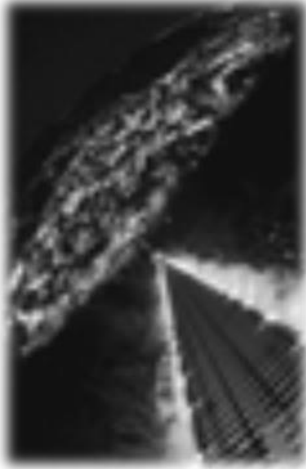


The Mirage



At Asiago's



Banquet Packages

2020

*709 Edgehill Drive
Johnstown, Pa 15905
Phone: (814) 266-5071
contact@asiagostuscanitalian.com*





Policies and Procedures

Rental Fee:

- *No room rental fee with minimum guest count.*

Payment:

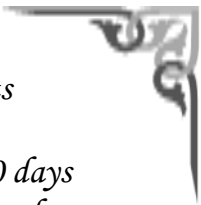
- *Balance to be paid in full one week prior to the event.*
- *Prices do not include applicable state tax and 21% service charge on food, bar and supplies*
- *Prices subject to change without notice.*
- *3% surcharge for all credit card Transactions and Deposits*
- *\$35.00 Returned Check Fee*
- *If a group is sales tax exempt a copy of the Tax Exemption Certificate is required prior to the event.*

Deposits:

- *Non-Refundable deposit to hold room and date.*
- *The initial deposit must be received within seven days of booking to confirm the booking.*
- *If the deposit is not received within seven days of booking, The Mirage reserves the right to release the space for possible resale.*
- *If an event needs to be rescheduled a fee of \$100.00 will be charged.*

Food and Beverage:

- *Food, beverage, and liquor cannot be brought into The Mirage. All food and beverage must be purchased through The Mirage and consumed on premise.*
- *Excess food is the property of The Mirage at Asiago's.*



Menu and Attendance:

- *Minimum of \$800 for in-house banquets*
- *Menu needed 30 days prior to event.*
- *Number of guaranteed guests needed 10 days prior to event. In the event the guaranteed count is not provided, the expected count on the contract will be the guaranteed count.*
- *The Mirage cannot be responsible for more than 5% over the guaranteed guest count.*
- *For larger events we require your menu to be finalized one month prior to event.*

Facilities:

- *The Mirage at Asiago's*
 - *Maximum Capacity—140 (Seating Only w/ Long Tables)*
 - *All Rounds—96 (Seating Only)*
 - *Class Room Style w/ Screen—48*
 - *U Shape w/ Screen—30*
 - *Wedding Reception w/ Long Tables—100 to 115*
 - *Wedding Reception w/ Round Tables— 80 to 90*

All seating estimates are dependent on additional tables and items required for event.

Decorations and Set Up:

- *The Mirage does not permit anything nailed, taped or attached to the windows or walls. Anything hung from the ceiling must have approval prior to the day of the event.*
- *If required, the facility will be available 2 hours prior to the event for set up and decorating.*
- *A \$100.00 cleaning fee will be assessed for glitter and confetti.*



Breakfast Buffets

Minimum 30 Guests

The Business Brunch:

*Scrambled Eggs, Choice of Breakfast Meat, Potato, and Bread
(Ham, Bacon or Sausage Links)
(Cinnamon French Toast, Biscuit, or Croissant)*
\$17/per person

The Continental:

*Assorted Pastries, Assorted Breakfast Breads, Fruit, Yogurt
Parfait, Coffee & Juice.*
\$16/per person

Breakfast Scrambler:

*Choice of 1 or 2 Egg Scramblers, Home Fried Potatoes, Choice of
Breakfast Bread, Yogurt Parfait, Coffee & Juice.*
1 Scrambler—\$18/Person; 2 Scramblers—\$20/Person

Egg Scramblers:

Ham & Cheese—Maple Glazed Ham & Cheddar Jack Cheese
Mediterranean—Mushrooms, Purple Onion, Feta Cheese & Spinach
Veggie—Purple Onion, Tomato, Green Pepper & Broccoli
*Sausage Philly—Spicy Italian Sausage, Sautéed Onion & Peppers, &
Mozzarella Cheese*
*Meat Scrambler—Crispy Bacon, Maple Glazed Ham, Spicy Italian
Sausage, & Cheddar Jack Cheese*



Deluxe Breakfast Buffet:

