

Mirage

Breakfast

Continental \$12

(50 Person Minimum)

Mini Danish, Bagels, Mini Muffins, Homemade Cookies,
Fresh Fruit, Chilled Juices, Milk, Coffee and Tea

Traditional Breakfast Buffet \$15.95

(50 Person Minimum)

Chilled juices, milk, coffee and tea
Fluffy scrambled eggs, Homestyle potatoes, French Toast,
Bagels, Muffins, Fresh Fruit and Bacon, Sausage or Ham,

Brunch Buffet \$18.95

(50 Person Minimum)

Mini Danish, bagels, mini muffins, fresh fruit
Chilled juices, milk, coffee and tea

Choice of seven:

Ham, sausage, bacon, French toast, scrambled eggs
Fresh Garden Vegetables, lyonnaise potatoes, roasted redskins, homestyle potatoes,
Chicken Picatta, Roasted Top Round of Beef, Chicken Siciliano
Tilapia Siciliano, Penne Pomodoro, Rotini Primavera, Rigatoni Bolognese

Omlette Station \$3.00

(Served with Brunch Buffet or Traditional Breakfast Buffet Only)

Three egg omlette with choice of bacon, onions, Swiss, cheddar, mozzarella,
Sausage, ham, tomatoes, mushrooms, black olives and bell peppers

Refreshment Breaks

Morning \$8

Mini Danish, Muffins, Bagels, Homemade Cookies,
Fresh Fruit, Chilled Juices, Milk, Coffee and Tea.

Afternoon \$ 6

Assorted Cookies, Coffee Cake, Coffee, Tea and Soft Drinks.

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eggs may increase your risk of food-borne illness.

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Mirage

Plated Luncheon

(50 Person Minimum)

CHICKEN PICATTA \$16.95

Sautéed chicken breast served with capers, mushrooms and artichoke hearts in a lemon, white wine sauce.

CHICKEN LIMONE \$16.95

Italian breaded chicken breast sautéed in olive oil, and served with a lemon beurre blanc sauce.

CHICKEN PORTABELLA \$16.95

Chicken breast sautéed with julienne portabella mushrooms simmered in a port wine sauce garnished with caramelized onions.

CHICKEN SPIEDINI \$18.95

Lightly breaded breast of chicken, stuffed with Provolone, tomatoes, onions, garlic and herbs.

CHICKEN D'MIRAGE \$18.95

Lightly breaded chicken breast, stuffed with a blend of four cheeses and spinach topped with a roasted garlic basil cream sauce.

Plated Luncheons Include:

Garden salad with house dressing, vegetable, pasta or potato,
Fresh rolls, coffee, tea, and soft drinks and house dessert

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Mirage

Family Style Luncheon \$21.95

(50 Person Minimum)

Entrees

(choice of two)

Chicken Limone, Chicken Marsala, Chicken Picatta,
Chicken Siciliano, Parmesan Dusted Roast Chicken,
Roast Top Sirloin with mushroom demi glace, Broiled Whitefish,
Herb Roasted Pork Loin, Italian Sausage with Peppers and Onions,
Smoked Sausage with peppers and onions, or sauerkraut
Pork Medallions Siciliano (add \$1)

*Beef Tenderloin Tips with Mushroom Demi Glace (add \$3)

Oven Roasted Chicken Spiedini (add \$2), *Oven Roasted Veal Spiedini (add \$5)

*Norwegian Salmon (add \$3) *Beef Tenderloin with Mushroom Demi Glace (add \$6)

*Beef Tenderloin Tips with Mushroom Demi Glace (add \$3)

Family Style Luncheon Includes:

Chicken Pastina soup, relish tray per table,
Garden salad with house dressing, vegetable, pasta or potato,
Fresh rolls, coffee, tea, soft drinks and house dessert

Luncheon Buffet \$16.95

(choice of two)

*Roast Top Sirloin, *Herb Roast Pork Loin,
Parmesan Dusted Chicken, Italian Sausage with peppers and onions,
Smoked Sausage with peppers and onions, or sauerkraut,
Meatballs with tomato basil or mushroom sauce
Breast of Chicken -Limone, Marsala, Picatta, or Siciliano (add \$1.95)
*Beef Tenderloin Tips with mushroom sauce (add \$4.95)
*Tenderloin of Beef with zip sauce (add \$6.95)

Luncheon Buffet Includes:

Garden salad with house dressing, vegetable du jour,
Penne pasta with meat, tomato basil or primavera sauce
Herb roasted redskins or Mashed potatoes
Chef's cold salad assortment, fresh rolls, coffee, tea,
Soft drinks and house dessert

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Gourmet Soup and Salad Buffet \$18.95

(50 Person Minimum)

Includes:

Crudite with dips, domestic and imported cheeses,
Mixed garden greens with assorted fresh toppings
Julienne country ham, fresh turkey breast, and sliced grilled chicken breast
Dressings: Mirage vinaigrette, ranch, Caesar and raspberry vinaigrette

