

The Mirage



At Asiago's



Banquet Packages

2026

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





Policies and Procedures

Rental Fee:

- \$500 for parties of less than 50. \$1000 for 50 or more.

Payment:

- Balance to be paid in full one week prior to the event.
- Prices do not include applicable state tax and 20% gratuity
- 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 deposit is equal to the room fee.
- 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 \$1200 Food and Beverage purchase for in-house banquets under 50 guests. Minimum of \$1500 for 50 or more. This is above aforementioned Room Fee.*
- *Menu needed 30 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—120 (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.*



Brunch Menu

\$30pp for One Option (minimum 30 guests)

\$35pp for Two Options (minimum 50 guests)

\$40pp for Three Options (minimum 75 guests)

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 & Sausage Gravy

Lavender Roasted Chicken





Brunch Menu

Breakfast Favorites: Choose One/Two/Three

Yukon Gold Home fries

Hashbrown Casserole

Granola Yogurt Parfait

Fresh Fruit Platter

Breakfast Sweet: Choose One /Two/Three

Belgium Waffle

Brioche French Toast

Monte Cristo Roll w/Strawberry Sauce

Cinnamon Roll

Blueberry Bread Pudding

Breakfast Bread: Choose One/Two/Three

Chive & Cheddar Biscuits


Buttered Croissants

Assorted Bagels

Assorted Muffins

Banana Bread

Coffee /Tea/Water /Juice





Grazing Tables

Includes 2 items from each category... \$25pp

Includes 3 items from each category... \$35pp

Includes 5 items from each category... \$40pp

We will hand select items from each of the following categories to create a personalized charcuterie for your event.

The Cheeses

Stilton Blue

Triple Cream Brie

Aged Cheddar

Havarti

Apricot Stilton

Gouda

Port Wine

Asiago

Gruyere

Black Pepper Parmesan

Goat Cheese

Pecorino

The Meats

Salami

Prosciutto

Sweet Soppressata

Red Pepper Soppressata

Herb Soppressata

Black Pepper Soppressata

Pancetta

Hot Capicola

Sweet Capicola

Andouille

Pepperoni

Mortadella

Chorizo





Go Nuts

Glazed Pecans
Marcona Almonds
Salted Almonds

Walnuts
Cashews
Pistachios

Fruits and Vegetables

Cucumber
Heirloom Tomatoes
Sugar Snap Peas
Olives
Roasted Red Pepper
Artichoke Hearts
Sweet Peppers
Peppadew

Blackberries
Blueberries
Strawberries
Raspberries
Kiwi
Starfruit
Dried Apricots
Dried Dates
Dried Figs
Grapes

Jams, Mustards, and Honey


Stone Ground Mustard
Dijon Mustard
Port Wine Mustard
Hot Pepper Mustard


Caramelized Onion Mustard
Maple Champagne Mustard
Locally Sourced Honeycomb
Hot Honey

The Crunch

Assorted Crackers
Crostini
French Baguette
Herb Crisp

Bread Sticks
Flatbread
Naan
Pretzels





Hors D'oeuvres

Priced Per Person, Minimum Order 30 guests

- *Bacon Wrapped Scallops* *Market Price*
- *Coconut Shrimp w/ Parrot*
 Bay Pina Colada Sauce *\$2.95*
- *Crab Stuffed Mushrooms* *Market Price*
- *Glazed Chicken Strips* *\$2.00*
- *Sweet & Sour Meatballs* *\$1.75*
- *Assorted Mini Quiche (variety)* *Market Price*
- *Sweet & Spicy Cranberry Meatballs* *\$1.80*
- *Bacon Wrapped Water Chestnuts* *Market Price*
- *Spinach & Parmesan Balls* *\$1.80*
- *Pepperoni Rolls & Marinara* *\$2.00*
- *Caprese Bites w/ Balsamic glaze* *\$1.80*
- *Sausage & Goat Cheese Stuffed Mushrooms* *Market*
- *Asiago Cheese Dip* *\$2.00*
- *Buffalo Chicken Dip* *\$2.00*
- *Baked Crab Dip* *Market*
- *Fiesta Dip* *\$1.80*
- *Shrimp Cocktail* *Market Price*
- *Bruschetta*
 Shrimp Cilantro *\$2.00*
 Mediterranean *\$1.75*
- *Anti pasta Skewers* *\$3.25*
- *Vegetable Platter w/ Dip* *Market Price*
- *Fresh Fruit Platter* *Market Price*
- *Cheese Cubes & Mustard Dip* *\$2.00*
- *Spinach Dip w/ Pumpernickel* *\$1.50*
- *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 Batter Cheeseball \$70.00
- Peanut Butter Cheeseball \$70.00
- Spinach Mozzarella \$70.00
- Bacon & Cheddar Jack \$80.00

