border Scramble - *cilantro, black beans, diced tomato, cheddar, salsa, crema & corn tortillas */****

Eggs Basilicata Scramble - *fresh basil, parmesan cheese, sundried tomatoes */****

Denver Scramble - *diced black forest ham, sharp cheddar, sweet onion, green bell peppers ****

House Made Quiche* (**Choice of**)

Black Forest Ham & Aged Cheddar

Lorraine - bacon, Swiss, gruyere

*Wild Mushroom & Gouda **

Baked Frittata - *sliced Yukon golds, eggs, baby spinach, roasted tomato, bell pepper, smoked gouda */****

House Made Biscuits & Gravy - *heavy cream, cracked black pepper, Uli's pork sausage*

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Brunch - cont.

Mains add-ons:

Lox & Bagels - <i>capers, cream cheese, shaved red onion, thinly sliced tomato</i>	\$7.5
Dungeness Crab Claws with clarified butter ***	\$15.5
Beef Tenderloin Medallions - <i>pink peppercorn bourbon sauce</i> ***	\$10
Poached Alaskan Salmon - <i>avocado bacon hollandaise</i> ***	\$12
Classic Prime Rib - <i>house-made au jus and creamy horseradish</i> ***	\$15
Baked Sockeye Salmon - <i>herbed panko, lemon aioli</i>	\$13
Jumbo Prawn cocktail - <i>house cocktail sauce</i> ***	\$11

Sides:

Thick-sliced Maple Ham ***	
Double-cut Bacon ***	
Chicken or Pork Breakfast Sausage ***	
Herb-Roasted Yukon Gold Potatoes **/**	
Scalloped Potatoes ***	
Greek Yogurt, Berries, & Granola *	
Silver Dollar Pancakes - <i>warm maple syrup, berries, and whipped cream</i> *	
Cinnamon Swirl French Toast - <i>maple syrup</i> *	
Mascarpone Cheese Blintzes - <i>lemon zest, powdered sugar, berries, and whipped cream</i> *	

Plated/Individual Desserts.....\$6 ea per person

Flourless Chocolate Cake ***	
Rustic Galette - <i>Apple or Mixed Berries</i>	
New York Cheesecake	
Cookie Butter Tart	
Fresh Fruit Vanilla Mascarpone Cream Tart	

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Holiday Options

Entrees:

- Grilled Sockeye Salmon - orange-thyme glaze ***
- Cornbread Stuffed Pork Tenderloin - apple cider jus
- Roasted Chicken - cranberry & rosemary balsamic reduction ***
- Beef tenderloin - fig & gorgonzola ***

Carving Station add-ons:

- Classic Prime Rib - house-made au jus and creamy horseradish ***\$12
- Roast Turkey - garlic thyme butter ***\$7
- Brown Sugar Brandied Ham ***\$10.5



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