



THE IMPERIAL  
BALLROOMS

*Banquet*

M E N U S

# Breakfast SELECTIONS

Start your day off right with wholesome and delicious, chef-crafted breakfast. 1.5 hrs of service.

## CONTINENTAL

\$14 PER PERSON/10 PERSON MINIMUM

ASSORTED LOCALLY BAKED BREADS, MUFFINS, PASTRIES

*Served with butter, assorted jellies and peanut butter*

FRESH FRUIT DISPLAY

*Assorted seasonal fruit*

ASSORTED BREAKFAST CEREALS

BUILD YOUR OWN YOGURT PARFAIT

*Vanilla & honey-infused yogurt, granola and assorted berries*

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and juice*

ADDITIONAL OPTIONS

*Assorted bagels with cream cheese - \$2 per person*

*Oatmeal with brown sugar and seasonal fruit - \$1.50 per person*

## IMPERIAL HOT BREAKFAST BUFFET

\$24 PER PERSON/15 PERSON MINIMUM

ASSORTED LOCALLY BAKED BREADS, MUFFINS, PASTRIES

*Served with butter, assorted jellies and peanut butter*

FRESH FRUIT DISPLAY

*Assorted seasonal fruit*

BUILD YOUR OWN YOGURT PARFAIT

*Vanilla & honey-infused yogurt, granola and assorted berries*

SCRAMBLED EGGS

ROASTED VEGETABLE FRITTATA

MEAT OPTIONS (PICK TWO)

*Crispy bacon, local pork sausage, turkey bacon or turkey sausage*

BREAKFAST POTATOES

*Tossed with onions and peppers*

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and juice*

ADDITIONAL OPTIONS

*Oatmeal with brown sugar and seasonal fruit - \$1.50 per person*

*Biscuits & Sausage Gravy - \$2.50 per person*

*French toast or Silver dollar pancakes - \$1.50 per person*

## PLATED BREAKFAST

\$22 PER PERSON

ROASTED VEGETABLE FRITTATA

MEAT OPTIONS (PICK ONE)

*Crispy bacon, local pork sausage, turkey bacon or turkey sausage*

BREAKFAST POTATOES

*Tossed with onions and peppers*

BREAD BASKET FEATURING LOCAL BREADS, MUFFINS, PASTRIES

*Served with butter, assorted jellies and peanut butter*

BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and juice*

FRUIT CUP

## BREAKFAST STATIONS

ORDERED IN ADDITION TO CONTINENTAL, BUFFET OR PLATED

BREAKFAST OPTIONS

CHEF-ATTENDED WAFFLE STATION

*\$5 per person*

CHEF-ATTENDED OMELETTE STATION

*\$8 per person*

SMOKED SALMON STATION

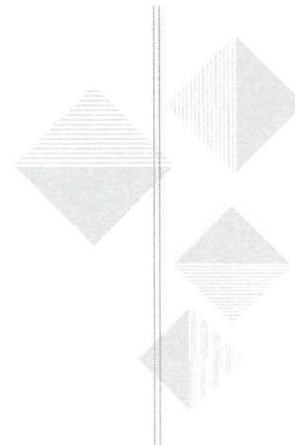
*Salmon, capers, onions, hard boiled eggs - \$9 per person*

OATMEAL STATION

*\$5 per person*

ATTENDANT FEE

*\$125*



# Break SELECTIONS

*You need to take time for yourself if you're going to perform your best. 45 minutes of service.*

## MORNING INTERLUDE (AM)

\$14 PER PERSON

### MEDITERRANEAN PLATE

*Toasted pita, local charcuterie, hummus, celery, carrots and assorted olives*

### ASSORTED PASTRIES

*Flaky croissants, muffins and sticky buns*

### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and juice*

## HEARTY & HEALTHY (AM)

\$12 PER PERSON

### YOGURT PARFAIT STATION

### HARD BOILED EGGS

### WHOLE FRUIT

*Bananas, apples and oranges*

### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and water*

## CHOCOLATE FRENZY (PM)

\$13 PER PERSON

### BROWNIES

### CHOCOLATE CHIP COOKIES

### CHOCOLATE COVERED PRETZELS

### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and water*

## AFTERNOON PICK ME UP (PM)

\$16 PER PERSON

### ASSORTED ENERGY DRINKS

### JERKY SELECTION

*Beef, turkey*

### ASSORTED NUTS, ENERGY & PROTEIN BARS

### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea, flavored sparkling waters and water*

## NUTRITIOUS, STILL DELICIOUS (PM)

\$14 PER PERSON / choice of three

### CRUDITE PLATTER

*Assorted vegetables, blue cheese and ranch dressing*

### FRESH MOZZARELLA & TOMATO KABOBS

*Fresh mozzarella, tomato and basil*

### ROASTED BEETS, GOAT CHEESE & PISTACHIOS

### HUMMUS WITH PITA

### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and water*

## ALL DAY COFFEE

\$14 PER PERSON | 8 HOUR SERVICE

*Keep your energy up - all day long. Includes regular and decaffeinated coffee, hot tea and water*