Scrambled Eggs *Yogurt Parfait*
Choice of Bread *Coffee*
Home Fried Potatoes *Chilled Juice*
Choice of 2 Breakfast Meats
\$21/Person

Mimosa Bar

\$14/Person

Includes: *Choice of 3 juices, assorted fruits, and
refills!*

Waffle Station:

Add to any package for an additional \$4.00/per person

Choice of: *Strawberries, Blueberries or Bananas*

Includes: *Homemade Whipped Cream*

Real Maple Syrup

Whipped Butter

Powdered Sugar

Additional Toppings \$1.00 Each Per Person

Peanut Butter

Chocolate Chips

Jelly

Nutella

Toasted Coconut

Cinnamon Butter

Honey

Chocolate and Caramel Sauce

Strawberries

Blueberries

Bananas

Additional Toppings \$2.00 Each Per Person

Candied Walnuts

Honey Roasted Peanuts

Candied Bacon

Sausage Gravy

***Chef will begin to make Waffles up to 15 minutes before serving
time!***



Plated Luncheons

(Choose Two)

Steak Salad—

\$19

Mixed Greens, Diced Tomatoes, Blue Cheese, Grilled Sirloin, and Crispy Onion Straws

Gorgonzola and Pear Chicken Salad—

\$19

Mixed Greens, Grilled Chicken, Bosc Pear, Gala Apple, Dried Cranberries, Feta Cheese, Walnuts, Mandarin Oranges, with a Pear Gorgonzola Dressing

Spinach and Goat Cheese Chicken Breast—

\$19

Boneless Chicken Breast Stuffed with A Blend of Spices, Spinach, and Goat Cheese

Stuffed Chicken Breast—

\$19

Boneless Chicken Breast Stuffed with a Traditional Sage Stuffing

Pasta Prima Vera—

\$19

Fettuccini noodles, Creamy Asiago Alfredo, and Mixed Vegetables

Specialty Lasagna—

\$ Varies

- Traditional— Sausage and Ground Beef
- Butternut Squash, sage, and Goat Cheese Lasagna
- Five Cheese Lasagna With A Roasted Red Pepper Sauce
- Wild Mushroom Lasagna With Asiago Cream Sauce

Jumbo Lump Crab Cake —

\$25

Served with house made remoulade

Spaghetti and Meatballs—

\$19

Angel Hair Pasta Served With House Marinara Sauce

Glazed Salmon—

\$24

A Honey Teriyaki Glazed Salmon

All Luncheon's include: Potato and Vegetable, Soup or Salad, Bread & Butter, Brownies, or Seasonal Mousse



Luncheon Buffets

Served 11:00-2:00 Tuesday –Friday

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$19
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$21
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$23

Salads

Tossed Garden
Cole Slaw
Potato Salad
Pasta Salad
Macaroni Salad
Broccoli Salad
Caesar Salad
Greek Salad
Spinach Salad

Entrées

Stuffed Chicken Breast
Roasted Top Sirloin
Baked Ham W/ Pineapple
Roasted Turkey
Rigatoni w/ Meatballs
Chicken Bruschetta
Spinach & Goat Chicken
Specialty Lasagna—
Traditional - Sausage & Ground beef
Five cheese & Roasted Red Pepper
Butternut Squash and Sage
Wild Mushroom
Assorted Sandwich Platter

Accompaniments

Mashed Potatoes
Cheddar Mashed Potatoes
Garlic Mashed Potatoes
Green Bean Almandine
Scalloped Potatoes
Parsley Potatoes
Rigatoni w/sauce
Buttered Corn
Sage Stuffing
Wild Rice Pilaf
Vegetable Platter

All buffets include Dessert, Bread & Butter.

Dessert Selection: Brownies or Seasonal Mousse

Specialty Dessert Selection available for an additional \$3.00 per-person.

