

The Imperial House

34701 Groesbeck Hwy. Clinton Twp. MI 48035

Phone: 586-791-8220

Pick Up and Go

PARTY DISPLAY TRAY

35 to 50 persons

FRESH SEASONAL FRUIT TRAY

A selection of fresh seasonal fruit sliced and displayed on a tray.....\$75.00

IMPERIAL'S CHEESE TRAY

A variety of imported and domestic cheeses served with gourmet crackers.....\$85.00

FRESH GARDEN VEGETABLE TRAY

A fresh array of garden vegetables served with ranch dressing.....\$55.00

IMPERIAL'S ANTIPASTO TRAY

Hard salami, rolled prosciutto, stuffed rollups, mozzarella cheese, provolone cheese, assorted olives, roasted red peppers, and marinated artichoke hearts.....\$80.00

MEDITERRANEAN TRAY

Hummus, tabouleh, and yogurt cucumber dip served with pita and bagel chips.....\$75.00

ASSORTED RELISH TRAY

Assorted olives, pickles and pepperchinis.....\$55.00

SANTA FE NACHOS TRAY

Crispy tortilla chips topped with chicken, beef, or crabmeat, onions, tomatoes, olives, green chilies, pepper jack cheese, and melted nacho cheese.....\$75.00

IMPERIAL'S MINI SANDWICHES TRAY

Assorted meat and cheese sandwiches presented on mini onion or Kaiser rolls.....\$55.00

NORWEGIAN SMOKED SALMON TRAY

Capers, red onions, lemon oil, horseradish sauce.....\$125.00

All prices subject to 6% sales tax

Pick Up and Go
FOR STARTERS
Minimum order 25 pieces

	Price per piece
GRILLED JUMBO GULF SHRIMP	\$0.75
SHRIMP RAMAKI (wrapped in bacon with B.B.Q. sauce)	\$1.00
MINI SHRIMP KABOB	\$3.00
MARYLAND CRAB CAKES	\$3.50
JUMBO STUFFED MUSHROOMS (with Maryland crab meat)	\$1.00
GRILLED ASSORTED MINI KABOBS	\$2.75
ARTICHOKE BEIGNETS (stuffed with herb cream cheese, battered fried with Bernaise sauce)	\$0.75
PINEAPPLE KABOBS (breaded)	\$2.25
SPINACH AND ARTICHOKE STUFFED MUSHROOMS	\$0.75
BEEF SPIDINI (oven roasted)	\$2.75
CHICKEN WINGS (original or hot and spicy)	\$0.75
SESAME SEED CHICKEN TENDERS	\$0.75
DEVEILED EGGS	\$0.50
ROASTED PEPPERS, ARTICHOKEs, OLIVES and CHEESE BRUSHETTA	\$1.50
BROILED LAMP CHOPS	\$2.50
STUFFED GRAPE LEAVES	\$1.25
SICILIAN CHICKEN SKEWER	\$1.75
GRILLED SHISH KAFTA or CHIVAPI	\$1.25

	Price per piece
STRIPS of BABY BACK RIBS	\$1.25
SHRIMP COCKTAIL	\$0.75
ASSORTED PHYLO TRIANGLES (with spinach, meat or cheese)	\$2.50
SCALLOPS WRAPPED IN BACON	\$1.50
MARINATED or CAJUN STYLE TENDERLOIN CUBES	\$0.25
ASSORTED SPRING ROLLS	\$0.75
SLICED COLD BEEF WITH TUNA SAUCE	\$1.00
SALMON and BACON BITES	\$1.25

All prices subject to 6% sales tax

Pick Up and Go
PAN FOODS HOT and HEARTY
Minimum 10 persons

HOMESTYLE

Price Per Person

STUFFED CABBAGE	\$3.00
STUFFED GRAPE LEAVES	\$3.00
LASAGNA	\$3.25
RAVIOLI	\$3.25
MANICOTTI	\$3.25
ASSORTED PHYLLO PIES (with spinach, meat, or cheese)	\$3.50

