

Asiagos

Catering Services



2026

The Mirage

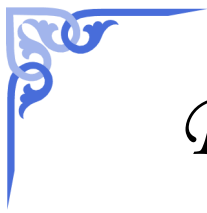
Special Moments Packages

709 Edgehill Drive

Johnstown, Pa 15905

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Diamond Package

Station

Hors D'oeuvres

Vegetable Tray & Dip
Cubed Meat & Cheese w/ Mustard Dip
Asiago Cheese Dip w/ Herb Toast

Salad (Choose One) w/ Bread & Butter

Tossed Salad
Greek Salad
Caesar Salad

Entrees (Choose a maximum of two)

Chicken Saltimbocca
Roasted Top Sirloin w/ Tyger Sauce
Specialty Lasagna

Carving Station (Choose One)

Pistachio Glazed Salmon
Herb Crusted Prime Rib

Potato (Choose One)

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

Vegetable (Choose One)

Steamed Broccoli Spears
Green Bean Almondine
Vegetable Medley

\$60/Per Person

Price Excludes Tax and Service Fee

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 (if providing beverage service.)*
- *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 10 mile radius (\$45 Drayage Fee over 10miles)*

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 22% 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.*

Cocktails

Open Bar

	<i>Lower Shelf</i>	<i>Upper Shelf</i>
<i>Two Hours</i>	\$20.00	\$22.00
<i>Three Hours</i>	\$22.00	\$24.00
<i>Four Hours</i>	\$24.00	\$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.

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.

<i>House Brands</i>	\$6.00
<i>Call/Name Brands</i>	\$8.00
<i>Premium Brands</i>	\$9.00
<i>Cordials</i>	\$6.00
<i>Domestic Bottled Beer</i>	\$5.00
<i>Imported Bottled Beer</i>	\$6.00
<i>House Wines</i>	\$8.00
<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.)*

Golden Package

Station

Hors D'oeuvres

*Vegetable Tray & Dip
Cubed Cheese Platter w/ mustards
Sweet and 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)

*Glazed Roast Pork Loin
Roasted Top Sirloin w/ Tyger Sauce*

Potato (Choose One)

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

Vegetable (Choose One)

*Steamed Broccoli Spears
Roasted Root Vegetables
Green Bean Almondine*

\$55/Per Person

Price Excludes Tax and Service Fee



Silver Package

Station

Hors D'oeuvres
Vegetable Tray & Dip
Mediterranean Bruschetta
Sweet & Sour Meatballs

Salad (Choose One) w/ Bread & Butter
Tossed Salad
Greek Salad
Caesar Salad

Entrees (Choose a maximum of two)
Bruschetta Chicken
Honey Glazed Salmon
Specialty Lasagna

Carving Station (Choose One)
Roasted Sirloin Au Jus
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

\$50/Per Person
Price Excludes Tax and Service 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.*



Brunch Menu

Breakfast Potatoes: Choose One/Two/Three

Yukon Gold Homefries

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



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

Specialty Lasagna

Carving Station (Choose One)

Baked Ham W/Pineapple Glaze

Roast Turkey Breast w/ Gravy

Potato (Choose One)

Cheddar Mashed Potatoes

Red Skin Parsley Potatoes

Rigatoni Marinara

Vegetable (Choose One)

Glazed Carrots

Steamed Broccoli Spears

Buttered Corn

\$45/Per Person

Price Excludes Tax and Service Fee



Assorted Buffets

Traditional Buffet


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

\$32/Per Person

Italian Buffet (choose 2 entrée)

Home-made Lasagna
Rigatoni w/ Meatballs
Italian Sausage w/ peppers and onions
Chicken Parmesan
Roasted Parsley Potatoes or Mashed Potatoes
Sautéed Zucchini or Green Beans
House Italian Salad
Rolls w/ Butter

\$35/Per Person



Brunch Menu

Minimum 50 Guest

\$35pp for One Option
\$38pp 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





Party Extras

Carving Stations (priced per person)

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

Bread Display

\$400.00 Serves 50 (minimum 50 guests)

Assorted Breads//Sweet Breads/Herb Toast/Crackers

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

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 Marinara

Rolls, Condiments and Relish Tray

Chips and Pretzels

\$32/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

\$34/Per Person



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 \$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

Special Touches

Table Linens:

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

Cookie Tower:

- Cookie Set up Fee \$85.00

Decorated Head Table:

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

Silver, China and Glassware:

- Clear glass salad plate, Ivory China dinner
plate, silver flatware \$4.50/person
- Water goblet/water service \$2.50/each

Floral Table Centerpiece:

White Silk Flowers

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

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

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