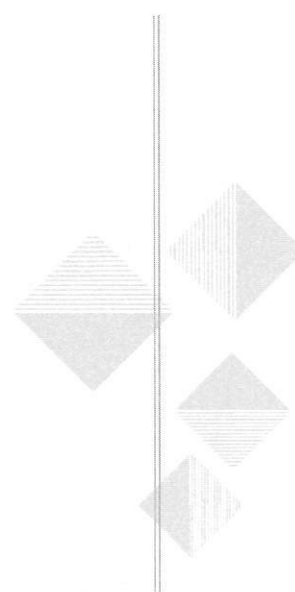
## KEEP IT SIMPLE

\$7 PER PERSON | 4 HOUR SERVICE

*Includes regular and decaffeinated coffee, hot tea and water*

## ASSORTED SODAS AND BOTTLED WATER

\$3 EACH



# *A la carte* SELECTIONS

*Customize your meeting or event*

BACON, EGG & CHEESE ON ENGLISH MUFFIN, CROISSANT OR KAISER ROLL  
*\$8 each*

SAUSAGE, EGG & CHEESE ON ENGLISH MUFFIN, CROISSANT OR KAISER ROLL  
*\$8 each*

EGG, SPINACH & CHEESE ON ENGLISH MUFFIN, CROISSANT OR KAISER ROLL  
*\$6 each*

HOUSE-MADE CINNAMON STICKY BUNS  
*\$8 each (serves 6)*

BROWNIES OR COOKIES  
*\$28 per dozen*

SOFT PRETZELS WITH HOT CHEESE & MUSTARD  
*\$26 per dozen*

PRETZELS OR CHIPS  
*\$16 per pound*

MIXED NUTS  
*\$25 per pound*

INDIVIDUAL BAGS OF CHIPS, POPCORN & PRETZELS  
*\$3 each*

ASSORTED GRANOLA BARS  
*\$3 each*

ASSORTED POWER BARS  
*\$5 each*

HOUSE MADE FOCACCIA LOAF - TOMATO OR TOASTED FENNEL SEED  
*Choice of tomato or toasted fennel seed*

*\$12 per loaf (serves 6)*

ASSORTED SODAS & BOTTLED WATER  
*\$3 each*

JUICE  
*\$3.50 per person*

INFUSED WATER  
*Cucumber mint, lemon-lime, orange or seasonal berries*  
*\$15 per gallon*

# Cold Lunch Buffet SELECTIONS

\$24 per person / 15 person minimum.

## CHOICE OF ONE SALAD

### CAESAR SALAD

*Aged parmesan, romaine, house-made Caesar dressing, brioche croutons*

### LOCAL PETITE GARDEN SALAD

*Cherry tomatoes, pickled onion, cucumber, shaved radish, choice of two dressings*

### WEDGE SALAD

*Bacon lardons, pickled red onion, crumbled blue cheese, hard boiled egg, roasted tomatoes, creamy blue cheese dressing*

### COBB SALAD (ADD \$2 PER PERSON)

*Iceberg lettuce, ham, bacon, avocado, tomato, aged cheddar, pickled red onion, choice of two dressings*

### HOUSE MADE DRESSINGS (CHOOSE TWO)

*Balsamic-honey vinaigrette, buttermilk ranch, blue cheese, Italian vinaigrette, caesar*

## CHOICE OF TWO SANDWICHES

### TURKEY, BACON & RANCH WRAP

*Roasted turkey breast, Swiss, smoked bacon, buttermilk ranch, leaf lettuce, and tomato*

### MEDITERRANEAN VEGETABLE WRAP (V)

*Roasted garlic hummus, marinated vegetables, pickled red onions, herb pesto*

### SLOW ROASTED BEEF

*Aged cheddar, horseradish mayo, caramelized onion, pretzel roll*

### WALDORF CHICKEN SALAD

*Diced apple, cranberry, lettuce, roasted pecans on a croissant*

### ROASTED HAM & SALAMI

*Aged provolone, red onion jam, tomato, arugula, local ciabatta*

### ALBACORE TUNA SALAD

*Herb mayo, sweet pickles, tomatoes, bibb lettuce, kaiser roll*

## CHOICE OF ONE SIDE

### POTATO SALAD

*House-made redskin potato salad*

### MACARONI SALAD

*House-made macaroni salad*

### POTATO CHIPS

*House-made ranch potato chips*

### TRI COLOR TORTILLA CHIPS

*Fresh tomato salsa*

## DESSERT BUFFET

### CHEF'S CHOICE

## BEVERAGE SERVICE

*Assorted sodas and water service*

## ADDITIONAL OPTIONS

### ADD AN ADDITIONAL SANDWICH

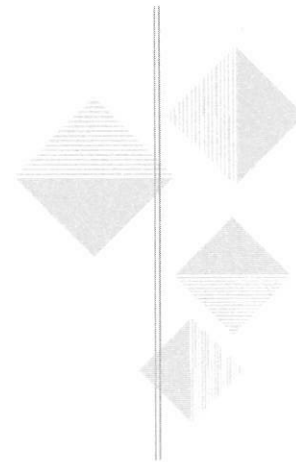
*\$4 per person*

### HUMMUS WITH VEGETABLE CRUDITE

*\$3 per person*

### HOMEMADE SOUPS

*\$3 per person*



# Boxed Lunch SELECTIONS

\$20 per person / 15 person minimum.  
All lunches come with a piece of whole fruit  
Please select two sandwiches, one side and one dessert

