



*The Mirage*  
*Catering Services*

2018

*Off Premise Catering*

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



*The Mirage*  
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# 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:*

- *The initial Non-refundable 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.*
- *Prices do not include applicable state tax and 20% gratuity.*
- *Prices subject to change without notice.*
- *3% Surcharge for all credit card transactions.*
- *If a group is sales tax exempt a copy of the Tax Exemption Certificate is due 1 week prior to the event.*

## *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*
- *The Mirage is not responsible for more than 5% over guaranteed guest count.*

## *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/hour 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*





## 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 \$85.00
- Fiesta Dip w/ Tortilla Chips \$80.00
- Tequila Lime Shrimp Skewers Market Price
- Spinach Dip w/ Pumpernickel Bread \$60.00

## Cheeseballs

- Hawaiian (Ham & Pineapple) \$65.00
- Cranberry Orange \$65.00
- Crab w/ Cocktail Sauce \$80.00
- Cake Batter \$70.00
- Peanut Butter \$70.00
- Cinnamon Bun \$70.00
- Bacon & Cheddar Jack \$65.00



## Chocolate Fountain

Available with proper amenities.


- *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

	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





# 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:

- *White linen napkins, clear glass salad plate, ivory china dinner plate, silver flatware, and water goblet.* \$3.50/person

## 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 Green beans*  
*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 Green beans*  
*House Italian Salad w/ Italian Dressing*  
*Fresh Baked Bread w/ Butter*  
**\$18.00Person**





***Polish Buffet***

*Pierogi Lasagna*

*Kielbasa w/ Sauer Kraut*

*Mashed Potatoes or Red Skin Parsley Potatoes*

*Buttered Corn or Green bean 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 Green bean 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*

