

Catering

SELECTIONS





CATERING

2023 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

\$37

(per person)

Includes:

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

Dinner Buffet

\$49

(per person)

Includes:

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

Plated/Family Style

\$63

(per person)

Includes:

*Two Entrées
Accompanying Side
Grilled Vegetables
Choice of Salad
Rolls & Butter*

Brunch Buffet

\$26

(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.

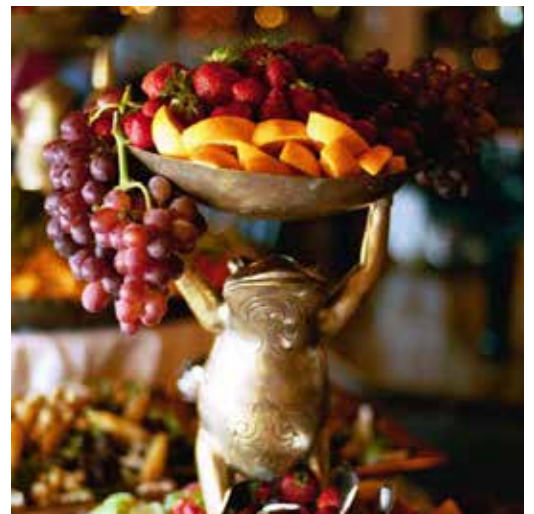


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À La Carte Additions

Festive Food Stations.....	\$10 - \$20
Tray-passed Appetizers.....	\$3.5 ea or three for \$9
Carving Station.....	\$7 - \$12.5
Seafood Tower.....	\$20
Charcuterie/Antipasto Spread.....	\$6
Fruit & Cheese Spread.....	\$4
Fruit & Cheese Table Platters.....	\$4.5
Pre-Ceremony Bubbles & Bites for the Wedding Party.....	2 for \$236
Late Night Cravings Stations.....	\$3.5 - \$7
Kids Meals.....	\$11
Plated Desserts.....	\$6
Add a Dinner Side.....	\$6.5
Add a Dinner Entrée.....	\$11
Add a Dinner Salad.....	\$5
Add a Brunch Entrée or Platter.....	\$7.5 - \$16
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 ***	\$11
Classic Prime Rib - <i>house-made au jus and creamy horseradish</i> ***	\$12.5
Brown Sugar & Brandied Ham ***	\$11
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> ***	\$20
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	\$236 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 \$4 pp
- Parmesan Crusted Halibut - *wasabi tartar sauce*..... add'l \$4 pp
- 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 \$4 pp
- 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 \$4 pp
- 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.....\$11

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 ***\$11.5

Slider Bar Trio - rainbow slaw, pretzel rolls *\$15

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 */*** \$10

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.....\$15

Seafood Tower - crab, scallops, prawns, seared ahi, smoked salmon, clams & mussels, served with lemon & house-made cocktail sauce ***\$20

Garden Favorites.....\$12

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 **.....\$12

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 ***	\$16
Beef Tenderloin Medallions - <i>pink peppercorn bourbon sauce</i> ***	\$10.5
Poached Alaskan Salmon - <i>avocado bacon hollandaise</i> ***	\$12.5
Classic Prime Rib - <i>house-made au jus and creamy horseradish</i> ***	\$15.5
Baked Sockeye Salmon - <i>herbed panko, lemon aioli</i>	\$13.5
Jumbo Prawn cocktail - <i>house cocktail sauce</i> ***	\$12.5

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 ***\$12.5
- Roast Turkey - garlic thyme butter ***\$7
- Brown Sugar Brandied Ham ***\$11



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