Choose from: Assorted Fruit Pies or Assorted Cream Pies



Family Style Dinners

\$25/Person

50—100 Guests

Dinners include choice of Garden Salad, Caesar Salad, Greek Salad, or Spinach Salad

Entrée's

(Choose Two)

Stuffed Chicken Breast
Goat & Spinach Chicken
Sliced Turkey
Bruschetta Chicken
Stuffed Italian Chicken
Roasted Top Sirloin
Greek Roasted Chicken
Chicken Cordon Bleu
Chicken Cakes
Glazed Salmon *(Honey Teriyaki)*
Lasagna
Specialty Lasagna

Potato

(Choose One)

Parsley Potatoes
Twice Baked Potatoes
Mashed Potatoes
Cheddar Mashed Potatoes
Scalloped Potatoes
Sweet Potatoes
Rigatoni w/ Marinara
Garlic Mashed Potatoes
Wild Rice

Vegetable

(Choose One)

Green Bean Almandine
Buttered Corn
Glazed Carrots
Buttered Peas
Sautéed Zucchini
Steamed Broccoli
Vegetable Medley
Sage Stuffing

Specialty Entrée Selections available-

*Roasted Prime Rib, Mandarin Glazed Pork Loin,
Pistachio Glazed Salmon*

All buffets include Dessert, Bread and Butter.

Dessert Selection: Brownies or Seasonal Mousse

Specialty Dessert Selection available for an additional \$3.00 per-person.

Choose from: Assorted Fruit Pies or Assorted Cream Pies

Plated Dinners

(Choose Two)



<i>Crab Cakes & Remoulade</i>	\$29
<i>Goat Cheese and Spinach Stuffed Chicken</i>	\$23
<i>Honey Teriyaki Glazed Salmon</i>	\$28
<i>Horseradish Crusted Prime Rib</i>	Market Price
<i>New York Strip w/ Sautéed Mushrooms and Onion</i>	Market Price
<i>Tomahawk Mandarin Glazed Chop</i>	Market Price
<i>10 oz Filet Mignon</i>	Market Price
<i>Half Roasted Chicken w/Raspberry Chianti Sauce</i>	\$28
<i>Specialty Lasagna</i>	\$24
<i>Italian Stuffed Chicken Breast-</i>	\$25
<i>-Bone in Chicken Breast with Traditional Sage Stuffing, Sun Dried Tomatoes, Spinach, and Feta Cheese, Topped Luchiano Sauce</i>	

*All Dinner's include: Potato and Vegetable, Soup or Salad,
Bread & Butter, Brownies or Seasonal Mousse*





Dinner Buffets

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$23
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$25
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$28

Salads

Tossed Garden
 Cole Slaw
 Potato Salad
 Pasta Salad
 Macaroni Salad
 Broccoli Salad
 Greek Salad
 Caesar Salad
 Spinach Salad

Entrées

Stuffed Chicken Breast
 Roasted Top Sirloin
 Bruschetta Chicken
 Chicken Cakes
 Roasted Turkey
 Layered Ziti
 Rigatoni w/ Meatballs
 Chicken Cordon Bleu
 Goat & Spinach Chicken
 Specialty Lasagna—
 Traditional - Sausage & Ground Beef
 Five cheese & Roasted Red Pepper
 Butternut Squash and Sage
 Wild Mushroom w/ Asiago Cream
 Sauce

Accompaniments

Mashed Potatoes
 Cheddar Mashed Potatoes
 Garlic Mashed Potatoes
 Green Bean Almandine
 Glazed Carrots
 Scalloped Potatoes
 Parsley Potatoes
 Rigatoni w/sauce
 Vegetable Medley
 Steamed Broccoli
 Buttered Corn
 Roasted Red Skin Potatoes
 w/ Onion

*All buffets include Dessert: Brownies or Seasonal Mousse
 Bread and Butter.*

Carving Station: Market Price—Per Person

*Roasted Turkey, Honey Baked Ham, Roasted Top Sirloin, Pork Loin,
 Pistachio Glazed Salmon, Prime Rib*



A Taste of Asiago's at *The Mirage*

\$30/Person

Available Sunday through Friday

Includes:

Mediterranean Bruschetta
Marinated Goat Cheese
Fresh Baked Bread w/ Butter
Tossed Garden Salad
3 Entrée Selections

Choose 2 Entrée's from the following selections:

Fettuccini Alfredo
Penne w/ Meatballs & Marinara
Pasta Primavera
Mediterranean Pasta
Roasted Red Pepper Pasta


Choose 1 Entrée's from the following selections:

Grilled Shrimp over Spinach Fettuccini
Caribbean Jerk Pasta w/ Chicken
Shrimp Scampi
Bruschetta Chicken
Tortellucci
Vodka Penne w/ Sausage
Lasagna

