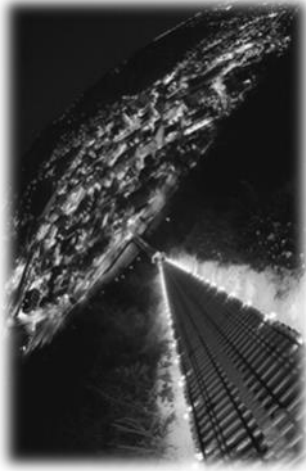


The Mirage



At Asiago's



Banquet Packages

2022-23

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 or room minimum \$900.00*

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 \$900 for in-house banquets*
- *Menu needed 21 days prior to event.*
- *Number of guaranteed guests needed 14 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)*
\$18/per person

The Continental:

*Assorted Pastries, Assorted Breakfast Breads, Fresh Fruit,
Coffee & Juice.*
\$14/per person

Breakfast Scrambler:

*Choice of 1 or 2 Egg Scramblers, Home Fried Potatoes, Choice of
Breakfast Bread, Yogurt Parfait, Coffee & Juice.*
1 Scrambler—\$20/Person; 2 Scramblers—\$23/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
\$23/Person

Mimosa Bar

\$14/Person

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

Waffle Station:

Add to any package for an additional \$6.00/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!***



Brunch Menu

Minimum 50 Guest

\$30pp for One Option

\$35pp for Two Options

\$40pp for Three Options

Breakfast Frittata: *Choose One/Two/Three*

Vegetarian

*Cremini Mushroom/Roasted Tomato/Spinach/Broccoli/
Onion/Mozzarella/Ricotta*

Ham & Cheese

Maple Glazed Ham/Smoked Cheddar Cheese

Sage & Fennel Sausage

Cremini Mushroom/Feta/Sage & Fennel Sausage

Mediterranean

*Spinach/Cremini Mushrooms/Spanish Onion/Roma
Tomato/Feta*

Breakfast Meat: *Choose One/Two/Three*

Applewood Smoked Bacon

Sage and Fennel Sausage

Honey Roasted Ham

Jack Daniels Chicken Tenders

Biscuits & Gravy

Lavender Roasted Chicken





Brunch Menu

Minimum
Breakfast Potatoes: Choose One/Two/Three

Rosemary Red Skins

Yukon Gold Homefries

Hashbrown Casserole

Rainbow Fingerling Breakfast Potatoes

Breakfast Sweet: Choose One /Two/Three

Belgium Waffle

Brioche French Toast

Monte Cristo Roll w/Strawberry Sauce

Cinnamon Roll

Blueberry Bread Pudding French Toast

Breakfast Bread: Choose One/Two/Three

Chive & Cheddar Biscuits


Buttered Croissants

Assorted Bagels

Assorted Muffins

Banana Bread

Coffee /Tea/Water





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* *\$80.00*
- *Sweet & Sour Meatballs* *\$75.00*
- *Assorted Mini Quiche* *\$140.00*
- *Sweet & Spicy Cranberry Meatballs* *\$75.00*
- *Bacon Wrapped Water Chestnuts* *\$120.00*
- *Spinach & Parmesan Balls* *\$70.00*
- *Pepperoni Rolls & Marinara* *\$80.00*
- *Caprese Bites* *\$90.00*
- *Sausage & Goat Cheese Stuffed Mushrooms* *Market*
- *Asiago Cheese Dip* *\$85.00*
- *Buffalo Chicken Dip* *\$90.00*
- *Baked Crab Dip* *Market*
- *Fiesta Dip* *\$80.00*
- *Shrimp Cocktail* *Market Price*
- *Bruschetta*
Shrimp Cilantro *\$90.00*
Mediterranean *\$75.00*
- *Anti pasta Skewers* *\$125.00*
- *Vegetable Platter w/ Dip* *Market Price*
- *Fresh Fruit Platter* *Market Price*
- *Cheese Cubes & Mustard Dip* *\$90.00*
- *Spinach Dip w/ Pumpernickel* *\$65.00*
- *Cocktail Sandwiches* *Market Price*
- *Cubed Meat & Cheese Platter* *Market Price*
- *Shrimp Skewers w/ Tequila*
Lime Sauce *Market Price*
- *Cheese ball & Crackers* *Varies*

