

# 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/Family Style**

**\$61**

(per person)

***Includes:***

*Two Entrées  
Accompanying Side  
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.***

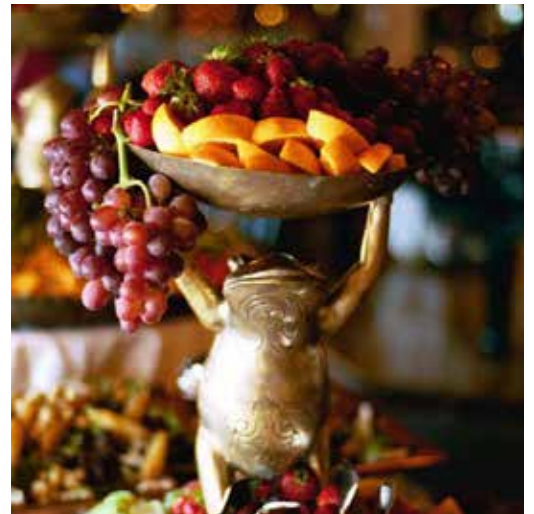




## 2021-2022 Pricing Guide

### 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 \*\*/\*\*three

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*



*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 &amp; mussels, served with lemon &amp; 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 &amp; crostini</i>	\$6
Fruit & Cheese Spread - <i>fresh assorted fruit &amp; 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 &amp; sour cream for dipping</i> */***	\$3.5
Circus Munchies - <i>mini-corn dogs, curly fries, soft pretzels, ketchup &amp; 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 &amp; 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 \*\*/\*\**
- Vendor Meal..... \$12 pp

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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..... add'l \$5pp*
- 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**

<b>Loaded Baked Potato Bar</b> - <i>crumbled bacon, shredded cheddar &amp; crumbled blue cheese, herbed butter, diced scallion, &amp; dill sour cream</i> ***	\$11
<b>Slider Bar Trio</b> - <i>rainbow slaw, pretzel rolls</i> *	\$14.5
<b>Includes:</b>	
<i>Braised barbeque pork</i> ***	
<i>Scallion &amp; herb salmon patties</i>	
<i>Grilled Portobello mushrooms</i> **/**	
<b>Fiesta Nacho Bar</b> - <i>pico de gallo, Becher's cheese sauce, sliced olives, diced scallions, corn chips</i> */**	\$9.5
<b>Includes:</b>	
<i>Tequila-lime shredded chicken</i> ***	
<b>Bruschetta &amp; Antipasto Bar</b> - <i>cured meats, artisan cheeses, capresé, smoked salmon, olive tapenade, red pepper hummus, artichoke dip, pickled vegetables, assorted grilled breads &amp; crostini</i> \$14.5	\$14.5
<b>Seafood Tower</b> - <i>crab, scallops, prawns, seared ahi, smoked salmon, clams &amp; mussels, served with lemon &amp; house-made cocktail sauce</i> ***	\$19.5
<b>Garden Favorites</b>	\$11.5
<b>Includes:</b>	
<i>Mixed Greens Salad-Washington apples, dried cherries, gorgonzola, five-spice almonds, apple honey vinaigrette</i> */**	
<i>Mediterranean Faro Salad – roasted beets, artichoke hearts, sundried tomato, champagne vinaigrette</i> **	
<i>Roasted Vegetable &amp; Goat Cheese Flatbread</i> *	
<b>Satay bar</b> - <i>rainbow slaw, Thai peanut &amp; sweet chili dipping sauce</i> *	\$14
<b>Includes:</b>	
<i>Moo-ping pork skewers</i> ***	
<i>Thai curry chicken skewers</i> ***	
<i>Spring vegetable gyoza</i> *	

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

#### 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 - warm maple syrup, berries, and whipped cream *
Cinnamon Swirl French Toast - maple syrup *
Mascarpone Cheese Blintzes - lemon zest, powdered sugar, berries, and whipped cream *

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

Flourless Chocolate Cake ***
Rustic Galette - Apple or Mixed Berries
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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