## CHOICE OF TWO SANDWICHES

### TURKEY, BACON & RANCH WRAP

*Roasted turkey breast, Swiss, smoked bacon, buttermilk ranch, leaf lettuce, and tomato*

### MEDITERRANEAN VEGETABLE ON FOCACCIA (V)

*Roasted garlic hummus, marinated vegetables, pickled red onions, herb pesto*

### SLOW ROASTED BEEF

*Aged cheddar, horseradish mayo, caramelized onion, pretzel roll*

### WALDORF CHICKEN SALAD

*Diced apple, cranberry, lettuce, roasted pecans on a croissant*

### ITALIAN HOAGIE

*Salami, capicola, turkey, provolone, lettuce, tomato, onion, oil & vinegar*

## BEVERAGE SERVICE

*Assorted sodas and water service*

## ADDITIONAL OPTIONS

### ADD AN ADDITIONAL SANDWICH

*\$4 per person*

### HUMMUS WITH VEGETABLE CRUDITE

*\$3 per person*

## CHOICE OF SIDE

### POTATO SALAD

*House-made redskin potato salad*

### MACARONI SALAD

*House-made macaroni salad*

### EGG SALAD

*New York style egg salad*

### POTATO CHIPS

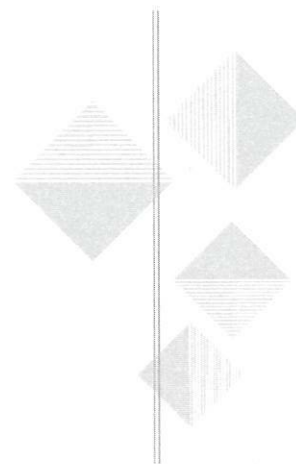
*House-made ranch potato chips*

## CHOICE OF DESSERT

### CHOCOLATE CHIP COOKIE

### FUDGE BROWNIE

### WHOOPIE PIE



# Hot Lunch Buffet SELECTIONS

\$29 per person / 15 person minimum.

## CHOICE OF ONE SALAD

### CAESAR SALAD

*Aged parmesan, romaine, house-made Caesar dressing, brioche croutons*

### LOCAL PETITE GARDEN SALAD

*Cherry tomatoes, pickled onion, cucumber, saved radish, choice of two dressings*

### WEDGE SALAD

*Bacon lardons, pickled red onion, crumbled blue cheese, hard boiled egg, roasted tomatoes, creamy blue cheese dressing*

### COBB SALAD (ADD \$2 PER PERSON)

*Iceberg lettuce, ham, bacon, avocado, tomato, aged cheddar, pickled red onion, choice of two dressings*

### HOUSE MADE DRESSINGS (CHOOSE TWO)

*Balsamic-honey vinaigrette, buttermilk ranch, blue cheese, Italian vinaigrette, caesar*

## CHOICE OF TWO ENTREES

### SAUSAGE & CHEESE LASAGNA (SUBSTITUTE VEG. LASAGNA)

*Whole milk ricotta, Italian sausage, mozzarella, slow roasted tomato sauce, bechamel*

### GRILLED CHICKEN AND VEGETABLE PENNE

*Local seasonal vegetables, garlic butter, fresh herbs, aged parmesan*

### CHEF'S MARKET CATCH (ADD \$3 PER PERSON)

*Seasonal seafood selection, expertly prepared*

### ROASTED VEGETABLE COUSCOUS (V)

*Local seasonal vegetables, Israeli couscous, za'athar, paneer*

### GRILLED PORK LOIN

*With whole grain mustard sauce*

## CHOICE OF ONE STARCH

### MASHED POTATOES

### HERB ROASTED FINGERLING POTATOES

### BASMATI RICE

### POTATOES AU GRATIN WITH GRUYERE CREAM CHEESE

## CHOICE OF ONE VEGETABLE

### HONEY & THYME ROASTED CARROTS

### SEASONAL VEGETABLE MIX WITH GARLIC BUTTER

## DESSERT BUFFET

### CHEF'S CHOICES

#### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and water*

#### HOT ROLLS & BUTTER

## ATTENDED LUNCH STATIONS

AVAILABLE ONLY AS AN ADDITION TO LUNCH BUFFET

### PASTA STATION

\$12 PER PERSON

#### CHOICE OF TWO PASTAS

*Penne, farfalle, fettucine, rigatoni, rotini*

#### CHOICE OF TWO SAUCES

*White wine butter sauce, marinara, roasted garlic and herb alfredo*

#### INCLUDED TOPPINGS

*Chicken, Italian sausage, caramelized onions, roasted tomatoes, spinach, mushrooms, aged parmesan*

### RISOTTO STATION

\$14 PER PERSON

#### INCLUDED ENHANCEMENTS

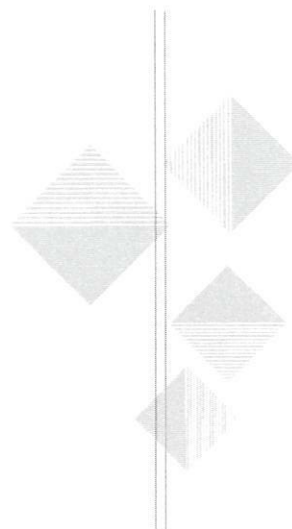
*Fresh herbs, aged parmesan, gathered mushrooms, seasonal vegetables, artisanal olive oil*

#### ADD ONS

#### HOMEMADE SOUPS

\$3 per person

\*CHEF-ATTENDANT FEE FOR STATIONS - \$125



# Served Lunch SELECTIONS

\$30 per person / 15 person minimum.

