

## Catering Menu Summer 2016



### Imperial Buffet

*\$28.00 per person, 25 person minimum*

#### **Choose 2**

High Desert Smoked Beef Brisket (served with Deschutes BBQ Sauce)  
Oregon Stout Braised Sirloin Tip (served with House Horseradish Sauce)  
Hoisin Glazed Skirt Steak (garnished with Scallion & Roasted Mushroom)  
Herb Grilled Tri-Tip (garnished with Demi-Glace, Tomato, Asparagus & Mushroom)  
Bacon Wrapped Pork Tenderloin (garnished with Demi-Glace & Caramelized Mushrooms)  
Tequila Lime Roasted Chicken (garnished with Tomato, Cilantro, Onion & Corn Salsa)  
Herb Roasted Chicken (garnished with Roasted Artichoke, Olive & Tomato)  
Citrus Brined Chicken Breast (served with Roasted Corn & Tomato Salsa)

Prime Rib (served with Au Jus & Horseradish Sauce) *add \$9pp*  
House Specialty Smoked, BBQ Baby Back Ribs *add \$5pp*  
Wild Seared Salmon (served with Lemon Buerre Blanc) *add \$5pp*

#### **Choose 3**

Whipped Buttermilk Mashed Potatoes  
Rosemary Roasted Red Potato  
Wild Rice w/ Dried Cranberry & Toasted Almonds  
Balsamic Glazed Sweet Potato  
Wild Mushroom Risotto  
Creamy Parmesan Polenta  
Bacon & Herb Macaroni & Cheese  
Baked Beans w/ Molasses Bacon

Summer Vegetable Medley  
Green Beans w/ Sherry Vinegar, Bacon & Onion  
Ratatouille  
Grilled Asparagus w/ Lemon, Herbs & Parmesan  
Balsamic Roasted Whole Vegetable  
Roasted Root Vegetable

Garden Salad (Tomato, Carrot, Red Onion, Crouton & choice of Two Dressings)  
Classic Caesar (Hearts of Romaine, Zesty Dressing & Crouton)  
Spinach Salad w/ Red Onion, Bacon & House Apple Poppysseed Dressing  
Apple Cabbage Slaw  
Deli-Style Pasta Salad  
Grandma's Potato Salad

#### **Choose 1**

Honey Wheat Bread  
Cornbread w/ Honey Butter  
Focaccia w/ Olive Oil & Balsamic  
Rustic French Baguette  
Garlic Bread

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## Composed Menus

### **Garden Bar**

*\$14 per person*

house tossed greens, spinach, romaine  
tomato, red onion, olive, sliced peppers, jalapeno, pepperoncini, cucumber  
blue cheese crumbles, parmesan, cheddar  
grilled chicken, ham, bacon, hard-boiled egg  
dried cranberry, almonds, pine nuts, crouton  
choice of three dressings  
lemonade, iced tea, water  
(add soup for \$2.50 per person)

### **Wrap Me Up!**

*\$14 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

### **Greek-a-licious**

*\$15 per person*

Hinton's Lamb Gyros made with Pulled Lamb Shoulder  
(grilled chicken or eggplant also available)  
tzaziki sauce, lettuce, tomato, onion  
pita bread  
Mediterranean Pasta Salad  
lemonade, iced tea, water

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

*\$16 per person*

grilled chicken, ham, turkey, roast beef  
cheddar, Swiss, pepperjack  
lettuce, tomato, red onion, olive, pickle, pepperoncini  
assorted rolls/breads & condiments  
choice of Potato Salad, Pasta Salad or Garden Salad  
Fritos Corn Chips  
(add soup for \$2.50 per person)

### **Burgers, Burgers**

*\$18 per person*

Imperial Stock Ranch 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  
Watermelon  
lemonade, iced tea, water

### **Fajita Station**

*\$19 per person*

Imperial Stock Ranch Beef & pulled Chicken  
sauteed peppers & onions  
salsa, guacamole, pico de gallo, sour cream, lime, cilantro  
lettuce, tomato, onion, jalapeno, cheese, black olive  
warm tortillas  
Black Beans  
Spanish Rice  
lemonade, iced tea, water

### **Braise it Up**

*\$23 per person*

Braised Beef Short Ribs  
(braised in red wine, garlic, vegetables & spices)  
Herb Whipped Potato  
Stewed Carrot, Pearl Onion, Mushroom, Fingerling Potato  
Honey Wheat Bread  
Caesar Salad  
lemonade, iced tea, water  
*\*add herb roasted grilled chicken breasts for \$3.75 per person*  
*\*\*add seared salmon for \$5 per person*

