

Catering

SELECTIONS



IMPERIA
LAKE  **UNION**



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.

À La Carte Additions

- Festive Food Stations..... \$14 - \$28
- Tray-passed Appetizers..... \$4 ea or 3 for \$11
- Carving Station..... \$10 - \$18
- Seafood Tower*..... \$28
- Bruschetta & Antipasto Bar..... \$17
- Pre-Ceremony Bubbles & Bites for the Wedding Party..... 2 for \$259
- Late Night Cravings Stations..... \$5 - \$7
- Kids Meals..... \$1
- Plated Desserts..... \$6
- Add a Dinner Side..... \$7
- Add a Dinner Entrée..... \$12
- Add a Dinner Salad..... \$6
- Add a Brunch Entrée..... \$8 - \$17
- Add a Brunch Side..... \$5



Reception Buffet
\$42
(per person)

Includes:
One Entrée
Accompanying Side
Grilled Vegetables
House Salad
Rolls & Butter

Dinner Buffet
\$56
(per person)

Includes:
Two Entrées
Choice of Two Sides
Grilled Vegetables
Choice of Salad
Rolls & Butter

Plated/Family Style
\$74
(per person)

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

Brunch Buffet
\$32
(per person)

Includes:
One Entrée
Choice of Two Sides
Croissants
Fresh Fruit

All prices are per person unless otherwise noted



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.



2024-2025 Pricing Guide

The Mouthwatering Details

Tray-passed Appetizers..... \$4 ea or 3 for \$11

- Red Pepper Hummus Cucumber Cup (vg,gf)
- Herbed Chevre Stuffed Cherry Peppers (v,gf)
- Fried Artichoke (v) - *lemon aioli*
- Thai Basil Tofu Skewers (vg,gf) - *quick pickle peach*
- Stuffed Mushrooms (vg,gf) - *quinoa, sunflower seeds, spinach*
- Caprese Skewer (v,gf) - *mozzarella, cherry tomato, Kalamata olive, basil garlic oil, balsamic drizzle*
- Brie & Apricot Crostini (v)
- Pistachio Pork Tenderloin - *merlot jelly, wonton flower*
- Crab Salad Filo Cup - *avocado, jalapeño*
- Tempura Crab Pops - *red curry aioli*
- Wild Mushroom & Prosciutto Flatbread
- Gorgonzola Beef Tenderloin - *caramelized onion galette*
- BLT Bite - *candied bacon, lettuce, tomato, brioche*
- Lobster Strata Bites - *lobster, bacon, cheddar, scallion bread pudding cups*
- Camembert & Apricot Chutney Pillows (v)
- Signature Ahi Poke Cucumber Cup*
- Apple & Cashew Chicken Salad on Endive (gf)
- Smoked Tri-tip (gf) - *fire roasted tomato mayo on tostone*
- Blackened Prawns with avocado tequila aioli (gf)
- Seven-Spice Duck - *sesame pancake, peach chutney*
- Goose Liver Pâté Crostini - *pear-apple compôte, pomegranate*..... add'l \$1.5 pp
- Wagyu Beef Carpaccio* - *roasted garlic & black truffle on crostini*.....add'l \$1.5 pp



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Carving Stations

- London Broil (gf) - *house made coffee rub* \$10
- Garlic Rosemary & Gorgonzola Beef Tenderloin (gf).....\$14
- Classic Prime Rib (gf) - *house-made au jus and creamy horseradish*.....\$15
- Rack of Lamb (gf) - *rosemary apple butter*.....\$18

Greenroom Snacks

- Vegetables, Crackers, Hummus & Ranch (v)..... 2 for \$74
 - Assorted Muffins & Fruit (v)..... 2 for \$85
 - Fresh Fruit, Cheese & Crackers, Trail Mix (v)..... 2 for \$83
 - Sandwich Platter & Potato Chips - *turkey, ham, cheddar, lettuce, tomato, onion, mayo & mustard*.....2 for \$127
 - Bubbles & Bites - *crudité & prosecco*..... 2 for \$259
- See beverage menu for greenroom refreshments

