

IMAGINE— that!

MENU

Our Product: We serve only fresh (never frozen), aged certified Angus beef, fresh boneless, skinless breasts of chicken, fresh seafood delivered daily. Our hand selected produce is delivered daily from the Farmer's Market of Los Angeles. Our breads, dinner rolls and desserts are baked daily from scratch, using only the finest ingredients.

Our Staff: Everyone on our team wants the very best for your special event and we will all serve you pleasantly, thoroughly, respectfully and kindly from start to finish.

Our Mission Statement: IMAGINE THAT! opened its doors fifteen years ago to provide the very best in special events. Our goal is to present the very best in service, believing your special event is the most important event on our calendar while providing the most elaborately decorated rooms to enhance the excitement of your day, with the most delicious meal for you and your guests while seeing to every minute detail so all your memories of your experience with IMAGINE THAT! are wonderful. We believe your special event is as worthy as any illustrious event covered in the society pages but we strive to offer your event at a reasonable price. Quality does not have to be expensive.

1318 West Ninth Street
965 West Foothill Boulevard

(909) 931-1044 Telephone
(909) 946-5657 Facsimile

IMAGINE THAT! HOT HORS D'OEUVRES MENU

(Serves approximately 40 guests per tray at approximately 3-4 pieces per guest for light hors d'oeuvres)

- \$90.00 - Teriyaki or Barbecue Meatballs
- \$85.00 - Mozzarella Cheese Sticks with Marinara Sauce
- \$95.00 - Jalapeño Poppers Served with Ranch Dressing Dip
- \$90.00 - Artichoke Crab Dip with Assorted Toasted Breads
- \$95.00 - Chicken Drumettes
- \$95.00 - Cajun Chicken Wings with Blue Cheese Dressing
- \$90.00 - Spring Rolls with Sweet and Sour Sauce
- \$90.00 - Fried Pot Stickers with Hot Dipping Sauce
- \$125.00 - Honey Glazed Chicken Strips with Ranch Dressing
- \$125.00 - Spiced Chicken Brochettes with Spicy Peanut Sauce
- \$100.00 - Yakitori (Chicken Brochettes Marinated in Teriyaki)
- \$120.00 - Chinese Dim Sum and Assorted Oriental Appetizers
- \$110.00 - Beef Brochettes with Cherry, Mustard or Teriyaki Sauce
- \$125.00 - Baby Back Ribs with Hickory Barbecue Sauce
- \$120.00 - Miniature Burritos with Tomato Salsa
- \$120.00 - Sautéed Southwestern Shrimp
- \$140.00 - Shrimp Brochettes
- \$140.00 - Scallops Wrapped in Bacon

IMAGINE THAT! COLD HORS D'OEUVRES

- \$75.00 - Potato Chips with Ranch Dip or Tortilla Chips with Salsa
- \$75.00 - Assorted Vegetables with Ranch Dressing
- \$90.00 - Assorted Crackers and Cheeses
- \$95.00 - Tortilla Rolls with Cream Cheese, Cilantro, Bacon, Red Peppers and Ortega
- \$110.00 - Assorted Fresh Fruit
- \$135.00 - California or Tuna Rolls with Wasabi and Soy Sauce
- \$135.00 - Assorted Finger Sandwiches
- \$110.00 - Stuffed Artichoke Hearts with Shrimp Salad
- \$125.00 - Tenderloin Wrapped Asparagus with Herbed Boursin Cheese and Toasted
- \$175.00 - Assorted Crackers, Seasonal Fresh Fruits and Cheeses
- \$135.00 - Assorted Miniature Sandwiches
- \$145.00 - Smoked Salmon and Herbed Boursin Cheese with Caviar
- \$185.00 - Lobster Medallions

\$180.00 - Jumbo Prawns on Ice with Cocktail Sauce

* **Hors d'oeuvres are not included in basic package pricing**

IMAGINE THAT! AMERICAN MENU
(add \$3.00 per person for sit-down style serving)

Always an assortment of freshly baked dinner rolls with butter

Choose One Salad:

- 1 **House Garden Greens** – *Assorted fresh greens, tomatoes, sliced mushrooms, julienne carrots, red cabbage, and sliced cucumbers.*
House Garden Greens Comes with Your Choice of Two Dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.
- 2 **Caesar Salad** – *Chopped fresh romaine lettuce, tossed with classic Caesar dressing, shredded Parmesan cheese, and garlic croutons.*
- 3 **Spinach Salad** – *Tender spinach leaves with hard boiled eggs, bacon bits, and sliced mushrooms. Served with bacon dressing.*

Choose One Vegetable, Add \$2.00 Per Person For Two:

- 1 **Mixed Vegetables** – *Fresh steamed seasonal vegetables with olive oil, herbs, and seasoning.*
- 2 **Mixed Zucchini** – *Sautéed with fresh tomatoes.*
- 3 **Broccoli with Cheese Sauce** – *Fresh steamed broccoli with cheddar sauce served on the side.*
- 4 **Green Beans Almondine** – *Fresh steamed green beans with silvered almonds and butter.*
- 5 **Buttered Corn** – *Steamed yellow corn sautéed in fresh butter.*
- 5 **Glazed Julienne Carrots** – *Fresh julienne cut carrots sautéed with orange juice, butter and brown sugar.*

Choose One Starch, Add \$2.00 Per Person For Two:

