

OFFSITE

Catering

SELECTIONS





OFFSITE CATERING

2021-2022

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



Let us create the perfect menu for your special event, whether it be in your home, banquet facility or office! Rest assured that our professional staff and incredible cuisine will be just what you are looking for. With over 25 years in the Seattle event industry, we know exactly how to bring your vision to life. Menus can be customized* for your event and include, gluten-free, vegan, and vegetarian options.

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. Please contact us for your next event!

** Due to COVID-19 supply shortages some items may require substitutions.*



OFFSITE CATERING

2021-2022

Hors d'oeuvre

3 Dozen Minimum

Tray-passed or Stationed.....\$42/per dozen

Searched Black Pepper Tuna on Endive ***

Blackened Prawns with avocado tequila aioli ***

Gorgonzola Beef Tenderloin Skewer - *caramelized onion
galette*

BLT Bite - *candied bacon, lettuce, tomato bites, brioche*

Lobster Strata Bites - *lobster bread pudding, scallions, bacon*

Lox Rollatini - *creme fresh, capers, pickled red onions* ***

Polenta Triangle - *tomato chutney* **/**

Caprese Skewer - *mozzarella, cherry tomato, Kalamata
olive, basil garlic oil, balsamic drizzle* */***

Apple & Cashew Chicken Salad on Endive ***

Brie & Apricot Crostini *

Roasted Vegetable skewer - *chive oil drizzle* **/**

Camembert & Apricot Chutney Pillows *

Signature Ahi Poke Cucumber Cup ***

Wild Rice Scallion Cakes - *chili romesco* **

Red Pepper Hummus Cucumber Cup **/**



All prices are per person unless otherwise noted

***Vegetarian | **Vegan | ***Naturally Gluten-Free**



OFFSITE CATERING

2021-2022 Full Meal Selections

Buffet or Family Style Meals

Minimum 10 people per selection

Rolls & Butter, Salad, Vegetable, Starch and One Entrée.....	\$36
Additional Entrée.....	\$8

Salads

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

Vegetables

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

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

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

Roasted Carrots - honey & paprika */***

Vegetable Stir Fry - assorted vegetables sautéed with tamari, ginger, & garlic **/***

Grilled Asparagus (seasonal) - salt, pepper, olive oil **/***

Starch

Cremini Mushroom Risotto Cakes */***

Roasted Garlic Mashed Potatoes */***

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

Herb Roasted Potatoes **/***

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

Roasted Cauliflower & Garlic Mash **/***

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2021-2022 Full Meal Selections



Main Entree

- Pan Seared Airline Chicken Breast - *bacon, caramelized onion, white wine & butter* ***
- Harissa Chicken Cutlets - *peach chutney* ***
- Grilled Sockeye Salmon - *Tuscan spiced butter, heirloom tomatoes, basil, caper berries* ***
- Baked Sockeye Salmon - *herbed panko & lemon aioli*
- Pan Seared Sockeye Salmon - *soy-mirin beurre blanc & ginger gremolata* ***
- Mahi Mahi - *cilantro butter, black bean & roasted peanut relish* ***
- 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* ***
- Grilled Pork Shanks - *Pike Brewing Co. stout & honey glaze*
- Pork Tenderloin - *Walla Walla sweet onion mustard & honey glaze* ***
- Eggplant Cannelloni - *red pepper chickpea puree, Walla Walla onion sauce* **/**
- Stuffed Bell Peppers - *basmati rice, eggplant, golden raisins, carrots, squash, red curry, coconut milk* **/**
- Portobello Mushroom Ravioli - *browned butter, basil, leeks, parmesan, pine nuts* *

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OFFSITE CATERING

2021-2022 Platters & Spreads

Festive Food Stations

Minimum 10 people per selection

Pasta Bar.....\$18

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

Includes:

Beef & sausage meatballs

*Grilled chicken breast ****

*Seasonal grilled vegetables **/***

Assorted Rolls & Butter

Satay Bar.....\$21

*Lemongrass Chicken Satay ****

*Salmon Skewer - miso ginger ****

*Toasted Sesame Tofu - red curry **/***

*Rainbow Slaw **/***

Picnic Favorites.....\$20

Buttermilk Fried Chicken

*Traditional Potato Salad */***

Caesar Salad

*Cornbread Muffins **

Build Your Own Sandwich Bar.....\$15

*Roasted Turkey, Honey Ham, Aged Salami ****

*Sharp Cheddar, Dill Havarti, Pepper jack Cheese ****

*Romain, Sliced Tomato, Pickled Red Onion, Avocado Spread, Dijon-Mayo Spread ****

