

# The Mirage

## The Mirage Catering Packages Include:

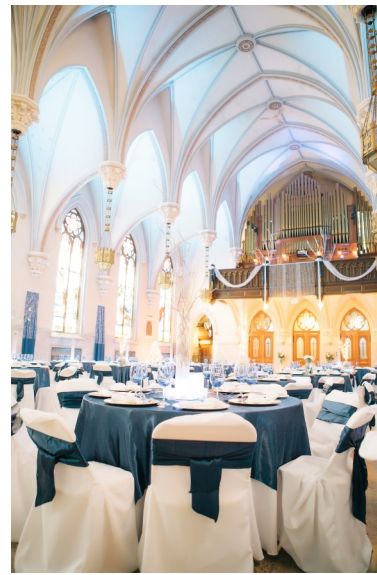
- White linen napkins, Ivory China, Silver Flatware, and Glassware for the bridal party (if applicable)
- Hard Plastic plates, paper napkins, plastic flatware, and plastic cups
- White linen table cloths and skirted buffet table
- Staff provided for set-up and serving of meal. (\$12.00/hr for extra clean up services)
- Delivery w/in 15 mile radius (\$40 Drayage Fee over 15 miles)

### Deposits:

- Non-Refundable deposit to hold date. (see contract for full refund policy)
- The initial deposit must be received within seven days of booking to confirm the booking.

### Payment:

- Prices do not include applicable state tax and 21% Service Charge on all food, bar & 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.



## Asiagos Catering Services



2022-23

# The Mirage Special Moments Packages

709 Edgehill Drive

Johnstown, Pa 15905

Phone: (814) 266-5071

Contact@themiragebanquetfacility.com

# Diamond Package

## Station

### Hors D'oeuvres

Vegetable Tray & Dip  
 Cubed Meat & Cheese w/ Mustard Dip  
 Shrimp Cilantro Bruschetta w/ herb toast

### Salad (Choose One) w/ Bread & Butter

Tossed Salad  
 Greek Salad  
 Caesar Salad

### Entrees (Choose a maximum of two)

Chicken Saltimbocca  
 Pistachio Glazed Salmon  
 Specialty Lasagna

### Carving Station

Roasted Top Sirloin w/ Tyger Sauce  
 Roasted Pork Loin w/ Mandarin Orange Glaze

### Potato (Choose One)

Red Skin Parley Potatoes  
 Cheddar Mashed Potatoes  
 Mashed Sweet Potatoes w/ Praline Garnish

### Vegetable (Choose One)

Steamed Broccoli Spears  
 Green Bean Almondine  
 Roasted Root Vegetables

\$55/Per Person

Price Excludes Tax and Service Fee

# Cocktails

## Open Bar

	Lower Shelf	Upper Shelf
Two Hours	\$16.00	\$19.00
Three Hours	\$18.00	\$21.00
Four Hours	\$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.

### Bar Requires:

\$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.\*

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

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



# 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.*



# Golden Package

## *Station*

### *Hors D'oeuvres*

*Vegetable Tray & Dip*  
*Assorted Cheese Balls & Crackers*  
*Sweet & Sour Meatballs*

### *Salad (Choose One) w/ Bread & Butter*

*Tossed Salad*  
*Greek Salad*  
*Caesar Salad*

### *Entrees (Choose a maximum of two)*

*Chicken Cordon Bleu*  
*Honey Teriyaki Glazed Salmon*  
*Specialty Lasagna*

### *Carving Station (Choose one)*

*Roasted Pork Loin w/ Mandarin Orange Glaze*  
*Roasted Top Sirloin w/ Tyger Sauce*

### *Potato (Choose One)*

*Red Skin Parley Potatoes*  
*Cheddar Mashed Potatoes*  
*Mashed Sweet Potatoes w/ Praline Garnish*

