

Imagine That

Menu

**1318 West Ninth Street
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www.imaginethatbanquets.com

HOT HORS D'OEUVRES MENU

(Serves approximately 40 guests per tray at approximately 2-3 pieces per guest for light hors d'oeuvres)

- \$135.00 - Teriyaki or Barbecue Meatballs**
- \$125.00 - Mozzarella Cheese Sticks with Marinara Sauce**
- \$125.00 - Jalapeño Poppers Served with Ranch Dressing Dip**
- \$165.00 - Artichoke Crab Dip with Assorted Toasted Breads**
- \$145.00 - Chicken Drumettes**
- \$145.00 - Cajun Chicken Wings with Blue Cheese Dressing**
- \$145.00 - Spring Rolls with Sweet and Sour Sauce**
- \$145.00 - Fried Pot Stickers with Hot Dipping Sauce**
- \$185.00 - Spiced Chicken Brochettes with Spicy Peanut Sauce**
- \$225.00 - Shrimp Brochettes**
- \$225.00 - Scallops Wrapped in Bacon**
- \$225.00 - Bacon Wrapped Shrimp**
- \$225.00 - Beef or Chicken Skewers**

COLD HORS D'OEUVRES

- \$95.00 - Potato Chips with Ranch Dip or Tortilla Chips with Salsa**
- \$95.00 - Assorted Vegetables with Ranch Dressing**
- \$155.00 - Assorted Crackers and Cheeses**
- \$125.00 - Tortilla Rolls with Cream Cheese, Cilantro, Bacon, Red Peppers and Ortega**
- \$140.00 - Assorted Fresh Fruit**
- \$145.00 - Bruschetta**
- \$215.00 - Assorted Crackers, Seasonal Fresh Fruits and Cheeses**
- \$215.00 - Assorted Miniature Sandwiches (60 count)**
- \$225.00 - Jumbo Prawns on Ice with Cocktail Sauce**

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

AMERICAN MENU

Choose One Salad:

- ◆ **House Garden Greens** – Your Choice of Two Dressings: House Ranch, Blue Cheese, Italian, Thousand Island or Raspberry Vinaigrette.
- ◆ **Spinach Salad** – Served with bacon dressing.

Choose One Vegetable:

- ◆ **Mixed Vegetables** – Fresh steamed seasonal vegetables with olive oil, herbs, and seasoning.
- ◆ **Mixed Zucchini** – Sautéed with fresh garlic, onion and herbs.
- ◆ **Broccoli with Cheese Sauce** – Fresh steamed broccoli with cheddar sauce.
- ◆ **Green Beans Almondine** – Fresh steamed green beans with sliced almonds and butter.
- ◆ **Buttered Corn** – Steamed yellow corn sautéed in fresh butter.
- ◆ **Glazed Julienne Carrots** – Fresh julienne cut carrots sautéed with orange juice, butter and brown sugar.
- ◆ **Asparagus** – Fresh steamed asparagus with olive oil and seasoning (add \$2 per person)

Choose One Starch, Add \$4.00 Per Person For Two:

- ◆ **House Potatoes** – Oven roasted baby red potatoes with fresh herbs, garlic, olive oil, and paprika.
- ◆ **Garlic and Cheese Mashed Potatoes** – Fresh potatoes whipped with garlic butter, and cheddar cheese.
- ◆ **Rice Pilaf** – Oven cooked rice in a chicken broth.
- ◆ **Wild Rice** – Steamed blend of brown and wild rice with onion in a light beef broth.
- ◆ **Choice of Pasta** – Served in a creamy Alfredo sauce.
- ◆ **Anna Potatoes** – Thickly sliced potatoes with a creamy cheese sauce (Add \$2 per person)

Choice of One from the Following:

- * **Tilapia** Fish sautéed in onions, butter, chardonnay wine and clam juice
- * **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.

*****Upgrade beef at market price****

BONELESS, SKINLESS CHICKEN BREAST

- ◆ **Chicken Dijonnaise** – topped with a honey mustard cream sauce
- ◆ **Chicken Teriyaki** – topped with a light teriyaki pineapple sauce.
- ◆ **Chicken Picatta** – sautéed in a light cream sauce with white wine, capers
- ◆ **Chicken Lorraine** – diced bacon, spinach in a light cream sauce.
- ◆ **California Chicken** – seasoned and topped with pepper jack cheese, avocado and sliced tomatoes.
- ◆ **Chicken Basil** – fresh basil and white wine in a light cream sauce.
- ◆ **Chicken Pesto** – basil, olive oil, garlic cream sauce.
- ◆ **Chicken Citron** – sautéed in butter and topped with a lemon, garlic and white wine sauce.
- ◆ **Chipotle Chicken** – sautéed with smoked Chipotle peppers in a light cream sauce.
- ◆ **Chicken in Rosemary Sauce** – fresh rosemary and cream sauce.
- ◆ **Tequila Chicken** – simmered in cream with Patron tequila.
- ◆ **Chicken Au Natural** – grilled until very soft and served in a delicious broth.
- ◆ **Cajun Chicken** – Cajun seasoning