PASTA

CHOOSE FROM ONE OF OUR HOMESTYLE SAUCES

Minimum 10 persons \$1.50 per person

SPAGHETTI	MEAT
FETTUCINE	MARINARA
ANGEL HAIR	AGLIO OIL
PENE	PALAMINO
LINGUINE	ALFREDO
BOWTIE	PRIMAVERA
ROTINI	SCAMPI

All prices subject to 6% sales tax

Pick Up and Go
PAN FOODS HOT and HEARTY
Minimum 10 persons

CHICKEN SELECTIONS

Price per person

PICANTE (with fresh basil, garlic, mushrooms, and artichokes in a white wine lemon butter sauce).....	\$2.50
MARSALA (with fresh basil, garlic, and mushrooms in a marsala wine butter sauce).....	\$2.75
BREADED PARMESAN (topped with marinara sauce and mozzarella cheese).....	\$2.50
BREADED SICILIANO (served with ammoglio sauce).....	\$2.25
GRECIAN (marinated and topped with lemon olive oil herb sauce).....	\$2.25
IMPERIAL (with mushrooms, tomatoes, and asparagus in a white wine creamy sauce).....	\$2.75
LEMON MUSHROOM (with mushrooms in a white wine lemon butter sauce).....	\$2.50
LEMON DILL (in a rich lemon dill sauce).....	\$2.50
ROASTED (seasoned and oven baked to a golden brown).....	\$2.50
CITY (with a specialty seasoned light breading and oven baked).....	\$2.50
GLAZED HAWAIIAN (cooked in a pineapple maple glaze).....	\$2.75
MICHIGAN (with apples, sundried cherries, and pecans in a cherry wine demi-glaze).....	\$2.75
CORDON BLEU (with ham and cheese rolled, parmesan breaded, and oven baked golden brown).....	\$3.00
OVEN ROASTED SPIDINI (with tomato, cheese, garlic basil rolled and parmesan breaded and oven baked).....	\$2.75
CHARDONNAY (with mushrooms and leeks in a chardonnay creamy sauce).....	\$2.50
MILLARD (in a honey raspberry vinaigrette glaze).....	\$2.75
KABOB (skewered cubes of fresh marinated chicken breast with pepper and onions).....	\$3.00

BORDELAISE (with mushrooms in a red wine demi-glaze).....	\$2.50
CACCIATORE (with mushrooms, onions, and peppers in a light tomato wine sauce).....	\$2.75
PECAN (with pecan in a fruit juice creamy sauce).....	\$2.75
DIABLO (with sausage, onions, peppers, and tomatoes in a hot and spicy sauce).....	\$2.75
PARMESAN CRUSTED (with a tomato basil sauce and oven baked with parmesan cheese).....	\$2.75
OVEN ROASTED TURKEY BREAST (with dressing and gravy).....	\$3.00

All prices subject to 6% sales tax

Pick Up and Go
PAN FOODS HOT and HEARTY
Minimum 10 persons

<u>PORK CHOICES</u>	<u>Price per person</u>
BREADED CUTLET (topped with a red wine demi-glaze).....	\$2.75
BREADED PORK CHOPS (with gravy or ammoglio sauce).....	\$3.00
ROASTED (served over dressing topped with a brandy demi-glaze).....	\$2.75
STUFFED (stuffed with apple and raisin stuffing, topped with demi-glaze).....	\$2.75
BRANDY CHERRIED (with red onions and sundried cherries in a cherry wine sauce)....	\$3.00
MEDALLION TENDERLOIN MARSALA (with mushrooms and roasted red peppers cooked in a flavorful marsala wine sauce)....	\$3.00
HERB CRUSTED TENDERLOIN (with a special seasoning and oven roasted to perfection).....	\$3.00
ITALIAN SAUSAGE (with roasted red peppers, green peppers, and onions).....	\$2.50
SMOKED KIELBASA (with sauerkraut and boiled potatoes).....	\$2.75
HONEY GLAZED HAM (with pineapple in a honey and fruit juice glaze).....	\$2.50
B.B.Q. BABY BACK RIBS (served with our own B.B.Q. sauce).....	\$5.25