Fresh rolls, coffee, tea, soft drinks and house dessert

Choice of two homemade soups:

Chicken Pastina, Cream of Broccoli, Cream of Mushroom or Minestrone

Luncheon Bar Prices

House Bar Services \$7.95

(Maximum Three Hours)

Vodka – Rum – Gin – Scotch – Whiskey – Bourbon - Peach Schnapps
House Wines – Merlot, Chardonnay, White Zinfandel
Budweiser and Bud Light Draft

Premium Bar Service \$11.95

Absolut – Bacardi – Captain Morgan - Tanqueray
Dewars – Canadian Club– Jack Daniels – Jim Beam
Southern Comfort - Peach Schnapps
House Wines - Merlot, Chardonnay, White Zinfandel
Budweiser and Bud Light Draft

Above includes sweet and dry Vermouth, juices, mixers,
soft drinks, garnishes and service staff.

Beer and Wine \$5.95

House Wines - Merlot, Chardonnay, White Zinfandel
Budweiser and Bud Light Draft

Tab Bar Service

*(\$75 bartender fee for guest count under 70
will be waived if bar sales reach \$400)*

Domestic Draft Beer \$3.00 ~ Wine \$5.00 per glass
House Brands \$4.00 ~ Premium Brands \$5.00

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or eggs may increase your risk of food-borne illness.

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Mirage

Individual Dinner

(House Bar Included)

CHICKEN PICATTA \$45

Sautéed chicken breast served with capers, mushrooms and artichoke hearts in a lemon and white wine sauce.

CHICKEN ALLA SICILIANO \$45

Lightly breaded chicken breast sautéed with olive oil and garlic,
Served with ammoglio sauce.

CHICKEN LIMONE \$45

Lightly breaded chicken breast sautéed with olive oil,
Served with lemon buerre blanc sauce.

CHICKEN MARSALA \$45

Chicken breast sautéed with mushrooms and "Florio" Marsala wine.

OVEN ROASTED CHICKEN SPIEDINI \$46

Lightly breaded breast of chicken, stuffed with Provolone,
tomatoes, onions, garlic and herbs.

*NORWEGIAN SALMON \$47

Broiled salmon filet topped with gulf shrimp served with Chablis sauce.

*SWORDFISH \$47

Broiled with olive oil, lemon, white wine and fresh herbs.

*OVEN ROASTED VEAL SPIEDINI \$48

Lightly breaded Provimi veal medallions, stuffed with Provolone,
tomatoes, onions, garlic and herbs.

*NEW YORK STRIP STEAK \$46

Broiled USDA Choice New York strip steak served with Mirage zip sauce.

*FILET MIGNON – Market Price

Broiled USDA Choice Steer filet served with Mirage zip sauce.

*FILET MIGNON COMBINATIONS

with CHICKEN \$50

with SHRIMP \$55

*with SALMON \$52

with CHICKEN SPIEDINI \$52

with LOBSTER TAIL - Market price

Individual Dinners Include:

Soup, pasta, potato, vegetable, garden salad with house dressing,
Crudit  Platter per table, fresh rolls, coffee, tea, soft drinks and house dessert
Mirage Antipasto Platter per table (add \$2)

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Dinner Buffet

Friday \$35 ~ Saturday \$40

(Six Hour House Bar Included)

* based on minimum of 100 guests

Entrees – Choice of three

Dinner Buffet Includes:

Pasta, potato, vegetable, garden salad with house dressing,

Chef's gourmet salad assortment,

garlic bread, fresh rolls,

Coffee, tea, and house dessert.

Champagne Toast for all guests

Cut and serve or wrap wedding cake

Family Style Dinner

(Six Hour House Bar Included)

* based on minimum of 100 guests

Friday \$40 ~ Saturday \$44

Entrees – Choice of two

Family Style Dinner Includes:

Soup, pasta, potato, vegetable, garden salad with house dressing,

Garlic bread, fresh rolls, coffee, tea, and house dessert

Champagne Toast for all guests

Cut and serve or wrap wedding cake

Entrée Choices

Breast of Chicken ~ Limone, Marsala, Picatta or Siciliano con ammoglio

Roasted Pork Loin with herb au jus

Roast Top Sirloin with mushroom demi glace,

Broiled Tilapia Pizziolla,

Italian or Smoked Sausage with peppers and onions

Pork Medallions Siciliano con ammoglio (add \$2),

Oven Roasted Chicken Spiedini (add \$2),

Chicken Di Mirage (add \$3),

Tenderloin Tips with demi glace (add \$3),

Beef Tenderloin with mushroom demi glace (add \$6),

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Soups

Italian Wedding - Chicken Pastina - Stracciatella
Minestrone - Cream of Mushroom - Cream of Broccoli

Intermezzos

\$2

Homemade ices available in a variety of flavors.