Party Stations



Cheese Ball Station

Choose any 3 for \$190.00

- Hawaiian Cheese Ball \$80.00
- Cranberry Orange Cheeseball \$70.00
- Crab Cheese Ball with Cocktail Market
- Cake Butter Cheeseball \$70.00
- Peanut Butter Cheeseball \$70.00
- Spinach Mozzarella \$70.00
- Bacon & Cheddar Jack \$80.00

Dipping Station

Choose any 3 for \$195.00

- 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 \$180.00

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

Served with Garlic & Herb Toast, and Olive oil Toast



Party Packages

Minimum of 30 guests

\$23.00/ Per Person

*Mediterranean Bruschetta
Spinach Mozzarella Cheeseball
Vegetable Platter
Cubed Cheese w/ Mustard
Baked Pizza Rolls*

\$25.00/ Per Person

*Sweet & Sour Meatballs
Mediterranean Bruschetta
Cubed Cheese w/ Mustard
Vegetable Platter
Mini Cocktail Sandwiches
Spinach Dip and Pumpernickel Bread*

\$25.00/ Per Person

*Cheddar and Bacon Cheese Ball
Spinach Parmesan Balls
Anti Pasta Skewers
Vegetable Platter w/ Ranch
Mediterranean Bruschetta
Sweet and Sour Meatballs*

\$28.00/ Per Person

*Assorted Veggie Platter w/ Ranch Dip
Cubed Meat and Cheese Platter w/ Mustard
Sweet and Sour Meatballs
Shrimp Cilantro Bruschetta
Cheddar and Bacon Cheese Ball
Asiago Cheese Dip
Caprese Bites*

Party Extras



Carving Station

- *Roasted Top Sirloin* \$6.00
- *Prime Rib* Market
- *Pork Loin* \$5.00
- *Whole Pistachio Salmon Filet* \$7.00
- *Roasted Turkey Breast* \$6.00
- *Honey Maple Glazed Ham* \$6.00
- *Crab Cakes* Market

Bread Display

\$300.00

Assorted Bread/Rolls/Sweet Bread/Herb Toast

- *Assorted Whipped Butter/Jams*
- *Olive Tapenade*
- *Spinach Dip*
- *Bruschetta*
- *Cheese Balls*
- *Smoked Salmon Dip*
- *Cheese Dip*

Salad Display

Choose 3 for \$180.00

- *Orzo*
- *Greek*
- *Bitter Sweet*
- *Kitchen Salad*
- *Watermelon/Feta/Basil*
- *SupperClub Salad*



Plated Luncheons

(Choose Two)

- Pistachio Glazed Salmon Salad -** \$24
Mixed Greens, feta cheese, mandarin oranges, dried cranberries, purple onion, homemade balsamic dressing
- Gorgonzola and Pear Chicken Salad—** \$22
Mixed Greens, Grilled Chicken, Bosc Pear, Gala Apple, Dried Cranberries, Feta Cheese, Walnuts, Mandarin Oranges, with a Pear Gorgonzola Dressing
- Grilled Chicken Caesar—** \$22
Chilled romaine heart, Asiago cheese, crispy bacon, garlic croutons
- Spinach and Goat Cheese Chicken Breast—** \$23
Boneless Chicken Breast Stuffed with A Blend of Spices, Spinach, and Goat Cheese
- Stuffed Chicken Breast—** \$23
Boneless Chicken Breast Stuffed with a Traditional Sage Stuffing
- Pasta Prima Vera—** \$22
Fettuccini noodles, Creamy Asiago Alfredo, and Mixed Vegetables
- Jumbo Lump Crab Cake —** Market
Served with house made remoulade
- Spaghetti and Meatballs—** \$22
Angel Hair Pasta Served With House Marinara Sauce
- Glazed Salmon—** \$24
A Honey Teriyaki Glazed Salmon

All Luncheon's include: (except Salad Entrees) Potato and Vegetable, Soup or Salad, Bread & Butter, Brownies



Luncheon Buffets

Served 11:00-2:00 Tuesday –Friday

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$22
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$24
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$26

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 Cheese
Stuffed Chicken Breast
Specialty Lasagna—
*Traditional - Sausage & Ground beef
Four Cheese*
Chicken Parmesan

Accompaniments

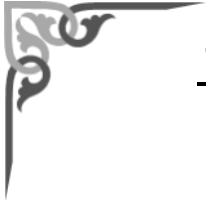
Mashed Potatoes
Cheddar Mashed Potatoes
Garlic Mashed Potatoes
Green Bean Almandine
Scalloped Potatoes
Parsley Potatoes
Rigatoni w/sauce
Buttered Corn
Sage Stuffing
Wild Rice Pilaf

All buffets include Dessert, Bread & Butter.