All prices subject to 6% sales tax

Pick Up and Go
PAN FOODS HOT and HEARTY
Minimum 10 persons

BEEF DISHES

Price per person

ROASTED TENDERLOIN (with mushrooms, demi-glaze, and béarnaise sauce).....	\$3.50
ROASTED SIRLOIN (with mushroom gravy).....	\$2.50
MEDALLION of TENDERLOIN BORDELAISE (with mushrooms and roasted red peppers cooked in a bordelaise wine sauce)....	\$4.00
ROASTED PRIME RIB (slow roasted to perfection).....	\$5.00
OVEN ROASTED BEEF SPIDINI (tomato, garlic, basil, onions, and cheese rolled with a parmesan breading and oven baked).....	\$3.50
HOMEMADE MEATBALLS (B.B.Q., Swedish or Italian style).....	\$2.50
HOMEMADE MEATLOAF (with mushroom gravy).....	\$2.50
BEEF TENDERLOIN TIPS OVER NOODLES (with mushrooms in a red wine sauce)....	\$3.00
BEEF STROGANOFF OVER NOODLES (with mushrooms in a creamy demi-glaze).....	\$2.75
SALISBURY STEAK (with mushrooms and gravy).....	\$3.00
CORNED BEEF AND CABBAGE (with boiled potatoes and cabbage).....	\$3.00
BEEF KABOB (skewered cubes of beef tenders freshly marinated, with pepper and onions).....	\$3.50

VEAL DISHES

PICANTE (with mushrooms and artichokes in a white wine lemon butter sauce).....	\$4.50
MARSALA (with mushrooms in our flavorful marsala wine sauce).....	\$4.50
LIMONE (with mushrooms in a white wine lemon butter sauce).....	\$4.50

NAPOLITANO (with prosciutto in a zesty tomato sauce).....	\$4.50
DIOR (with jumbo shrimp in a rich dill creamy sauce).....	\$4.75
VIOLA (scallops crab meat in a tomato sauce).....	\$4.50

LAMB DISHES

LAMB CHOPS (charbroiled to perfection).....	\$5.00
LEG of LAMB (marinated with a special seasoning and oven roasted).....	\$4.00
ROASTED LAMB (slow oven roasted).....	\$4.00
COOKED LAMB (slow cooked in a special zesty tomato sauce).....	\$4.00

***WILD GAME DISHES AVAILABLE*
-MARKET PRICE-**

All prices subject to 6% sales tax

Pick Up and Go
PAN FOODS HOT and HEARTY
Minimum 10 persons

SEAFOOD SPECIALITES

Price per person

GRILLED SALMON (finished with our white wine lemon herb sauce).....	\$3.50
LEMON DILL SALMON (with a rich lemon dill creamy sauce).....	\$3.50
MAPLE CURED SALMON (topped with pineapples, sundried cherries in a maple glaze sauce).....	\$3.75
GRILLED LEMON PEPPER (lightly seasoned with lemon pepper topped with lemon butter sauce).....	\$3.50
SALMON RIVIERA (with tomato and artichokes finished with a touch of cream sauce)....	\$3.75
PARMESAN CRUSTED COD (with a basil white wine sauce and oven baked with parmesan cheese).....	\$3.50
BACCALA (cod fillet oven baked in a zesty tomato sauce).....	\$3.50
SHRIMP SCAMPI (sautéed in a lemon garlic butter white wine sauce).....	\$3.00
SHRIMP KABOB (finished with an olive oil lemon herb glaze).....	\$3.50
BREADED WHITE FISH (served with ammoglio sauce).....	\$4.00
WHITE FISH COLOMBO (topped with shrimp in a light basil creamy tomato sauce).....	\$5.00
BROILED SCALLOPS (in a lemon butter sauce).....	\$3.50
SEAFOOD MICHAELANGELO (sausage, shrimp, scallops, crab meat with a touch of brandy cream sauce).....	\$4.00
LAND and SEA GABRIELLA (marinated or Cajun style beef tender tips, scallops, lobster meat, and artichokes topped with a creamy tomato sauce).....	\$4.00
STUFFED SALMON (stuffed with crab meat and shrimp; oven baked).....	\$5.00

