

Catering

SELECTIONS



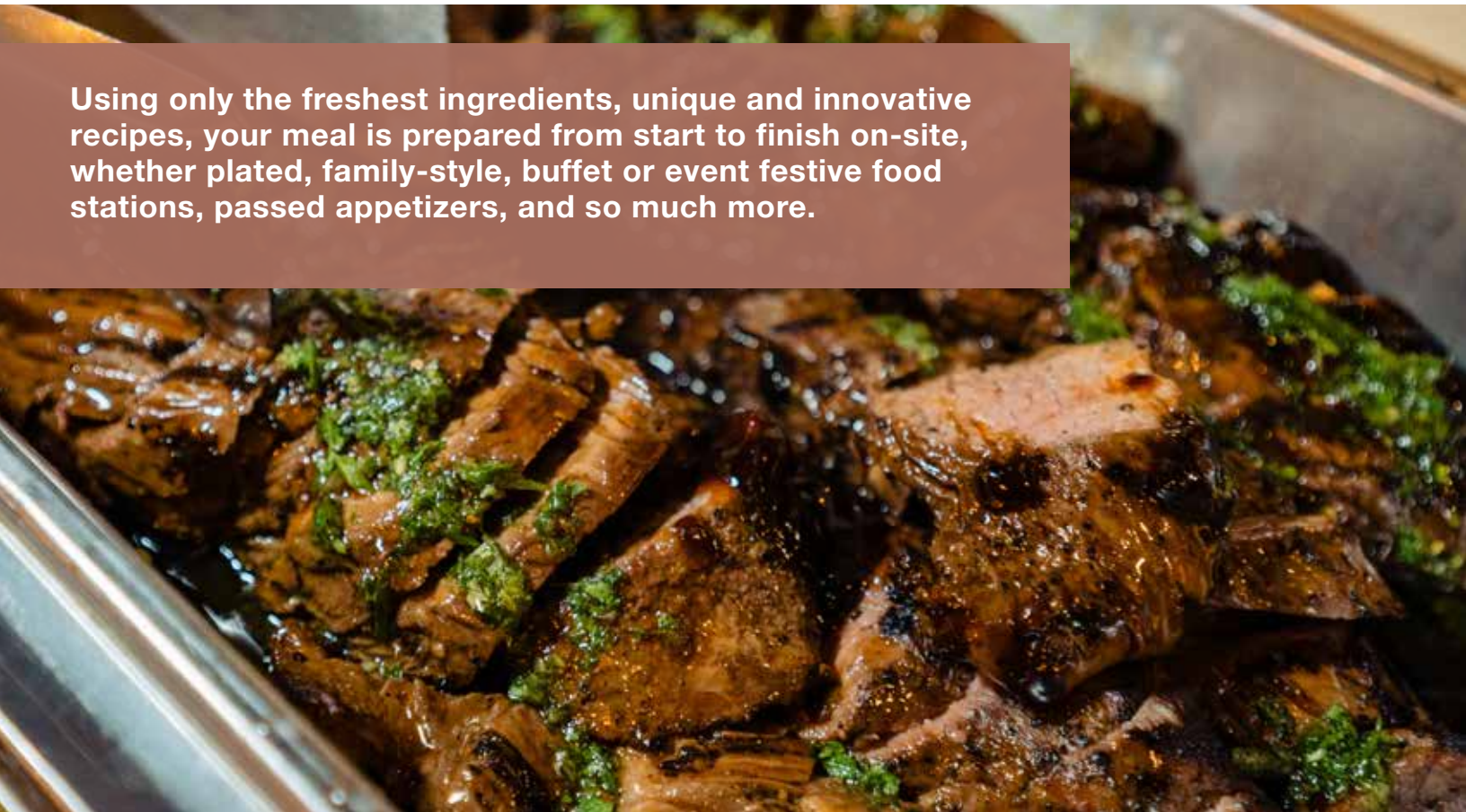
IMPERIA
LAKE  **UNION**



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.



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 - <i>with grapes & berries</i> (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 (2 for 4-6pp per room) - <i>charcuterie & prosecco</i>	2 for \$259
Strawberries & Champagne - <i>fresh stawberries, chantilly cream, french champagne</i> (V) (GF)	2 for \$249
Pretzels & Beer - <i>soft pretzels, beer cheese, mustard, beer pitcher</i> (V)	2 for \$109
Seafood Platter* - <i>crab, prawns, ceviche, smoked salmon, clams, mussels, lemons, house-made cocktail sauce</i> (GF)	\$29 pp

See beverage menu for greenroom refreshments!

