

# Catering

SELECTIONS



**IMPERIA**  
LAKE  UNION



CATERING

2025-2026 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**

**\$56**

(per person)

***Includes:***

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

**Dinner Buffet**

**\$84**

(per person)

***Includes:***

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

**Plated/Family Style**

**\$102**

(per person)

***Includes:***

*Choice of Entrée(s)  
Accompanying Side  
Grilled Vegetables  
Choice of Salad  
Rolls & Butter*

**Brunch Buffet**

**\$46**

(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.***



STARTERS

2025-2026 Pricing Guide

**Greenroom Snacks**

Lox & Bagels* - <i>smoked salmon lox, cream cheese, capers, red onion, tomato, bagels</i> .....	2 for \$74
Assorted Muffins & Fruit (v).....	2 for \$85
Fresh Fruit, Cheese & Crackers, Trail Mix (v).....	2 for \$83
Sandwich Platter & Potato Chips - <i>turkey, ham, cheddar, lettuce, tomato, onion</i> .....	2 for \$127
Bubbles & Bites - <i>charcuterie &amp; prosecco</i> .....	2 for \$259
Strawberries & Champagne - <i>fresh stawberries, chantilly cream, french champagne (v)</i> .....	2 for \$249
Pretzels & Beer - <i>soft pretzels, beer cheese, mustard, beer pitcher (v)</i> .....	2 for \$109
Seafood Platter* - <i>crab, prawns, ceviche, smoked salmon, clams, mussels, lemons, house-made cocktail sauce (gf)</i> .....	\$29 pp

See beverage menu for greenroom refreshments!

**Fairview Park Walking Snacks**

Sweets - <i>choice of giant cookies, mini tarts, donut holes</i> .....	\$3
Charcuterie Skewer (gf).....	\$2.5
Popcorn (gf).....	\$2.5

**Welcome Sips & Bites**

Fruit Skewer & Bellini/Mimosa (vg,gf).....	\$5
Antipasto Skewer & Sangria (gf).....	\$6
Pulled Pork Quesadilla & Scratch Margarita.....	\$6
Bison Slider & Beer (IPA/Pilsner).....	\$6
Pinwheel Cubano & Mojito.....	\$7
Fleur de Sel Potato Chips & French Champagne (vg,gf).....	\$14

**Plated Starters for the Table**

Antipasto - <i>cured meats, cheese, pickled vegetables, crostini</i> .....	\$5
Puff-pastry Baked Brie - <i>quince paste, figs, crostini (v)</i> .....	\$4
Smoked Salmon Duo* - <i>lox &amp; smoked salmon, crème fraiche, capers, shaved red onion, toast</i> ..	\$4

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# STARTERS

## 2025-2026 Pricing Guide

### Tray-passed Appetizers.....\$4.50 ea or 3 for \$12

Herbed Chevre Stuffed Cherry Peppers (v,gf)

Quick Pickle Peach, Prosciutto, Mozzarella Skewer (gf)

Caprese Skewer - *mozzarella, cherry tomato, Kalamata olive, basil garlic oil, balsamic drizzle* (v,gf)

Brie & Apricot Crostini (v)

Pistachio Pork Tenderloin - *merlot jelly, wonton flower*

Crab Salad - *roasted corn, tomato, jalapeño, tostone* (gf)..... add'l \$1.5 pp

Tempura Crab Pops - *red curry aioli*

Wild Mushroom & Prosciutto Flatbread

Seared Beef Tenderloin - *caramelized onion galette, truffle aioli*

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

Lobster Bread Pudding Bites - *lobster, bacon, cheddar, scallion*

Camembert & Quince Pillows (v)

Signature Ahi Poke Cucumber Cup (gf)

Apple & Cashew Chicken Salad on Belgian Endive (gf)

Smoked Tri-tip - *fire roasted tomato mayo, tostone* (gf)

Tea Infused Duck Breast - *orange pepper jelly, crostini*.....add'l \$1.5 pp

Goose Liver Pâté Crostini - *pear-apple compôte, pomegranate, crostini*.....add'l \$1.5 pp

Wagyu Beef Carpaccio\* - *roasted garlic, black truffle, crostini*

Avocado "Tartare" on Plantain - *watermelon radish, sesame seeds* (vg,gf)



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## STARTERS

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### Tray-passed Appetizers - cont.

