

OFFSITE

Catering

SELECTIONS



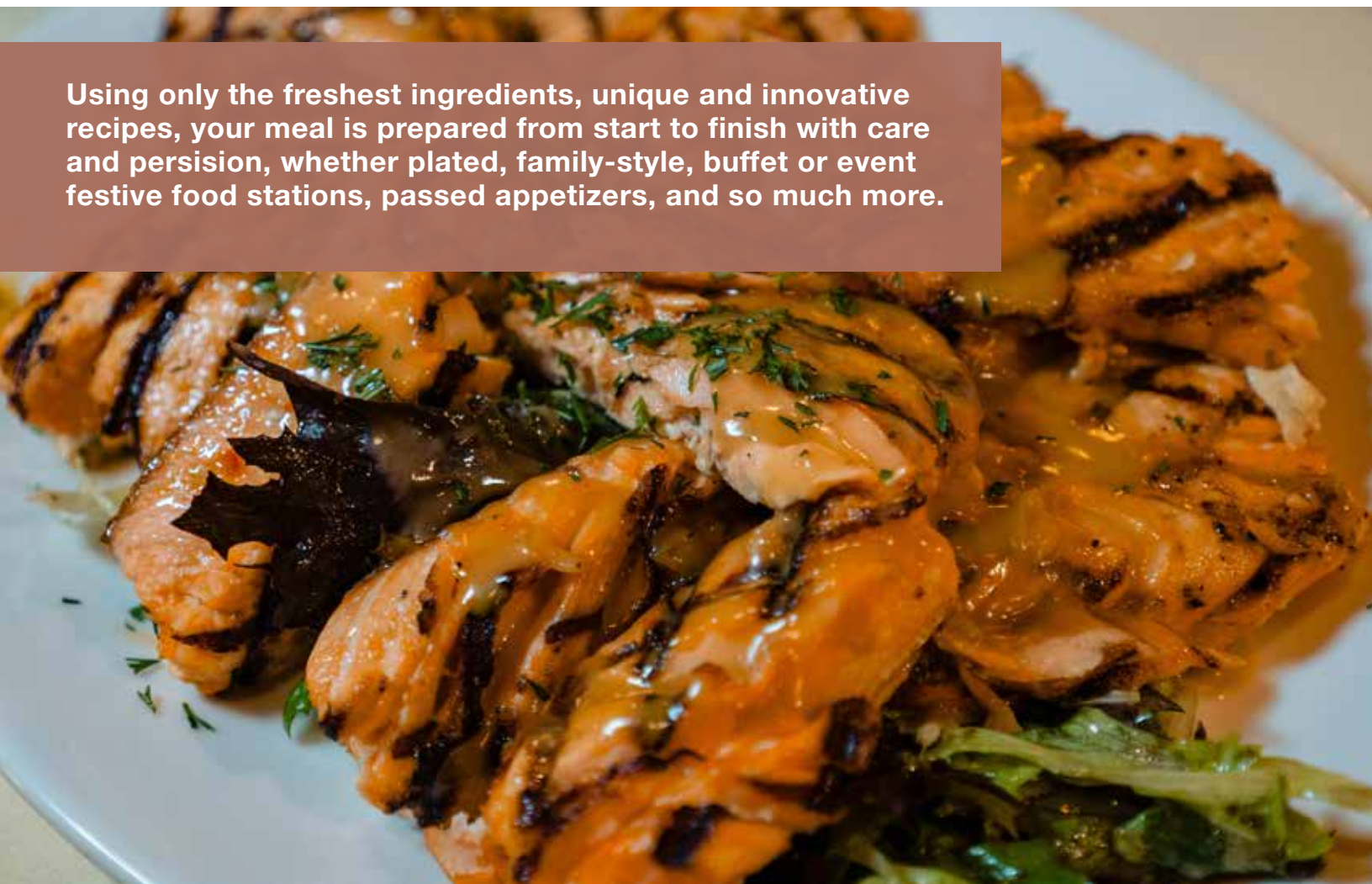
IMPERIA
LAKE  **UNION**



OFFSITE CATERING

2025-2026 Pricing Guide

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 supply shortages some items may require substitutions.*



