

The Grill at Imperial

Banquet Menu For all Occasions



Imperial Lakewoods Golf Club
9680 Buffalo Road,
Palmetto FL 34221
(941) 723-3655
www.ilwgc.com



The Grill at Imperial

General Information

The Grill at Imperial is the perfect place to enjoy a leisurely breakfast, meet friends for lunch or to host your next special occasion. Our lakeside restaurant and banquet facilities comfortably hold 175 people inside or outside and provide a beautiful backdrop. Customized menus can be individually created for weddings, receptions, rehearsal dinners, parties, birthdays, anniversary celebrations, showers, company parties and meetings. A professional staff and helpful banquet manager will fulfill your every need.

Call
Eric Richard
941-723-3655

Banquet Space Available



Additional Charges:

Room Charge: \$75.00
Cake Cutting: FREE
Clean up: FREE
Bar: Open or Cash
Champagne Toast: \$9.00 per table
P.A. System: FREE
Dance Floor: FREE
Outside Set-up
for couples getting married here: \$300
Meeting Space without food: \$150

Buffet

Price Varies

Salad Bar

Price Varies

Dessert

Price Varies



The Grill at Imperial - Banquet Price List

Served with your choice of starch, vegetable, roll, and house salad

Poultry

Chicken Parmesan (\$12.00)

Breaded and deep baked with marinara sauce and mozzarella cheese

Chicken Piccata (\$14.00)

Flowered and sautéed chicken breast with lemon butter caper sauce

Chicken Cordon Bleu (\$13.00)

Chicken stuffed with ham and cheese

Barbeque Chicken (\$11.00)

Great for tournaments and lunches.

Chicken Marsala (\$12.00)

Wine sauce with Mushrooms

Lemon Pepper Chicken (\$12.00)

Whole Chicken Breast with Lemon, Pepper Seasoning.

Roasted Turkey (\$14.00)

Whole Turkey baked to perfection, cut, and served.

SeaFood

Baked Fish (\$12.00)

Fish baked with garlic and butter sauce.

Poached Salmon (\$14.00)

Salmon steamed to perfection

Broiled Lobster Tail with Butter (\$35.00)

Steamed Florida Lobster Tails, great for weddings.

Pork

Baked Ham (\$12.00)

Slow Cooked with Pineapple and Cherry

Center Cut Pork (\$13.00)

Slow cooked and served with a light brown gray.

Pork Filet (\$13.00)

Thick 8 ounce cut baked or Grilled

Pork Chop (\$12.00)

Baby Back Ribs (\$17.00)

Slow cooked with our homemade sauce.

Beef

New York Strip (\$14.00) 8-ounce

(\$16.00) 10-ounce
Grilled Medium/Medium Well

Roast Beef (\$14.00)

Slow Roasted, served with Au jus

Prime Rib (\$17.00)

Slow cooked rare, medium, and medium well

Filet Mignon (\$25.00)

Cooked on an oak fire to your liking.

Banquet Lunch & Tournament Menu

The Grill at Imperial

Barbeque Chicken Buffet

\$12.00

Slow Smoked Barbeque Chicken Breast & Leg Quarters.
Buffet comes with Baked Beans, Corn, and Rolls. (All You Can Eat)

Baked Ziti

\$12.00

Ricotta and mozzarella cheese baked with marinara sauce and pasta
Served with garlic bread

Spaghetti and Meatballs

\$11.00

Angel hair pasta topped with two large meatballs and marinara sauce
Served with garlic bread

Hamburger & Hotdog Buffet

\$12.00

6 Once Patty Grilled to your liking, All Beef Hotdogs, Choice of two sides:

Cold Cut Buffet

\$11.00

Roast Beef, Turkey, Ham, American cheese, Swiss, Condiments,
Mixed bread or rolls. Choice of two sides:

Chicken, Egg, or Tuna Salad Croissant

\$10.50

(Plated) Choice of two sides:

Sides:

- Pasta Salad
- Potato Salad
- Macaroni Salad
- Mixed Fruit
- Chips
- Soup (additional charge)



HORS D' OUEVERS

Chocolate Fondue

This chocolate fountain will add to the luxurious experience for your guests. Straw berries, chunks of apple, pineapple, and sweet dipping cake.
(SERVES 100 PEOPLE) \$160.00

Deluxe Cheese Platter

A Mix of diced cheeses served with assorted crackers
(SERVES 100 PEOPLE) \$130.00

Deluxe Vegetable Platter

Bit sized seasonal vegetable served with a creamy herb dip
(SERVES 100 PEOPLE) \$120.00

Fruit Platter & Chocolate Cream Dip

Chocolate cream dip served with strawberries, pineapple, and water melon
(SERVES 100 PEOPLE) \$125.00

Pinwheel Finger Sandwiches

Wrapped soft tortilla Sandwiches cut and fanned out on a platter
(SERVES 100 PEOPLE) \$125.00

Shrimp Cocktail

Peeled and chilled shrimp with cocktail sauce.
(100 PIECES) \$175.00

Canapés

Crostini Napoletani

Rustic country style bread sliced and toasted topped with a tapenade, mozzarella cheese and plum tomato, drizzled with virgin olive oil and broiled.
(100 PIECES) \$125.00

Swedish Meatballs

1-ounce meatballs marinated in a homemade recipe.
(SERVES 100 PEOPLE) \$125.00

Bruschetta

Thin sliced French bread topped with plum tomatoes, basil, virgin olive oil, and minced garlic. (100 PIECES) \$100

Spinach Quesadillas

Leaf Spinach and Cheddar Cheese Melted between flour tortillas.
(100 PIECES) \$130



Cocktail Reception Package

“A nontraditional Wedding package containing stationary and passed Hors D’oeuvres. Starting at \$10 Per Person plus the bar tab. No formal meal is served.

Reception

Open Bar

Call Liquor \$4.55 Beer \$2.75 Wine \$3.50

You decide the amount to reserve for the open bar. Afterwards the bar becomes a cash bar.

Stationed Hors D’ oeuvres

Beautiful display of fresh chilled vegetables with creamy Ranch dressing.

Imported and domestic cheeses served with assorted crackers.

Fresh selection of sliced seasonal fruit

Passed Hors D’ oeuvres

“Choose any five”

Spanish

Citrus Marinated Olives
Spanish Tortilla
Serrano Ham with Crusty Tomato Bread
Steamed Clams with chorizo
Mini Empanadas



Italian

Meatballs with herbs and ricotta
Fried Cheese Ravioli
Cheese Pizzettes
Crostini Napoletani
Bruschetta
Star Puffs



American

Onion Quiches
Mini Crab cakes with Lemon Dill Sauce
Bacon Wrapped Pineapple Shrimp
Shrimp Cocktail with Remoulade
BBQ Chicken Drumlets



Asian

Sweet & Sour Chicken Skewers
Grilled Lemon Chicken Skewers
Mini Egg Rolls
Fried Dim Sum
Mongolian Beef Ribs