- 1 **House Potatoes** – *Oven roasted baby red potatoes with fresh herbs, garlic, olive oil, and paprika.*
- 2 **Garlic and Cheese Mashed Potatoes** – *Fresh potatoes whipped with garlic butter, and cheddar cheese.*
- 3 **Baked Potatoes** – *Served with butter, sour cream and minced chives.*
- 4 **Anna Potatoes** – *Scallop potatoes baked in chicken broth, light cream and Parmesan cheese.*
- 5 **Rice Pilaf** – *Oven cooked rice in a chicken broth with diced carrots and peas.*

- 6 **Wild Rice** – *Steamed blend of brown and wild rice with diced celery and onion in a light beef broth.*
- 7 **Fettuccini Pasta** – *Served in a creamy Alfredo sauce.*

Choice of One from the Following:

Braised Pork – *Baked in broth with herbs and spices until very tender, then pulled and served in a light broth.*

Tilapia *Fish sautéed in onions, butter, chardonnay wine and clam juice, whipped until thickened.*

Broiled Certified Aged Angus Beef Tri Tip – *Thinly sliced and topped with our famous red wine bordelaise sliced mushroom sauce, or au jus sauce, green peppercorn sauce or pulled beef served in our light barbecue sauce.*

And Choice of One Boneless, Skinless Chicken Breast, Add \$3.50 Per Person For Two:

- 1 **Chicken Dijonnaise** – *Sautéed boneless, skinless breast of chicken, topped with a chardonnay wine, honey mustard cream sauce.*
- 2 **Chicken Teriyaki** – *Grilled boneless, skinless breast of chicken, topped with a light teriyaki pineapple sauce and toasted sesame seeds.*

IMAGINE THAT! AMERICAN MENU Continued

- 3 **Chicken Picatta** – *Boneless, skinless breast of chicken, sautéed in a light cream sauce with white wine, capers and diced lemons.*
- 4 **Chicken Marsala** – *Sautéed boneless, skinless breast of chicken with shallots, sliced mushrooms in a Marsala cream sauce.*
- 5 **Chicken Lorraine** – *Sautéed boneless, skinless breast of chicken with diced bacon, onions, mushrooms, spinach and Swiss cheese, deglazed with Chablis white wine in a light cream sauce.*
- 6 **California Chicken** – *Grilled breaded boneless, skinless breast of chicken, seasoned and topped with pepper jack cheese, avocado and sliced tomatoes.*
- 7 **Chicken Parisian** – *Baked boneless, skinless breast of chicken topped with smoked ham, Swiss cheese, diced tomatoes and green onions.*
- 8 **Chicken Basil** – *Sautéed boneless, skinless breast of chicken laced with fresh basil and white wine in a light cream sauce.*
- 9 **Chicken Pesto** – *Sautéed breast of chicken, laced with basil, olive oil, garlic, pinenuts, and Parmesan cheese, served in a light cream sauce.*
- 10 **Chicken Citron** – *Boneless, skinless breast of chicken sautéed in butter and topped with a lemon, garlic and white wine sauce.*
- 11 **Chipotle Chili Chicken** – *Boneless, skinless breast of chicken sautéed with smoked Chipotle peppers and onions in a light cream sauce.*
- 12 **Chicken in Green Peppercorn Sauce** – *Boneless, skinless breast of chicken sautéed with shallots, green peppercorn, red wine and beef stock flambé with brandy and thickened with cream.*
- 13 **Chicken in Rosemary Sauce** – *Boneless, skinless breast of chicken sautéed with fresh rosemary, onions, red wine and beef stock then thickened with butter.*
- 14 **Tequila Chicken** – *Boneless, skinless breast of chicken simmered in cream with roasted jalapeño peppers, chopped onions, Patron tequila and chicken broth.*
- 15 **Cilantro Chicken** – *Boneless, skinless breast of chicken sautéed with finely chopped cilantro and onions with olive oil, roasted green bell peppers and fresh chicken broth.*
- 16 **Chicken Au Natural** – *Boneless, skinless breast of chicken sautéed with tomatoes, herbs and spices until very soft and served in a delicious broth.*

VEGETARIAN MENU

(Offered as alternate entrée for selected guests preference)

- 17 Pasta Primavera with Julienne of Vegetables
- 18 Vegetable Wellington with Cheese
- 19 Vegetarian Lasagna
- 20 Eggplant Parmesan with Marinara Sauce
- 21 Tempura Vegetables with Soy Sauce

* See Chef for Vegan Menu

CHILDREN'S MENU

(Offered with any of our menus for children ages 5 and under)
(Only one item selection per event)

- 22 Chicken Fingers & French Fries
- 23 Macaroni & Cheese
- 24 Spaghetti In Marinara Meat Sauce
- 25 Corn Dogs & Fries

IMAGINE THAT! MEXICAN MENU

(add \$3.00 per person for sit-down style serving)

All entrées served with chips and salsa, lemons and limes, birote, flour and corn tortillas

Rice:

- 6 **Spanish Rice** – Cooked in tomato paste with onions, chili powder, herbs and spices.

Choose One Bean:

- 7 **Refried Beans** – Fried with lard and onions and spices.
- 8 **Boiled Beans** – Cooked with herbs and spices.
- 9 **Black Beans** – Baked with bacon, onions and spices.