HORS D'OEUVRES

2025-2026 Pricing Guide

Hors d'oeuvre - 3 Dozen Minimum

Tray-passed or Stationed.....\$48/per dozen

- Searched Black Pepper Tuna on Endive (GF)
- Blackened Prawns - *avocado tequila aioli* (GF)
- Gorgonzola Beef Tenderloin - *caramelized onion galette*
- BLT Bite - *candied bacon, lettuce, tomato, brioche*
- Lobster Strata Bites - *lobster bread pudding, scallions, bacon*
- Lox Rollatini - *creme fresh, capers, pickled red onions* (GF)
- Vegetable Ceviche Cucumber Cup (VG)(GF)
- Caprese Skewer - *mozzarella, cherry tomato, Kalamata olive, basil garlic oil, balsamic drizzle* (V)(GF)
- Apple & Cashew Chicken Salad on Endive (GF)
- Herbed Chevre Stuffed Cherry Peppers (V)(GF)
- Thai Basil Tofu Skewers - *quick pickle peach* (VG)(GF)
- Camembert & Apricot Chutney Pillows (V)
- Signature Ahi Poke Cucumber Cup (GF)
- Wild Rice Scallion Cakes - *almond & ancho chili bread sauce* (VG)
- Red Pepper Hummus Cucumber Cup- *balsamic-caviar* (VG)(GF)
- Stuffed Mushrooms - *quinoa, sunflower seeds, spinach* (VG)(GF)
- Prosciutto Melon & Mozzarella Skewers - *balsamic glaze* (GF)
- Cubano Pinwheel - *swiss, ham, baby dill pickle, mustard aioli puff pastry*
- Stuffed Cherry Peppers - *herb goat cheese* (V)(GF)
- Lemon Chive Deviled Eggs- *lemon zest, chives, capers* (GF)
- Pasta Salad Skewer - *cheese tortellini, salami, artichoke heart, kalamata olive, tomato*
- Creamy Madeira Meatballs - *shallots, cremini mushroom*
- Rainbow Fruit Skewers (VG)(GF)



All prices are per person unless otherwise noted

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness



BOARDS

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Boards

Baked Brie - domestic and imported cheese, dried fruits, crackers (V)	\$16
Fanciful fruit - pineapple, honey dew, cantaloupe, watermelon, grapes, strawberries, apple, oranges, blackberries (VG) (GF)	\$9
Charcuterie - cured meats, pickled vegetables (GF)	\$10
Spreads and dips - red pepper hummus, olive tapenade, chermoula, caramelized onion, grilled focaccia, garlic naan, crostini and crackers	\$10



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COFFEE BREAK SNACKS & SWEETS

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Coffee Break Snacks.....\$6

Cookie platter - *toffee caramel, double chocolate chip, white chocolate coconut macadamia*

Fruit platter - *apples grapes oranges strawberries* (V) (GF)

Caramel brownies

Lemon bars

Assorted chips (V) (GF)

House made trail mix - *white and dark chocolate, dried apricots, cranberries, cashews, peanuts, Asian rice crackers* (V) (GF)

Crudité cups - *carrot, celery, daikon, red bell pepper sticks ranch* (V) (VG) (GF)



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FULL MEAL SELECTIONS

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Buffet or Family Style Meals - *Minimum 10 people per selection*

Rolls & Butter, Salad, Vegetable, Starch and One Entrée	\$44.5
Additional Entrée.....	\$10.5

Salads

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

Panzanella - *spinach, grilled focaccia, tomato, mozzarella, kalamata olive balsamic vinaigrette* (V)

Mediterranean farro - *farro, chickpea, grape tomato, feta, cucumber, arugula, garlic lemon vinaigrette* (V) (GF)

Vegetables

French Green Beans - *butter, garlic, almonds* (V) (GF)

Roasted Brussels Sprouts - *shallots, granny smith apples, bacon* (GF)

