

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

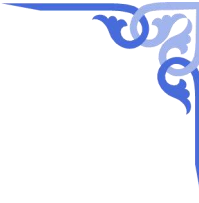
*Stuffed Chicken Breast or Roasted Top Sirloin
Redskin Parsley Potatoes or Cheddar Mashed
Rigatoni w/ Marinara
Buttered Corn or Glazed Carrots
Garden Salad
Rolls w/ Butter*

\$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


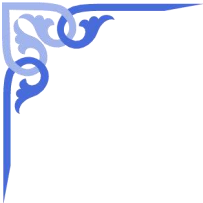
- *Clear glass salad plate, Ivory China dinner
plate, silver flatware, and water goblet.*

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