Choose One Salad:

- 10 **House Garden Greens** – Assorted fresh greens, tomatoes, sliced mushrooms, julienne carrots, red cabbage, and sliced cucumbers.

House Garden Greens Comes with Your Choice of two dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.

- 11 **Potato Salad** – Country-style potato salad with chopped onions and celery, diced hard boiled eggs, tossed in a mayonnaise and mustard dressing with special seasoning.

Choice Of One Entrée:

- 12 **Barbacoa** – Marinated beef with dried chilies, onions, garlic and spices, slowly cooked for hours until tender.
- 13 **Birria** – (Goat stew) Marinated overnight with California chilies, ancho chilies, chipolata chilies and spices.

OR

Choice Of One Entrée:

- 14 **Carnitas** – *Pork cooked in chunks with spices until meat tenderly falls apart.*
- 15 **Carne Asada** – *Ranchero meat made with Mexican spices and chilies.*
- 16 **Tilapia Fish** – *Grilled or baked with tequila lime sauce.*
- 17 **Red Snapper Veracruz** – *Fresh baked red snapper with bell peppers, onions, tomatoes, and cilantro.*

AND

Choice Of One Entrée:

- 18 **Cheese Enchiladas** – *Baked corn tortillas with Ranchera sauce and assorted cheeses.*
- 19 **Enchiladas de Pollo Caliente** – *Baked spicy chicken in corn tortillas with Ranchera sauce and assorted cheeses, accompanied by pico de gallo.*
- 20 **Taco Bar** – *Self served with your choice of beef or chicken, cheddar cheese, jack cheese, shredded lettuce, diced tomatoes, chopped onions, chopped olives, hot or mild salsa, guacamole and sour cream.*
- 21 **Chicken Enchiladas** – *Marinated chicken rolled in corn tortillas and laced with homemade enchilada sauce topped with Monterey jack and cheddar cheeses.*
- 22 **Fajita Bar** – *Served with your choice of chicken or beef, grilled onions, red and green peppers, cilantro and tortillas.*
- 23 **Pollo Empanisado** – *Breaded chicken breast with herbs and spices and served with pico de gallo.*
- 24 **Chipotle Chili Chicken** – *Boneless, skinless breast of chicken sautéed with smoked Chipotle peppers and onions in a light cream sauce.*
- 25 **Tequila Chicken** – *Boneless, skinless breast of chicken simmered in cream with roasted jalapeño peppers, chopped onions, Patron tequila and chicken broth.*
- 26 **Cilantro Chicken** – *Boneless, skinless breast of chicken sautéed with finely chopped cilantro and onions with olive oil, roasted green bell peppers in a light cream sauce.*

IMAGINE THAT! ITALIAN MENU

(add \$3.00 per person for sit-down style serving)

Served with fresh Italian baguettes with garlic butter and parmesan cheese

Choose One Salad:

- 27 **House Garden Greens** – *Assorted fresh greens, tomatoes, sliced mushrooms, julienne carrots, red cabbage, and sliced cucumbers.*
House Garden Greens Comes with Your Choice of two dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.
- 28 **Caesar Salad** – *Chopped fresh romaine lettuce, tossed with classic Caesar dressing, shredded Parmesan cheese, and garlic croutons.*
- 29 **Spinach Salad** – *Tender spinach leaves with hard boiled eggs, bacon bits and sliced mushrooms. Served with bacon dressing.*

Choose One Vegetable, Add \$2.00 Per Person For Two:

- 5 **Mixed Vegetables** – *Fresh steamed seasonal vegetables with olive oil, herbs and seasoning.*
- 6 **Broccoli with Cheese Sauce** – *Fresh steamed broccoli with a cheddar sauce served on the side.*
- 7 **Green Beans Almondine** – *Fresh steamed green beans with silvered almonds and butter.*
- 8 **Glazed Julienne Carrots** – *Fresh steamed julienne cut carrots sautéed with butter and brown sugar.*

Choose One Starch:

- 1 **Fettuccini, Linguini or Angel Hair Pasta (No Meat)** – *Served with choice of either creamy Alfredo sauce, primavera or marinara sauce.*

Choose Two Entrées:

- 2 Pasta Pesto** – *Pesto sauce made with fresh basil, pine nuts, olive oil, parsley and parmesan cheese. Choice of one pasta: fettuccini, penne, Rotelli, linguini, rigatoni, or tortellini.*
- 3 Stuffed Pasta Shells** – *Large pasta filled with ricotta cheese, topped with marinara sauce and parmesan.*
- 4 Eggplant Parmigiana** – *Sliced fresh eggplant, breaded and sautéed in seasoned olive oil, topped with marinara sauce.*
- 5 Chicken Parmigiana** – *Breast of chicken sautéed in a marinara sauce.*
- 6 Chicken Cacciatore** – *Boneless, skinless breast of chicken sautéed in olive oil and topped with mushroom, garlic and herbs in a marinara sauce.*
- 7 Chicken Lemone** – *Boneless, skinless breast of chicken sautéed in butter and topped with a lemon, garlic and white wine sauce.*
- 8 Chicken Napolitana** – *Boneless, skinless breast of chicken sautéed in olive oil and topped with sliced onion, green olive, diced tomatoes, sliced mushrooms, garlic and Parmesan cheese.*
- 9 Meat Lasagna** – *Layers upon layers of meat and cheese, served with our special tomato sauce.*
- 10 Sausage & Fettuccini** – *Sliced spicy Italian sausage, peppers and mushrooms over fettuccini covered in marinara sauce.*
- 11 Red Snapper** – *Grilled with lemon and garlic butter sauce.*
- 12 Fettuccini or Linguini with Shrimp (Add \$4.00 Per Person)** – *Fresh shrimp and diced tomatoes over fettuccini or linguini covered in a light Alfredo sauce.*

