



The Imperial Room

**"NO MATTER THE EVENT, YOU'RE TREATED LIKE
ROYALTY."**

**BREAKFAST
LUNCH
DINNER**

**CHOOSE FROM OUR HAND SELECTED OPTIONS OR
WORK WITH OUR TEAM TO HELP CREATE YOUR
CUSTOMIZED MENU!**

**3133 NEW GERMANY ROAD
EBENSBURG, PA 15931**

814 419 8764- THE IMPERIAL ROOM

(PRICES SUBJECT TO CHANGE MONTHLY**)**

CHECK OUR FACEBOOK FOR PHOTOS OF PAST EVENTS!

CONTINENTAL BREAKFAST

\$12/ GUEST

PASTRIES, BAGELS, MUFFINS, ORANGE JUICE, COFFEE, AND FRUIT DISPLAY

BREAKFAST BUFFET

\$16/ GUEST

EGGS, BACON, SAUSAGE, HOME FRIES OR HASHBROWNS, PANCAKES OR WAFFLES, TOAST, ORANGE JUICE, COFFEE AND FRUIT DISPLAY.

**SAUSAGE BISCUITS AND GRAVY- ADD \$3/ GUEST

**FRENCH TOAST- ADD \$2/GUEST

**OMELET STATION- ADD \$5/ GUEST

BRUNCH BUFFET

\$22/ GUEST

BREAKFAST BUFFET W/ CHOICE OF (2): CARVED HAM, SMOKED SALMON, HAND BREADED CHICKEN, FRITTATAS, CHICKEN SALAD CROISSANT, ITALIAN ON FOCACCIA OR CHICKEN CAPRESE CIABATTA

MIMOSA BAR

\$10/GUEST

CHILLED CHAMPAGNE, PINEAPPLE CHERRY JUICE, ORANGE JUICE, & SEASONAL SELECTION
FRESH ORANGES & SLICED FRUIT MIX

TACO BAR

\$25/GUEST

INCLUDES: HOMEMADE TORTILLA CHIPS, LETTUCE, SOUR CREAM, PICO, CHEDDAR, SALSA, SOFT SHELL TORTILLAS, CHOPPED ROMAINE, SPANISH RICE, GUACAMOLE AND QUESO

PROTEIN (2): PULLED PORK, GROUND BEEF, CHICKEN, ITALIAN BEEF, MUSHROOM MEDLEY

PASTA BAR

\$25/GUEST

INCLUDES: GARLIC BREAD, HOUSE SALAD OR CAESAR SALAD, ASSORTMENT OF TOPPINGS

PASTA (2): RIGATONI, CAMPANELLE, SPAGHETTI, FETTUCCINE, PENNE (PASTA TOSSED IN SAUCE CHOICES)

PROTEIN (2): GRILLED CHICKEN, BREADED CHICKEN, HOT SAUSAGE, SWEET SAUSAGE, PRIMAVERA VEGETABLES, MEATBALLS, CHICKEN MEATBALLS, TURKEY MEATBALLS

SAUCE (2): MARINARA, ALFREDO, VODKA SAUCE, DIAVOLO SAUCE, BASIL PESTO CREAM SAUCE

SOUP, SALAD, & SANDWICH BAR

\$25/GUEST

INCLUDES: CRACKERS & DINNER ROLLS

SOUPS (2): CHILI, CHICKEN NOODLE/RICE, PASTA FAGIOLI, WHITE CHICKEN CHILI, ITALIAN SAUSAGE, ITALIAN WEDDING, TOMATO BISQUE, GARDEN VEGETABLE, BROCCOLI CHEDDAR, BEEF BARLEY, STUFFED PEPPER, CORN CHOWDER, LOADED POTATO, CHICKEN GNOCCHI
(PLEASE ASK FOR A FULL LIST OF SOUPS AS WE OFFER A WIDE VARIETY)

SALAD: SPINACH, ROMAINE, SPRING MIX

STANDARD TOPPINGS: TOMATOES, CARROTS, CUCUMBER, RED ONION, CHEDDAR, MOZZARELLA

GOURMET TOPPINGS: (ADD \$2/GUEST) FETA, ALMONDS, GLAZED PECANS, CHICKPEAS, ROASTED RED PEPPER, BEETS, BACON, MANDARIN ORANGES, ALMONDS, CRAISINS, KALAMATA OLIVES

DRESSING (2): GREEK, ITALIAN, RANCH, BALSAMIC, MAPLE VINAIGRETTE
(ALL DRESSINGS MADE IN HOUSE)

SANDWICH (2): ITALIAN ON FOCACCIA, TURKEY BACON CHEDDAR, CHICKEN SALAD CROISSANT, CHICKEN CAPRESE ON CIABATTA, CHICKEN CAESAR WRAP, GRILLED CHEESE