Dipping Station

Choose any 3 for \$240.00

- 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 50 guests

\$24.00/ Per Person

*Mediterranean Bruschetta
Spinach Mozzarella Cheeseball
Vegetable Platter w/ Ranch
Cubed Cheese Platter w/ Mustards
Sweet & Sour Meatballs*

\$26.00/ Per Person

*Mediterranean Bruschetta
Cubed Cheese Platter w/ Mustards
Vegetable Platter w/ Ranch
Baked Pizza Rolls w/ Marinara
Spinach Dip and Pumpernickel Bread*

\$28.00/ Per Person

*Cheddar and Bacon Cheese Ball
Caprese Bites w/ Balsamic glaze
Spinach Parmesan Balls
Vegetable Platter w/ Ranch
Mediterranean Bruschetta
Sweet and Sour Meatballs*

\$30.00/ Per Person

*Vegetable Platter w/ Ranch
Cubed Meat and Cheese Platter w/ Mustard
Sweet and Sour Meatballs
Shrimp Cilantro Bruschetta
Asiago Cheese Dip
Anti Pasta Skewers*

Party Extras



Carving Station

- *Roasted Top Sirloin* \$9.00
- *Prime Rib* Market
- *Pork Loin* \$8.00
- *Whole Pistachio Salmon Filet* Market
- *Roasted Turkey Breast* \$6.00
- *Honey Glazed Ham* \$7.00

Bread Display

\$400.00 Serves 50 (minimum 50 guests)

Assorted Breads//Sweet Breads/Herb Toast/Crackers

- *Assorted Whipped Butter/Jams*
- *Olive Tapenade*
- *Spinach Dip*
- *Mediterranean Bruschetta*
- *Cheese Balls (choose two)*
- *Asiago Cheese Dip*

Salad Display

Choose 3 for \$225.00

- *Orzo/Arugula/Goat cheese*
- *Greek*
- *Watermelon/Feta/Basil*
- *Supper Club Salad*
- *Bitter Sweet*
- *Kitchen Salad*
- *Italian Pasta Salad*



Plated Luncheons

(Choose Two)

Pistachio Glazed Salmon Salad -

\$26

Mixed Greens, feta cheese, mandarin oranges, dried cranberries, purple onion, homemade balsamic dressing

Goat Cheese and Pear Chicken Salad—

\$24

Mixed greens, bosc pear, gala apple, dried cranberries, creamy goat cheese, walnuts, mandarin oranges, with a champagne vinaigrette

Grilled Chicken Caesar—

\$24

Chilled romaine heart, Asiago cheese, crispy bacon, garlic croutons

Spinach and Goat Cheese Chicken Breast—

\$26

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

Stuffed Chicken Breast—

\$25

Boneless Chicken Breast Stuffed with a Traditional Sage Stuffing

Pasta Prima Vera—

\$24

Fettuccini noodles, Creamy Asiago Alfredo, and Mixed Vegetables (can be made vegan)

Jumbo Lump Crab Cake —

Market

Served with house made remoulade

Glazed Salmon—

\$27

A Honey Teriyaki Glazed Salmon

Caprese Chicken—

\$26

Grilled chicken breast w/ mozzarella/Roma tomato/fresh basil/
balsamic glaze

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



Luncheon Buffets



- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$26
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$28
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$30

Salads

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

Entrées

Stuffed Chicken Breast
Roasted Top Sirloin
Baked Ham W/ Pineapple
Roasted Turkey
Rigatoni w/ Meatballs
Chicken Bruschetta
Specialty Lasagna—

- Traditional - Sausage & Ground beef
- Five cheese & Roasted Red Pepper
- Butternut Squash and Sage
- Wild Mushroom

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
Glazed Carrots
Steamed Broccoli

All buffets include Dessert, Bread & Butter, Iced tea & coffee.

Dessert Selection: Brownies

Specialty Dessert Selection available for an additional \$6.00 per-person.

