



The Mirage
Catering Services

2017

Off Premise Catering

...Where everything special starts with an image...



The Mirage
709 Edgehill Drive
Johnstown, Pa 15905
814-266-5071
contact@asiagostuscanitalian.com



Assorted Hors D'oeuvres

Minimum of 50 Guests

Just For One:

- *Veggie Cup w/ Ranch—\$3.50/Person*
- *Petite Cheeseball w/ Crackers—\$3.75/Person*
- *Caprese Bites—\$3.50/Person*
- *Shrimp Shooters—Market Price*
- *Cubed Meat & Cheese Skewers—\$4.50/Person*

\$2.50/Person

- *Sweet & Sour Meatballs*
- *Bruschetta w/ Garlic Herb Toast*
- *Vegetable Platter w/ Ranch Dip*
- *Sweet & Spicy Cranberry Meatballs*
- *Cocktail Sandwiches*



Policies and Procedures

Deposits and Payment:

- *Non-Refundable deposit to confirm catering services.*
- *Balance due 1 week prior to event.*
- *Prices do not include applicable state tax and 20% gratuity.*
- *Prices subject to change without notice.*
- *3% Surcharge for all credit card transactions.*

Menu and Attendance:

- *Menu needed 3 weeks prior to event along with appropriate counts.*
- *For larger events we require menu and guest count to be finalized one month prior to event*

Deposits:

- *The initial deposit must be received within two weeks of booking to confirm the booking. The remaining balance to be paid in full 1 week prior to the event, unless other arrangements have been made.*

Returned Checks:

- *Returned checks will be charged a fee of \$35.00.*





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, silver flatware, and plastic cups*
- *White linen table cloths and skirted buffet table*
- *Delivery w/in 25 mile radius (\$40.00 Fee for every other 25 miles)*
- *Staff provided for set-up and serving of meal (\$12.00/hr for clean up services)*
- *Bread & Butter*
- *Custom menu upon request*

\$3.00/Person

- *Glazed Chicken Strips in Bread Basket*
- *Shrimp Cilantro Bruschetta w/ Garlic Herb Toast*
- *Cubed Cheese w/ Mustard Dip (Cheddar, Swiss, Hot Pepper)*
- *Spinach & Parmesan Balls*

\$4.00/Person

- *Crab Stuffed Mushrooms*
 - *Bacon Wrapped Scallops*
 - *Coconut Shrimp w/ Parrot Bay Pina Coloda Sauce*
 - *Assorted Mini Quiche*
 - *Sausage & Goat Cheese Stuffed Mushrooms*
 - *Bacon Wrapped Water Chestnuts*
 - *Anti Pasta Skewers*
 - *Cubed Meat & Cheese Platter*
 - *Cubed Cheese w/ Mustard Dip (Havarti, Muenster, Gouda)*
 - *Mini Crab Cakes w/ Cocktail Sauce*
 - *Bacon Wrapped Jalapenos*
 - *Pepperoni Rolls w/ Vodka Sauce*
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Party Platters

Serve 50 guests:

Party Platters Serve 50 Guests:

- Asiago Cheese Dip w/ Garlic Herb Toast \$85.00
- Crab Dip w/ Garlic Herb Toast \$105.00
- Buffalo Chicken Dip w/ Tortilla Chips \$75.00
- Fiesta Dip w/ Tortilla Chips \$80.00
- Tequila Lime Shrimp Skewers Market Price
- Spinach Dip w/ Pumpernickel Bread \$55.00

Cheeseballs

Serve 50 guests

- Cheddar & Bacon \$65.00
- Crab w/ Cocktail Sauce \$65.00
- Hawaiiin (Ham & Pineapple) \$65.00
- Jalapeno & Bacon \$65.00
- Peanut Butter \$65.00
- Cookie Dough \$65.00



Chocolate Fountain

Available with proper amenities.

- Serves 150—200
- Packages Include 2 Hours of Use

Chocolate Fountain Packages:


- Package 1: \$400.00
 - Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette, Coconut Macarons.
- Package 2: \$350.00
 - Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette.
- Package 3: \$300.00
 - Includes: Strawberries, Bananas, Pineapple, Marshmallows, Pretzel Sticks.


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, 4 Mixers, 4 Liquors, choice of 1 Domestic Bottled Beer, 2 House Wines, Garnishes, and Plastic Products.





Special Touches

Table Favors:

- *Mini Champagne Verdi Bottles* \$3.00/Bottle
- *Labels w/ Saying & Wedding Date* \$0.50/Label

Cookie Tower:

- *Your Cookies:* \$75.00 set-up fee

Silver, China and Glassware: \$3.50/person

- *White linen napkins, clear glass salad plate, ivory china dinner plate, silver flatware, and water goblet.*

Alcoholic Punches:

- **Sangria:** \$75.00
 - *Made with Lambrusco, Triple Sec, and Brandy. Garnished with assorted fresh fruits.*
 - *Serves 25—30*
- **Fuzzy Navel** \$75.00
 - *Made with Peach Schnapps and Orange Juice. Garnished with fresh peaches and oranges.*
 - *Serves 25—30*
- **Spiked Apple Cider** \$75.00
 - *Made with Major Nelson and Apple Cider. Garnished with apple slices & cinnamon sticks.*
 - *Serves 25—30*
- **Cape Codder** \$75.00
 - *Made with Stoli and Cranberry Juice. Garnished with fresh lime and cranberries.*
 - *Serves 25—30*