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Pick Up and Go
SIDE DISHES

	<u>SERVES</u>	<u>PRICE</u>
ANTIPASTO SALAD with dressing	35-40	\$45.00
CLASSIC GREEK SALAD with dressing	35-40	\$35.00
CAESAR SALAD with dressing	35-40	\$45.00
MEDITERRANEAN SALAD	35-40	\$55.00
ASSORTED PASTA SALAD	35-40	\$45.00
ASSORTED SUMMER SALAD	35-40	\$55.00
FRESH FRUIT SALAD BOWL	35-40	\$55.00
MICHIGAN SALAD with dressing	35-40	\$55.00

***Add chicken \$35.00**

***Add steak \$50.00**

***Add shrimp or fish \$75.00**

All prices subject to 6% sales tax

Buffet Selections

Minimum 25 persons

Choice of one entrée.....\$8.95 per person

Choice of two entrees.....\$10.95 per person

Choice of three entrees.....\$12.95 per person

*buffet includes one pasta, choice of one potato, choice of one vegetable and chefs' extras

ENTRÉE SELECTIONS

BEEF KABOB.....add \$2.25

ROASTED TENDERLOIN OF
BEEF.....add \$2.75

ROASTED SIRLOIN OF BEEF

MEDALLION TENDERLOIN
BORDELAISE.....add \$3.00

ROASTED PRIME RIB.....add \$3.50

OVEN ROASTED BEEF SPIDINI...add \$2.50

HOMEMADE MEATBALLS

HOMEMADE MEATLOAF

BEEF TIP OVER NOODLES

BEEF STROGANOFF OVER
NOODLES

CORNED BEEF AND CABBAGE

VEAL PICANTE.....add \$3.50

VEAL MARSALA.....add \$3.50

VEAL LIMONE.....add \$3.50

LEG OF LAMB.....add \$4.50

ROASTED LAMB.....add \$4.00

COOKED LAMB.....add \$4.00

GRILLED SALMON...add \$4.00

LEMON DILL
SALMON.....add \$4.00

MAPLE CURED
SALMON.....add \$4.25

GRILLED LEMON
PEPPER SALMON.....add \$4.00

SALMON RIVIERA.....add \$4.25

PARMESAN CRUSTED
COD.....add \$3.00

COD BACCALA.....add \$3.00

SHRIMP SCAMPI.....add \$3.00

SHRIMP KABOB.....add \$3.50

BREADED WHITE
FISH.....add \$3.50

VEAL NAPOLITANE.....add \$3.50
BROILED SCALLOPS.....add \$3.50
VEAL DIOR.....add \$3.50
VEAL VIOLA.....add \$3.50
LAND and SEA GABRIELLA.....add \$4.50
CHICKEN PICANTE
CHICKEN MARSALA
BREADED PARMESAN CHICKEN
BREADED SICILIANO CHICKEN
MARINATED GRECIAN CHICKEN
IMPERIAL CHICKEN
LEMON MUSHROOM CHICKEN
LEMON DILL CHICKEN
ROASTED CHICKEN
CITY CHICKEN
**GLAZED (HAWAIIAN)
CHICKEN**
MICHIGAN CHICKEN.....add \$1.00
CORDON BLEU CHICKEN.....add \$2.00
OVEN ROASTED CHICKEN
SPIDINI.....add \$1.00
**OVEN ROASTED TURKEY
BREAST**
SMOKED KIELBASA

**WHITE FISH
COLOMBO.....add \$4.00**
**SEAFOOD
MICHELANGELO.....add \$3.50**
STUFFED SALMON.....add \$4.50
CHICKEN CHARDONNAY
CHICKEN KABOB.....add \$1.00
CHICKEN CACCIATORE
**CHICKEN AND SAUSAGE
DIABLO**
PECAN CHICKEN
**PARMESAN CRUSTED
CHICKEN**
**BREADED CUTLET PORK
LOIN**
BREADED PORK CHOPS
ROASTED PORK LOIN
STUFFED PORK LOIN
**BRANDY CHERRY PORK
TENDERLOIN.....add \$1.00**
**MEDALLION TENDERLOIN
of PORK MARSALA.....add \$1.50**
**HERB CRUSTED PORK
TENDERLOIN.....add \$1.00**
ITALIAN SAUSAGE