Salads

Garden Salad with house dressing
Antipasto Salad \$1.00 Caesar Salad \$0.50

Pasta

Rotini Primavera - Rigatoni Bolognese - Penne Pomodoro - Fettuccine Alfredo

Potatoes

Oven Roasted Redskins - Santa Anna – Garlic Mashed
Dutchess – Home-style Mashed – Rice Pilaf

Vegetables

Fresh Green Beans (Almandine or with Garlic and Oil) – Lemon Butter Broccoli
Zucchini and Squash Provençal – Mirage Fresh Mix – Asparagus \$1.00 (seasonal)

Dinner Enhancement

MIRAGE SEAFOOD MIXED GRILL \$9
Fresh Jumbo gulf shrimp, sea scallops and calamari, scampi style
(Served Family Style)

Mirage

Hors D'Oeuvres

Hot

Meatballs Pomodoro or Mushroom Sauce
Stuffed Mushroom Caps
Artichoke Hearts Siciliano
Calamari Fritti con Ammoglio
Chicken Tenderloin Siciliano
Marinated Portabellas w/ Zip Sauce
Spinach Artichoke Dip w/ Tortilla Chips
Spanikopita Triangles

Cold

Deviled Eggs & Assorted Canapés
Roast Peppers, Olives & Fontinella Cheese
Bruschetta Siciliano
Mozzarella Caprese
*Smoked Salmon Pate with Crostini
Prosciutto wrapped Melon

Selection of Five Hors D'Oeuvres \$11
Selection of Three Hors D'Oeuvres \$9

Cheese and Fresh Crudité Display

\$4

Table display of fresh crudité with dips, domestic and imported cheeses,
Assorted crackers and fresh fruit garnish

Mirage Antipasto and Fresh Crudité Display

\$8

Elaborate display of assorted Italian delicacies and fresh crudité with dips,
bruschetta, ciabatta rolls, and fresh fruit

Jumbo Shrimp on Ice

Jumbo 100 count \$245

Chilled shrimp with Mirage cocktail sauce and fresh lemon wedges
With decorative ice bowl add \$250.00

Oysters Rockefeller

100 oysters \$275

Chef's Carving Table

With fresh baked rolls and sauces

*ROASTED TENDERLOIN OF BEEF \$9

Whole carved prime tenderloin served with mushroom demi glace

HERB ROASTED PORK LOIN \$6

Seasoned whole carved pork loin served with roasted garlic sauce

*RACK OF LAMB – Market price

Prime New Zealand Lamb roasted to perfection served with Mirage zip sauce

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Desserts

TIRAMISU \$4

Lady fingers dipped in espresso then layered with Mascarpone cheese and shaved chocolate.

STRAWBERRY SHORTCAKE \$3

Shortcake topped with fresh strawberries and whipped cream.

NEW YORK STYLE CHEESECAKE \$4

New York style cheesecake served with Chambord sauce.

HOMEMADE COOKIES AND BROWNIES \$3

A platter of assorted gourmet cookies and brownies served per table.

MINIATURE PASTRIES \$4

A platter of individual assorted miniature pastries served per table.

Fresh Fruit & Pastries

SCRUMPTIOUS SWEETS \$8

A beautiful display of miniature pastries, fresh tortes, cheesecakes, cookies, fresh sliced fruit, candies and assorted nuts.

ICE CREAM & SWEETS EXTRAVAGANZA \$13

A gourmet assortment of miniature pastries, fresh tortes, cheesecakes, flans, Tiramisu, cannolis, cookies, fresh sliced fruit, hand dipped ice creams, banana splits, candies, and assorted nuts.

GOURMET CHOCOLATE FOUNTAIN \$7

Fountain of gourmet chocolate with assorted cookies, candies and fresh fruits for dipping.

CHOCOLATE FOUNTAIN ADDED TO SWEETS ABOVE \$4

ICE SCULPTURES

Custom, hand-carved for any occasion, from \$325.

Mirage

Bar Prices

Three Hours ~ \$7.95 ~ Four Hours ~ \$11.95 ~ Six Hours ~ \$ 15.95

Vodka – Rum – Gin – Scotch – Whiskey – Bourbon - Peach Schnapps
House Wines – Merlot, Chardonnay, White Zinfandel
Budweiser and Bud Light Draft

Premium Bar Service

Add \$4

Absolut – Bacardi – Captain Morgan - Tanqueray
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Domestic Draft Beer \$3.00 ~ Wine \$5.00 per glass
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Wines, Champagnes, Sparkling Wines

Bottled wine per table starting at \$21 ~ House Champagne per table \$20

Cordials

Priced by the bottle

Sambuca Romana \$65	Courvoisier \$80
Bailey's Irish Cream \$65	Grey Goose \$80
Kahlua \$65	Crown Royal \$65
Hennessy V.S. \$80	Drambuie \$90
Grand Marnier \$80	Frangelico \$65
Amaretto Di Saranno \$65	Jack Daniels \$80

Punch Service

Prices per gallon

Fruit Punch \$35 ~ Fruit Punch with Liquor \$55

Bottled Water

Panna or San Pellegrino
\$4 per bottle

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