## CHOICE OF ONE SALAD

### CAESAR SALAD

*Aged parmesan, romaine, house-made caesar dressing, brioche croutons*

### LOCAL PETITE GREEN SALAD

*Cherry tomatoes, pickled onion, cucumber, shaved radish, choice of two dressings*

### TOMATO MOZZARELLA SALAD

*Campani tomato, fresh mozzarella, balsamic reduction, basil oil, arugula*

### BEET SALAD

*Roasted beets, goat cheese, arugula*

### WEDGE SALAD

*Bacon lardons, pickled red onion, crumbled blue cheese, hard boiled egg, roasted tomatoes, creamy blue cheese dressing*

### COBB SALAD (ADD \$2 PER PERSON)

*Iceberg lettuce, ham, bacon, avocado, tomatoes, aged cheddar, pickled red onion, choice of two dressings*

### HOUSE MADE DRESSINGS (CHOOSE TWO)

*Balsamic-honey vinaigrette, buttermilk ranch, bleu cheese, Italian vinaigrette, caesar*

## CHOICE OF TWO ENTREES

### GRILLED BISTRO TENDERLOIN (ADD \$3 PER PERSON)

*Herb roasted potato, french beans, red wine onions, veal jus*

### SEARED SALMON FILLET (ADD \$3 PER PERSON)

*Israeli couscous, olive tapenade, roasted tomato and pepper salad*

### ROASTED CHICKEN BREAST

*Creamy polenta, roasted pearl onions, peas, herbed chicken jus*

### GRILLED CHICKEN AND VEGETABLE PENNE

*Local seasonal vegetables, garlic butter, fresh herbs, aged parmesan*

### GRILLED PORK LOIN

*Fingerling potatoes, baby spinach, whole grain mustard sauce*

### CAVATELLI PASTA (V)

*Gathered mushrooms, seasonal local vegetables, herb pesto*

## CHOICE OF TWO DESSERTS

### NEW YORK STYLE CHEESECAKE

*Whipped cream, berry syrup*

### DARK CHOCOLATE MOUSSE

*Whipped cream, raspberry compote*

### TIRAMISU

### ADD ONS

### HOMEMADE SOUPS

*\$3 per person*

### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and water*

### HOT ROLLS & BUTTER



# Dinner Buffet SELECTIONS

\$44 per person / 20 person minimum (\$75 surcharge for fewer than 20 persons).

## CHOICE OF ONE SALAD

### CAESAR SALAD

*Aged parmesan, romaine, house made caesar dressing, brioche croutons*

### TOMATO MOZZARELLA SALAD

*Campari tomato, fresh mozzarella, balsamic reduction, basil oil, arugula*

### BEET SALAD

*Roasted beets, goat cheese, arugula*

### LOCAL PETITE GARDEN SALAD

*Cherry tomatoes, pickled onion, cucumber, shaved radish, choice of two dressings*

### WEDGE SALAD

*Bacon lardons, pickled red onion, crumbled blue cheese, hard boiled egg, roasted tomatoes, creamy blue cheese dressing*

### HOUSE MADE DRESSINGS (CHOOSE TWO)

*Balsamic-honey vinaigrette, buttermilk ranch, blue cheese, Italian vinaigrette, caesar*

## CHOICE OF TWO ENTREES

### BRAISED BEEF SHORT RIB

*Wild mushroom sauce*

### ROASTED SEASONAL VEGETABLE PENNE (V)

*Local seasonal vegetables, white wine garlic butter, fresh herbs, aged parmesan*

### CHEF'S MARKET CATCH (ADD \$3 PER PERSON)

*Seasonal seafood selection, expertly prepared*

### ROASTED CHICKEN BREAST

*Pan gravy*

### GRILLED BISTRO TENDERLOIN (ADD \$3 PER PERSON)

*Red wine demi glace*

### BACON WRAPPED MEATLOAF

*Mushroom gravy*

## CHOICE OF ONE STARCH

### MASHED POTATOES

### HERB ROASTED FINGERLING POTATOES

### BASMATI RICE

### POTATOES AU GRATIN WITH GRUYERE CREAM CHEESE

## CHOICE OF TWO VEGETABLES

### HONEY & THYME ROASTED CARROTS

### SEASONAL VEGETABLE MIX WITH GARLIC BUTTER

### ROASTED BRUSSEL SPROUTS

### RAGOUT OF PEAS & PEARL ONIONS

### FRENCH BEANS WITH LEMON AND GARLIC

## CHOICE OF TWO DESSERTS

### NEW YORK-STYLE CHEESECAKE

*Whipped cream, berry syrup*

### DARK CHOCOLATE MOUSSE

*Whipped cream, raspberry compote*

### TIRAMISU

### ADD ONS

### HOMEMADE SOUPS

*\$3 per person*

### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and water*

### HOT ROLLS & BUTTER

## ATTENDED DINNER STATIONS

AVAILABLE ONLY AS AN ADDITION TO DINNER BUFFET

### PASTA STATION

\$12 PER PERSON

### CHOICE OF TWO PASTAS

*Penne, farfalle, rigatoni, rotini, fettucine*

### CHOICE OF TWO SAUCES

*White wine butter sauce, marinara, roasted garlic and herb cream*

### INCLUDED TOPPINGS

*Chicken, Italian sausage, caramelized onions, roasted tomatoes, spinach, mushrooms, aged parmesan*

