

## Catering Menu Summer 2018



### Imperial Buffet

*\$29.00 per person, 25 person minimum*

#### Choose 2

Oregon Porter Braised Tri-Tip (served with House Horseradish Sauce)

Black Pepper Crusted Top Sirloin Steak

Tequila Lime Roasted Chicken (garnished with Tomato, Cilantro & Onion)

Perfect Grilled Chicken (garnished with Fresh Herbs)

Citrus Brined Chicken Breast (garnished with Orange, Lemon & Fresh Herbs)

Prime Rib (served with Au Jus & Horseradish Sauce)  
*add \$5pp*

Wild Seared Salmon (served with Lemon Buerre Blanc) *add \$4pp*

#### Choose 1

Honey Wheat Bread

Cornbread w/ Honey Butter

Garlic Bread

#### Choose 3

Whipped Buttermilk Mashed Potatoes

Rosemary Roasted Red Potato

Baked Beans w/ Molasses

Baked Potato w/ Sour Cream & Butter

Summer Vegetable Medley (yellow summer squash, zucchini, red onion)

Green Beans w/ White Wine, Garlic & Red Onion

Corn on the Cob

Garden Salad (Tomato, Carrot, Red Onion, Crouton & choice of Two Dressings)

Classic Caesar (Romaine, Zesty House Caesar Dressing & Crouton)

Greek Salad (rough chop salad of cucumber, tomato, red onion, red & yellow bell pepper, feta cheese in vinaigrette)

Deli Pasta Salad

Grandma's Potato Salad

## Composed Lunch Menus

### **Garden Bar**

*\$15 per person*

house tossed greens, spinach, romaine

tomato, red onion, olive, cucumber

blue cheese crumbles, parmesan

grilled chicken, bacon, hard-boiled egg

crouton

choice of three dressings

lemonade, iced tea, water

*(add soup for \$3 per person)*

### **Wrap Me Up!**

*\$15 per person*

2 Wraps:

roast beef, Tillamook cheddar, horseradish  
sauce, tomato, lettuce

grilled chicken, parmesan, Caesar dressing,  
romaine lettuce

choice of Potato Salad, Pasta Salad or Garden  
Salad

Fritos Corn Chips

lemonade, iced tea, water

### **D.I.Y. Sandwich Bar**

*\$16 per person*

ham, turkey, roast beef

cheddar, Swiss, pepperjack

lettuce, tomato, red onion, dill pickle

assorted rolls/breads & condiments

choice of Potato Salad, Pasta Salad or Garden  
Salad

Fritos Corn Chips

*(add soup for \$3 per person)*

### **Burgers, Burgers**

*\$16 per person*

hand-pattied Hamburgers

(herb grilled chicken also available)

trimmings: lettuce, tomato, onion, pickles, buns,  
Tillamook cheddar cheese

condiments: mayo, mustard, BBQ sauce, ketchup

choice of Potato Salad, Pasta Salad or Garden  
Salad

choice of Baked Beans or Coleslaw

Fritos Corn Chips

lemonade, iced tea, water

### **A Little Italy**

*\$18 per person*

House-Made Lasagna

Garlic Bread

Caesar Salad

lemonade, iced tea, water

## **Appetizer Platters**

*each platter serves 25*

### **10-Layer Taco Dip** \$85

refried beans, guacamole, sour cream, salsa, cheddar & jack cheeses, jalapeño, tomato, onion, olive served with corn tortilla chips

### **Fresh Fruit Display** \$105

sliced melons, berries, pineapple, grapes

### **Shrimp Cocktail** \$135

26/30 ct poached shrimp, served on a bed of ice, accompanied with cocktail sauce & lemon wedges

### **Caprese** \$105

vine ripened roma tomato, basil, fresh mozzarella, olive oil and balsamic reduction

### **Chicken Salad** \$115

Roasted chicken breast, grapes, celery, tarragon served with crackers or toasts

### **Chips & Salsa** \$55 (*add guacamole for \$30*)

fresh made tortilla chips, pico de gallo and salsa

### **Beef Meatballs** \$75

choice of Deschutes BBQ Glazed or Sweet & Sour Sauced

### **Vegetable Crudité** \$75

freshly cut veggies served with ranch dip

### **Cheese Platter** \$105

local and imported cheese accompanied with dried fruit, nuts and crackers

## **Desserts**

*each dessert serves 25*

Brownie Platter \$75

Snickerdoodle Bar Platter \$65

Chocolate Cookie Platter \$50

Oregon Berry Crisp w/ Vanilla Bean Ice Cream \$125

Peach-Raspberry Crisp w/ Vanilla Bean Ice Cream \$125

## **Beverages**

*Ice water, lemonade & unsweetened iced tea are included with all catered buffets.*

*The following beverages are also available:*

### **Non-Alcoholic**

coffee & hot tea (\$1.95 per person)

soda pop—variety in 20 oz. plastic bottles (\$1.95 per person)

### **Alcoholic**

**Wine** Purchase wine through Imperial at our wine list rate less 25% per case or bottle.

Prices are \$10+ per bottle. We can also purchase wine not found on our wine list. We are happy to check with our distributors for wine you are interested in pouring at your function.

Alternately, you may bring in your own wine and pay a \$10 corkage fee per bottle.

|                                      |            |
|--------------------------------------|------------|
| <b><i>Beer Available in Kegs</i></b> | <i>1/2</i> |
| Domestic                             | \$195      |
| Import and Micro                     | \$315      |

(We can get nearly everything—just ask!)

### ***Liquor & Bottled Beer***

We have a variety available. Prices are our bar prices per drink or bottle. Our bar is in very close proximity to our catering area. Non-hosted or hosted bar is available in conjunction with our bar.

Thank you for considering ***Imperial River Company*** for your function. Our goal is to provide a complete package of services to make your event a success. The following policies were designed to help us guarantee your satisfaction:

**SET UP:** *Our event coordinator will discuss set up options with you. Tables, chairs, linens, layout, etc. will be pre-determined prior to the event. 8' banquet tables and folding chairs are all included with the catering prices. White table linens are not included in the catering prices, but are available for an additional fee.*

**SERVICE:** All meals are served buffet style.

**MENU CHANGES:** If your group has special food needs or you wish something other than what is listed in our selections, we will gladly assist you in planning and pricing other options.

**GUARANTEES:** A guarantee of the number of people attending is required 7 days prior to the function. This is the number of people you will pay for. We realize that emergencies can arise and will do our best to work with you.

**CANCELLATIONS:** Because each function requires different ordering and preparation times, a cancellation date and fee will be agreed upon at the time of booking.

**PRICES:** Due to increase in cost of supplies, prices are subject to change. However, once we have agreed upon the price it will not change.

**GRATUITY:** An 18% gratuity will automatically be applied to all charges.