Assorted Buffets

Minimum of 50 Guests

Signature Buffet

Ham w/ Pineapple Glaze
Roasted Chicken (Thighs, Legs, Breast)
Scalloped Potatoes or Mashed Potatoes
Rigatoni w/ Marinara
Buttered Corn or Greenbeans
House Italian Salad w/ Italian Dressing
Fresh Baked Bread w/ Butter
\$19.00/Person

Italian Buffet

Homemade Lasagna
Italian Style Meatballs
Red Skin Parsley Potatoes or Cheddar Mashed Potatoes
Buttered Corn or Greenbeans
House Italian Salad w/ Italian Dressing
Fresh Baked Bread w/ Butter
\$18.00Person





Polish Buffet

Pierogie Lasagna
Kielbasa w/ Sauer Kraut
Mashed Potatoes or Red Skin Parsley Potatoes
Buttered Corn or Greenbean Almondine
House Italian Salad w/ Italian Dressing
Fresh Baked Bread w/ Butter
\$18.00/Person

Family Get Together

Roasted Turkey
Baked Ham w/ Pineapple Glaze
Homemade Stuffing
Mashed Potatoes w/ Gravy
Buttered Peas or Buttered Corn
House Italian Salad w/ Italian Dressing
Fresh Baked Bread w/ Butter
\$19.00/Person

Traditional Buffet

Stuffed Chicken Breast or Greek Roasted Chicken
Cheddar Mashed Potatoes or Parsley Potatoes
Rigatoni w/ Marinara
Buttered Corn or Glazed Carrots
House Italian Salad w/ Italian Dressing
Fresh Baked Bread w/ Butter
\$17.00/Person

Premium Station: Additional Per-person cost.

Jumbo Lump Crab Cakes—\$6.00
Mandarin Orange Glazed Pork Chop—\$6.00
Teriyaki Glazed Salmon—\$6.00
Pistachio Glazed Salmon—\$6.50
Specialty Lasagna—\$4.00

Carving Station: Additional Per-person cost.

Prime Rib w/ Tyger Sauce—Market Price
Whole Salmon w/ Pistachio Glaze—\$7.50
Whole Salmon w/ Lemon Caper Dill Sauce—\$7.00
Roasted Filet w/ Tyger Sauce—Market Price
Roasted Turkey w/ Cranberry—\$6.00
Baked Honey Ham w/ Pineapple Glaze—\$6.00
Smoked Sausage—\$4.00
Roasted Pork Loin w/ Orange Sauce—\$5.00

Dessert Tower \$5.95 Per-person

Assorted Seasonal Desserts

Beverage Station \$2.50 Per-Person

Bottled Water
Coffee
Iced Tea





Salad Station:

House Italian Salad
Pasta Salad
Potato Salad
Coleslaw
Macaroni Salad
Caesar Salad

Potato/Vegetable Station:

Buttered Noodles
Green Beans
Rigatoni w/ Marinara
Glazed Carrots
Cheddar Mashed Potatoes
Parsley Potatoes
Vegetable Medley
Scalloped Potatoes
Buttered Corn
Sage Stuffing

Traditional Station:

Roasted Chicken (Thighs, Legs, Breast)
Kielbasa & Sauer Kraut
Baked Honey Ham w/ Pineapple Glaze
Roasted Turkey
Roasted Top Sirloin w/ Au jus
Pierogie Lasagna
Traditional Lasagna



Everyone's Favorite Buffet

Roasted Chicken (Thighs, Legs, Breast)
Scalloped Potatoes or Parsley Potatoes
Rigatoni w/ Marinara
Buttered Corn or Greenbean Almondine
House Italian Salad w/ Italian Dressing
Fresh Baked Bread w/ Butter
\$17.00/Person

Deli Sandwich Platter

*Assorted Sandwich Platter (Luncheon meats, Tuna
Salad & Chicken Salad)*
Vegetable Tray
Potato Salad, Pasta Salad, or Broccoli Salad
Condiments
Chips and Pretzels
\$17.00/Person

Party on the Patio

BBQ Chicken (Thighs, Legs, Breasts)
Baked Ziti
House Italian Salad
Baked Beans
Vegetable Platter w/ Ranch Dip
Fresh Baked Bread w/ Butter
\$17.00/Person





Just the Basics

Hamburgers & Hot Dogs

Relish Tray

Vegetable Platter w/ Ranch Dip

Coleslaw, Potato Salad, Macaroni Salad, or Pasta Salad

Baked Beans

Chips & Pretzels

\$18.00/Person

Add an Additional Entrée—\$4.00 Per-person

Sliced Roast Sirloin in Au jus

Chicken Cordon Bleu

Stuffed Chicken Breast

Baked Ham w/ Pineapple

Pierogie Lasagna

Stuffed Cabbage Rolls

Turkey & Stuffing Balls

Kielbasa & Sauer Kraut

Add an Additional Potato or Vegetable—\$3.00 Per-person

Scalloped Potatoes

Mashed Potatoes

Cheddar Mashed Potatoes

Garlic Mashed Potatoes

Vegetable Medley

Buttered Corn

Green Bean Almandine

Glazed Carrots

Rigatoni



Food Stations

Minimum 75 Guests—Maximum 150 Guests

A food station is an upscale form of a buffet. Allowing your guest the ability to mingle through out the room while they choose from your wide variety of Salad, Potato, Vegetable and Entrée Choices.

\$25.00/Person Choose:

2—Salads

4—Potato/Vegetable

2—Traditional Selections

\$23.00/Person Choose:

2—Salads

3—Potato/Vegetable

2—Traditional Selections

\$21.00/Person Choose:

1—Salad

2—Potato/Vegetable

2—Traditional Selections