### RISOTTO STATION

\$14 PER PERSON

### INCLUDED ENHANCEMENTS

*Fresh herbs, aged parmesan, gathered mushrooms, seasonal vegetables, artisanal olive oil*

\*CHEF-ATTENDANT FEE FOR STATIONS - \$125

# Served Dinner SELECTIONS

25 person minimum.

## CHOICE OF ONE SALAD

### CAESAR SALAD

*Aged parmesan, romaine, house made caesar dressing, brioche croutons*

### TOMATO MOZZARELLA SALAD

*Campari tomato, fresh mozzarella, balsamic reduction, basil oil, arugula*

### BEET SALAD

*Roasted beets, goat cheese, arugula*

### LOCAL PETITE GARDEN SALAD

*Cherry tomatoes, pickled onion, cucumber, shaved radish, choice of two dressings*

### WEDGE SALAD

*Bacon lardons, pickled red onion, crumbled blue cheese, hard boiled egg, roasted tomatoes, creamy blue cheese dressing*

### HOUSE MADE DRESSINGS (CHOOSE TWO)

*Balsamic-honey vinaigrette, buttermilk ranch, blue cheese, Italian vinaigrette, caesar*

## CHOICE OF TWO ENTREES

### BRAISED BEEF SHORT RIB \$45

*Mashed potatoes, red wine onions, French beans, wild mushroom jus*

### GRILLED PORK LOIN \$41

*Mashed potatoes, roasted brussel sprouts, whole grain mustard sauce*

### CHEF'S MARKET CATCH \$48

*Seasonal seafood selection, expertly prepared*

### ROASTED CHICKEN BREAST \$39

*Mashed potatoes, roasted pearl onions, peas, pan gravy*

### GRILLED BISTRO TENDERLOIN \$46

*Herb roasted fingerling potatoes, honey roasted carrots, red wine demi glace*

### ROASTED SEASONAL VEGETABLE PENNE (V) \$36

*Local seasonal vegetables, garlic butter, fresh herbs, aged parmesan*

### CAVATELLI (V) \$36

*Gathered mushrooms, seasonal local vegetables, herb pesto*

### BACON WRAPPED MEATLOAF \$41

*Mashed potatoes, peas, carrots, mushroom gravy,*

## ADD SOME SOUP

\$3 PER PERSON

### CHICKEN NOODLE

*Hearty chicken based stock with carrots, onions, celery and pasta*

### TOMATO BISQUE

*Creamy tomato based stock with caramelized garlic*

### BEEF BARLEY

*Hearty beef broth with carrots, onions, celery, pear barley and slow braised beef*

## CHOICE OF TWO DESSERTS

### NEW YORK STYLE CHEESECAKE

*Whipped cream, berry syrup*

### DARK CHOCOLATE MOUSSE

*Whipped cream, raspberry compote*

### TIRAMISU

### BEVERAGE SERVICE

*Regular and decaffeinated coffee, hot tea and water*

### HOT ROLLS & BUTTER

# Stations

Available as an addition to any dinner buffet.

## PASTA STATION \$16 PER PERSON

Served with house made focaccia bread

### CHOICE OF TWO PASTAS

Penne, farfalle, rigatoni, rotini, fettucine

### CHOICE OF TWO SAUCES

White wine butter sauce, marinara, roasted garlic and herb cream, bolognese

### INCLUDED TOPPINGS

Chicken, Italian sausage, caramelized onions, roasted tomatoes, spinach, mushrooms, aged parmesan

## RISOTTO STATION \$18 PER PERSON

### INCLUDED ENHANCEMENTS

Fresh herbs, aged parmesan, gathered mushrooms, seasonal vegetables, artisanal olive oil

## CHEF-ATTENDED CARVING STATIONS\* PRICES PER PERSON

### ROASTED HAM \$16

Sweet and sour pineapple glaze

### BRINED & ROASTED TURKEY \$18

Natural jus and cranberry chutney

### SLOW COOKED PRIME RIB \$26

Natural jus and horseradish cream

### HERB CRUSTED NEW YORK STRIP \$26

Bordelaise sauce

ALL CARVING STATIONS COME WITH WARM DINNER ROLLS AND WHIPPED BUTTER

## RAW BAR STATIONS \$30 PER PERSON

### FRESHLY SHUCKED OYSTERS

Caramelized shallot mignonette

### SHRIMP COCKTAIL

Cocktail sauce, tartar sauce

### SMOKED SALMON

Capers, egg, pickled red onion, bagel chips

## GOURMET BAKED POTATO STATION \$10 PER PERSON

Butter, sour cream, shredded or melted cheddar, roasted garlic & herb aioli, ranch dressing, bacon bits

