



The Mirage
Banquet Facility

2017

Banquet Packages

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

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



Policies and Procedures

Deposits and Payment:

- *Non-Refundable deposit to hold room and date.*
- *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*
- *\$35.00 Returned Check Fee*

Menu and Attendance:

- *Minimum of 30 Guests for in-house banquets*
- *Menu needed 14 days prior to event.*
- *Number of guaranteed guests needed 10 days prior to event.*
- *For larger events we require menu and guest count to be finalized one month prior to event.*

Food and Beverage:

- *Food, beverage, and liquor cannot be brought into The Mirage. All food and beverage must be purchased through The Mirage.*

Deposits:

- *The initial deposit must be received within seven days of booking to confirm the booking.*

Breakfast Menus



The Continental:

Assorted Pastries, Bagels, Muffins, Coffee & Juice.

\$14 per person

The Continental Deluxe:

Assorted Pastries, Bagels, Muffins, Fruit & Yogurt Parfait,

Coffee & Juice.

\$16 per person

Deluxe Breakfast Buffet:

Scrambled Eggs

Browned Sausage Links

Breakfast Biscuits

Cinnamon French Toast

Home Fried Potatoes

Coffee

Crisp Bacon

Chilled Juice

\$19 per person





Plated Luncheons

(Choose Two)

<i>Italian Chef Salad—</i>	<i>\$19</i>
<i>Mixed Greens, Virginia Baked Ham, Tomatoes, Onions, Eggs, Black Olives, Banana Peppers, Pepperoni, Green Peppers, and Mozzarella Cheese</i>	
<i>Winter Salad—</i>	<i>\$19</i>
<i>Spinach, Chicken, Kale, Arugula, Maple Candied Walnuts, Cranberries, Goat Cheese, and Balsamic Fig Dressing — Seasonal</i>	
<i>Steak Salad—</i>	<i>\$19</i>
<i>Mixed Greens, Diced Tomatoes, Blue Cheese, Grilled Sirloin, and Crispy Onion Straws</i>	
<i>Chicken Parmesan —</i>	<i>\$19</i>
<i>Angel Hair Pasta And Served With House Marinara</i>	
<i>Pasta Prima Vera—</i>	<i>\$19</i>
<i>Fettuccini noodles, Creamy Asiago Alfredo, and Mixed Vegetables</i>	
<i>Specialty Lasagna—</i>	<i>Varies</i>
<ul style="list-style-type: none">• <i>Butternut Squash, sage, and Goat Cheese Lasagna</i>• <i>Five Cheese And Spinach Lasagna With A Basil Cream Sauce</i>• <i>Wild Mushroom Lasagna With Asiago Cream Sauce</i>	
<i>Jumbo Lump Crab Cake —</i>	<i>\$21</i>
<i>Served with house made remoulade</i>	
<i>Spaghetti and Meatballs—</i>	<i>\$18</i>
<i>Angel Hair Pasta Served With House Marinara Sauce</i>	
<i>Spinach Salad—</i>	<i>\$19</i>
<i>Spinach Served With Chicken, Strawberries, Blueberries, Glazed Pecans, Feta Cheese, And A Poppy-Seed Dressing — Seasonal</i>	
<i>Glazed Salmon—</i>	<i>\$21</i>
<i>A Brown Butter And Honey Glazed Salmon</i>	

All Luncheon's include: Potato and Vegetable, Soup or Salad, Bread & Butter, Brownies



Luncheon Buffets

Minimum 30 Guests

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$18
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$19
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$20

Salads

*Tossed Garden
Cole Slaw
Potato Salad
Pasta Salad
Macaroni Salad
Broccoli Salad
Caesar Salad
Greek Salad*

Entrées

*Stuffed Chicken Breast
Roasted Top Sirloin
Baked Ham W/ Pineapple
Roasted Turkey
Rigatoni w/ Meatballs
Chicken Bruschetta
Assorted Sandwich Platter
Spinach & Goat Chicken
Lasagna—
Sausage & Ground Beef
Five cheese & Roasted Red Pepper
Butternut Squash and Sage
Wild Mushroom*

Accompaniments

*Mashed Potatoes
Green Bean Almandine
Scalloped Potatoes
Parsley Potatoes
Buttered Noodles
Rigatoni w/sauce
Buttered Corn
Cheddar Mashed Potatoes
Vegetable Platter
Sage Stuffing
Wild Rice Pilaf*

All buffets include Dessert, Bread & Butter.

Dessert Selection: Brownies

Specialty Dessert Selection available for an additional \$2.00 per-person.

