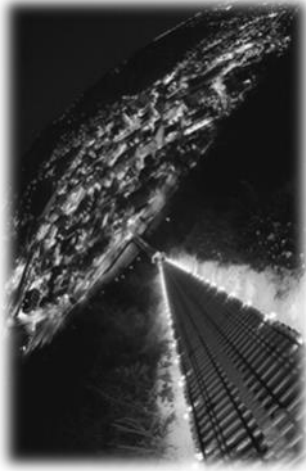


# *The Mirage*



*At Asiago's*



## *Banquet Packages*

*2022-23*

709 Edgehill Drive  
Johnstown, Pa 15905  
Phone: (814) 266-5071  
[contact@asiagostuscanitalian.com](mailto: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)*  
\$20/per person

## The Continental:

*Assorted Pastries, Assorted Breakfast Breads, Fresh Fruit,  
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—\$22/Person; 2 Scramblers—\$25/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:**

<i>Scrambled Eggs</i>	<i>Yogurt Parfait</i>
<i>Choice of Bread</i>	<i>Coffee</i>
<i>Home Fried Potatoes</i>	<i>Chilled Juice</i>
<i>Choice of 2 Breakfast Meats</i>	
<i>\$25/Person</i>	

### **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*

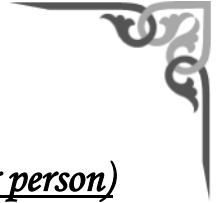
*\$27.00/ Per Person*

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

*\$29.00/ 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 (priced per person)

- *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

\$35/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 Cheese & Spinach  
Chicken Breast  
Sliced Turkey w/ gravy  
Bruschetta Chicken  
Roasted Top Sirloin  
Greek Roasted Chicken  
Chicken Cordon Bleu  
Glazed Salmon (Honey Teriyaki)*

## Potato

*(Choose One)*

*Parsley Potatoes  
Mashed Potatoes  
Cheddar Mashed Potatoes  
Scalloped Potatoes  
Sweet Potatoes  
Rigatoni w/ Marinara  
Garlic Mashed Potatoes  
Wild Rice  
Sage Stuffing*

## Vegetable

*(Choose One)*

*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 &amp; Remoulade</i>	<i>Market</i>
<i>Goat Cheese and Spinach Stuffed Chicken</i>	<i>\$26</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 Luciano Sauce</i>	<i>\$26</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*

\$42/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>	\$6.00
<i>Call/Name Brands</i>	\$7.00
<i>Premium Brands</i>	\$8.00
<i>Cordials</i>	\$6.00
<i>Domestic Bottled Beer</i>	\$5.00
<i>Imported Bottled Beer</i>	\$6.00
<i>House Wines</i>	\$7.00
<i>Juices</i>	\$4.00
<i>Sodas</i>	\$4.00
<i>Seasonal Punches (serves 25-30)</i>	\$95.00+

***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