## MEDITERRANEAN TAPAS STATION \$11 PER PERSON

Marinated & roasted seasonal vegetables, roasted garlic hummus and baba ghanoush, marinated olives and fried marcona almonds, blue cheese stuffed dates with serrano ham, toasted pita bread

## CHARCUTERIE & CHEESE STATION \$18 PER PERSON - UNATTENDED

### ASSORTMENT OF GOURMET CURED AND SMOKED MEATS AND ARTISAN CHEESES

House-made jams, preserves, mustards, pickles, crackers

\*CHEF-ATTENDANT FEE PER CHEF \$125

# Cocktail Hour HORS D'OEUVRES

*Priced per 50 pieces and includes one hour of butlered service*

## PASSED COLD HORS D'OEUVRES

<i>Chilled gazpacho shooter with cucumber and lime</i>	\$90
<i>Deviled egg with chives and caviar</i>	\$80
<i>Smoked salmon mousse in puff pastry</i>	\$135
<i>Shrimp ceviche with salsa verde and plantain</i>	\$125
<i>Thai vegetable spring roll with pickled lotus root and sesame</i>	\$75
<i>Rare seared beef on brioche with horseradish cream and pickled onion</i>	\$145
<i>Roasted wild mushroom and goat cheese tart</i>	\$110
<i>Poached cocktail shrimp with Meyer lemon cocktail sauce</i>	\$120
<i>Bratsed lamb on fried pita with olive and feta cheese</i>	\$130
<i>Rare seared tuna on rice cracker with sweet soy aioli</i>	\$135
<i>New England style mini lobster roll (cold)</i>	\$175

## PASSED HOT HORS D'OEUVRES

<i>Korean fried chicken on mini scallion waffle</i>	\$105
<i>Wild mushroom arancini with herb aioli</i>	\$115
<i>Local spinach and goat cheese spanakopita</i>	\$95
<i>Fried pork wonton with chili lime sauce</i>	\$110
<i>Chicken satay with thai peanut sauce</i>	\$105
<i>Lamb brochette with pistachio pesto</i>	\$125
<i>Crab cake with jalapeno aioli</i>	\$150
<i>Tempura shrimp with pineapple hot and sour sauce</i>	\$130
<i>Curry lamb meatballs on creamy polenta</i>	\$110
<i>Mini Kobe beef slider with smoked ketchup and onion jam</i>	\$160

*Ask us about our custom cocktail  
reception packages*

## Stationary

HORS

D'OEUVRES

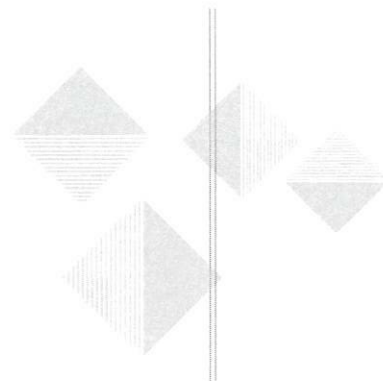
*Priced per person.*

**CHARCUTERIE AND CHEESE DISPLAY \$18**  
*Assortment of gourmet cured and smoked meats and artisan cheese, house made jams, preserves, mustard, pickles, crackers*

**VEGETABLE CRUDITE DISPLAY \$10**  
*Assorted local seasonal vegetables, buttermilk ranch, herb crème, roasted garlic aioli*

**MEDITERRANEAN TAPAS DISPLAY \$11**  
*Marinated and roasted seasonal vegetables, roasted garlic hummus, baba ghanoush, marinated olives and fried Marcona almonds, toasted pita bread*

**FRESH FRUIT DISPLAY \$12**  
*Assorted seasonal fruit, orange blossom honey infused yogurt*



# Late Night STATIONS

All options are priced per person, 30 person minimum.

## SLIDER STATIONS

SERVED WITH HOUSE-FRIED POTATO CHIPS  
PICK TWO FOR \$18 OR THREE FOR \$22

### KOBE BEEF SLIDERS

*Aged cheddar, smoked cheddar, onion jam*

### CAROLINA-STYLE PULLED PORK

*Vinegar bbq, sweet pickles, slaw*

### IMPOSSIBLE SLIDERS

*Onion jam and shredded vegan cheese*

## CHIPS & DIPS STATIONS

PICK TWO FOR \$12 OR THREE FOR \$14

### HOUSE-MADE SMOKED CHEDDAR DIP

*Crispy fried tortilla chips*

### BUFFALO CHICKEN DIP

*Blue cheese, hot sauce, green onions, tortilla chips*

### SMOKED TROUT DIP

*Crème fraiche, dill, onion, toast points*

### LOCAL SPINACH & ARTICHOKE DIP

*Preserved lemon, parsley, warm pita*

## BAVARIAN PRETZEL STATION

\$10 PER PERSON

### WARM BAVARIAN PRETZEL STICKS

*Smoked cheddar sauce, horseradish cream, whole grain mustard sauce*

## WING STATION

\$26 PER PERSON

### HOUSE-BRINED & FRIED CHICKEN WINGS

*Choice of two sauces: bbq, hot, mild, garlic parmesan, thai chili,  
Korean bbq, Old Bay*

*Served with celery, blue cheese and buttermilk ranch*

## PIZZA STATION

\$32 PER SHEET PAN (24 SQUARES)