- Beetroot Hummus Cucumber Cup - *pea shoots (vg,gf)*
- Tomato Basil Crostini - *garlic and oil, balsamic, caviar (vg)*
- Cauliflower Fritter - *edamame, pesto, micro greens, pine nuts (vg,gf)*
- Heirloom Tomato Flatbread - *leeks, asparagus tips (vg)*
- Tofu Salad on Endive - *cashew, apple, tarragon (vg,gf)*
- Tomato & Feta Canapé - *fire roasted tomato, vegan feta, polenta (vg,gf)*
- Vegetable Ceviche Cucumber Cup (vg,gf)
- Cauliflower & Mushroom Flatbread - *cauliflower cream, arugula (vg)*



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## SALADS & SIDES

2025-2026 Pricing Guide

### Buffet, Plated or Family Style

#### Salads

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

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

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

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

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

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



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# SALADS & SIDES

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## Buffet, Plated or Family Style

### Sides

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



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## ENTREES

2025-2026 Pricing Guide

### Buffet, Plated or Family Style

#### Entrees

Miso Glazed Black Cod - *soy-mirin butter (gf)*

Grilled King Salmon - *saffron beurre blanc, tomato relish (gf)*

Pan Seared Halibut - *grilled lemon & fennel (gf)*

Parmesan Crusted Halibut - *lemongrass-ginger aioli*

Mahi-Mahi - *cilantro butter, apple salsa (gf)*

Seafood Brochette - *prawns, scallops, salmon, lemon shallot butter (gf)*

Pan Seared Airline Chicken Breast - *wild mushrooms, truffle cream sauce (gf)*

Chili Romesco Chicken Breast - *almond & ancho chili bread sauce, golden pepper velouté*

Chimichurri Shoulder Loin Steak - *fresh herb & garlic chimichurri (gf)*

Braised Beef Short Ribs - *mushrooms & bourbon demi (gf)*

Grilled Pork Shanks - *Copperworks whiskey barbeque sauce (gf)*

Pork Tenderloin - *apple calvados glaze (gf)*

Yellow Curry - *curried cauliflower, zucchini, bell peppers, potatoes, peas, carrots, chickpeas (vg,gf)*

Penne Puttanesca - *red & yellow tomatoes, kalamata olives, garlic, capers, basil (vg)*

Moroccan Lentils - *carrots, tomatoes, onion, chickpeas, moroccan spice (vg,gf)*

Marinated Portobello Mushroom - *toasted cauliflower mash, chermoula (vg,gf)*

Stuffed Bell Peppers - *basmati rice, eggplant, golden raisins, carrots, squash, curry, coconut milk (vg,gf)*

Braised Leek & Wild Mushroom Potato Cakes (vg,gf)

Tempeh Pad Phak - *stir fried vegetables, coconut peanut sauce (vg,gf)*

Sesame Crusted Tofu - *hoisin plum sauce (vg,gf)*

Vegan Crab Cakes - *heart of palm, chickpeas, red bell pepper, panko breadcrumbs (vg)*

Vegan Vegetable Napoleon - *eggplant, bell peppers, tomato, zucchini, saffron coconut sauce (vg,gf)*



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# ENTREES

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### Specialty Plated Entrees

Asparagus & Spring Pea Risotto (vg,gf)

Herbed Rack of Lamb - *chermoula relish* (gf).....add'l \$4 pp

Slow Roasted Prime Rib - *peppercorn au jus, walla walla sweet onion mustard, fresh grated*

*horseradish* (gf).....add'l \$2 pp

Whiskey Petite Beef Tenderloin - *Walla Walla onion & mushroom Fremont whiskey*

*demi-glace* (gf).....add'l \$6 pp

Steak & Lobster - *beef tenderloin, garlic butter poached lobster claw* (gf).....add'l \$22 pp

**Kid-Friendly Meals.....\$15**

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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## PLATTERS & SPREADS

2025-2026 Pricing Guide

### Festive Food Stations

**Slider Bar Trio** - *rainbow slaw, rolls (v)*.....\$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 Display\*** - *fresh crab, scallops, prawns, seared ahi, smoked salmon, clams & mussels, served with lemon & house-made cocktail sauce (gf)*.....\$31

**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*.....\$17

**Includes:**

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

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

*Risotto stuffed meatballs over simple marinara*

*Assorted flatbread pizzas - margherita, mushroom gorgonzola, salumi*

**Chaatwala Market** - *Indian inspired dishes*.....\$19

**Includes:**

*Tandoori Chicken Skewers (gf)*

*Curried Couscous Salad (vg)*

*Vegetable Samosas (vg)*

*Roasted Vegetables - curry (vg)*

*Garlic Naan (vg)*

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# PLATTERS & SPREADS

2025-2026 Pricing Guide

## Festive Food Stations - cont.

Grecian Cuisine.....\$18

**Includes:**

*Chicken Souvlaki - mint yogurt (gf)*

*Lemon-pepper Orzo (vg)*

*Village Greek Salad - cucumber, tomato, red onion, green peppers, feta, vinaigrette (vg)*