PICNIC

\$25/GUEST

INCLUDES: SLIDER BUNS & COLESLAW

PROTEIN (2): PULLED PORK, BBQ CHICKEN, ITALIAN BEEF, GRILLED VEGGIES, BARBACOA

GROUND TURKEY OR MEAT SUBSTITUTE AVAILABLE FOR EXTRA CHARGE

SIDES (3): SOUTHERN GREEN BEANS, MAC & CHEESE, ROASTED SWEET POTATOES, PASTA SALAD, MACARONI SALAD, POTATO SALAD

HOT APPS

WINGS (VARIETY OF FLAVORS)- MARKET PRICE
PRETZEL STICKS (2 W/CHEESE)- \$4
VEGGIE ARANCINI BALLS W/ ALFREDO- \$2/ EACH
TRUFFLE FRIES- \$4/ EACH
POUTINE FRIES- \$4/ EACH
SHORT RIB POUTINE- \$6/ EACH
TERIYAKI CHICKEN ON A STICK- \$3/ EACH
SPANAKOPITA- \$3/ EACH
PIEROGI & KIELBASA SKEWER- \$2/ EACH
SAUSAGE STUFFED MUSHROOMS- \$5/ 2
CRAB STUFFED MUSHROOMS- \$7/ 2
BACON WRAPPED JALAPENO POPPER- \$3/ EACH
BUFFALO CHICKEN MEATBALLS- \$4/ 2
TERIYAKI MEATBALLS- \$4/2
ITALIAN MEATBALLS- \$4/2
SWEDISH MEATBALLS- \$4/2
DEVILS ON HORSEBACK- \$5/ EACH

SLIDERS

\$4/ EACH

ITALIAN BEEF W/ HORSERADISH REMY & FRIED ONIONS
CLASSIC PULLED PORK SLIDER W/ CREAMY SLAW, PICKLE & SWEET BBQ
IMPERIAL PULLED PORK SLIDER W APPLE JALAPENO SLAW, SWEET & TANGY BBQ
CHICKEN PARM SLIDER W/ BREADED CHICKEN, HOUSE MARINARA & FRESH MOZZARELLA
GRILLED CHICKEN BACON RANCH W/ MONTEREY JACK

DIPS

(SERVED W/ FRESH TORTILLA CHIPS & FRIED PITA WEDGES)

SPINACH ARTICHOKE- \$5/ GUEST
BUFFALO CHICKEN- \$5/ GUEST
CREAMY CRAB- \$7/ GUEST
QUESO- \$4/ GUEST

CHARCUTERIE DISPLAY

DOMESTIC MEATS & CHEESES

\$6/ GUEST

IMPORTED MEATS AND CHEESES

\$9/GUEST

****GARNISHED W/ DRIED FRUIT, FRESH FRUIT, OLIVES & NUTS****

****SERVED W/ CRACKERS & ASSORTED DIPS****

IMPERIAL TRIO BOARD

\$10/GUEST

MIX OF DOMESTIC CHARCUTERIE, VEGETABLE CRUDITE, & FRUIT DISPLAY

VEGETABLE CRUDITÉ

(\$5/ GUEST)

MIX OF 5 FRESH VEGETABLES

****SERVED W/ HOMEMADE RANCH & HONEY MUSTARD**

FRUIT DISPLAY

(\$6/GUEST)

MIX OF 5 FRESH FRUITS

****SERVED WITH HOMEMADE FRUIT DIP****

COLD APPS

CAPRESE SKEWERS- \$2/ EACH

SHRIMP SHOOTERS- \$4/ EACH

SHRIMP COCKTAIL- \$5/ GUEST

BRUSCHETTA- \$2/ EACH

FILET HORSERADISH CROSTINI- \$4/EACH

FILET MUSHROOM SPREAD CROSTINI- \$5/ EACH

RIBEYE HORSERADISH CROSTINI- \$3/ EACH

RIBEYE MUSHROOM CROSTINI- \$4/ EACH

SMOKED SALMON ON CUCUMBER- \$2/ EACH

DEVEILED EGGS- \$2/EACH (FULL EGG)

KNIGHTS TABLE

\$28/ GUEST

BUFFET STYLE (PLATED ADD \$2/ GUEST)

SALAD:

HOUSE OR CAESAR SALAD

ENTRÉE (2):

LEMON THYME CHICKEN, STUFFED SHELLS, MAPLE BOURBON GLAZED HAM, GRILLED CHICKEN BREAST, HAND BREADED CHICKEN BREAST, MEATBALLS, STUFFED CABBAGE

STARCH (2):

ROASTED FINGERLING POTATOES, MASHED POTATOES, POTATOES AU GRATIN, PENNE W/ MARINARA SAUCE, HALUSKI, MACARONI & CHEESE PENNE ALFREDO, RICE PILAF

VEGETABLE (1):

FRESH STEAMED BROCCOLI, GLAZED CARROTS, CORN, ROASTED VEGETABLE MEDLEY

INCLUDES FRESH DINNER ROLLS

QUEENS JUBILEE

\$34/ GUEST

BUFFET STYLE (PLATED ADD \$2/ GUEST)

SALAD:

KNIGHTS TABLE + GREEK OR STRAWBERRY CHEVRE SALAD

ENTRÉE (2):

