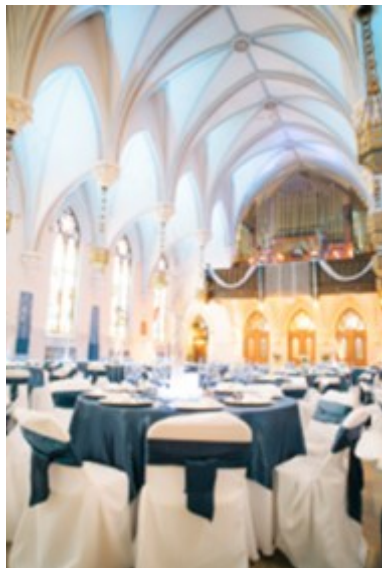




Asiagos

Catering Services



2026

The Mirage

Special Moments Packages

*709 Edgehill Drive
Johnstown, Pa 15905
Phone: (814) 266-5071
Contact asiagostuscanitalian.com*



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 entrées)

Chicken Saltimbocca
Roasted Top Sirloin w/ Tyger Sauce
Specialty Lasagna

Carving Station (May 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

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 entrées)

Chicken Cordon Bleu
Honey Teriyaki Glazed Salmon
Specialty Lasagna

Carving Station (May 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 entrées)

Bruschetta Chicken
Honey Glazed Salmon
Specialty Lasagna

Carving Station (May 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

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 entrées)

Herb Roasted Chicken
Chicken Parmesan
Specialty Lasagna

Carving Station (May 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





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



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 Packages

Minimum of 50 guests

\$26.00/ Per Person

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

\$28.00/ Per Person

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

\$30.00/ 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*

\$32.00/ 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 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*





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



Grazing Tables



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





Boards

Boards Serve 50 Guests

Choose 3 Hummus Varieties

*Includes Naan, Breadsticks,
& Fresh Vegetable Assortment
\$225*

Hummus Boards

Roasted Red Pepper

Roasted Beet

Cilantro Pistachio Pesto

Black Bean

Grilled Artichoke

Roasted Sweet Potato

Sweet Pea

Mediterranean Hummus Platter

*Grilled Artichoke Hummus/ Greek Olives/ Roasted Red Pepper/
Charred Grape Tomatoes/Feta/Red Onion/English Cucumbers/Fig
Balsamic Reduction. Served with Garlic Crostini
\$225*

Dessert Boards

Cookies

Petite Fours

Cupcakes

Macaroons

Candies

Chocolates

Bon Bons

Brownie Bites

Dipped Pretzels

Donuts

Dipped Strawberries

Cheesecake Bites

Caramel Popcorn

Grapes

Berries

Truffles

Mini Tarts

Cannoli

Cake Pops

Almond Bark

Dipped Wafers

Pralines

**Each dessert board is hand crafted from the list above
(products may vary)*

Board for 10-15...\$175

Board for 20-25...\$275

Board for 30-35...\$375





Brunch Menu

Minimum 50 Guest

\$30pp for One Option

\$35pp for Two Options

\$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 & Gravy

Lavender Roasted Chicken





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





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

Chocolate Fountain

- 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>	\$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>	<i>\$6.00</i>
<i>Call/Name Brands</i>	<i>\$8.00</i>
<i>Premium Brands</i>	<i>\$9.00</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>\$8.00</i>
<i>Juices</i>	<i>\$4.00</i>
<i>Sodas</i>	<i>\$4.00</i>
<i>Seasonal Punches (serves 25-30)</i>	<i>\$95.00+</i>

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

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.*