

# *The* **Imperia**

## **The Classically Elegant Wedding Package**

### **THE COCKTAIL HOUR**

*Beautifully Presented Antipasto Station of Italian Sliced Meats and Sausages,  
Accompanied by a Selection of Roasted Peppers, Fresh Mozzarella, and Vine Ripened Tomatoes.  
Enticing Bread Display of Focaccias and Stuffed Breads with a Roasted Garlic Spread and Extra Virgin Olive Oil.  
Seasonal Variety of Marinated Salads, Relishes, and Spreads  
International Tasting of Hard and Soft Cheese with Seasonal Fruits  
Crudités Display with a Variety of Dips*

### **BUTLER PASSED HORS D' OEUVRES**

*INCLUDED WHITE GLOVE BUTLER PASSED UNLIMITED HORS D' OEUVRES  
(Choice of four from each category)*

*Crispy Fried Shrimp with Coconut Kahlua Dipping Sauce  
Maryland Crabcakes with Smoked Pepper Remoulade  
Oreganato Crusted Clam with Lemon  
Skewed Tempura Shrimp with an Orange Ginger Dipping Sauce  
Blackened Salmon Bites with a Sweet Citrus Remoulade  
Horseradish & Parmesan Breaded Oysters on a Tomato Bruschetta  
Blackened Salmon on Wasabi & Ricotta Pizza  
Duck & Mushroom Strudel with Zinfandel Plum Drizzle  
Crabmeat Stuffed Bay Bella Mushrooms  
Chicken or Beef on a Skewer with Garlic Chili or Sweet Plum Sauce  
Vegetable Spring Roll with Sweet Garlic Plum Sauce  
Baby Brie & Raspberry in Flaky Pastry  
Greek Style Spinach & Feta Cheese Triangle in Phyllo  
Mini Chicken Tacos with Smoky Salsa Verde  
Baby Pastrami Reuben's on Black Bread  
Homemade Mozzarella & Corrozza  
Diver Scallop Wrapped in Apple Smoked Bacon Doused in Pecan Butter  
Sweet Potato Pancake with Bourbon Crème Fraiche & Puffed Cranberries  
Assortment of Dim Sum Dumplings & Dipping Sauces  
Corn Fried Cheese Stick with Guava Dipping Sauce  
Petite Beef or Chicken & Mushroom Wellingtons*

# *The* **Imperia**

## **COCKTAIL STATIONS**

### **CARVING STATION**

*(choice of two items)*

*Oven Roasted Vermont Turkey*

*Honey Glazed Virginia Ham*

*Slow Roasted Pork Loin*

*Corned Beef or Pastrami*

*Roasted Sirloin of Beef*

### **SPECIALTY STATIONS**

*(Choice of Two Stations)*

#### **ORIENTAL WOK STATION**

*Choice of Stir Fried Chicken, Beef, or Pork, in Your Choice of Spicy Szechuan Plum Sauce or Ginger Sweet and Sour Sauce. Also Served with Lo Mein and Fried Rice or Steamed Dumplings and White Rice.*

#### **ITALIAN PASTA STATION**

*Choice of Two Pastas and Sauces Served with a Basket of Garlic Bread.*

*Pasta Choices: Penne, Bowtie, Tortellini, Ravioli, & Fettuccine.*

*Sauce Choices: Alfredo Cream, Pomodoro, Bolognese, Vodka, and Pesto.*

#### **MARTINI MASHED POTATO STATION**

*Mashed Golden Potatoes and Whipped Sweet Potatoes with a Variety of Toppings Including Cheddar Cheese, Chili, Creamed Spinach, Crisp Bacon, Broccoli & Cheese, Green Onions, Chives, Roasted Pepper Butter, Avocado Butter, Roasted Garlic, and Onion Marmalade, Sour Cream, and Crispy Capers.*

#### **HIBATCHI STATION**

*Choice of Two Skewers and Kabobs of Beef, Chicken, or Pork with Vegetable and Marinated in Herb Infused Oil and Cooked on the Grill. Served with Rice and Lettuce Wraps.*

#### **MEXICAN STATION**

*Fajita Station of Flour Tortillas and Corn Tostados with Selection of Two, Grilled Chicken, Beef, or Pulled Pork, Toppings Will Include Sautéed Onions, and Peppers, Sweet, Medium, & Hot Barbecue Sauces, Salsa Verde, & Pico de Gallo, Guacamole, Olives, Scallions, Cilantro, Sour Cream, and Mini Quesitos Papas.*