Choose from: Assorted Fruit Pies or Assorted Cream Pies



Family Style Dinners

\$23/Person

50—100 Guests

Dinners include choice of Garden Salad, Caesar Salad or Greek Salad

Entrée's
(Choose Two)

Potato
(Choose One)

Vegetable
(Choose One)

Stuffed Chicken Breast

Goat & Spinach Chicken

Sliced Turkey

Bruschetta Chicken

Wild Mushroom Lasagna

Stuffed Italian Chicken

Roasted Top Sirloin

Greek Roasted Chicken

Lemon Caper Dill Salmon

Chicken Cordon Bleu

Chicken Cakes

Parsley Potatoes

Twice Baked Potatoes

Mashed Potatoes

Cheddar Mashed Potatoes

Scalloped Potatoes

Sweet Potatoes

Baked Rigatoni

Garlic Mashed Potatoes

Buttered Noodles

Wild Rice

Green Bean Almandine

Buttered Corn

Glazed Carrots

Buttered Peas

Sautéed Zucchini

Steamed Broccoli

Vegetable Medley

Sage Stuffing

Specialty Entrée Selections available-

*Roasted Prime Rib, Stuffed Flounder, Mandarin Glazed Pork Chop,
Pistachio Glazed Salmon*

All buffets include Dessert, Bread and Butter.

Dessert Selection: Brownies

Specialty Dessert Selection available for an additional \$2.00 per-person.

Choose from: Assorted Fruit Pies or Assorted Cream Pies

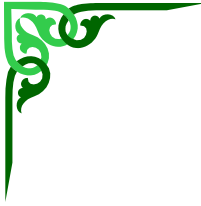


Plated Dinners

(Choose Two)

<i>Crab Cakes & Remoulade</i>	<i>\$25</i>
<i>Italian Stuffed Chicken Breast</i>	<i>\$23</i>
<i>Goat Cheese and Spinach Stuffed Chicken</i>	<i>\$23</i>
<i>Honey Glazed Salmon</i>	<i>\$25</i>
<i>Sea & Land(6oz. Filet, Grilled Shrimp & Cajun Cream)</i>	<i>Market Price</i>
<i>Horseradish Crusted Prime Rib</i>	<i>Market Price</i>
<i>Cajun Ribeye with Apricot Orange Glaze</i>	<i>Market Price</i>
<i>Tomahawk Mandarin Glazed Chop</i>	<i>Market Price</i>
<i>10 oz Filet Mignon with Cowboy Butter</i>	<i>Market Price</i>
<i>Half Roasted Chicken w/Raspberry Chianti Sauce</i>	<i>\$25</i>
<i>Wild Mushroom Lasagna</i>	<i>\$24</i>
<i>Butternut Squash & Goat Cheese Lasagna</i>	<i>\$24</i>
<i>Surf & Turf(8oz. Ribeye & Jumbo Lump Crab Cake)</i>	<i>Market Price</i>

*All Dinner's include: Potato and Vegetable, Soup or Salad,
Bread & Butter, Brownies*



Dinner Buffets

- 1.) 1 Entree, 1 Salad, 2 Accompaniments \$21
- 2.) 2 Entrees, 1 Salad, 2 Accompaniments \$23
- 3.) 3 Entrees, 1 Salad, 2 Accompaniments \$25

Salads

Tossed Garden
Cole Slaw
Potato Salad
Pasta Salad
Macaroni Salad
Broccoli Salad
Greek Salad
Caesar Salad

Entrées

Chicken Parmesan
Stuffed Chicken Breast
Roasted Top Sirloin
Bruschetta Chicken
Chicken Cakes
Roasted Turkey
Rigatoni w/ Meatballs
Chicken Cordon Bleu
Goat & Spinach Chicken
Lasagna—
Sausage & Ground Beef
Five cheese & Roasted Red Pepper
Butternut Squash and Sage
Wild Mushroom

Accompaniments

Mashed Potatoes
Green Bean Almandine
Glazed Carrots
Scalloped Potatoes
Parsley Potatoes
Buttered Noodles
Rigatoni w/sauce
Vegetable Medley
Steamed Broccoli
Buttered Corn
Cheddar Mashed Potatoes

All buffets include Dessert, Bread and Butter.