Choose One Dessert:

- 26 Tiramisu** – *Italian cheesecake with Kahlua coffee flavoring.*
- 27 See Dessert Menu For Additional Selections**

IMAGINE THAT! BARBECUE MENU
(add \$3.00 per person for sit-down style serving)

Served with fresh corn bread or garlic cheese bread and fresh seasonal fruit platters

Choose Two Salads:

- 30 House Garden Greens** – *Assorted fresh greens, tomatoes, sliced mushrooms, julienne carrots, red cabbage and sliced cucumbers.*
House Garden Greens Comes with Your Choice of two dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.
- 31 Potato Salad** – *Country style potato salad with chopped onions and celery, diced hard boiled eggs, tossed in a mayonnaise and mustard dressing with special seasoning.*
- 32 Macaroni Salad** – *Traditional macaroni salad with finely chopped carrots, celery and onions.*
- 33 Coleslaw Salad** – *Shredded green and purple cabbage tossed with coleslaw dressing.*

Sides:

- 1 Barbecued Beans** – *Baked navy beans with chunks of shredded beef, marinated in barbeque sauce, served hot.*
- 2 Corn Cobbettes** – *Fresh half ears of steamed corn, dipped in melted butter.*

Choose One Additional Side For \$2.50 Per Person:

- 3 Baked Potatoes** – *Served with butter, sour cream and chives.*

- 4 **Steak Fries (For On-Site Events Only)** – *Fresh steak fries deep-fried and served in our own blend of seasonings.*

Choose One Entrée, Add \$3.50 Per Person For Two:

- 1 **Braised Pork** – *Braised in broth with herbs and spices until very tender, then pulled and served in our light barbecue sauce.*
- 2 **Certified Aged Angus Beef**– *Braised until tender then pulled and served in our light barbecue sauce.*
- 3 **Broiled Chicken** – *Braised until tender then pulled and served in our light barbecue sauce.*
- 4 **Barbecued Chicken Quarters** – *Grilled chicken quarters marinated with special barbeque spices.*
- 5 **Boneless, Skinless Breast of Chicken** – *Grilled chicken breast marinated with special barbeque spices.*
- 6 **Sliced Tri-Tip Steak** – *Black Angus Aged tri-tip steak served with our special barbecue sauce.*
- 7 **Hamburgers & Hot Dogs** – *Quarter pound freshly ground Black Angus Sirloin hamburgers and 100% all beef hot dogs served with an assortment of condiments on the side.*
- 8 **Barbecued Short Ribs (Add \$2.50 Per Person)** – *Tender beef short ribs marinated with special spices and barbeque sauce.*
- 9 **Barbecued Baby Back Ribs (Add \$2.50 Per Person)** – *Grilled baby back ribs marinated with special barbeque spices and barbeque sauce.*

Choose One Dessert:

28 **See Dessert Menu For Selections**

IMAGINE THAT! LUAU MENU

(add \$3.00 per person for sit-down style serving)

Served with Hawaiian sweet bread or assorted dinner rolls

Choose One Salad:

- 1 **Waldorf Apple Salad** – *Diced apples with raisin, walnuts, celery, honey, and cream.*
- 2 **Garden Green Salad** – *Garden greens, red cabbage, and toasted croutons.*
House Garden Greens Comes with Your Choice of two dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.
- 3 **Oriental Salad** – *Tomatoes and sesame seeds, served with toasted sesame dressing.*
- 4 **Cole Slaw Salad** – *Shredded green and purple cabbage tossed with coleslaw dressing.*
- 5 **Macaroni Salad** – *Traditional macaroni salad with finely chopped carrots, celery, and onions.*
- 6 **Traditional Potato Salad** – *Country style potato salad with mayonnaise, chopped hard boiled eggs, chopped onions and with a parsley garnish.*

Starches:

- 1 **Noodles** – *Chow mien noodles.*

Choose One Additional Starch:

- 2 **Coconut Rice** – *White rice cooked with coconut milk.*
- 3 **Stir Fried Rice** – *Stir fried rice with your choice of ham, shrimp, or bacon.*
- 4 **Steamed Rice** – *Cal rose rice steamed and seasoned Hawaiian style.*

Choose One Entrée, Add \$3.50 Per Person For Two:

- 1 **Kahlua Pork** – *Roasted slice pork with barbecue smoke flavor and soy sauce served with sweet potatoes.*
- 2 **Sweet and Sour Pork Spareribs** – *Pork Spareribs cooked with garlic soy sauce, fresh ginger and brown sugar.*
- 3 **Barbequed Short Ribs** – *Short ribs cooked with teriyaki sauce.*
- 4 **Oba Soyu Chicken** – *Marinated tender chicken breast with soy sauce and grenadine, roasted and served with pea pods garnish.*
- 5 **Huli Huli Chicken** – *Broiled tender chicken breast with a sauce of ginger, garlic and sherry wine.*
- 6 **Mahi Mahi** – *Mahi Mahi breaded and fried Katsu style.*
- 7 **Fried Scallops** – *Scallops breaded and fried Katsu style.*
- 8 **Saimin** – *Chow mien noodles with sliced grilled Spam.*
- 9 **Teriyaki Beef** – *Thinly sliced tri tip beef grilled with teriyaki sauce.*
- 10 **Teriyaki Chicken** – *Thinly sliced chicken grilled with teriyaki sauce.*
- 11 **Teriyaki Pork** – *Thinly sliced pork grilled with teriyaki sauce.*
- 12 **Musubi** – *Steamed rice and grilled spam cakes wrapped with seaweed.*
- 13 **ALSO AVAILABLE – WHOLE SUCKLING BABY PIG (market price)**