Ask for selections





Family Style Dinners

\$45/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 Stuffed
Chicken Breast
Roasted Top Sirloin
Greek Roasted Chicken
Chicken Cordon Bleu
Glazed Salmon (Honey Teriyaki)
Chicken Caprese
Roast Pork Loin with
Seasonal glaze

Potato

(Choose One)

Parsley Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Cheddar Mashed Potatoes
Scalloped Potatoes
Sweet Potato Casserole
Rigatoni w/ Marinara
Wild Rice Pilaf
Sage Stuffing

Vegetable

(Choose One)

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

Specialty Entrée Selections available for additional \$ per person

All buffets include Dessert, Bread and Butter, Iced tea & coffee

Dessert Selection: Brownies

Specialty Dessert Selection available for an additional \$6.00 per-person.


Plated Dinners

(Choose Two)



<i>Crab Cakes & Remoulade</i>	<i>Market</i>
<i>Goat Cheese and Spinach Stuffed Chicken</i>	<i>\$30</i>
<i>Honey Teriyaki Glazed Salmon</i>	<i>\$34</i>
<i>Herb Crusted Prime Rib</i>	<i>Market Price</i>
<i>Rosemary Sirloin w/ Sautéed Mushroom butter</i>	<i>\$38</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>\$32</i>
<i>Pistachio Glazed Salmon</i>	<i>\$36</i>
<i>Italian Stuffed Chicken Breast-</i>	<i>\$32</i>
<i>-Bone in Chicken Breast with Traditional Sage Stuffing, Sun Dried Tomatoes, Spinach, and Feta Cheese, Topped Luciano Sauce</i>	

*All Dinner's include: Potato and Vegetable, Soup or Salad,
Bread & Butter, Brownies or seasonal mousse, Iced tea &
coffee*





Dinner Buffets

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$32
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$35
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$38

Salads

Tossed Garden
Greek Salad
Caesar Salad
Spinach Salad
Italian Pasta
Salad
Broccoli Salad

Entrées

Stuffed Chicken Breast
Roasted Top Sirloin
Chicken Caprese
Lavender Honey Chicken
Roast Pork Loin with
Seasonal glaze
Chicken Parmesan
Chicken Cordon Bleu
Goat Cheese & Spinach
Stuffed Chicken Breast
Specialty Lasagna—

- Traditional - Sausage &
Ground beef
- Five cheese & Roasted Red
Pepper
- Butternut Squash and Sage
- Wild Mushroom

Mediterranean Whitefish
(seasonal)

Accompaniments

Mashed Potatoes
Cheddar Mashed Potatoes
Garlic Mashed Potatoes
Green Bean Almandine
Glazed Carrots
Scalloped Potatoes
Parsley Potatoes
Rigatoni w/Marinara
Fresh Vegetable Medley
Steamed Broccoli
Buttered Corn

*All buffets include Dessert: Brownies or Seasonal Mousse
Bread and Butter, Iced tea & coffee.*

Carving Station: Market Price—Per Person



A Taste of Asiago's at The Mirage

\$45/Person Served Family Style or Buffet

Includes:

*Mediterranean Bruschetta
Asiago Cheese Dip
Fresh Baked Bread w/ Butter
Tossed Garden Salad*

Choose 2 from the following selections:

*Parsley Potatoes
Glazed Rainbow Carrots
Green Bean Almondine
Mediterranean Pasta
Vodka Penne w/ Sausage
Penne w/ meatballs & marinara*

Choose 1 from the following selections:

*Caribbean Jerk Pasta w/ Chicken
Shrimp Scampi
Caprese Chicken
Tortellucci
Sausage Parmesan*

For an Additional \$ per person

*Crab Cakes
Pistachio Salmon*

Dessert Selection: *Brownies or Seasonal Mousse*

Specialty Dessert Selection available for an additional \$6.00 per-person.

Ask for selections



Special Touches

Table Favors:

- *Mini Champagne Verdi Bottles* \$5.00/Bottle
- *Labels w/ Saying & Wedding Date* \$1.00/Label
- *Charger plates* \$2.50/each

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: \$400/475*
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette, Pound Cake*
 - *Package 2: \$375/450*
 - *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>	\$18.00	\$22.00
<i>Three Hours</i>	\$20.00	\$24.00
<i>Four Hours</i>	\$22.00	\$26.00

**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.

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 \$8.00

Juices \$4.00

Sodas \$4.00

Seasonal Punches (serves 25-30) non-alcohol

\$75.00 Sangrias \$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