Late Night Cravings

- Chinese take-out (v) - *veggie chow mien & Sriracha* \$5
- Soft Pretzels (v) - *cheese sauce & mustard* \$4
- Circus Munchies - *mini-corn dogs, curly fries, ketchup, ranch, yellow mustard*.....\$7
- Chocolate Chip Cookie & Milk Shots.....\$4
- Fresh Popped Pop Corn Bar with toppings (v,gf) \$4
- Nacho Bar (gf) - *corn chips, salsa, queso, guacamole & sour cream*.....\$6
- Churros (v) - *whipped cream & chocolate sauce* *..... \$6

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Entrees

- Vegan Curry (vg,gf) - yellow curried cauliflower, zucchini, peppers, potatoes, garbanzo beans, cilantro
- Tamari Grilled Tofu (vg,gf)- baby bok choy & warm miso vinaigrette
- Stuffed Bell Peppers (vg,gf) - basmati rice, eggplant, golden raisins, carrots, squash, curry, coconut milk
- Miso Glazed Salmon (gf) - soy-mirin beurre blanc
- Grilled King Salmon (gf) - Tuscan-herben butter, heirloom tomatoes, basil, caper berries
- Pan Seared Halibut (gf) - grilled lemon, fennel add'l \$4 pp
- Parmesan Crusted Halibut - lemongrass-ginger aioli.....add'l \$4 pp
- Mahi Mahi (gf) - cilantro butter, black bean, roasted peanut relish
- Seafood Brochette - prawns, scallops, salmon, lemon shallot butter.....add'l \$4 pp
- Pan Seared Airline Chicken Breast (gf) - bacon, caramelized onion, white wine, butter
- Prosciutto Wrapped Chicken Breast (gf) - Salumi prosciutto, roasted shallot cream
- Harissa Chicken Cutlets (gf) - peach chutney
- Whiskey Petite Beef Tenderloin (gf) - Walla Walla onion, mushroom, Fremont whiskey demi-glaze..... add'l \$4 pp
- Chimichurri Shoulder Loin Steak (gf) - fresh herb & garlic chimichurri
- Bulgogi Beef Tips - Korean spice rub, green onion, sesame
- Braised Beef Short Ribs - mushrooms, bourbon demi-glaze
- Grilled Pork Shanks - Copperworks whiskey barbeque sauce
- Pork Tenderloin - apple calvados glaze
- Vegetable Basilicata (vg,gf) - eggplant, portobello, spinach, pesto, heirloom tomato, provolone
- Vendor Meal..... \$14 pp



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Sides

- Rigatoni (v) - roasted shallot cream sauce, asparagus, eggplant, pine nuts
- Moroccan Lentil Stew (vg,gf) - lentils, carrots, tomato, onion, Moroccan spices
- Pasta Jardinière (vg) - garden vegetables, arugula pesto, pine nuts
- Pearl Couscous Salad (v) - peas, golden raisins, roasted cauliflower, pine nuts, curry yogurt dressing
- Cremini Mushroom Risotto Cakes (v,gf)
- Crispy Loaded Baked Potato Roll - mashed potatoes, bacon, cheddar, chives, sour cream rolled in a lumpia wrapper & fried
- Lemon Ricotta Ravioli (v) - prosciutto, spring peas, leeks, champagne cream
- Portobello Mushroom Ravioli (v) - browned butter, basil, leeks, parmesan, pine nuts
- Mac n' Cheese (v) - smoked gouda, cheddar, parmesan, mascarpone
- Lobster Mac n' Cheese - Maine lobster claws, smoked gouda, cheddar, parmesan, mascarpone.....add'l \$6 pp
- Roasted Cauliflower & Garlic Mash (vg,gf)
- Brown Butter Gnocchi (v) - sage, parmesan, shallots
- Roasted Brussels Sprouts (gf) - shallots, bacon, granny smith apples, butter
- Wild Rice (v,gf) - dried cranberries, almonds, mirepoix
- Roasted Butternut & Acorn Squash (vg,gf) - pecans & warm orange vinaigrette
- Herb Roasted Potatoes (vg,gf)
- Roasted Garlic Mashed Potatoes (v,gf)