Choose One Dessert:

- 29 **Sponge Cake with Tropical Fruit and White Chocolate Glace**
- 30 **See Dessert Menu For Additional Selections**

IMAGINE THAT! LOUISIANA – CREOLE MENU

(add \$3.00 per person for sit-down style serving)

Served with fresh corn bread or assorted dinner rolls

Choose One Salad:

- 34 **House Garden Greens** – *Assorted fresh greens, tomatoes, sliced mushrooms, julienne carrots, red cabbage, and sliced cucumbers.*
House Garden Greens Comes with Your Choice of two dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.
- 35 **Shrimp Remoulade** – *Spicy green onions, celery, lemon juice shrimp salad.*
- 36 **Smoke Mushroom and Tasso Pasta** – *Typical of New Orleans, very delicate array of domestic and wild mushrooms with tasso (very seasoned pork) and penne pasta.*

Choose One Vegetable, Add \$2.00 Per Person For Two:

- 1 **Collard Greens** – *Fresh collard greens braised with ham.*
- 2 **Baked Black Eye Peas** – *Baked over a slow fire with our own blend of herbs and spices.*

- 5 **Corn Cobettes** – *Fresh half ears of steamed corn, dipped in melted butter.*

Choose One Starch, Add \$2.00 Per Person For Two:

- 1 **White Rice** – *Steamed plain jasmine rice.*
- 2 **Baby Red Potatoes** – *Oven roasted with Cajun herbs.*
- 3 **Anna Potatoes** – *Scallop potatoes baked in chicken broth, light cream and Parmesan cheese.*
- 4 **Dirty Rice** – *Fried black, brown and white rice with Cajun spices.*

Choose One Entrée, Add \$3.50 Per Person For Two:

- 1 **Gumbo** – *Typical dish of Louisiana. A stew of chicken, shrimp, crab, okra and Louisiana andouilles.*
- 2 **Catfish Pecan Meuniere** – *Breaded catfish sautéed in butter and served with roasted pecan and Creole seasoning.*
- 3 **Crawfish Etouffee** – *Crawfish tail stew with cayenne pepper, herbs, green onions, parsley and Creole seasoning.*
- 4 **Jambalaya** – *A classic in Creole cuisine. Cooked chicken, shrimp and spicy sausage with andouille, rice and traditional Louisiana spices.*
- 5 **Chicken Creole** – *Sautéed chicken strips with sliced onions, bell pepper, saffron, garlic, tomatoes and cayenne pepper served in a light cream sauce.*
- 6 **Round Steak and Gravy with Onions** – *Ossobuco style cut of beef, browned with onions, bell pepper and cayenne pepper served in simple Cajun gravy.*
- 7 **Chicken Bayou** – *From the Baton Rouge bayou, this chicken is a delicacy by itself. Deep fried chicken with Creole seasoning and served over mustard greens.*
- 8 **Tilapia** – *Fish sautéed in onions, butter, chardonnay wine and clam juice, whipped until thickened.*

Choose One Dessert:

- 31 **Sweet Potato Pie** – *Made with fresh sweet potatoes, butter, vanilla and cinnamon.*
- 32 **See Dessert Menu For Additional Selections**

IMAGINE THAT! ORIENTAL MENU
(add \$3.00 per person for sit-down style serving)

Salad:

- Mixed Greens Salad** – *Assorted fresh greens, sliced radishes, green onions and shrimp served with sesame dressing.*

Choose Two Starches:

- 1 **Sticky Rice** – *Steamed cal-rose au natural.*
- 2 **Stir Fried Rice** – *Stir fried rice, eggs, green onions, soy sauce and oyster sauce, garlic. With your choice of ONE: shrimp, diced ham, or crispy bacon.*
- 3 **Nutty Rice** – *Cooked with coconut milk, diced mango and topped with shredded fresh coconut.*
- 4 **Chow Mien Noodle** – *Classic chow mien noodles.*
- 5 **Chop Suey** – *Cabbage, onions and celery stir fried in oyster sauce.*

Choose Two Entrées:

- 1 **Dim Sum** – *Assorted Oriental dumplings, served with black bean sauce.*
- 2 **Teriyaki Chicken** – *Oven roasted boneless, skinless breast of chicken in our sweet teriyaki marinade, served sliced.*
- 3 **Orange Chicken** – *Boneless tender enrobes with our sweet and tangy orange sauce.*
- 4 **Chicken Sesame** – *Sautéed chicken with peanuts, hot chili in a delicate Chinese sauce.*
- 5 **Beef And Broccoli** – *Thinly sliced grilled Black Angus Aged Beef mixed with fresh steamed broccoli cooked in a beef broth with soy sauce.*
- 6 **Beef Szechuan** – *Tender beef sautéed with broccoli and our spicy Szechuan sauce.*
- 7 **Sweet and Sour Pork** – *Tender pork deep fried served with bell peppers and pineapple in our delicate sweet and sour sauce.*
- 8 **Treasures of the Sea with Spicy Chinese Noodles** – *Oriental sea food stew with spices, Chinese vegetables and noodles.*
- 9 **Salty Shrimp (Add \$2.50 per person)** – *Served with a lemon grind.*

