



The Imperia Wedding Menu

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'

(Choice of Four from each category)

*Crispy Fried Shrimp with Coconut Kahlua Dipping Sauce
Maryland Crab cakes 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 & Carozza
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*



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 & HIBATCHI 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.

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.

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, Bolognaise, 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.

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 Rellenos Papas.

RISOTTO STATION

Sautéed Risotto with Lobster & Shrimp and Asparagus & Wild Mushroom



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 Rollatini 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

Tilapia 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

(Additional Charge)

Peppercorn Herb Crusted Filet Mignon

Sesame Seared Tuna Loin

Oven Roasted Monkfish

Whole Fresh Suckling Pig

Rack of Lamb



UPGRADED COCKTAIL STATIONS

(Additional Charge)

FRESH COLD SEAFOOD BAR

*Shrimp Cocktail, Clams in a Half Shell, Scungilli 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)
\$10.00 Per Person*

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 Gravlox 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 \$500.00-\$2000.00 Flat Fee*



The Imperia Wedding Dinner Menu

FIRST COURSE

(Choice of One)

Tropical Fruit Plate with Coconut Crisp and Mint Leaves

OR

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

Other choices available at an Additional Charge

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



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*

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 Chicken Wellington

Chicken Breast with Mushroom Pate Wrapped in Puff Pastry



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 Glaze or Béarnaise

Filet Mignon

Char-Grilled Filet Mignon Steak with Wild Mushroom Sauce

Beef Wellington

Layered with Mushroom Dulce and Thinly Sliced Prosciutto wrapped in a puff pastry and finished with a Demi Glaze

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

Herb Crusted Red Snapper Filet

Fresh Floridian Red Snapper Encrusted with a Medley of Fresh Garden Herbs, Topped with Buttered Panko Bread Crumbs Drizzled with a Roasted Red Pepper Coulis



ENHANCEMENTS FOR AN ADDITIONAL CHARGE

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

Swordfish

Center Cut Swordfish Steaks Crusted with Mustard & Sesame-seed Char-Grilled to Perfection Finished with a Honey-Lime Glaze

Shrimp & Scallops

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

Ahi Tuna

Seared Sesame Crusted Ahi Tuna with a Yellow Pepper Drizzle

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

Broccoli (any style)

String Beans Studded with Spicy Candied Walnuts

Asparagus Bundle

Cauliflower and Vermont White Cheddar Au Gratin

Baby Carrots Glazed with Orange Honey



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.*



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)*

Viennese 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, Menu Cards and Direction Cards
White Glove Service
Valet Parking
Champagne with Strawberries, Served Upon Arrival of Your Guests*

QUOTES:

Friday- \$

Saturday-\$

Sunday- \$

EVENING EVENT

*Price does not include 21% Service Charge and 7% New Jersey Sales Tax
Kids Ages 7 & Under – No Charge
Kids Ages 8-14 Are 25% Less*



Enhancements Provided by The Imperia

Linen Enhancements

Napkins.....\$1.75/Each

Spandex Chair Cover with Sash.....\$7.00/Each

Satin Table Linen.....\$30.00/Each & Up

Table Runner.....\$5.00/Each

Menu Enhancements

To Go Station.....\$8.00/Each

Viennese Gala.....\$12.00/Each

Chocolate Fountain.....\$750.00/Flat

Event Enhancements

Chiavari Chairs.....\$6.00 - \$10.00/Each

Ice Sculpture.....\$350.00/Starting

Cigar Roller.....\$1,000.00/Starting

Additional Reception Hour.....\$10.00/Each

Interior Uplighting\$595.00/Flat