# *The* **Imperia**

## **SILVER CHAFING DISH DISPLAY**

*(Choice of three)*

*Crisp Fried Calamari with a Choice of Honey Lime Aioli, or Hot Marinara  
Seafood Pescatore Medley in a Light Tomato Sauce with Garlic and Basil  
Grilled Salmon and Fennel with Dill Cream and Garnished with Grilled Lemon Slices  
Chicken, Shrimp, and Chorizo in Saffron Rice with the Style of Paella  
Grilled Chicken Acapulco with Sliced Tomato, Avocado, Melted Mozzarella Cheese & Fresh Squeezed Lime  
Eggplant and Spinach Rollatime with Tomato Basil Sauce  
Baby Back Ribs Cooked with Your Choice of Sauces, Asian Barbecue or Kansas City Style  
Filet of Beef Tips and Mushrooms with Caramelized Shallots and Madeira Demi-glaze  
Italian or Portuguese Sausage with Tri-Colored Peppers and Sweet Onions with Garlic Oil or Tomato Basil  
Beef and Broccoli or Snow Peas in a Garlic Ginger Soy Sauce, Toasted Sesame Seeds and Sliced Scallions  
Chicken or Veal Saltimbocca Sautéed Medallions Layered with Prosciutto, Spinach, Garlic and Melted Mozzarella  
Seafood Mariscada in Garlic Cilantro Sauce Verde  
Tapioca Princess with Artichoke and Asparagus Tips in a Lemon White Wine Reduction*

## **ADDITIONAL UPGRADES**

### **HORS D' OEUVRES**

#### **(ADDITIONAL CHARGE AT MARKET PRICE)**

*Dijon & Rosemary Crusted Baby Lamb Chops with Minted Vinaigrette  
Maryland Lump Crab & Avocado Shooters  
Giant Crispy Confetti Shrimp  
Lobster & Asparagus Tips in Tarragon Aioli Served in Puffed Pastry Shell  
Classic Oysters Rockefeller on a Bed of Rock Salt  
Stone Crab Cocktail Clams with Remoulade Sauce*

### **CARVING ENHANCEMENTS (FOR AN ADDITIONAL CHARGE)**

*Peppercorn Herb Crusted Filet Mignon  
Sesame Seared Tuna Loin  
Oven Roasted Monkfish  
Whole Fresh Suckling Pig  
Rack of Lamb*

# *the* **Imperia**

## **UPGRADED COCKTAIL STATIONS (AVAILABLE AT ADDITIONAL CHARGE)**

### **FRESH COLD SEAFOOD BAR**

*Shrimp Cocktail, Clams in a Half Shell, Scunglli and Calamari Salad  
Served with Cocktail Sauce and Lemon and Fresh Horseradish and Mango Mignonette  
Custom Ice Sculpture*

### **JAPANESE STATION**

*Expertly Prepared Sushi and Sashimi, Desolately Displayed with Pickled Ginger, Soy and Wasabi.  
Preparations Include California Rolls, Salmon, Tuna, & Shrimp  
(Inquire About More Elaborate Preparations to Suit Your Tastes.)  
Chef Attended Sushi Station Prepared to Order an Additional \$250.00 Charge)*

### **CAVIAR STATION**

*American Sturgeon Caviar Presented in Decorative Ice Carving and Frozen Top Shelf Vodka Bottles.  
Served with Chopped Onion and Egg, Baby Yukon Potatoes, Toast Points and Crème Fraiche.  
(Additional Caviar Available at Market Price)*

### **SMOKED FISH DISPLAY**

*Scottish Smoked Salmon or Gravlax with Toast Points, Mini Bagels, Cream Cheese,  
Olives, Capers, Chopped Egg, Red Onion, Tomato, and Pepper Tapenade*

### **PEKING DUCK STATION**

*Crispy Skin Long Island Duck in a Garlic Plum Sauce Served in a Buckwheat Blintz  
Served with Shaved Scallions, Carrot Curls, and Cucumbers*

### **ICE CARVING WITH VODKA**

*Grey Goose, Belvedere, Ketel One, Finlandia, & Stolichnaya  
Surrounding Sculpture*