Choose One Dessert:

- 33 **Oriental almond Jello or green tea ice cream** – *Served with almond cookies.*
- 34 **See Dessert Menu For Additional Selections**

IMAGINE THAT! MIDDLE EASTERN MENU

(add \$3.00 per person for sit-down style serving)

Served with fresh pita bread grilled with olive oil

Choose One Salad:

- 1 **Fattoush (Lebanese Salad)** – *A fresh mix of tomatoes, cucumbers, bell peppers, red radishes, chopped onions, fresh mint and served with toasted pita bread.*
- 2 **Tabbouleh** – *Fresh salad composed of fresh mint, chives, parsley, tomatoes, finely chopped garlic, olive oil, lemon juice and bulgur semolina served with romaine lettuce point.*
- 3 **Salata Khiyar** – *Typical Arabic salad sliced cucumbers with parsley, fresh mint and olive oil.*
- 4 **Salata Tamatin Wi Zaytum** – *Tomato salad with red onions, parsley, black olives, lemon juice and Arabic herbs.*
- 5 **Greek Salad** – *Romaine lettuce, kalamata olives, tomatoes, cucumbers, feta cheese, red onion, with olive oil and lemon dressing*

Choose One Vegetable:

- 1 **Baghali Polo** – *Lima beans with herbs and olive oil.*
- 2 **Mixed Vegetables** – *A mix of fresh seasonal vegetables seasoned with olive oil and fresh basil.*

Starch:

- 3 **Chelo Sefeed** – *Steamed white rice cooked with herbs and spices.*

Choose One Entrée, Add \$3.50 Per Person For Two:

- 1 **Bamia (okra stew with lamb)** – *A delicate stew of lamb, okra, tomatoes, tamarind, and garlic.*
- 2 **Abgousht (beef stew)** – *Tender beef morsels cooked with garbanzo beans, potatoes, Arabic spices, and herbs.*
- 3 **Dejaj Mes Herbs (chicken tikka kebabs)** – *Fresh chicken marinated with lemon and onion juice, olive oil, garam masala and grilled on a skewer.*
- 4 **Algerian Couscous** – *Chicken, lamb and beef sausage with steamed vegetables, steamed bulgur semolina and served in a spicy broth.*
- 5 **Baked Moroccan Halibut (Add 2.50 Per Person)** – *Fresh halibut baked with fresh mint leaf, harisa sauce and coriander.*

Choose One Dessert:

- 1 **Baklava** – *Fillo dough, layer upon layer with honey and nuts.*
- 35 See Dessert Menu For Additional Selections

IMAGINE THAT! UPGRADED MENU

(add \$13.00 per person – served sit-down style)

Always an assortment of freshly baked dinner rolls with butter or fresh Italian baguettes with garlic butter and parmesan cheese or fresh French baguettes with garlic butter and also a scoop of lemon or lime sorbet

Choose One Salad:

37 House Garden Greens – Assorted fresh greens, tomatoes, sliced mushrooms, julienne carrots, red cabbage and sliced cucumbers.

House Garden Greens Comes with Your Choice of two dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.

38 Caesar Salad – Chopped fresh romaine lettuce, tossed with classic Caesar dressing, shredded Parmesan cheese and garlic croutons.

39 Spinach Salad – Tender spinach leaves with hard boiled eggs, bacon bits and sliced mushrooms. Served with bacon dressing.

40 Rainbow Rotelli Salad – Pasta with olives, red onions and bell peppers, marinated in mayonnaise dressing or marinated in Italian vinaigrette.

41 Soups available upon request – Our own recipes of fresh homemade soup.

Choose One Starch:

8 House Potatoes – Oven roasted baby red potatoes with fresh herbs, garlic, olive oil and paprika.

9 Garlic and Cheese Mashed Potatoes – Fresh potatoes whipped with garlic, butter and cheddar cheese.

10 Baked Potatoes – Served with butter, sour cream and minced chives.

11 Rice Pilaf – Oven cooked rice in a chicken broth with diced carrots and peas.

12 Wild Rice – Steamed blend of brown and wild rice with diced celery and onions in beef broth.

Choose One Entrée:

1 Filet Mignon – Grilled 8 ounce Black Angus Aged tenderloin of beef, flambé with brandy and topped with black pepper cream.

2 Chicken Wellington – Boneless, skinless breast of chicken stuffed with mushrooms and onions duxelle baked in a puff pastry, served on a bed of brandy demi glaze.

3 Chilean Sea Bass – Fresh baked Chilean sea bass filet with white wine, butter lemon juice and seasonings. Choice of lemon sauce or garlic butter sauce, served with a lemon crown.

4 Halibut – Fresh grilled Atlantic halibut seasoned and topped with lemon cream sauce or garlic butter sauce, served with a lemon crown.