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Salads

Mixed Green Salad (v,gf) - Washington apples, dried cherries, gorgonzola, five-spice almonds, apple honey vinaigrette

Panzanella Salad (v) - baby spinach, Kalamata olives, tomatoes, mozzarella, grilled focaccia, white balsamic vinaigrette

Arugula & Shaved Fennel Salad (v,gf) - cucumber, pickled red onion, cherry tomatoes, parmesan, lemon-basil vinaigrette

Spinach & Arugula Golden Beet Salad (v,gf) - goat cheese, hazelnuts, pomegranate seeds, coriander vinaigrette

Caesar Salad - romaine, focaccia croutons, parmesan crisps

Butternut Squash Salad (vg,gf) - oven roasted tomatoes, artichoke, spiced pepitas, frisée, coriander vinaigrette

Picky Palate Pleasers - Kid-Friendly Options.....\$12

Signature Mac n' Cheese with baby carrots (v)

Chicken Strips & Fries with ketchup for dipping

Penne Pasta Alfredo with grilled chicken & parmesan



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Festive Food Stations

Slider Bar Trio - rainbow slaw, pretzel rolls.....\$18

Includes:

Braised barbeque pork (gf)

Scallion & herb salmon patties

Grilled Portobello mushrooms (vg,gf)

Bruschetta & Antipasto Bar - cured meats, artisan cheeses, capresé, smoked salmon, olive tapenade, red pepper hummus, artichoke dip, pickled vegetables, assorted grilled breads & crostini.....\$17

Seafood Tower (gf) - crab, scallops, prawns, seared ahi, smoked salmon, clams & mussels, served with lemon & house-made cocktail sauce.....\$28

Street Tacos - carne asada steak, cilantro-lime chicken, sauteed bell peppers & onions, onion & cilantro relish, salsa roja, crema, crumbled queso fresca, grilled jalapenos, flour & corn tortillas.....\$15

Trattoria Italia - italian inspired dishes.....\$14

Includes:

Napoleon (gf) - layered eggplant, tomato, mozzarella, basil

Penne Pasta (v) - pesto, pine nuts, parmesan

Risotto stuffed meatballs over simple marinara

Grilled Focaccia Bread

Garlic Herb Oil with Balsamic (vg,gf)

Chaatwala Market - indian inspired dishes.....\$14

Includes:

Tandoori Chicken Skewers (gf)

Curried Couscous Salad (vg)

Vegetable Samosas (vg,gf)

Curried Roasted Vegetables (vg,gf)

Garlic Naan (vg)

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Festive Food Stations - cont.

Grecian Cuisine.....\$18

Includes:

- Chicken Souvlaki (gf) - mint yogurt
- Lemon-pepper Orzo (vg)
- Village Greek Salad - cucumber, tomato, red onion, green peppers, feta, vinaigrette (vg, gf)
- Grilled Pita Bread & Hummus (vg)

Taste of Asia.....\$20

Includes:

- Kalbi Chicken Drumettes (gf)
- Crispy Tofu Lettuce Cups (vg,gf)
- Bulgogi Beef Skewers (gf)
- Shrimp Dumplings - chili oil & cilantro
- Rainbow Slaw (vg,gf)

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

- Cheesecake Bites
- Double Chocolate Brownies
- Zesty Lemon Bars
- Assorted Cookies
- Chocolate Covered Strawberries
- Mini Mousse Cups

Brunch

Mains:

Roasted Vegetable Strata (v) - roasted veggies, rustic bread, eggs, gruyere cheese

South of the Border Scramble (v,gf) - cilantro, black beans, diced tomato, cheddar, salsa, crema, corn tortillas

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Brunch - cont.