For an Additional \$5.00/ per person

Crab Cakes
Pistachio Salmon

Dessert Selection: Brownies or Seasonal Mousse
Specialty Dessert Selection available for an additional \$3.00 per-person.
Choose from: Assorted Fruit Pies or Assorted Cream Pies



Hors D'oeuvres

Trays of 50 Unless Stated Otherwise

- *Bacon Wrapped Scallops* *Market Price*
- *Coconut Shrimp w/ Parrot*
Bay Pina Colada Sauce *\$110.00*
- *Crab Stuffed Mushrooms* *Market Price*
- *Glazed Chicken Strips*
In Bread Basket *\$75.00*
- *Sweet & Sour Meatballs* *\$75.00*
- *Assorted Mini Quiche* *\$120.00*
- *Sweet & Spicy Cranberry Meatballs* *\$75.00*
- *Bacon Wrapped Water Chestnuts* *\$85.00*
- *Spinach & Parmesan Balls* *\$70.00*
- *Pepperoni Rolls & Marinara* *\$70.00*
- *Bacon Wrapped Jalapenos & Cream Cheese* *\$110.00*
- *Sausage & Goat Cheese Stuffed Mushrooms* *\$110.00*
- *Asiago Cheese Dip* *\$85.00*
- *Buffalo Chicken Dip* *\$85.00*
- *Baked Crab Dip* *\$105.00*
- *Fiesta Dip* *\$80.00*
- *Shrimp Cocktail* *Market Price*
- *Bruschetta*
Shrimp Cilantro *\$85.00*
Mediterranean *\$70.00*
- *Anti pasta Skewers* *\$125.00*
- *Vegetable Platter w/ Dip* *Market Price*
- *Fresh Fruit Platter* *Market Price*
- *Cheese Cubes & Mustard Dip* *\$70.00*
- *Spinach Dip w/ Pumpnickel* *\$60.00*
- *Cocktail Sandwiches* *\$60.00*
- *Cubed Meat & Cheese Platter* *\$95.00*
- *Shrimp Skewers w/ Tequila*
Lime Sauce *Market Price*
- *Cheese ball & Crackers* *Varies*

Party Stations



Cheese Ball Station

Choose any 3 for \$155.00

- Hawaiian Cheese Ball \$65.00
- Cranberry Orange Cheeseball \$65.00
- Crab Cheese Ball with Cocktail \$80.00
- Cake Butter Cheeseball \$70.00
- Peanut Butter Cheeseball \$70.00
- Cinnamon Bun Cheeseball \$70.00
- Bacon & Cheddar Jack \$65.00

Dipping Station

Choose any 3 for \$155.00

- Asiago Cheese dip
- Baked Crab Dip
- Buffalo Chicken Dip
- Spinach Dip
- Fiesta Dip

Served with Garlic Toast, Tortilla Chips, Celery, and Carrots

Bruschetta Station

All 3 for \$115.00

- Mediterranean Bruschetta
- Shrimp Cilantro Bruschetta
- Seasonal Bruschetta
 - *Winter– Pear and Goat Cheese
 - *Spring– Strawberry Mint
 - *Summer– Watermelon Cilantro
 - *Fall– Spiced Apple

Served with Garlic & Herb Toast, and Olive oil Toast



Party Packages

Minimum of 30 guests

\$19.00/ Per Person

Mediterranean Bruschetta

Anti Pasta Skewers

Vegetable Platter

Cubed Meat and Cheese Skewers

Mini Cocktail Sandwiches

\$19.00/ Per Person

Cubed Cheese w/ Mustard

Spinach Parmesan Balls

Anti Pasta Skewers

Vegetable Platter w/ Ranch

Mediterranean Bruschetta

Caprese Bites

\$21.00/ Per Person

Crab Cheese Ball

Bacon Wrapped Scallops

Shrimp Shooter

Crab Stuffed Mushrooms

Shrimp Cilantro Bruschetta

\$21.00/ Per Person

Sweet & Sour Meatballs

Mediterranean Bruschetta

Sausage and Goat Cheese Stuffed Mushrooms

Bacon Wrapped Scallops

Caprese Bites

Pepperoni Rolls w/ Vodka Sauce

\$23.00/ Per Person

Sweet and Spicy Cranberry Meatballs
Spinach Parmesan Balls
Sausage And Goat Cheese Stuffed Mushrooms
Bacon Wrapped Scallops
Anti Pasta Skewers
Shrimp Cilantro Bruschetta