\$24 PER HALF SHEET PAN (12 SQUARES)

*Choice of two toppings: mushrooms, onions, roasted peppers,  
sausage, pepperoni*

*ask about our White Pizza*

*(add \$3 per additional topping)*

## BUILD YOUR OWN TACO BAR

\$16 PER PERSON

### LANCASTER COUNTY BEEF & BRAISED CHICKEN

*Salsa, pico de gallo, iceberg lettuce, cheddar, lime sour cream, pickled  
red onions, jalapenos, flour tortillas.*

## GOURMET FRENCH FRY STATION

\$9 PER PERSON

### HOUSE CUT FRENCH FRIES AND SWEET POTATO FRIES

*Ketchup, kimchee ketchup, roasted garlic and herb aoli, ranch*

## MAKE IT POUTINE!

ADD \$3 PER PERSON

*Cheddar cheese curds, beef gravy*

*Ask us about our custom late  
night packages*

## ASSOCIATED AFTER HOUR FEES

BARTENDER FEE: \$125 PER HOUR (PER BARTENDER)

IMPERIAL RESTAURANT RENTAL FEE: \$400 (3 HOURS)

SECURITY DEPOSIT REQUIRED (REFUNDABLE) \$500

# Meeting PACKAGES

We've crafted the perfect packages to make your meeting the best it can be.

**FULL MEETING PACKAGE**  
\$75 PER PERSON - 8 HOUR SERVICE  
**25 PERSON MINIMUM**

**CONTINENTAL BREAKFAST**

*Regular and Decaffeinated Coffee, Hot Tea, Assorted Chilled Fruit Juices, Assorted Pastries, Bagels, Muffins, Sliced Fruit, Hard Boiled Eggs*

**MORNING BEVERAGE REFRESH**

*Regular and Decaffeinated Coffee, Hot Tea*

**DELI LUNCH BUFFET**

*Crisp Field Greens with Assorted Dressings  
Choice of Cole Slaw, Potato Salad or Macaroni Salad  
Sliced Deli Meats and Cheeses  
Relish Tray, Appropriate Condiments, Assorted Breads and Rolls  
Potato Chips  
Chef's Selection of Assorted Desserts  
Regular and decaffeinated coffee, hot tea*

**AFTERNOON BREAK**

*Regular and decaffeinated coffee, hot tea,  
Chef's Choice of Assorted Afternoon Sweet Snacks and Hot Savory Items*

**MICRO MEETING PACKAGE**  
\$50 PER PERSON - 5 HOUR SERVICE  
**NO MINIMUMS**

**CONTINENTAL BREAKFAST**

*Regular and Decaffeinated Coffee, Hot Tea, Assorted Chilled Fruit Juices, Assorted Pastries, Bagels, Muffins, Sliced Fruit, Hard Boiled Eggs*

**MORNING BEVERAGE REFRESH**

*Regular and Decaffeinated Coffee, Hot Tea*

**PRE-ORDERED LUNCH INCLUDES**

*Crisp Field Greens with Assorted Dressings  
Choice of Cole Slaw, Potato Salad or Macaroni Salad  
Veggie Wrap, Ham and Swiss Sandwich  
Chef's Selection of Assorted Desserts*

**MEETING SPACE**

*(Value \$500 per day)*

**COMPLIMENTARY HIGH SPEED INTERNET**

*(Value \$50 per day)*

**70 INCH MONITOR AND  
HDMI CABLE FOR MEETING ROOMS**

**950 SQ. FT. OR LESS**  
*(Value \$100 per day)*

**ADD ONS**

**SNACKS & SODA**

*Bottled Water & Soda Service \$3.00 each*

*Cookies or Brownies \$24 per dozen*

*Whole Fresh Fruit \$2.00 each*

# Bar and Beverage PACKAGES

Open bar packages are stocked with house, call, local or premium liquor and wines, selected beer packages, assorted sodas, iced tea and water.

## HOUSE BRANDS

ONE HOUR OPEN BAR \$15 PER PERSON  
EACH ADDITIONAL HOUR \$10 PER PERSON

### LIQUOR

*Smirnoff Vodka, New Amsterdam Gin, Cruzan White Rum, Seagram's 7 Whiskey, Ezra Brook's Bourbon, Dewar's White Blend Scotch, Margaritaville 100% Agave Tequilla*

### WINE

*Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Sparkling Brut*

### BEER

*Domestic (choice of 1): Coors Lt, Yuengling Lager, Miller Lt, Bud Lt Local, Craft or Import (choice of 3): Sierra Nevada, Blue Moon, Stella Artois, Sam Adam's, Guinness, Corona, House Cider*

### GARNISHES AND MIXERS

*Dry Vermouth, Sweet Vermouth, Triple Sec, Sour Mix, Lime Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Grenadine, Tonic, Club Soda, Assorted Sodas, Olives, Cherries, Lemon Wedges, Lime Wedges, and Orange Wedges*

## CALL BRANDS

ONE HOUR OPEN BAR \$16 PER PERSON  
EACH ADDITIONAL HOUR \$11 PER PERSON

### LIQUOR

*Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Espolon Blanco Tequilla, Jim Beam Bourbon, Jack Daniel's Whiskey, Jameson Whiskey, Chivas Regal, Kahlua*