### *Vegetable (Choose One)*

*Steamed Broccoli Spears*  
*Roasted Root Vegetables*  
*Green Bean Almondine*

*\$50/Per Person*

*Price Excludes Tax and Service Fee*



# Silver Package

## Station

### Hors D'oeuvres

Vegetable Tray & Dip  
Cheese Cubes & Mustard Dip  
Sweet & Sour Meatballs

### Salad (Choose One) w/ Bread & Butter

Tossed Salad  
Greek Salad  
Caesar Salad

### Entrees (Choose a maximum of two)

Lavender Honey Roasted Chicken  
Roasted Top Sirloin  
Baked Lasagna

### Carving Station (Choose One)

Roasted Turkey Breast  
Roasted Pork Loin w/ Raspberry Melba Sauce

### Potato (Choose One)

Cheddar Mashed Potatoes  
Red Skin Parsley Potatoes  
Au gratin Potatoes

### Vegetable (Choose One)

Vegetable Medley  
Green Bean Almondine  
Buttered Corn

\$45/Per Person

Price Excludes Tax and Service Fee



# 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





# 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*



# Bronze Package

*Station*

***Hors D'oeuvres***

*Vegetable Tray & Dip*

*Cheese Ball & Crackers*

***Salad (Choose One) w/ Bread & Butter***

*Tossed Salad*

*Greek Salad*

*Caesar Salad*

***Entrees (Choose a maximum of two)***

*Herb Roasted Chicken*

*Chicken Parmesan*

*Baked Lasagna*

***Carving Station (Choose One)***

*Baked Ham W/Pineapple Glaze*

*Roast Sirloin Au Jus*

***Potato (Choose One)***

*Cheddar Mashed Potatoes*

*Red Skin Parsley Potatoes*

*Rigatoni Marinara*

***Vegetable (Choose One)***

*Glazed Carrots*

*Steamed Broccoli Spears*

*Buttered Corn*

*\$40/Per Person*

*Price Excludes Tax and Service Fee*



# Assorted Buffets

## *Traditional Buffet*


*Stuffed Chicken Breast or Roasted Top Sirloin  
Redskin Parsley Potatoes or Cheddar Mashed  
Rigatoni w/ Marinara  
Buttered Corn or Glazed Carrots  
Garden Salad  
Rolls w/ Butter*

*\$26/Per Person*

## *Italian Buffet (choose 2 entrée)*

*Home-made Lasagna  
Rigatoni w/ Meatballs  
Italian Sausage w/ peppers and onions  
Chicken Parmesan  
Redskin Parsley Potatoes or Cheddar Mashed  
Buttered Corn or Green Beans  
House Italian Salad  
Rolls w/ Butter*

*\$28/Per Person*



# Special Touches

## *Table Linens:*

- *Colored Table Linen  
\$10.00/Table*
- *Colored Napkins  
\$2.50/napkin*

## *Cookie Tower:*

- *Cookie Set up Fee \$95.00*

## *Decorated Head Table:*

- *Decorated with White lights and Linen to  
compliment your wedding colors \$75.00*

## *Silver, China and Glassware:*

*\$5.00/Per person*

- *Clear glass salad plate, Ivory China dinner  
plate, silver flatware, and water goblet.*

## *Floral Table Centerpiece:*

*White Silk Flowers*

- *Large Vase \$10.00*
- *Small Vase \$5.00*





# Party Extras

## Carving Stations (priced per person)

- Roasted Top Sirloin \$6.00 Per person
- Prime Rib Market
- Pork Loin \$5.00 Per Person
- Whole Pistachio Salmon Market
- Roasted Turkey Breast \$6.00 Per Person
- Honey Glazed Ham \$6.00 Per Person
- Jumbo 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

## Wedding in the Park

Vegetable Platter w/ Dip

Oven Roasted Chicken

Grilled Angus Burgers and all Beef Hotdogs  
Broccoli Salad, Macaroni Salad or Pasta Salad

Baked Beans & Rigatoni

Rolls, condiments and Relish Tray

Chips and Pretzels

\$27/Per Person

## Family Get-Together

Roasted Turkey Breast or Herb Roasted  
Chicken

Baked Ham w/ Pineapple Glaze

Home-made Stuffing

Mashed Potatoes w/ Gravy

Buttered Peas or Buttered Corn

Garden Salad, Coleslaw, or Macaroni Salad

Fresh Baked Bread w/ Butter

\$27/Per Person



# Dipping 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

# Hors D'oeuvres

Trays of 50 unless Otherwise Stated

- 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