\$24.00/ Per Person

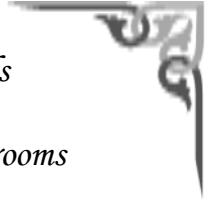
Sweet & sour Meatballs
Crab Stuffed Mushrooms
Bacon Scallops
Hawaiian Cheese Ball
Buffalo Chicken Dip
Cubed Meat and Cheese Skewers
Mediterranean Bruschetta
Mini Cocktail Sandwiches


\$25.00/ Per Person

Assorted Veggie Platter w/ Ranch Dip
Cubed Meat and Cheese Platter w/ Mustard
Sweet and Sour Meatballs
Bacon Wrapped Scallops
Shrimp Cilantro Bruschetta
Cheddar and Bacon Cheese Ball
Spinach Dip and Pumpernickel Bread
Sausage and Goat Cheese Stuffed Mushrooms

\$25.00/ Per Person

Crab stuffed Mushrooms
Bacon Wrapped Scallops
Assorted Mini Quiche
Asiago Cheese Dip
Cubed Meat and Cheese Platter W/ Mustard
Shrimp Cilantro Bruschetta
Anti Pasta Skewers





Special Touches

Table Favors:

- *Mini Champagne Verdi Bottles* \$3.00/Bottle
- *Labels w/ Saying & Wedding Date* \$0.50/Label

Cookie Tower:

- *Your Cookies Displayed:* \$75.00 set-up fee

Chocolate Fountain

“For the Unforgettable Event”

- *Chocolate Fountains*
 - *Small Fountain Serves 50 to 100*
 - *Large Fountain serves 150 to 200*
 - *Packages Include 2 Hours of Use*
- *Chocolate Fountain Packages:*
 - *Package 1: \$300/400*
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette, Pound Cake*
 - *Package 2: \$275/350*
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks.*

Cocktails



Open Bar

	<i>Lower Shelf</i>	<i>Upper Shelf</i>
<i>Two Hours</i>	\$16.00	\$18.00
<i>Three Hours</i>	\$18.00	\$20.00
<i>Four Hours</i>	\$20.00	\$22.00

**Priced Per person and includes bartender, mixers, Miller Lite & Yuengling four house liquors and three house wines.*

Cash Bar - *Allows guests to purchase drinks on an individual basis.*

Host Bar - *All drinks are paid for by the host on a per drink/consumption basis.*

Cash and Host Bar Require:

\$35.00 Set-up fee

\$15.00 an hour for bartender

More than 50 people will require two bartenders.

Includes: 4 House Liquors, Miller Lite & Yuengling, and 3 Wines

****The Mirage does not provide service of shots in our bar packages.****

<i>House Brands</i>	\$4.00
<i>Call/Name Brands</i>	\$5.00
<i>Premium Brands</i>	\$6.00
<i>Cordials</i>	\$5.00
<i>Domestic Bottled Beer</i>	\$4.00
<i>Imported Bottled Beer</i>	\$5.00
<i>House Wines</i>	\$6.00
<i>Juices</i>	\$3.00
<i>Sodas</i>	\$3.00
<i>Seasonal Punches (serves 25-30)</i>	\$75.00+

***Bottles of wine are available from our daily wine menu.
(Preordering is required.)***



Seasonal Items

Seasonal Mousse-

- *Fall — Pumpkin or Smore's*
- *Winter— Salted Caramel or Cinnamon Roll*
- *Spring— Blueberry Mint or Creamsicle*
- *Summer— Key Lime or Lemon meringue*

Seasonal Punches-

- *Winter Sangria*
- *Summer Sangria*





The Mirage

The Mirage In-house Banquets Include:

- *White or Black table linens*
- *White or Black linen napkins*
- *Ivory China*
- *Iced Tea, Water, and Coffee*
- *Bread and Butter*
- *Dance Floor*
- *Custom menu upon request*
- *Private Room*
- *Choice of Round or Long Tables*





Wedding Reception Packages

In-house Packages Include

- Four hour open bar which includes: a choice of domestic draft beer, house liquors with mixers, house wines, and garnishes
- White or Black table linens
- White or Black linen napkins
- Ivory China
- Hors D'oeuvres
- Cutting and serving of wedding cake
- Dance Floor
- Skirted head table, gift table, cookie and cake table
- Champagne toast for head table
- Discounts for rehearsal and bridal shower
- Custom menu upon request