Dessert Selection: Brownies

Specialty Dessert Selection available for an additional \$4.00 per-person.

Choose from: Assorted Fruit Pies, Cream Pies, Cakes



Family Style Dinners

\$30/Person

50—100 Guests

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

Entrée's

(Choose Two)

Potato

(Choose One)

Vegetable

(Choose One)

Stuffed Chicken Breast

Goat Cheese & Spinach

Chicken Breast

Sliced Turkey w/ gravy

Bruschetta Chicken

Roasted Top Sirloin

Greek Roasted Chicken

Chicken Cordon Bleu

Glazed Salmon (Honey Teriyaki)

Parsley Potatoes

Mashed Potatoes

Cheddar Mashed Potatoes

Scalloped Potatoes

Sweet Potatoes

Rigatoni w/ Marinara

Garlic Mashed Potatoes

Wild Rice

Sage Stuffing

Green Bean Almandine

Buttered Corn

Glazed Carrots

Buttered Peas

Sautéed Zucchini

Steamed Broccoli

Vegetable Medley

Specialty Entrée Selections available-

Roasted Prime Rib, Mandarin Glazed Pork Loin,

Pistachio Glazed Salmon

All buffets include Dessert, Bread and Butter.

Dessert Selection: Brownies

Specialty Dessert Selection available for an additional \$4.00 per-person.

Choose from: Assorted Fruit Pies, Cream Pies, Cakes

Plated Dinners

(Choose Two)



<i>Crab Cakes & Remoulade</i>	<i>Market</i>
<i>Goat Cheese and Spinach Stuffed Chicken</i>	<i>\$25</i>
<i>Honey Teriyaki Glazed Salmon</i>	<i>\$28</i>
<i>Herb Crusted Prime Rib</i>	<i>Market Price</i>
<i>New York Strip w/ Sautéed Mushrooms and Onion</i>	<i>Market Price</i>
<i>Tomahawk Mandarin Glazed Chop</i>	<i>Market Price</i>
<i>10 oz Filet Mignon</i>	<i>Market Price</i>
<i>Chicken Saltimbocca</i>	<i>\$28</i>
<i>Pistachio Glazed Salmon</i>	<i>\$30</i>
<i>Italian Stuffed Chicken Breast-</i> <i>-Bone in Chicken Breast with Traditional Sage Stuffing, Sun Dried Tomatoes, Spinach, and Feta Cheese, Topped Luchiano Sauce</i>	<i>\$25</i>

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





Dinner Buffets

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$26
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$27
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$30

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
Lavender Honey Chicken
Roasted Turkey
Chicken Parmesan
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

*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*

\$40/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 \$ per person

Crab Cakes
Pistachio Salmon

Dessert Selection: *Brownies*

Specialty Dessert Selection available for an additional \$4.00 per-person.
Choose from: Assorted Fruit Pies, Cream Pies, Cakes



Special Touches

Table Favors:

- *Mini Champagne Verdi Bottles* \$4.00/Bottle
- *Labels w/ Saying & Wedding Date* \$0.50/Label

Cookie Tower:

- *Your Cookies Displayed:* \$85.00 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: \$375/450*
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette, Pound Cake*
 - *Package 2: \$350/425*
 - *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	\$19.00
<i>Three Hours</i>	\$18.00	\$21.00
<i>Four Hours</i>	\$20.00	\$23.00

**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>	<i>\$6.00</i>
<i>Call/Name Brands</i>	<i>\$7.00</i>
<i>Premium Brands</i>	<i>\$8.00</i>
<i>Cordials</i>	<i>\$6.00</i>
<i>Domestic Bottled Beer</i>	<i>\$5.00</i>
<i>Imported Bottled Beer</i>	<i>\$6.00</i>
<i>House Wines</i>	<i>\$7.00</i>
<i>Juices</i>	<i>\$4.00</i>
<i>Sodas</i>	<i>\$4.00</i>
<i>Seasonal Punches (serves 25-30)</i>	<i>\$85.00+</i>

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



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