



Corporate Plated Menu

Served Dinner Selection

Appetizers

(Choice of One)

Pasta

Penne Pasta with Roasted Peppers & Tomato Basil Cream

Tri-Color Tortellini Alfredo

Seasonal Options Available

Soup

Minestrone Soup or Seasonal Option Available

Fruit

Tropical Fruit Plate with Coconut Crisp and Mint

Salads

(Choice of One)

Grilled Portobello Mushroom Filled with Pancetta Vidalia Onion and Roasted Garlic Marmalade

Fresh Mozzarella & Jersey Fresh Tomatoes Drizzled with Balsamic Vinaigrette Dressing

Classic Caesar Salad with Sautéed Brioche Croutons and Shaved Romano Cheese

Garden Green Bibb Salad with Walnuts, Strawberries, and Smoked Gouda Cheese
Finished with Lemon Poppy Seed Vinaigrette



Entrée's

(Choice of Three)

All Entrée's Served with Appropriate Vegetable and Starch

Chicken Entree

Chicken Casanova- Gently Sautéed Chicken Breast Cutlets Served with
Mushroom Marsala Sauce

Accompanied with Basil & Finished with Homemade Melted Mozzarella

Chicken Acapulco- Grilled Chicken Breasts Marinated in Garlic Olive Oil Topped with
Sliced Vine Ripe Tomatoes and Avocados
Finished with Jack Cheese and Squeezed Lime

Chicken Mango- Grilled Chicken Breasts Marinated in Orange, Onion, & Olive Oil
Sautéed with Sweet and 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 and Sour Sauce

Beef Entree

Herb Roasted New York Sirloin Sliced & Served with Natural Pan Sauce

Prime Rib Roast Seasoned with Cracked Pepper, Sea Salt, & Classic Au Jus

Peppercorn Crusted Chateaubriand Roasted & Sliced with a Madeira Demi-Glace



Fish Entrée

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 & Yellow Tomato Mélange

Pan Seared Cod with Spring Vegetables

Vegetarian Entrée

Combination of Steamed & Grilled Seasonal Vegetables Served with Rice or Potatoes

Eggplant Parmesan with Linguine

Exotic Pennsylvania Mushroom Strudel Served with Chianti Wine Sauce

Mushroom & Garlic Risotto Served with a White Truffle Oil & Pecorino Romano Cheese
with Fresh Herb Garnish

Dessert

(Choice of One)

Imperia Signature Trio

Mango Sorbet with Fresh Berries & Whipped Cream

New York Style Cheese Cake

Sundae Bar with Assorted Toppings

Italian Pastries and Cookies on the Table

Coffee, Decaffeinated Coffee, and Variety of Tea