### WINE

*(Choose 5): Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir, Rose, Riesling, Moscato, Prosecco*

### BEER

*Domestic: (choice of 1): Coors Lt, Bud Lt, Miller Lt, Michelob Ultra, Yuengling Lager  
Local, Craft or Import (choice of 3): Sierra Nevada Pale Ale, New Trail Broken Heels IPA, Stella Artois, Blue Moon, Sam Adams, Heineken, Corona, Troegs Sunshine Pilsner, Dogfish 60-minute IPA, House Cider*

### GARNISHES AND MIXERS

*Dry Vermouth, Sweet Vermouth, Triple Sec, Sour Mix, Lime Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Grenadine, Tonic, Club Soda, Assorted Sodas, Olives, Cherries,*

## PREMIUM BRANDS

ONE HOUR OPEN BAR \$17 PER PERSON  
EACH ADDITIONAL HOUR \$12 PER PERSON

### LIQUOR

*Grey Goose, Tito's, Hendrick's, Diplomatico Planas White Rum, Bacardi 8 yr Reserve, Patron Tequilla, Knob Creek, Johnnie Walker Black, Jameson Black Barrel, Bailey's Irish Cream, Disaronno Amaretto*

### WINE

*(Choose 5): Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot*

*Choice of 3: Rose, Reisling, Sauvignon Blanc, Malbec, Sparkling Rose, Moscato, Prosecco, Spumante*

### BEER

*Domestic (choice of 2): Coors Lt, Bud Lt, Miller Lt, Michelob Ultra, Yuengling  
Local, Craft or Import (choice of 3): Sierra Nevada Pale Ale, New Trail Broken Heels IPA, Stella Artois, Blue Moon, Sam Adams, Heineken, Corona, Guinness, Troegs Sunshine Pilsner, Troegs Perpetual IPA, Troegs Troegentor Double Boch, Dogfish 60-minute IPA, Lancaster Strawberry Wheat Ale, Wacker Bohemian Pilsner, House Cider*

### GARNISHES AND MIXERS

*Dry Vermouth, Sweet Vermouth, Triple Sec, Sour Mix, Lime Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Grenadine, Tonic, Club Soda, Assorted Sodas, Olives, Cherries, Lemon Wedges, Lime Wedges, and Orange Wedges*

## HOSTED OR CASH BAR

HOST OR GUESTS ARE CHARGED PER DRINK SERVED AS PRICED BELOW

SOFT DRINKS: \$3.00  
DOMESTIC BEER: \$4.50  
LOCAL, CRAFT OR IMPORTED BEER: \$6.50  
SPECIALTY BEER: ASK YOUR SALES MANAGER  
BOTTLED WATER: \$3  
HOUSE WINES: \$7  
CALL WINES: \$8  
PREMIUM WINES: \$9  
HOUSE BRAND MIXED DRINKS \$7  
CALL BRAND MIXED DRINKS \$8  
PREMIUM BRAND MIXED DRINKS \$9  
ADD A CHAMPAGNE TOAST TO YOUR AFFAIR \$4

## BAR SERVICE FEES

FEE FOR CASH OR HOSTED BAR SERVICE \$125 PER BARTENDER

# Bar and Beverage PACKAGES

Open bar packages are stocked with house, call, local or premium liquors and wines, selected beer package, assorted sodas, iced tea and water.

**LANCASTER LOCAL PACKAGE**  
ONE HOUR OPEN BAR \$16 PER PERSON  
EACH ADDITIONAL HOUR \$11 PER PERSON

## LIQUOR

Lancaster Distilleries Vodka, Lancaster Distilleries Gin, Lancaster Distilleries White & Spiced Rum, Kinsey Rye Whiskey, Thistle Finch Burley Bourbon, Espolon Tequilla, Kahlua, Disaronno

## WINE

Local House Wines featuring Waltz Winery & Galen Glen Winery

## BEER

Choice of 4: New Trail Broken Heels Hazy IPA, Troegs Perpetual IPA, Lancaster Brewing Strawberry Wheat Ale, Wacker Bohemian Pilsner, Wyndridge Cider, Troegs Troegenator Double Boch, Lancaster Breweing Milk Stout, Pour Man's Lager

## GARNISHES AND MIXERS

Dry Vermouth, Sweet Vermouth, Triple Sec, Sour Mix, Lime Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Grenadine, Tonic, Club Soda, Assorted Sodas, Olives, Cherries, Lemon Wedges, Lime Wedges, and Orange Wedges

## ADD ON PACKAGES

PRICING BASED UPON SELECTIONS AND AVAILABILITY

## SIGNATURE COCKTAILS

Collaborate and curate one or more signature drinks for your special occasion

## BOURBON, WHISKEY OR SCOTCH TASTING BAR

SELECT WINE, LIQUOR OR BEER ADDITIONS

## BRUNCH PACKAGE

\$15 PER PERSON (2 HOURS)

## FLAVORED MIMOSAS

Orange, Mango, Pineapple, Peach, Cranberry, Seasonal

## BLOODY MARYS

Traditional & Spicy

## SCREWDRIVER, ORANGE CRUSH, NEGONI

ASK ABOUT "MOCKTAILS"

*Have something in mind?  
We will always do our best to  
accommodate any special requests*