*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*

*Rainbow Slaw (vg,gf)*

## Butcher Block - Buffet or Stations

Rack of Lamb - *rosemary apple butter (gf)*.....\$19

London Broil - *house made coffee rub (gf)*.....\$13

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

Garlic Rosemary & Gorgonzola Beef Tenderloin (gf).....\$21



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# GRAND FINALE

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### Late Night Cravings

Chinese Noodles - <i>take-out, veggie chow mien &amp; Sriracha (v)</i> .....	\$5
Fry Bar - <i>tater tots, french fries, sweet potato fries, ranch &amp; ketchup (v,gf)</i> .....	\$4
Circus Munchies - <i>mini-corn dogs, curly fries, ketchup, ranch, yellow mustard</i> .....	\$7
Chocolate Chip Cookie & Milk Shots (v).....	\$4
Fresh Popped Popcorn Bar with toppings (gf).....	\$4
Nacho Bar - <i>corn chips, salsa, queso, guacamole &amp; sour cream (v,gf)</i> .....	\$6
Churros - <i>whipped cream &amp; chocolate sauce (v)</i> .....	\$6
Dessert Bar ( <i>Choice of Three</i> ).....	\$8

*Cheesecake Bites*

*Double Chocolate Brownies*

*Zesty Lemon Bars*

*Assorted Cookies*

*Chocolate Covered Strawberries*

*Mini Mousse Cups*

### Plated/Individual Desserts.....\$9.5

Flourless Chocolate Cake (v,gf)

Rustic Galette - *apple or mixed berry (v)*

New York Cheesecake (v)

Crème Brûlée (v,gf)

Fresh Fruit Vanilla Mascarpone Cream Tart (v)



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# BRUNCH

## 2025-2026 Pricing Guide

### **Brunch Mains:**

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

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

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

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

**House Made Quiche\* (Choose one)**

*Black Forest Ham & Aged Cheddar*

*Lorraine - bacon, Swiss, gruyere*

*Wild Mushroom & Gouda (v)*

**Baked Frittata** - *sliced Yukon golds, eggs, baby spinach, roasted tomato, bell pepper, smoked gouda (v,gf)*

**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 with clarified butter (gf).....\$17**

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

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

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

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

**Jumbo Prawn cocktail** - *house cocktail sauce (gf).....\$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 (v,gf)**

**Greek Yogurt, Berries, & Granola (v)**

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

**Cinnamon French Toast** - *maple syrup (v)*

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

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## À LA CARTE

### 2025-2026 Pricing Guide

#### À La Carte Additions

Add a Brunch Side.....	\$5
Add a Brunch Entrée.....	\$8
Add a Dinner Salad.....	\$9
Add a Dinner Side.....	\$12
Add a Dinner Entrée.....	\$19
Kids Meals.....	\$15
Vendor Meals.....	\$15
Buffet Florals.....	\$54
Specialty Items/Requests.....	\$varies



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## 2025-2026 Pricing Guide

### Holiday Offerings

#### Salads:

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

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

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

#### Entrée:

Grilled King Salmon - *orange-thyme glaze (gf)*

Roasted Chicken - *cranberry & rosemary balsamic reduction (gf)*

Cornbread Stuffed Pork Tenderloin - *apple cider jus*

Beef Steak Loin - *fig & red wine reduction (gf)*

Braised Beef Short Ribs - *mushrooms & bourbon demi (gf)*

#### Carving Station add-ons:

Roast Turkey - *garlic thyme butter (gf)*.....\$9

Brown Sugar Brandied Ham (gf).....\$10

Rack of Lamb - *rosemary apple butter (gf)*.....\$19

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

#### Sides:

Roasted Cauliflower & Garlic Mash (vg,gf)

Brown Butter Gnocchi - *sage, parmesan, shallots (v)*

Wild Rice - *dried cranberries, almonds, mirepoix (v,gf)*

Herb Roasted Potatoes (vg,gf)

Roasted Garlic Mashed Potatoes (v,gf)

Roasted Butternut & Acorn Squash - *pecans & warm orange vinaigrette (vg,gf)*



HOLIDAY

## 2025-2026 Pricing Guide

### **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 - *whipped cream* (v)
- Four Layer Carrot Cake (v)
- Flourless Chocolate Torte (v,gf)
- Crème Brûlée Cheesecake (v)

*See beverage menu for specialty holiday refreshments!*



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