Seasonal Grilled Vegetables - *olive oil, salt & pepper* (V)

Grilled Vegetables - *chermoula, feta, pine nuts* (V) (VG)

Roasted Baby Rainbow Carrots - *honey, ancho chili-butter* (V) (GF)

Vegetable Stir Fry - *assorted vegetables sautéed with tamari, ginger, & garlic* (VG) (GF)

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

Broccolini - *ginger-miso butter* (V) (GF)

Starch

Cremini Mushroom Risotto Cakes (V) (GF)

Roasted Garlic Mashed Potatoes (V) (GF)

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

Herb Roasted Potatoes (VG) (GF)

Pearl Couscous Salad - *peas, golden raisins, roasted cauliflower, pine nuts, curry yogurt dressing* (V)

Roasted Cauliflower & Garlic Mash (VG) (GF)

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FULL MEAL SELECTIONS

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Starch - cont'd

Lemon pepper orzo - *chimichurri, lemon zest, red onion, garlic, chives* (V) (VG)

Bistro rice - *carrot, onion, celery, cranberry, almond* (VG) (GF)

Baked potato skin - *sour cream, mashed yukon potato, cheddar, chives* (V) (GF)

Main Entree

Pan Seared Airline Chicken Breast - *bacon, caramelized onion, white wine & butter* (GF)

Seared Airline Chicken Breast - *wild mushroom, truffle cream sauce* (GF)

Grilled King Salmon - *lemon-dill beurre blanc* (GF)

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

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

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

Bulgogi Beef Tips - *Korean spice rub, green onion, & sesame* (GF)

Balsamic Shoulder Loin Steak - *caramelized red onion, balsamic* (GF)

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

Grilled Pork Shanks - *whiskey barbeque sauce* (GF)

Pork Tenderloin - *apple calvados glaze* (GF)

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

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

Portobello Mushroom Ravioli - *browned butter, basil, leeks, parmesan, pine nuts* (V)

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PLATTERS & SPREADS

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Festive Food Stations - *Minimum 10 people per selection*

Italian\$21

Italian Pasta Bar - *penne pasta three ways: arrabbiata, roasted garlic cream, pesto genovese*

Includes:

Madeira glazed meatballs

Rosemary garlic slow roasted chicken (GF)

Grilled garden vegetables herb de province (VG) (GF)

Grilled focaccia

Satay Bar\$24

Grilled Lemongrass Chicken - *thai chili peanut sauce* (GF)

Miso Glazed Salmon Skewer - *ginger-curry butter* (GF)

Marinated Tofu - *sesame oil, honey soy garlic-green curry, coconut* (VG) (GF)

Rainbow Slaw - *miso vinaigrette* (VG) (GF)

Picnic Favorites\$23

Buttermilk Fried Chicken

Traditional Potato Salad (V) (GF)

Caesar Salad

Cornbread Muffins (V)

Build Your Own Sandwich Bar\$18

Roasted Turkey, Honey Ham, Aged Salami (GF)

Sharp Cheddar, Dill Havarti, Pepper jack Cheese (GF)

Romain, Sliced Tomato, Pickled Red Onion, Dijon-Mayo Spread (GF)

Buttermilk & Whole Wheat Bread (V)

Add House Salad, Fresh Fruit or Potato Chips \$2/person (VG) (GF)

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Street Taco.....\$23

Served with: tortillas, fajita peppers and onions, grilled jalapeños, pico de gallo, diced tomatos, green onions, sour cream, guacamole, cotija and cheddar cheese

Carne Asada - thin slice marinated and grilled flank steak (GF)

Cilantro Lime Chicken (GF)

Smoked Pulled Pork (GF)

Mexican Chopped Salad - romaine , tomatoes corn, black beans, green onions, red pepper, cilantro, jalapeño, cotija (V)

Bruschetta & Antipasto Bar.....\$25

Grilled Pita & Crackers (V)

Cured Meats, Smoked Salmon, & Artisan Cheeses (GF)

Grilled Seasonal Vegetables (VG)(GF)

Tapenade & Hummus (VG)(GF)