KNIGHTS TABLE + CARVED TURKEY, PORK CHOP, PORK TENDERLOIN, SHRIMP SKEWERS, CHICKEN MARSALA, CHICKEN PARMESAN, MANICOTTI

STARCH (2):

ROASTED FINGERLING POTATOES, MASHED POTATOES, POTATOES AU GRATIN, PENNE W/ MARINARA SAUCE, HALUSKI, MACARONI & CHEESE PENNE ALFREDO, RICE PILAF

VEGETABLE (1):

KNIGHTS TABLE+, FRESH CUT GREEN BEANS, RAINBOW CAULIFLOWER,

INCLUDES FRESH DINNER ROLLS

KINGS FEAST

\$44/GUEST

BUFFET STYLE (PLATED ADD \$2/ GUEST)

SALAD:

QUEENS JUBILEE+, ARUGULA, SHAVED FENNEL, CLEMENTINE ORANGES, TOASTED PUMPKIN SEED- CITRUS VINAIGRETTE OR SPRING MIX, HEIRLOOM TOMATOES, BURRATA, BASIL, CRACKED PEPPER- AGED BALSAMIC

ENTRÉE (2):

QUEENS JUBILEE+, SALMON, RIBEYE, FETA & SPINACH STUFFED STEAK, STUFFED CHICKEN BREAST, SHORT RIB

STARCH (2):

ROASTED FINGERLING POTATOES, MASHED POTATOES, POTATOES AU GRATIN, PENNE W/ MARINARA SAUCE, HALUSKI, MACARONI & CHEESE PENNE ALFREDO, RICE PILAF

VEGETABLE (1):

QUEENS JUBILEE+, GRILLED ASPARAGUS, TOASTED BRUSSEL SPROUTS

INCLUDES FRESH DINNER ROLLS

DESSERTS

CRÈME BRULEE- \$5/ EACH

CHEESECAKE- \$50/ 10" ROUND

GOB CAKE/ WHITE CAKE/ PEANUT BUTTER CAKE

\$40/ HALF SHEET

\$80/FULL SHEET

COOKIE TRAY- VARIABLE UPON REQUEST

****MORE DESSERTS AVAILABLE UPON REQUEST****

****TRAYING OF OUTSIDE COOKIES WILL BE A \$75 SETUP FEE****

DRINKS

(ICED TEA, COFFEE, HOT TEA, & WATER INCLUDED W/ ALL BANQUETS)

ASK EVENT COORDINATOR ABOUT SOFT DRINK PACKAGES

(COKE PRODUCTS)

ALCOHOL PRICING

QUEENS PACKAGE

\$22/ GUEST

(20% GRATUITY ADDED SEPARATE)

OPEN BAR- 5 HOURS OF SERVICE

BAR WILL NOT SHUT DOWN FOR DINNER BUT WILL CLOSE FOR ANY SPEECHES

INCLUDES:

(2) SIGNATURE DRINKS

WINE (YELLOW TAIL)- CHARDONNAY, CABERNET, PINOT GRIGIO, MOSCATO

LIQUOR- JACK DANIELS, JIM BEAM, TITOS, CAPTAIN MORGAN, BEEFEATER,

MALIBU, BACARDI

BEER- MILLER LITE, YUENGLING, BLUE MOON

KINGS PACKAGE

\$29/ GUEST

(20% GRATUITY ADDED SEPARATE)

OPEN BAR- 5 HOURS OF SERVICE

BAR WILL NOT SHUT DOWN FOR DINNER BUT WILL CLOSE FOR ANY SPEECHES

INCLUDES:

(2) SIGNATURE DRINKS

WINE (KENDALL JACKSON)- CHARDONNAY, MERLOT, PINOT GRIGIO, CABERNET

LIQUOR- GREY GOOSE, TANQUERAY, WOODFORD RESERVE, CAPTAIN MORGAN,

JAMESON, CROWN ROYAL

BEER- MILLER LITE, YUENGLING, BLUE MOON

CASH BAR

\$100/ 4 HOURS SERVICE

**** ADDITIONAL ALCOHOL REQUESTS MAY BE SUBJECT TO AN UPCHARGE ****

ROOM RENTAL PRICING

INCLUDES ALL STANDARD LINENS, NAPKINS, CHAIR COVERS

WEEKEND (FRIDAY/ SATURDAY/ SUNDAY)

UP TO 4 HOUR RENTAL

30-99 GUESTS

\$375

100-149 GUESTS

\$450

(149-250 GUESTS)

\$550

ALL DAY SATURDAY/SUNDAY RENTAL

\$1200

WEEKDAY RENTAL (UP TO 100 GUESTS)

\$200

WEDDING WEEKEND RENTAL

FRIDAY 2PM-SUNDAY 9AM

\$1875

ADDITIONAL DECORATIONS AVAILABLE UPON REQUEST

DECORATING SPECIALISTS

TRACY BRUNATTI- 814 471 7774

GINEEN ROUSSIN- GIN7250@GMAIL.COM