Fairview Park Walking Snacks

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

Welcome Sips & Bites

Fruit Skewer & Bellini/Mimosa (VB) (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 (VB) (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</i> (V)	\$4
Smoked Salmon Duo* - <i>lox & smoked salmon, crème fraiche, capers, shaved red onion, toast</i> ...	\$4

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STARTERS

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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 - <i>mozzarella, cherry tomato, Kalamata olive, basil garlic oil, balsamic drizzle</i> (V)(GF)	
Brie & Apricot Crostini (V)	
Pistachio Pork Tenderloin - <i>merlot jelly, wonton flower</i>	
Crab Salad - <i>roasted corn, tomato, jalapeño, tostone</i> (GF)	add'l \$1.5 pp
Tempura Crab Pops - <i>red curry aioli</i>	
Wild Mushroom & Prosciutto Flatbread	
Seared Beef Tenderloin - <i>caramelized onion galette, truffle aioli</i>	
BLT Bite - <i>candied bacon, lettuce, tomato, brioche</i>	
Lobster Bread Pudding Bites - <i>lobster, bacon, cheddar, scallion</i>	
Camembert & Quince Pillows (V)	
Signature Ahi Poke Cucumber Cup (GF)	
Apple & Cashew Chicken Salad on Belgian Endive (GF)	
Smoked Tri-tip - <i>fire roasted tomato mayo, tostone</i> (GF)	
Tea Infused Duck Breast - <i>orange pepper jelly, crostini</i>	add'l \$1.5 pp
Goose Liver Pâté Crostini - <i>pear-apple compôte, pomegranate, crostini</i>	add'l \$1.5 pp
Wagyu Beef Carpaccio* - <i>roasted garlic, black truffle, crostini</i>	



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STARTERS

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Tray-passed Appetizers - cont.

Avocado “Tartare” on Plantain - *watermelon radish, sesame seeds* (VG) (GF)

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 - *carrots, tomatoes, onion, chickpeas, moroccan spice* (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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Buffet, Plated or Family Style

Entrees

- Miso Glazed Black Cod - *soy-mirin butter* (GF)
- Grilled King Salmon - *lemon-dill beurre blanc* (GF)
- Pan Seared Halibut - *grilled lemon & fennel* (GF)
- Herb Crusted Salmon - *herbed panko, lemon 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)
- 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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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-glacé* (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

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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* (V) (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 (V)

Vegetable Samosas (V)

Roasted Vegetables - *curry* (VG)

Garlic Naan (VG)

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PLATTERS & SPREADS

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Festive Food Stations - cont.

Grecian Cuisine\$18

Includes:

Chicken Souvlaki - oregano-garlic, tzatziki (GF)

Lemon-pepper Orzo - kalamata olives, tomatoes, feta, capers (V)

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

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 & Sriracha</i> (V)	\$5
Fry Bar - <i>tater tots, french fries, sweet potato fries, ranch & ketchup</i> (V) (GF)	\$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 (V) (GF)	\$4
Nacho Bar - <i>corn chips, salsa, queso, guacamole, sour cream & more</i> (V) (GF)	\$6
Churros - <i>whipped cream & chocolate sauce</i> (V)	\$6
Soft Pretzel Knots - <i>stone ground mustard & warm beer cheese</i> (V)	\$4
Dessert Bar (<i>Choice of Three</i>)	\$8
<i>Cheesecake Bites</i> (V)	
<i>Double Chocolate Brownies</i> (V)	
<i>Zesty Lemon Bars</i> (V)	
<i>Assorted Cookies</i> (V)	
<i>Chocolate Covered Strawberries</i> (V) (GF)	
<i>Mini Mousse Cups</i> (V) (GF)	

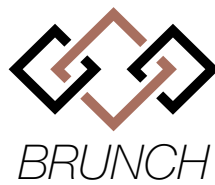
Plated/Individual Desserts\$9.5

- 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 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) (GF)

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

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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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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 - *lemon-dill beurre blanc* (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 - <i>garlic thyme butter</i> (GF)	\$9
Brown Sugar Brandied Ham (GF)	\$10
Rack of Lamb - <i>rosemary apple butter</i> (GF)	\$19
Classic Prime Rib - <i>house-made au jus and creamy horseradish</i> (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)



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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)

Beverages

- Hot Cocoa Bar - *assorted toppings, caramel, whipped cream* (V)

See beverage menu for more specialty holiday refreshments!



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