PASTA CHOICES

SPAGHETTI

FETTUCCINE

ANGEL HAIR

PENE

LINGUINE

BOWTIE

ROTINI

CHOOSE ONE OF OUR HOMESTYLE SAUCES

MEAT

MARINARA

AGLIO OIL

PALAMINO

ALFREDO

PRIMAVERA

SCAMPI

POTATO CHOICES

ROASTED rosemary lemon butter

REDSKINS roasted or steamed

BOILED with butter and parsley

ANNA

AU GRATIN

VEGETABLE CHOICES

CALIFORNIA MIX vegetable

PEAS with onion and mushrooms or mix carrot or tomato dill

CARROTS sugar glazed

GREEN BEANS almandine or garlic and olive oil or tomato dill

CHEFS' EXTRAS

Tossed salads, rolls and butter, imported cheese and crackers, fresh assorted fruits, raw vegetable with dip, assorted relished, 4 assorted chef's summer salads, all set ups. (disposable plates, forks, knives, and napkins)

***Under 50 people add \$1 to prices*Complete service price add 15% plus \$20 gas surcharge**

All prices subject to 6% sales tax

Full Service Buffet Selections

Includes: Cake cutting & wrapping (your wrapping material), servers in tuxedo uniforms, China, linens, silverware, self-serve coffee station, skirting for the head, buffet, cake and gift tables.

Minimum 25 persons

Choice of two entrees....\$19.95 per person Choice of three entrees.....\$21.95 per person

*buffet includes one pasta, choice of one potato, choice of one vegetable and chefs' extras

ENTRÉE SELECTIONS

BEEF KABOB.....add \$2.25

**ROASTED TENDERLOIN OF
BEEF.....add \$2.75**

ROASTED SIRLOIN OF BEEF

**MEDALLION TENDERLOIN
BORDELAISE.....add \$3.00**

ROASTED PRIME RIB.....add \$3.50

OVEN ROASTED BEEF SPIDINI...add \$2.50

HOMEMADE MEATBALLS

HOMEMADE MEATLOAF

BEEF TIP OVER NOODLES

**BEEF STROGANOFF OVER
NOODLES**

CORNED BEEF AND CABBAGE

VEAL PICANTE.....add \$3.50

VEAL MARSALA.....add \$3.50

VEAL LIMONE.....add \$3.50

LEG OF LAMB.....add \$4.50

ROASTED LAMB.....add \$4.00

COOKED LAMB.....add \$4.00

GRILLED SALMON...add \$4.00

**LEMON DILL
SALMON.....add \$4.00**

**MAPLE CURED
SALMON.....add \$4.25**

**GRILLED LEMON
PEPPER SALMON.....add \$4.00**

SALMON RIVIERA.....add \$4.25

**PARMESAN CRUSTED
COD.....add \$3.00**

COD BACCALA.....add \$3.00

SHRIMP SCAMPI.....add \$3.00

SHRIMP KABOB.....add \$3.50

BREADED WHITE

VEAL NAPOLITANE.....add \$3.50
BROILED SCALLOPS.....add \$3.50
VEAL DIOR.....add \$3.50
VEAL VIOLA.....add \$3.50
LAND and SEA GABRIELLA.....add \$4.50
CHICKEN PICANTE
CHICKEN MARSALA
BREADED PARMESAN CHICKEN
BREADED SICILIANO CHICKEN
MARINATED GRECIAN CHICKEN
IMPERIAL CHICKEN
LEMON MUSHROOM CHICKEN
LEMON DILL CHICKEN
ROASTED CHICKEN
CITY CHICKEN
GLAZED (HAWAIIAN)
CHICKEN
MICHIGAN CHICKEN.....add \$1.00
CORDON BLEU CHICKEN.....add \$2.00
OVEN ROASTED CHICKEN
SPIDINI.....add \$1.00
OVEN ROASTED TURKEY
BREAST
SMOKED KIELBASA