# *The* **Imperia**

## **DINNER MENU**

### **(Choice of one)**

*Tropical Fruit Plate with Coconut Crisp and Mint Leaves*

*Parma Ham with Melon or (Figs, seasonal) Lemon, Black Pepper, and Extra Virgin Olive Oil  
Grilled Marinated Tender Asparagus Wrapped in Smoked Scottish Salmon, Garnished with Micro Greens, Tomato,  
Onion, and Caper Relish*

*Fresh Made Mozzarella, Tomatoes, and Roasted Pepper Napoleon with Basil, Infused Olive Oil, Balsamic, and  
Broken Red Pepper Dressing*

**OR**

### **PASTA**

*Penne Vodka - Penne Pasta Cooked in a Light Vodka Sauce*

*Tortellini Alfredo – Tortellini in a Creamy Alfredo Sauce*

*Rigatoni Marinara – Rigatoni Cooked in a Marinara Sauce*

*Penne Pomodoro - Penne Cooked in a Fresh Tomato Basil Sauce*

**OR**

### **SOUP**

*Minestrone – Italian Vegetable Soup*

*Cream of Mushroom – Creamy Mushroom Soup*

*Cream of Broccoli – Creamy Broccoli Soup*

*Consommé of Tortellini – Tortellini Soup*

### **SALAD**

*(Choice of Two)*

*Arugula and Radicchio and Candied Pecans, Sweet Onion and Pear Tomatoes with Natural Raspberry Vinaigrette*

*Baby Spinach with Thinly Sliced Pennsylvania Mushrooms, Roasted Shallots, Pancetta & Orange Zest with Sherry*

*Wine, Honey, and Mustard Seed Dressing*

*Classic Caesar Salad with Hearts of Romaine and Pan Sautéed Buttery Croutons with Shaved Romano Cheese in Classic  
Garlic Dressings*

*Tri-Colored Salad with English Cucumbers, Seasonal Grape Tomatoes, Belgium Red Endive with Shallots and Wine*

*Balsamic Dressing*

*Garden Green Butter Bibb Lettuce with Walnuts and Strawberries Smoked Gouda with Lemon Poppy Seed Vinaigrette*

### **INTERMEZZO**

*Lemon or Raspberry or Lime*

# *The* **Imperia**

## **ENTRÉE'S**

*(Choice of three)*

### **CHICKEN ENTREES**

#### **Chicken Casanova**

*Gently Sautéed Chicken Breast Cutlets Served with Mushroom Marsala Sauce  
Accompanied with Basil under a Blanket of Homemade Melted Mozzarella*

#### **Chicken Acapulco**

*Grilled Chicken Breasts, Marinated in Garlic Olive Oil, Topped with Sliced Vine Ripe Tomatoes & Avocados, Finished  
with Monterey Jack Cheese & Squeezed Lime*

#### **Chicken Mango**

*Grilled Chicken Breasts Marinated in Orange and Onion Slices, Citrus, and Olive Oil  
Sautéed with Sweet & Tangy Mango Orange Glaze*

#### **Chicken Princess**

*Sautéed Chicken Breasts, Lightly Sauced with Garlic, Shallots, Riesling Wine,  
Artichoke Hearts, Asparagus Tips, & Thin Strips of Fire Roasted Red Peppers*

#### **Classic French Chicken Breast**

*Semi Boneless Breast with Crispy Skin Sided with Grilled Apricot  
Sweet & Sour Sauce*

### **BEEF ENTREES**

#### **New York Sirloin**

*Herb Roasted New York Sirloin Sliced and Served with Natural Pan Sauce*

#### **Rib Roast**

*Choice Standing Rib Roast Seasoned with Cracked Pepper and Sea Salt and Classic Au Jus*

#### **Chateaubriand**

*Peppercorn Crusted Chateaubriand Expertly Roasted and Sliced, Sided with a Madeira Demi Glace or  
Béarnaise*

#### **Filet Mignon**

*Char-Grilled Filet Mignon Steak with wild mushroom sauce*

# *The* **Imperia**

## **FISH ENTREES**

### **Salmon**

*Grilled or Broiled Atlantic Salmon with a Choice of Asian Barbecue Sauce, Mango Orange Glaze, or Cucumber Dill Salsa*