*Buttermilk & Whole Wheat Bread **

*Add House Salad, Fresh Fruit or Potato Chips \$2/person **/***

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2021-2022 Platters & Spreads

Fajita Bar..... \$25

Tequila Lime Chicken, Sautéed Peppers & Onions ***

Black Beans, Shredded Cheddar, Pico de Gallo, Guacamole, Shredded Lettuce */***

Spanish Rice *

Corn or Flour Tortillas *

Bruschetta & Antipasto Bar..... \$21

Grilled Pita & Crackers *

Cured Meats, Smoked Salmon, & Artisan Cheeses ***

Grilled Seasonal Vegetables **/**

Tapenade & Hummus **/**

Mediterranean Platter..... \$11

Falafel **

Hummus **/**

Grilled Vegetables **/**

Marinated Olives **/**

Grilled Pita *

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OFFSITE CATERING

2021-2022 Boxed Meals

Boxed Breakfast & Lunch

All menu items individually boxed with utensils - *Minimum 3 per selection*

Boxed Breakfast Options

- Protein Box - *hardboiled egg, Tillamook cheddar slices, sliced apple, almond butter */****....\$10/each
Parfait - *greek yogurt, berries, granola, spiced nuts **.....\$8/each
Brunch Box - *roasted veggie quiche & mixed green salad **.....\$12/each
Continental - *blueberry muffin, fresh fruit, house trail mix **.....\$8/each

Boxed Lunch Options

- All Served with Tim's Cascade Chips, fresh fruit & cookie.....\$16/each*
- Chicken Caesar Wrap - *grilled chicken, parmesan, romaine, dressing on side*
Black Forest Ham Sandwich - *mixed greens, smoked gouda, pickled red onion*
Chop Chop Salad - *mixed greens, salami, garbanzo beans, basil, tomato, red onion, vinaigrette on the side ****
Roasted Veggie Salad - *butternut squash, grilled bell pepper, roasted asparagus, fresh spinach, goat cheese & vinaigrette on the side */****
Roasted Turkey Sandwich - *cream cheese, cranberry relish, pickled red onion, mixed greens on buttermilk bread*
Asian Noodle Salad - *snap peas, green onion, cashews, shredded carrots, grilled chicken, sesame oil & tamari*
Pinwheel Wrap - *roasted turkey, baby spinach, roasted red peppers, chive cream cheese*
Vegan Pasta Salad - *spiral pasta, cherry tomatoes, cucumber, kalamata olives, red onion, garbanzo beans, house vinaigrette ****
Quinoa Bowl - *black beans & roasted corn, cilantro, diced tomato, red onion, lime crema **/****

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OFFSITE CATERING

2021-2022 Desserts & Drinks

The Finishing Touches

Sweets

Cookie Platter - Assorted seasonal cookies *.....\$6

Dessert Platter (Choice of Three).....\$8

Cheesecake Bites

Double Chocolate Brownies

Zesty Lemon Bars

Chocolate Covered Strawberries



Beverages

See Full Beverage Menu for Bar Options

Non-Alcoholic Offerings based on Consumption

Assorted Coke Products.....\$3.50 ea

San Pellegrino Mineral Water, Aranciata, Limonata.....\$4.50 ea

Iced Tea & Lemonade Station.....\$50 per 50 people

Citrus Infused Water Station.....\$25

Additional Event Styling

Florals, Décor, Rentals, and more available through Imperia Lake Union

Additional menu items, custom stations, kids menu, brunch, and more available upon request

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2021-2022 Policies & Details

Minimum - \$200 food & beverage minimum

Delivery & Pick Up - Drop off order and pick up of any return items each incur a \$75 delivery fee 10-mile radius + \$2 per additional mile + \$10 per toll. *Disposables do not require a pick up*

Staffing for Full-Service Catering - Based on guest count and service style

Servers - \$240ea + \$30 per additional hour over a 5 hour event

Bartenders - \$360ea + \$45 per additional hour over a 5 hour event

Captain - \$400ea + \$50 per additional hour over a 5 hour event

On-site Chef - \$600ea + \$75 per additional hour over a 5 hour event

Serveware and Table Settings

White or Black house table linens.....\$10/each

Linen napkins.....\$2/each

Compostable and/or recyclable plates, cups and flatware... ..\$1/per person

Additional rentals with setup available, set up by Imperia Lake Union:

Equipment

China

Flatware

Glassware

Specialty Linens

Tables and/or Chairs

Payments

Final guest count & payment is due 2 weeks before your event date.

A 50% non-refundable deposit of estimate is due to secure your catering date.

20% on-site service fee and WA State Sales Tax will be applied to your catering invoice.

Call us today for a custom quote!

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