FISH.....add \$3.50
WHITE FISH
COLOMBO.....add \$4.00
SEAFOOD
MICHELANGELO.....add \$3.50
STUFFED SALMON.....add \$4.50
CHICKEN CHARDONNAY
CHICKEN KABOB.....add \$1.00
CHICKEN CACCIATORE
CHICKEN AND SAUSAGE
DIABLO
PECAN CHICKEN
PARMESAN CRUSTED
CHICKEN
BREADED CUTLET PORK
LOIN
BREADED PORK CHOPS
ROASTED PORK LOIN
STUFFED PORK LOIN
BRANDY CHERRY PORK
TENDERLOIN.....add \$1.00
MEDALLION TENDERLOIN
of PORK MARSALA.....add \$1.50
HERB CRUSTED PORK
TENDERLOIN.....add \$1.00
ITALIAN SAUSAGE

PASTA CHOICES

SPAGHETTI

FETTUCCINE

ANGEL HAIR

PENE

LINGUINE

BOWTIE

ROTINI

CHOOSE ONE OF OUR HOMESTYLE SAUCES

MEAT

MARINARA

AGLIO OIL

PALAMINO

ALFREDO

PRIMAVERA

SCAMPI

POTATO CHOICES

ROASTED rosemary lemon butter

REDSKINS roasted or steamed

BOILED with butter and parsley

ANNA

AU GRATIN

VEGETABLE CHOICES

CALIFORNIA MIX vegetable

PEAS with onion and mushrooms or mix carrot or tomato dill

CARROTS sugar glazed

GREEN BEANS almandine or garlic and olive oil or tomato dill

CHEFS' EXTRAS

Tossed salads, rolls and butter, imported cheese and crackers, fresh assorted fruits, raw vegetable with dip, assorted relished, 4 assorted chef's summer salads, all set ups. (disposable plates, forks, knives, and napkins)

Under 50 people add \$1 to prices* *Plus full service fee 15% and \$20 gas surcharge

All prices subject to 6% sales tax

Imperial's B.B.Q. Buffet Package

Minimum 25 persons

Choice of two meats.....\$8.95 per person

Choice of three meats.....\$10.95 per person

Choice of four meats.....\$12.95 per person

B.B.Q. BUFFET PACKAGE INCLUDES

CORN ON THE COB OR BAKED BEANS

HERB ROASTED RED SKINS

TOSSED GARDEN SALAD

ROLLS AND BUTTER

ASSORTED FRESH FRUITS

FRESH VEGETABLES WITH DIP

ASSORTED RELISH

4 ASSORTED CHEFS SALADS

All buns and condiments and set ups (disposable plates, forks, knives, and napkins)

MEAT SELECTIONS

BEEF

HOT DOGS

HAMBURGERS

CHOP SIRLOIN with sautéed onions, peppers, and mushrooms.....add \$1.00

LONDON BROIL.....add \$3.75

MEDALLION TENDERLOIN.....add \$3.00

N.Y. STRIP.....add \$4.75

CHICKEN

MARINATED BREAST

B.B.Q. BREAST

CAJUN STYLE BREAST

QUARTERED

DEBONED

KABOB.....add \$1.00

SEAFOOD

JUMBO SHRIMP GRILLED.....add \$3.00

SHRIMP KABOB.....add \$3.50

SALMON.....add \$4.00

LOBSTER TAIL.....market price

PORK

ITALIAN SAUSAGE

SMOKED KIELBASA

PORK CHOPS.....add \$1.75

MEDALLION TENDERLOIN.....add \$1.50

KABOB.....add \$1.50

BABY BACK RIBS.....add \$4.00

CHEF'S EXTRAS

Tossed salads, roll and butter, imported cheese and crackers, fresh assorted fruits, raw vegetable with dip, assorted relished, 4 assorted chef's summer salads, all set ups. (disposable plates, forks, knives, and napkins)

***Prices subject to 15% service fee and 6% sales tax* *\$20 gas surcharge*
Under 50 people add \$2 to pricing *Events under 100 people subject to \$75 grill fee***

Desserts

	Price per person
COOKIE/BROWNIE.....	\$1.00
ASSORTED PIES.....	\$1.50
SHEET CAKE.....	\$1.25
ASSORTED DESSERT BARS.....	\$3.00
ASSORTED TORIERS.....	\$3.50
N.Y. STYLE CHEESECAKE with fruit toppings.....	\$2.50
ASSORTED MINI PASTRIES.....	\$2.00
CARROT CAKE.....	\$2.00

All prices subject to 6% sales tax