### **A Little Italy**

*\$24 per person*

Herb Roasted Chicken  
Penne Pasta w/ Two Sauces  
(Marinara Sauce, Roasted Garlic Alfredo)  
Ratatouille  
Garlic Bread  
Caesar Salad  
lemonade, iced tea, water  
*\*\*add grilled beef for \$4.75 per person*  
*\*\*add seared salmon for \$5 per person*

### **How Would You Like Your Steak?**

*\$26 per person*

Black Pepper Crusted Top Sirloin Steak

(served with Red-Wine Demi-Glace)

Loaded Baked Potato

(served with butter, sour cream, bacon bits & chives)

Sautéed Green Beans

Honey Wheat Bread

Tossed Green Salad

(red onion, diced tomato, garlic herb croutons)

choose 2 dressings: balsamic vinaigrette, Apple Poppseed, ranch,

blue cheese, 1000 island or honey mustard

lemonade, iced tea, water

*\*add herb roasted grilled chicken breasts for \$3.75 per person*

*\*\*add seared salmon for \$5 per person*

### **From the Sea**

*\$26 per person*

Pesto Crusted Salmon

(served with Lemon Beurre Blanc, Tomato Jam)

Herb Whipped Potato or Wild Rice Pilaf w/ Mushrooms & Almonds

Seasonal Vegetable Medley

Honey Wheat Bread

Caesar salad

lemonade, iced tea, water

*\*\*add herb roasted grilled chicken breasts for \$3.75 per person*

*\*\*add grilled beef for \$4.75 per person*

### **Here Little Piggy**

*\$26 per person*

Whole Roasted Pork Loin

(served with whole grain mustard jus, sautéed spinach, mushrooms & pearl onion)

Creamy Parmesan Polenta

Southern Style Green Beans

Honey Wheat Bread

Garden Salad

(red onion, diced tomato, garlic herb croutons)

choose 2 dressings: balsamic vinaigrette, Apple Poppseed, ranch,

blue cheese, 1000 island or honey mustard

lemonade, iced tea, water

*\*add herb roasted grilled chicken breasts for \$3.75 per person*

*\*\*add grilled beef for \$4.75 per person*

*\*\*add seared salmon for \$5 per person*

**Perfect Combo**

*\$29 per person*

Oregon Stout marinated Tri-Tip

Chicken Vera Cruz

(spiced 10 way chicken breasts w/ stewed peppers, onion, olive and cinnamon)

Crispy Red Potatoes

Corn Sautee w/ Pepper, Onion, Garlic & Herbs

Garlic Bread

Chop Salad

lemonade, iced tea, water

*\*\*add seared salmon for \$5 per person*

**All-American BBQ**

*\$35 per person*

Baby Back Ribs (pork)

(marinated, rubbed, smoked in-house & smothered in our Deschutes BBQ sauce)

BBQ Ranch Brisket

Grilled Andouille Sausage (Zenner's)

Maple Bacon Baked Beans

Grandma's Potato Salad

Corn on the Cob

Garlic Bread

Applesauce

Garden Salad

(red onion, diced tomato, garlic herb croutons)

choose 2 dressings: balsamic vinaigrette, Apple Poppysseed, ranch,

blue cheese, 1000 island or honey mustard

lemonade, iced tea, water

*\*add herb roasted grilled chicken breasts for \$3.75 per person*

*\*\*add grilled beef for \$4.75 per person*

*\*\*add seared salmon for \$5 per person*

*For an additional cost, items from the following lists are available:*

## **Desserts**

*large serves 20*

Brownie Platter \$55

Lemon Bar Platter \$55

Assorted Cookie Platter \$30

Chocolate Mousse w/ Cookie Crumble & Whipped Cream \$3.50pp

Oregon Berry Cobbler w/ Crumble Topping Tillamook Vanilla Bean Ice Cream \$4.50pp

Caramel Pecan Cake w/ Tillamook Vanilla Bean Ice Cream \$4.50pp

*Plated Desserts \$4pp*

Strawberry Shortcake

Tiramisu Cheesecake

Salted Caramel Cheesecake

Crème Brulee (plain or seasonally flavored)

Bananas & Cream w/ Salted Caramel, Spiced Pecans & Whipped Cream

Chocolate Ganache Cake

## **Beverages**

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

*The following beverages are also available:*

### **Non-Alcoholic**

coffee & hot tea (\$1.25 per person)

soda pop—variety in 20 oz. plastic bottles (\$1.75 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.

***Beer Available in Kegs***      ½

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.

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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.