5 Surf and Turf – Petite filet mignon with jumbo shrimp scampi.

6 Lobster – 8 ounce Rock lobster tail served open face with garlic butter sauce.

7 Prime Rib of Beef – 10 ounce Certified Aged Angus beef slow roasted prime rib or beef, oven baked and rubbed with special seasonings, sliced and served with au jus and horseradish sauce.

Choose One Dessert:

36 German Chocolate Cake – Chocolate over chocolate layer cake topped with coconut glaze.

37 See Dessert Menu For Additional Selections

IMAGINE THAT! HORS D'OEUVRES DINNER MENU

(\$38.00 per person)

Cold Hors d'oeuvres (Choose Three):

- 9 Assorted Chips and Dips
- 10 Assorted Fresh Vegetables with Ranch Dressing
- 11 Assorted Crackers and Cheeses
- 12 Assorted Fresh Seasonal Fruits
- 13 Tortilla Rolls with Cream Cheese, Cilantro, Bacon, Red Peppers and Ortega Chiles
- 14 Bouchees Filled with Seafood Salad
- 15 Stuffed Lahvosh with Olive Cream Cheese
- 16 California or Tuna Rolls with Wasabi and Soy Sauce
- 17 Red Pepper Boats with Mandarin Chicken
- 18 Assorted Finger Sandwiches
- 19 Assorted Deluxe Canapés
- 20 Dried Apricots with Blue Cheese Cream and Glazed Walnuts
- 21 Tenderloin Wrapped Asparagus with Herbed Boursin Cheese and Toasted Pinenuts
- 22 Assorted Crackers
- 23 Seasonal Fresh Fruits and Cheeses
- 24 Assorted Finger Miniature Sandwiches
- 25 Assorted Deluxe Miniature Sandwiches

Hot Hors d'oeuvres (Choose Three):

- 26 Teriyaki or Barbecue Meatballs
- 27 Liver Rumaki
- 28 Artichoke Crab Dip with Assorted Toasted Breads
- 29 Petite Quiche Lorraine
- 30 Chicken Drummettes
- 31 Cajun Chicken Wings with Blue Cheese Dressing
- 32 Spring Rolls with Sweet and Sour Sauce
- 33 Baby Back Ribs with Hickory Barbecue Sauce
- 34 Fried Pot Stickers with Hot Dipping Sauce
- 35 Mozzarella Cheese Sticks with Marinara Sauce
- 36 Cocktail Sausages in Puff Pastry
- 37 Jalapeño Poppers Served with Ranch Dressing Dip
- 38 Honey Glazed Chicken Strips with Ranch Dressing
- 39 Spiced Chicken Brochettes Marinated with Spicy Peanut Sauce
- 40 Miniature Burritos with Tomato Sauce
- 41 Yakitori (Chicken Brochettes Marinated in Teriyaki)
- 42 Chinese Dim Sum and Assorted Oriental Appetizers
- 43 Beef Brochettes with Cherry, Mustard or Teriyaki Sauce

Hors d'oeuvres Desserts (Choose One):

- 44 New York Cheesecake
- 45 Chocolate Mousse Cake
- 46 Miniature Chocolate Éclairs
- 47 Cheesecake with Assorted Fruit Toppings
- 48 Chocolate Chip Cheesecake
- 49 Bailey's Cheesecake

Additional upgraded hors' d'oeuvres may be selected. Please ask an Imagine That! event professional for prices.

IMAGINE THAT! BREAKFAST MENUS

CONTINENTAL BREAKFAST MENU

(\$12.95 Per Person)

- 7 Coffee, Hot Tea, And Fresh Juice
- 8 Fruit Platters – *Platters of fresh seasonal fruit.*
- 9 Assorted Danish – *Freshly baked Assorted Danish.*
- 10 Assorted Muffins – *Freshly baked Assorted Muffins.*

BREAKFAST MENU

(\$18.95 Per Person)

- 11 Coffee, Hot Tea and Fresh Juices
- 12 Fruit Platters – *Platters of fresh seasonal fruit.*
- 13 Assorted Danish – *Freshly baked Assorted Danish.*
- 14 Biscuits And Gravy – *Homemade buttermilk biscuits with country gravy served on the side.*
- 15 Bacon – *Apple smoked bacon.*
- 16 Breakfast Sausage – *Skinless sausage links.*
- 17 Breakfast Potatoes – *O'Brian potatoes diced with onions and bell peppers.*
- 18 Scrambled Eggs

BUFFET BRUNCH MENU

(\$23.95 Per Person)

(For an additional \$10.95 per person add Cold Deli Buffet)

- 19 Coffee, Hot Tea and Fresh Juices
 - 20 Fruit Platters – *Platters of fresh seasonal fruit.*
 - 21 House Garden Greens – *Assorted fresh greens, tomatoes, sliced mushrooms, julienne carrots, red cabbage, and sliced cucumbers.*
 - House Garden Greens Comes with Your Choice of Two Dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.*
 - 22 Assorted Danish – *Freshly baked Assorted Danish.*
 - 23 Assorted Muffins – *Freshly baked Assorted Muffins.*
 - 24 Waffles – *Warm waffles with maple syrup on the side.*
 - 25 Biscuits And Gravy – *Homemade buttermilk biscuits with country gravy served on the side.*
 - 26 Bacon – *Apple smoked bacon.*
 - 27 Breakfast Sausage – *Skinless sausage links.*
 - 28 Breakfast Potatoes – *O'Brian potatoes diced with onions and bell peppers.*
 - 29 Scrambled Eggs
 - 30 Lox with Cream Cheese – *Served on a fresh bagel with sliced onion.*
 - 31 Sliced Top Round Roast – *Carving station with Angus Aged beef and au jus.*
- No Substitutions