Carving Station: Market Price—Per Person

*Roasted Turkey, Honey Baked Ham, Roasted Top Sirloin, Pork Loin,
Pistachio Glazed Salmon, Prime Rib*



Pasta Bar

\$30/Person

Available Sunday through Friday

Pasta Bar Includes:

Pepperoni Rolls w/ Marinara

Baked Crab Dip

Fresh Baked Bread w/ Butter

Tossed Garden Salad

4 Pasta Entrée Selections

Choose 2 Entrée's from the following selections:

Fettuccini Alfredo

Penne w/ Meatballs & Marinara

Basil Pesto Penne

Penne Mediterranean

Roasted Red Pepper Pasta

Choose 2 Entrée's from the following selections:

Grilled Shrimp over Spinach Fettuccini

Caribbean Jerk Pasta w/ Chicken

Shrimp Scampi

Bruschetta Chicken

Tortellucci

Vodka Penne w/ Sausage

Specialty Lasagna —

- *Five Cheese And Roasted Red Pepper*
 - *Wild Mushroom*
- *Butternut Squash, Goat Cheese & Sage*

*Specialty Dessert Selection available for an additional
\$2 per-person.*



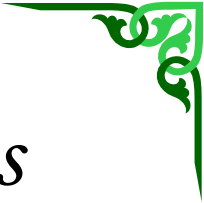
Hors D'oeuvres

Trays of 50 Unless Stated Otherwise

Hot Hors D'oeuvres :

- *Asiago Wrapped Asparagus* \$105.00
- *Bacon Wrapped Scallops* Market Price
- *Coconut Shrimp w/ Parrot Bay Pina Coloda Sauce* \$110.00
- *Crab Stuffed Mushrooms* Market Price
- *Glazed Chicken Strips In Bread Basket* \$75.00
- *Sweet & Sour Meatballs* \$65.00
- *Assorted Mini Quiche* \$120.00
- *Garlic Bread* \$50.00
- *Roasted Prime Fillet of Beef* Market Price
- *Sweet & Spicy Cranberry Meatballs* \$65.00
- *Bacon Wrapped Water Chestnuts* \$85.00
- *Spinach & Parmesan Balls* \$70.00
- *Pepperoni Rolls & Marinara* \$70.00
- *Bacon Wrapped Jalapenos & Cream Cheese* \$110.00
- *Sausage & Goat Cheese Stuffed Mushrooms* \$110.00





Hors D'oeuvres

Trays of 50 Unless Stated Otherwise

Cold Hors D'oeuvres:

- *Shrimp Cocktail* *Market Price*
- *Bruschetta* *\$70.00*
 - *Shrimp Cilantro*
 - *Mediterranean*
- *Antipasta Skewers* *\$125.00*
- *Vegetable Platter w/ Dip* *Market Price*
- *Fresh Fruit Platter* *Market Price*
- *Cheese Cubes & Mustard Dip* *\$70.00*
- *Spinach Dip w/ Pumpernickel* *\$55.00*
- *Cocktail Sandwiches* *\$60.00*
- *Cubed Meat & Cheese Platter* *\$95.00*
- *Shrimp Skewers w/ Tequila*
- *Lime Sauce* *Market Price*
- *Cheese ball & Crackers* *\$65.00*
 - *Hawaiian Cheese Ball*
 - *Cranberry Orange Cheeseball*
 - *Crab Cheese Ball With Cocktail*
 - *Cake Butter Cheeseball*
 - *Peanut Butter Cheeseball*
 - *Cinnamon Bun Cheeseball*





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: \$300/400*
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette, Pound Cake*

 - *Package 2: \$275/350*
 - *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>	\$15.00	\$18.00
<i>Three Hours</i>	\$17.00	\$20.00
<i>Four Hours</i>	\$19.00	\$22.00

**Priced Per person and includes bartender, mixers, two house draughts, four house liquors and two house wines.*

CASH BAR

\$35.00 Set-up fee.

\$12.00 an hour for bartender.

More than 50 people will require two bartenders.

Please choose: 4 Liquors, 2 Beers, 3 Wines, 4 Juices and/or Soda

<i>House Brands</i>	\$4.00
<i>Call/Name Brands</i>	\$5.00
<i>Premium Brands</i>	\$6.00
<i>Cordials</i>	\$5.00
<i>Domestic Bottled Beer</i>	\$4.00
<i>Imported Bottled Beer</i>	\$5.00
<i>House Wines</i>	\$6.00
<i>Juices</i>	\$2.00
<i>Sodas</i>	\$2.00





Special Touches

Table Favors:

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

Cookie Tower:

- *Your Cookies Displayed:* \$65.00 set-up fee

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 Coder*** \$75.00
 - *Made with Stolichnaya and Cranberry Juice. Garnished with fresh lime and cranberries. (Seasonal)*
 - *Serves 25—30*



The Mirage

The Mirage Banquet Packages Include:

- *White or Black table linens*
- *White or Black linen napkins*
- *Ivory China*
- *Iced Tea, Water, and Coffee*
- *Bread and Butter*
- *Dance Floor*
- *Custom menu upon request*
- *Private Room*
- *Choice of Round or Long Tables*





Wedding Reception Packages

Wedding 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