Mediterranean Platter.....\$21

Served with grilled pita, cucumber, tomato, red onion, tzatziki

Chicken Souvlaki - oregano-garlic chicken skewer (GF)

Marinated Lamb Kofta (GF)

Lemon Pepper Orzo - feta, kalamata olives, tomato, capers (V)



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BOXED MEALS

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Boxed Breakfast & Lunch

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

Boxed Breakfast Options

Protein Box - <i>hardboiled egg, Tillamook cheddar slices, sliced apple, almond butter</i> (V) (GF)	\$12
Parfait - <i>greek yogurt, berries, granola, spiced nuts</i> (V)	\$9
Brunch Box - <i>roasted veggie quiche & mixed green salad</i> (V)	\$14
Continental - <i>blueberry muffin, fresh fruit, house trail mix</i> (V)	\$9

Boxed Lunch Options.....\$18

All Served with Tim's Cascade Chips, fresh fruit & cookie

Chicken Caesar Wrap - *grilled chicken, parmesan, romaine, dressing on side*

Black Forest Ham Sandwich - *mixed greens, smoked gouda, pickled red onion, stone ground mustard, mayo*

Chop Chop Salad - *mixed greens, salami, garbanzo beans, basil, tomato, red onion, vinaigrette on the side* (GF)

Roasted Veggie Salad - *butternut squash, grilled bell pepper, roasted asparagus, fresh spinach, goat cheese & vinaigrette on the side* (V) (GF)

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* (VG)

Quinoa Bowl - *black beans & roasted corn, cilantro, diced tomato, red onion, lime dressing* (GF)

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DESSERTS & DRINKS

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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

Assorted Coke Products\$4ea

San Pellegrino Sparkling Water, Aranciata, Limonata\$5ea

Iced Tea (black or tropical) & Lemonade Station (strawberry, lavender or classic) - per 50 people.....\$56ea

Citrus Infused Water Station - per 50 people\$27ea

Fruit Juice - (apple, orange, cranberry)\$3ea

Hot Cider or Cocoa\$3.5ea

Seasonal Fruit Punch - per 50 people.....\$60ea

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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POLICIES & DETAILS

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Minimum - \$250 food & beverage minimum

Delivery & Pick Up - Drop off order and pick up of any return items each incur a \$83 delivery fee 10-mile radius + \$2 per additional mile + \$12 per toll. *Disposables do not require a pick up*

Staffing for Full-Service Catering - 4 hour minimum, based on guest count and service style

Servers - \$35/hr

Bartenders - \$40/hr

Captain - \$45/hr

On-site Chef - \$70/hr

Serveware and Table Settings

White or Black house table linens\$12ea

Linen napkins\$2ea

Compostable and/or recyclable plates, cups and flatware.....\$2.5pp

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 for full service catering is due 2 weeks before your event date.

Final guest count & payment for drop off catering is due 72 hours before your date.

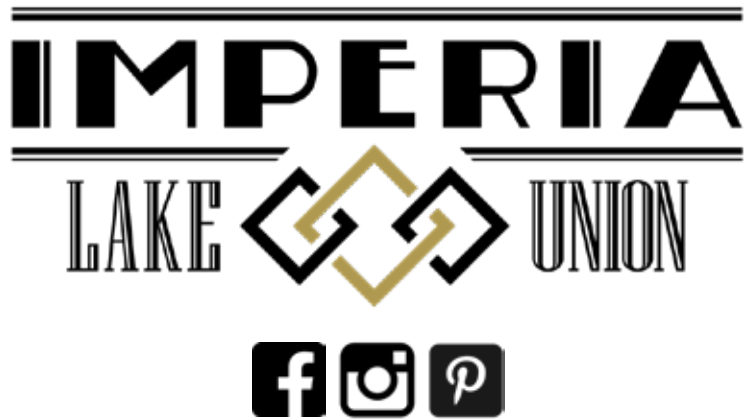
A 50% non-refundable deposit of estimate is due to secure your catering date.

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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Thank you to our photographers and our lovely couples.*