Additions:

- 32 Omelet Bar – *Fresh made omelets with your choice of Honey Baked ham, sausage, bacon, cheddar and jack cheese, fresh mushrooms, bell peppers and onions. \$4.00 Per Person*
- 33 Champagne – *Raspberry Brut. \$4.00 Per Person*

IMAGINE THAT! COLD DELI BUFFET

(\$28.95 Per Person)

Salads:

34 Fresh Fruit Platters – *Sliced fresh seasonal fruit.*

35 House Garden Salad – *Assorted fresh greens, tomatoes, sliced mushrooms, julienne carrots, red cabbage, and sliced cucumbers.*

House Garden Greens Comes with Your Choice of two dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.

Choose One Additional Salad:

42 Traditional Pasta Salad – *Pasta salad served with mayonnaise, sweet relish, chopped onions, chopped black olives and shredded cheese.*

43 Italian Pasta Salad – *Pasta salad served with Italian vinaigrette, bell peppers, chopped onions, chopped black olives and with a parsley garnish.*

44 Carrot And Raisin Salad – *Shredded carrots and raisins with shredded onions and mayonnaise.*

45 Traditional Potato Salad – *Country-style potato salad with mayonnaise, chopped hard boiled eggs, chopped onions and with a parsley garnish.*

46 German Potato Salad – *Country style potato salad with oil, vinegar, mustard, chopped onions and bacon bits.*

47 Macaroni Salad – *Traditional macaroni salad with finely chopped carrots, celery, and onions.*

Breads:

48 Assorted Fresh Breads – *Sliced Wheat, White, Sour Dough and Rye breads.*

Meats And Cheeses:

49 Meat Selections – *Sliced roast beef, ham and turkey.*

50 Cheese Selections – *Sliced American, Jack and Swiss cheese.*

Condiments:

51 Condiment Selections – *Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard and Ketchup.*

Choose One Dessert:

38 Freshly Baked Brownies Or Assorted Cookies (No Substitutions)

39 Optional Choice Of One Dessert From The Dessert Menu For An Additional \$1.50 Per Person.

IMAGINE THAT! DESSERT MENU

The wedding cake is the dessert selection for Weddings, Quinceañeras and Wedding Anniversaries **ONLY**.

All cakes are frosted with either a delicious white buttercream or fresh whipped cream and can be mixed & matched with a choice of style & design. (Not all designs can be done with whipped cream)

Cake Flavors Choose Up To Three:

White, Chocolate, Marble, Banana, Banana Nut, Spice, Cherry, Pineapple, Lemon Chiffon, Champagne, Italian Rum, Orange Spice, German Chocolate.

Cake Fillings Choose Up To Three:

Vanilla Bavarian, Chocolate Bavarian, Chocolate Mousse, Swiss Chocolate Custard, Chocolate Bavarian, Chocolate Mint Custard, Danish Buttercream, Mocha Custard, Italian Rum, Chocolate Italian Rum, Champagne Mousse, Cherry Mousse, Strawberry with Whipped Cream (available March through June only), Strawberry Mousse (available year round), Raspberry Mousse, Banana Bavarian, Lemon Mousse, Lemon Bavarian, Pineapple Bavarian, Pineapple Rum, Raspberry Bavarian, Bailey's Custard and Coconut Pecan.

Cakes may be upgraded to include Sugar Paste Flowers and Sugar Paste Flower Bouquets. Prices Vary. Ask your Consultant for Details.

For all other events please choose from the following desserts that matches the menu selection.

Choose One Dessert:

- 2 **New York Cheesecake** – *Traditional New York cheesecake on a graham cracker crust, or may add cherry or strawberry topping.*
 - 3 **Chocolate Mousse Cake** – *Rich and creamy chocolate mousse on a chocolate cookie crust with whipped cream.*
 - 4 **Carrot Cake** – *Carrot layer cake with cream cheese frosting.*
 - 5 **Peach Cobbler** – *Sweet yellow Cling peaches, baked in a lemon butter dough.*
 - 6 **Apple Pie or Cherry Pie** – *Fresh baked topped with whipped cream if desired, additional \$1.00 per person for a la mode.*
 - 7 **Ice Cream Sundae Bar (Add \$200 per person)** – *Vanilla, chocolate and strawberry ice cream with selected toppings.*
 - 8 **Sheet Cake (Add \$1.00 per person for a scoop of vanilla, chocolate or strawberry ice cream, with no toppings)** – *Choice of flavors listed on Dessert Menu with wedding cakes.*
- ♥ **Chocolate Fountain Package (Includes Attendant for Two Hours)** – *Complete Chocolate Fountain Package Includes: Beautiful flowing fountain with your choice of high quality chocolate and five dipping foods. Choose one from milk, dark or white chocolate. Select five dipping foods from: fresh bananas, fresh strawberries, fresh pineapple, graham crackers, marshmallows, pretzels,*

vanilla wafers or biscotti.

\$450.00 for up to 100 guests, \$550.00 for up to 150 guests, \$650.00 for up to 200 guests and \$3.00 per person after 200 guests.