VEGETARIAN MENU

(Offered as alternate entrée for selected guests preference)

- ◆ **Pasta Primavera with Julienne of Vegetables**
- ◆ **Vegetarian Lasagna**
- ◆ **Eggplant Parmesan with Marinara Sauce**
- ◆ **Inquire with the office for Vegan Menu**

CHILDREN'S MENU

(Offered with any of our menus for children ages 2-6)

(Only one item selection per event)_

- ◆ **Fettuccini Alfredo**
- ◆ **Spaghetti In Marinara Meat Sauce**
- ◆ **Hot Dogs and chips**
- ◆ **Pizza**

MEXICAN MENU

Served with flour and corn tortillas or rolls with butter

Rice:

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

Choose One Bean:

- ◆ **Refried Beans** – Fried with lard and our special blend of spices.
- ◆ **Boiled Beans** – Cooked with herbs and spices.
- ◆ **Black Beans** – **boiled with** onions and spices.

Choose One Salad:

- ◆ House Garden Greens – *with Your Choice of two dressings: house ranch, blue cheese, Italian, thousand island or raspberry vinaigrette.*
- ◆ Chips and salsa

Choice Of One Entrée:

- ◆ **Barbacoa** – Marinated beef with dried chilies, onions, garlic and spices, slowly cooked for hours until tender.
- ◆ **Birria – Beef** Marinated overnight with California chilies, ancho chilies, chipolata chilies and spices, then slowly braised until it falls off the bone.
- ◆ **Ground Beef Taco Bar** – Ground beef, cheese, diced tomato, shredded lettuce, olives and salsa
- ◆ **Carne Asada** – Ranchero meat made with traditional spices and chilies.
- ◆ **Tilapia Fish** – Grilled or baked.
- ◆ **Fajita** – Served with your choice of chicken or beef, grilled onions, red and green peppers, cilantro and tortillas.
- ◆ **Chipotle Chili Chicken** – sautéed with smoked Chipotle peppers in a light cream sauce.
- ◆ **Tequila Chicken** – simmered in cream with Patron tequila.
- ◆ **Cilantro Chicken**– sautéed with finely chopped cilantro and onions with olive oil, roasted green bell peppers in a light cream sauce.
- ◆ **Chicken Mole**- simmered in mole
- ◆ **Cilantro Chicken**- Cream sauce with finely chopped cilantro.
- ◆ **Jalapeño Chicken**- Jalapeños sautéed in a cream sauce.

ITALIAN MENU

Choose One Salad:

- ◆ **House Garden Greens** – Your Choice of two dressings: house ranch, blue cheese, Italian, Thousand Island or Raspberry Vinaigrette.
- ◆ **Caesar Salad**

Choose One Vegetable, Add \$4.00 Per Person For Two:

- ◆ **Mixed Vegetables** – Fresh steamed seasonal vegetables with olive oil, herbs and seasoning.
- ◆ **Green Beans Almondine** – Fresh steamed green beans with silvered almonds and butter.
- ◆ **Mixed Zucchini** – sautéed with fresh garlic, onion & herbs.

Choose One Starch:

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

Choose one Entrée:

- ◆ **Pasta Pesto** – Pesto sauce made with fresh basil.
- ◆ **Stuffed Pasta Shells** – Large pasta filled with ricotta cheese, topped with marinara sauce and parmesan.
- ◆ **Eggplant Parmigiana** – Sliced fresh eggplant, breaded and sautéed in seasoned olive oil, topped with marinara sauce
- ◆ **Chicken Parmigiana** – sautéed in a marinara sauce with parmesan cheese
- ◆ **Chicken Cacciatore** – sautéed in olive oil and topped with mushroom, garlic and herbs in a marinara sauce.
- ◆ **Chicken Lemone** – sautéed in butter and topped with a lemon, garlic and white wine sauce.
- ◆ **Meat Lasagna** – Layers upon layers of meat and cheese, served with our special tomato sauce.
- ◆ **Sausage & Your choice of pasta** – Sliced spicy Italian sausage, peppers and mushrooms over pasta covered in marinara sauce.
- ◆ **Fettuccini or Linguini with Shrimp (Add \$5.00 Per Person)** – Fresh shrimp and diced tomatoes over fettuccini or linguini covered in a light Alfredo sauce.
- ◆ **Chicken Marsala** – sliced mushrooms in a Marsala cream sauce.