Mains add-ons:

Eggs Basilicata Scramble (v,gf) - fresh basil, parmesan cheese, sundried tomatoes

Denver Scramble (gf) - diced black forest ham, sharp cheddar, sweet onion, green bell peppers

House Made Quiche (Choose one)

- Black Forest Ham & Aged Cheddar
- Lorraine - bacon, Swiss, gruyere
- Wild Mushroom & Gouda (v)

Baked Frittata (v,gf) - 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

Lox & Bagels* - capers, cream cheese, shaved red onion, thinly sliced tomato.....\$8

Dungeness Crab (gf) - clarified butter.....\$17

Beef Tenderloin Medallions (gf) - pink peppercorn bourbon sauce.....\$12

Poached Alaskan Salmon (gf) - avocado bacon hollandaise.....\$14

Classic Prime Rib (gf) - house-made au jus and creamy horseradish.....\$17

Baked Salmon - herbed panko, lemon aioli.....\$15

Jumbo Prawn Cocktail (gf) - house cocktail sauce.....\$14

Sides:

Thick-sliced Maple Ham (gf)

Double-cut Bacon (gf)

Chicken or Pork Breakfast Sausage (gf)

Herb-Roasted Yukon Gold Potatoes (vg,gf)

Scalloped Potatoes (gf)

Greek Yogurt, Berries, & Granola (v)

Silver Dollar Pancakes (v) - warm maple syrup, berries, and whipped cream

Cinnamon French Toast (v) - maple syrup

Mascarpone Cheese Blintzes (v) - lemon zest, powdered sugar, berries, and whipped cream

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

- Flourless Chocolate Cake (gf)
- Rustic Galette (v) - *apple or mixed berry*
- New York Cheesecake (v)
- Cookie Butter Tart (v)
- Fresh Fruit Vanilla Mascarpone Cream Tart (v)

More dessert options available, see festive food stations



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Holiday Offerings

Salads:

- Spinach & Arugula Golden Beet Salad (v,gf) - *goat cheese, hazelnuts, pomegranate, coriander vinaigrette*
- Butternut Squash Salad (vg,gf) - *oven roasted tomatoes, artichoke, spiced pepitas, frisée, coriander vinaigrette*
- Mixed Green Salad (v,gf) - *Washington apples, dried cherries, gorgonzola, five-spice almonds, apple honey vinaigrette*

Entrée:

- Grilled King Salmon (gf) - *orange-thyme glaze*
- Cornbread Stuffed Pork Tenderloin - *apple cider jus*
- Roasted Chicken (gf) - *cranberry & rosemary balsamic reduction*
- Beef Steak Loin (gf) - *fig & red wine reduction*
- Braised Beef Short Ribs (gf) - *mushrooms & bourbon demi*

Carving Station add-ons:

- Classic Prime Rib (gf) - *house-made au jus & creamy horseradish*..... \$15
- Roast Turkey (gf) - *garlic thyme butter*.....\$10
- Brown Sugar Brandied Ham (gf).....\$12
- Rack of Lamb (gf) - *rosemary apple butter*.....\$18

Sides:

- Roasted Cauliflower & Garlic Mash (vg,gf)
- Brown Butter Gnocchi (v) - *sage, parmesan, shallots*
- Wild Rice (v,gf) - *dried cranberries, almonds, mirepoix*
- Herb Roasted Potatoes (vg,gf)
- Roasted Garlic Mashed Potatoes (v,gf)
- Roasted Butternut & Acorn Squash (vg,gf) - *pecans & warm orange vinaigrette*

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Holiday Offerings - cont.

Dessert Bar (Choice of three):

- Chocolate Pecan Bars (v)
- Apple Caramel Bars (v)
- Pumpkin Cheesecake (v)
- Triple Berry Crumb Bar (v)
- Chocolate Covered Strawberries (v,gf)
- Mouse Cups (v,gf)

Plated Desserts

- Rustic Apple or Berry Tart (v) - *whipped cream*
- Four Layer Carrot Cake (v)
- Flourless Chocolate Torte (v,gf)
- Crème Brûlée Cheesecake (v)

See beverage menu for specialty holiday refreshments



Photo credits available on our website's photo gallery page. Thank you to our photographers and our lovely couples.

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