### **Tilapia**

*Basil, Chive & Thyme Francoise Butter Sautéed in a Roasted Red and Yellow Tomato Mélange*

### **Sole**

*Light and Flakey Sole Wrapped Around Chiffonade of Crisp Garden Vegetables, Gently Poached in White Wine & Bouquet Herbs, Sauced with Fresh, Chive, & Lemongrass Hollandaise*

## **ENHANCEMENTS**

### **(Market Price)**

### **Halibut**

*Herb & Potato Crusted, Pan Seared Over Langoustine Risotto*

### **Sea Bass**

*Pan Seared to Perfection Served atop Lobster Marked Potato Ring, Garnished with Micro Greens and Roasted Macadamia Olive Oil Drizzle*

### **Shrimp & Scallops**

*Served with Saffron Rice with Duet of Avocado and Red Pepper Butters, and Pineapple Salsa*

## **VEGETARIAN ENTRÉES**

*Combination of Steamed and Grilled Vegetables Served with Rice or Potatoes*

*Eggplant Parmesan with Linguine*

*Pennsylvania Mushroom Strudel with Chianti Wine Sauce*

*Vegetable Tempura with Sweet & Sour Sauce*

*Mushroom and Garlic Risotto with White Truffle Oil and Romano Cheese*

## **ENTRÉE ACCOMPANIMENT**

*Maple Bourbon Mashed Sweet Potato Croquette with Pecan Butter*

*Rosemary Roasted Red Bliss Potato*

*Lemon Pepper Dusted Fingerling Potatoes*

*Parmesan Whipped Twice Baked Potato*

*Cheesy Au Gratin Potato*

*Roasted Garlic and Romano Cheese Risotto Cake*

# *the* **Imperia**

## **COMBINATION ENTRÉES**

*(Available at additional charge according to market price)*

### **Veal and Shrimp**

*Veal Steak Topped with Crab and Asparagus Stuffed Shrimp Delicately Laced with Vanilla and Tarragon Peppercorn Butter Sauce*

### **Filet and Lobster**

*Petite Filet Mignon with Choice of Shrimp Stuffed Lobster Tail or Lobster Tempura*

### **Filet, Chicken, & Shrimp**

*Petite Filet Mignon, Grilled Chicken Breast, and Sugar Cane Skewered Coconut Shrimp on a Duet or Avocado and Red Pepper Butters Paired with Fresh Tropical Pineapple Salsa*

### **Veal, Lamb, and Scallops**

*Veal Loin Tournedos, Double Chop Rack of Lamb and Pecan Crusted Scallops Embellished with Mango and Mint Salsa, Candied Lemon Slices and a Port Wine Drizzle*

## **Imperia Duet**

### **FILET & LOBSTER**

*8oz Grilled Filet Mignon and Mushroom Cap Sided with De-Shelled Lobster with Mushrooms, Lump Crab, and Shrimp. Finished with Buttered Panko Crumb Then Broiled. Wrapped Lemon Halve & Fresh Horseradish Cream.*

# *The* **Imperia**

## **DESSERT**

*A Custom Wedding Cake served with a Chocolate Dipped Strawberry  
Banana Foster or Cherries Jubilee  
Coffee, Tea, Cappuccino, and/or Espresso*

## **DELUXE DESSERT**

*(Available at an additional charge)*

### **Viennese Gala**

*An Assortment of Cakes, Italian Pastries, Italian Cookie Trays, Fresh Fruit Display, Carmel Custard Flan, Jell-O,  
Chocolate and Strawberry Mousse, Waffles with Fruit Sauces, Ice Cream Bar with a variety of toppings  
International Coffee with the cordials  
Cappuccino & Espresso*

*Upgrade your Viennese with a Chocolate Fondue  
(Available at an additional charge)*

### **VIENNESSE PLATTERS**

*An Assortment of Mini Italian Pastries, Italian Cookies,  
Or Platter of Fruit on each guest table*

## **Also Included**

*Unlimited Five Hour Premium Liquor, Wine, Beer, and Champagne  
Fresh Floral Display on All Tables  
House Linens, Place Cards, and Direction Cards  
White Glove Service  
Valet Parking  
Champagne with Strawberries, Served Upon Arrival of Your  
Guests*